

THE
Graylyn Estate

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CULINARY GUIDE
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Brunch Menu

The menu is prepared with the freshest ingredients available.
(\$34 per person)

BRUNCH SELECTIONS

A selection may be made from the items listed below for a brunch menu

Select two:

- Fresh Baked Muffins
- Danish Pastries
- Fresh Baked Buttermilk Biscuits
- Yeast Rolls

Select one:

- Applewood-Smoked Bacon
- Sausage Links
- Sausage Patties
- Country Ham

Select two:

- Buttered Grits
- O'Brien Skillet Potatoes
- Rice Pilaf
- Whipped Potatoes

Select one:

- Cheddar Cheese Omelets
- Quiche Lorraine
- Ham and Cheese Frittata

Select one:

- Green Beans with Cherry Tomatoes and Roasted Shallots
- Squash Medley
- Glazed Carrots and Fennel

Select one:

- Grilled Marinated Chicken with Tropical Fruit Salsa
- Chicken Marsala
- Baked Salmon in Sherry-Spinach Cream Sauce
- Grilled Mahimahi in Pineapple-Rum Compote

DESSERT

Select two:

- Chocolate-Peanut Butter Torte
- Assorted Mini Cheesecakes
- Home-made Pound Cake with Mixed Berry Compote and Whipped Cream
- A Trio of Macaroon, Brownie, and Blondie
- Dessert Bars Served with Chocolate and Vanilla Sauces

FRESH FRUIT DISPLAY

Assorted Fruit Included in Brunch Menu

OPTIONAL CULINARY ACTION STATIONS

Omelet Station to include:

- Ham, Peppers, Mushrooms, Cheddar Cheese, Onions, Fresh Country Eggs, and Egg Beaters
- (\$12.50 per person)

Belgium Waffle Station to include:

- Fruit Compote, Whipped Cream, Maple Syrup, and Whipped Butter
- (\$10.50 per person)

Culinary Action Stations require an attendant.
\$65 per hour per attendant
Food service hours have a two-hour maximum.

Appropriate service hours for

Brunch may be the following:

- 9:00 a.m. –11:00 a.m.
- 10:00 a.m. –12:00 p.m.
- 11:00 a.m. –1:00 p.m.

All food and beverage is subject to 6.75% NC sales tax and 20% gratuity.

Plated Lunch

Please select one soup and one salad to be served to all of your guests. You may offer a choice of two entrées. (Starts at \$34)

SIGNATURE SOUPS

Select one:

Roasted Vegetable Soup
Butternut Squash and Apple Soup*
Tomato Bisque with Basil Chiffonade
Sweet Potato Bisque with Pumpernickel Croutons*

New England Clam Chowder
Roasted Corn and Country Ham Chowder
Cream of Five-Onion Soup with Cornbread Croutons

PREMIER SOUPS

A surcharge of \$2 per person applies for premier choices.

Lobster Bisque
She Crab Soup
Double Chicken Consommé with Toasted Orzo

Roasted Vegetable Soup
Grilled Chicken with Morel Mushroom Soup

SIGNATURE SALADS

Select one:

House Salad
A Duo of Red and Green Leaf Lettuce Mixed with Tomatoes, Cucumber, Alfalfa Sprouts, Carrots, and Black Olives in a Herb Vinaigrette

Spinach Salad
Baby Spinach Leaves Tossed with Red Onion Confit, Crumbled Gorgonzola, Candied Pecans, and Tomatoes in a Sherry Vinaigrette

Classic Caesar Salad
Fresh Romaine Greens Tossed in our House-made Caesar Dressing with Garlic Croutons and Romano Cheese

Greek Salad
European Greens with Crumbled Feta, Diced English Cucumber, Roma Tomatoes, Kalamata Olives, and Red Onion Julienne in a Lemon-Oregano Vinaigrette

Green Salad
Cucumber-Wrapped Salad with Baby Greens, Strawberries, Scallions, Toasted Pecans, Topped with a Prosciutto Crisp in Raspberry Vinaigrette

*Seasonal All food and beverage is subject to 6.75% NC sales tax and 20% gratuity.

Plated Lunch

PREMIER SALADS

A surcharge of \$2 per person applies for premier choices.

Bibb Salad
Bibb Lettuce with Marinated Grape Tomatoes and Cotton Onions in a Granny Smith Vinaigrette

Grilled Pear Salad
Bouquet of Baby Lettuce Leaves with Bleu Cheese-Walnut Croutons and Fresh Grilled Pear and Champagne Vinaigrette

SIGNATURE ENTRÉES

Select two:

Grilled Key West Chicken with Tropical Fruit Salsa Served with Fresh Vegetables and Steamed Red Bliss Potatoes with Parsley Butter

Grilled Petit Filet Mignon with Bleu Cheese Crust Served with Fresh Vegetables and Chateau Potatoes

Grilled Salmon Fillet in a Lemon-Caper Cream Sauce Served with Saffron Risotto and Fresh Vegetables

Grilled Tuna Fillet in a Provençal Sauce Served with Basmati-Cilantro Rice and Julienne Vegetables

Pork Scaloppini with Apple-Cranberry Chutney Served with Whipped Sweet Potatoes and Vegetables

Roasted Chicken Breast in a Wild Mushroom Cream Sauce Served with Apricot Wild Rice and Fresh Vegetables

Roasted Pork Tenderloin in a Sweet Onion Barbecue Sauce Served with Chive Whipped Potatoes and Fresh Vegetables

PREMIER ENTRÉES

A surcharge of \$4 per person applies for premier choices.

Charbroiled Filet Mignon
Served in a Perigeaux Sauce with Roasted Shallot Whipped Potatoes

Roasted Colorado Lamb Rack
Served in a Black Currant Demi-Glace with Red Pepper Whipped Potatoes

Should you wish to offer your guests a choice of three entrées, a surcharge of \$4 per person will apply.

Hors d'Oeuvre Receptions

LYONS

(\$59 per person)

Select from the following:

- 1 Signature Display
- 1 Signature Action Station
- or 1 Signature Carving Station
- 4 Hors d'Oeuvres
- Signature Coffee Station

NATHALIE

(\$69 per person)

Select from the following:

- 1 Signature Display
- 1 Premium Action Station
- 1 Signature Carving Station
- 4 Hors d'Oeuvres
- Signature Coffee Station

BOWMAN

(\$79 per person)

Select from the following:

- 1 Premium Display
- 1 Premium Action Station
- 1 Premium Carving Station
- 5 Hors d'Oeuvres
- Signature Coffee Station

Action and Carving Stations are subject to attendant fees of \$65 per hour per attendant; food service hours have a two-hour maximum.

All food and beverage is subject to 6.75% NC sales tax and 20% gratuity.

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DINING

GRAYLYN

Displays & Stations

SIGNATURE DISPLAYS

Baked Brie

Large Brie Wheel Baked and Topped with Warm Mango Chutney, Served with Baguette Chips and Crackers

Fresh Vegetable Crudités

Fresh Cucumber, Carrots, Celery, Asparagus, Tomatoes, Broccoli, Cauliflower, and Mixed Peppers Served with Ranch Dipping Sauce

Domestic Cheese and Fruit Display

A Selection of Domestic and International Cheeses Garnished with Mixed Berries and Distinctive Crackers

Marinated Grilled Vegetable Display

Fresh Herb and Balsamic-Marinated Squash, Zucchini, Peppers, Asparagus, Portobello Mushrooms, Roasted Carrots, and Eggplant Served with a Sun-Dried Tomato Vinaigrette

SIGNATURE ACTION STATIONS

Pasta Station

Featuring Tricolored Tortellini and Penne Pasta with Marinara and Alfredo Romano Served with Garlic Breadsticks and Fresh Grated Parmesan Cheese

Southwestern Quesadilla Station

Includes Blackened Chicken Strips, Shredded Pepper Jack Cheese, Diced Tomato, Avocado, and Spicy Salsa Grilled between Two Flour Tortillas, Served with Cilantro Sour Cream and Black Bean Sauce

SIGNATURE CARVING STATIONS

Roasted Breast of Bone-In Turkey

Served with Natural Jus, Cranberry Mayonnaise, and Miniature Dinner Rolls

Carved Marinated Flank Steak

Served with Horseradish Cream Sauce, Assorted Mustards, and Mini Dinner Rolls

PREMIUM DISPLAYS

Smoked Salmon Display

Scottish Smoked Salmon Served with Capers, Boiled Egg, Red Onion with Sauce Verte and Distinctive Crackers

Fresh Melon Display with Fondue

Fresh Diced Pineapple, Honeydew, Cantaloupe, and Strawberries Served with Brown Sugar, Whipped Cream, and Chocolate Fondue

Roasted Fresh Vegetable Display

Roasted Baby Carrots, Asparagus, Baby Mushrooms, Red Onions, Zucchini, and Artichokes with Basil Pesto Oil and Crumbled Goat Cheese

PREMIUM ACTION STATIONS

Shrimp and Grits Station

White Cheddar Cheese Grits, Shrimp, Tasso Ham, Scallions, and Cream

Seafood Risotto Station

Coastal Shrimp, Scallops, Mussels, Julienne Fennel, and Tomato tossed with Garlic, Shallots, Saffron, Arborio Rice, and Cream

PREMIUM CARVING STATIONS

Carved Leg of Lamb

Garlic-Studded Boneless Leg of Lamb Rubbed with a Mint Pesto, Served with Natural Jus Lie

Roasted Strip Loin of Beef

Served with Hard Rolls, Creamed Horseradish, and a Green Peppercorn Demi-Glace

Whole Roasted Beef Tenderloin

Served with Assorted Mustards, Horseradish Cream Sauce, and Miniature Dinner Rolls (Roasted to Medium)

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DINING

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Hors d'Oeuvres

Coconut Shrimp

North Carolina Shrimp Dipped in Egg, Bread Crumbs, and Coconut, Fried and Served with an Orange-Horseradish Dipping Sauce

Spanakopita

Fresh Sautéed Spinach Tossed with Feta Cheese, Pine Nuts, and Garlic Wrapped in Layers of Phyllo Dough

Assorted Open-faced Canapes

Chef Selected Open-faced Canapes to include: Cucumber and Dill on White, Pimento Cheese on Pumpernickel, Tuna Salad on Wheat, Roast Beef and Cheddar on Rye

Cranberry, Brie Cheese, and Spinach in Phyllo Cups

Sautéed Cranberries and Baby Spinach in a Phyllo Cup Topped with a Slice of Brie Cheese and Caramel Sauce

Pimento Cheese Phyllo Cup with Bacon

House-made Pimento Cheese with Bacon and a Sliced Green Tomato Served in a Phyllo Cup

Mini Ham Corn Muffins

House-made Corn Muffins Served with Lightly Sautéed Country Ham, Greens, and Mustard

Veggie-Style Zucchini and Yellow Squash Pancake

Local Market Zucchini and Yellow Squash Shredded and Made into Mini Pancakes Topped with Slow-Roasted Garlic Sour Cream

Salsa Fresca with Chips

Fresh Diced Tomatoes Tossed with Onions, Garlic, Jalapeño, Cilantro, and Vinegar, Served with Tricolored Tortilla Chips

Roasted Spicy Chorizo Flatbread

Spicy Chorizo Roasted with Roasted Red Pepper Mascarpone Cheese on Crispy Flatbread

Southern Fried Chicken Skewers

Fried Buttermilk Battered Chicken Skewered and Served with Green Tomato and Zesty Ranch Dip

Steak and Cilantro Empanada with Salsa Dip

Hand-filled Empanada with Fresh Cilantro, Steak, and Cheese and Served with Salsa Dip

Roma Tomato Bruschetta with Fresh Mozzarella

Toasted Baguette Chip Topped with Freshly Sliced Mozzarella Cheese, Diced Roma Tomatoes, and Basil Pesto Enhanced with Cracked Black Pepper

Tempura Chicken Strips

Lightly Battered Chicken Strips Gently Fried and Served with a Sweet Chili Vinaigrette

Bleu Bacon-Stuffed Phyllo

Crispy Bacon and Bleu Cheese Filled in a Phyllo Cup then Baked

Pimento Cheese and Green Tomato Canape

House-made Pimento Cheese and Zesty Spiced Green Tomato Canape Served in a Phyllo Cup

Fried Green Tomato and Grit Cake

Seared White Cheddar Cheese Grits Served with a Spicy Fried Green Tomato

Hors d'Oeuvres

Chevre-Stuffed Strawberries

Fresh Driscoll Strawberries Stuffed with Whipped North Carolina Goat Cheese

Roasted Beef Skewer

Served with a Cornichon Pickle and Horseradish Dip

Soy-Marinated Tuna

Fresh Ahi Tuna Glazed with Sesame Oil Served with Wasabi on a Fried Wonton Triangle

Chicken with Cilantro in Phyllo

Grilled Chicken Mixed with Peppers, Onions, Spices, Sour Cream, and Cilantro Served in a Phyllo Cup

Pimento Cheese-Stuffed Red Bliss Potato

Fresh Red Bliss Potato Stuffed with Pimento Cheese and Banana Peppers Topped with Asiago Cheese and Baked to a Golden Brown

Caribbean Jerk Chicken in Phyllo Cups

Tender Chicken with Caribbean Jerk Spices Topped with Crispy Bacon and Mango Chutney

Smoked Salmon Wonton

A Crispy Wonton Topped with Smoked Salmon, Brie Cheese, and Fresh Asparagus

Mini Crab Cakes

House-made Crab Cakes Lightly Seared and Served with a Roasted Red Pepper Cream Sauce

Ancho-Rubbed Duck and Pineapple Skewer

Dried, Rubbed Duck Breast Chunks Grilled to Perfection on Skewers with Freshly Diced Pineapple

Mini Spring Rolls

Napa Cabbage Tossed with Diced Chicken, Cashews, and Spices, Rolled in a Wonton, Wrapped and Gently Fried

Assorted Dim Sum

Assorted Steamed and Fried Dim Sum Served with Soy-Scallion Sauce and Sweet Chili Dressing

Crab-Stuffed Mushrooms

Fresh Crab Meat Tossed with Peppers, Mustard, and Spices Stuffed in a Jumbo Mushroom Cap

Blackened Chicken Quesadillas

Blackened Chicken Breast Tossed with Spinach, Pepper Jack Cheese, and Roasted Peppers. Served with House-made Pico de Gallo

Mini Beef Wellingtons

Tender Braised Beef Mixed with Mushroom Duxelle Wrapped in Puff Pastry

Blackened Shrimp Crostini

Blackened Shrimp and Red Pepper Hummus on a Toasted Baguette Chip Topped with Microgreens

Smoked Salmon Canape

Smoked Salmon and Honey Mustard on Pumpernickel Topped with Fresh Dill

All food and beverage is subject to 6.75% NC sales tax and 20% gratuity.

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DINING

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Signature Plated Dinner Options

Please select one soup and one salad to be served to all of your guests.
You may offer a choice of two entrées.
(Starts at \$69)

SIGNATURE SOUPS

Select one:

Roasted Vegetable Soup	New England Clam Chowder
Butternut Squash and Apple Soup*	Roasted Corn and Country Ham Chowder
Tomato Bisque with Basil Chiffonade	Cream of Five-Onion Soup with Cornbread Croutons
Sweet Potato Bisque with Pumpernickel Croutons*	

PREMIER SOUPS

A surcharge of \$2 per person applies for premier choices.

Lobster Bisque	Roasted Vegetable Soup
She Crab Soup	Grilled Chicken with Morel Mushroom Soup
Double Chicken Consommé with Toasted Orzo	

SIGNATURE SALADS

Select one:

<i>House Salad</i> A Duo of Red and Green Leaf Lettuce Mixed with Tomatoes, Cucumber, Alfalfa Sprouts, Carrots, and Black Olives in an Herb Vinaigrette	<i>Spinach Salad</i> Baby Spinach Leaves Tossed with Red Onion Confit, Crumbled Gorgonzola, Candied Pecans, and Tomatoes in a Sherry Vinaigrette
<i>Classic Caesar Salad</i> Fresh Romaine Greens Tossed in our House-made Caesar Dressing with Garlic Croutons and Romano Cheese	<i>Greek Salad</i> European Greens with Crumbled Feta, Diced English Cucumber, Roma Tomatoes, Kalamata Olives, and Red Onion Julienne in a Lemon-Oregano Vinaigrette
<i>Green Salad</i> Cucumber-Wrapped Salad with Baby Greens, Strawberries, Scallions, Toasted Pecans Topped with a Prosciutto Crisp in Raspberry Vinaigrette	

PREMIER SALADS

A surcharge of \$2 per person applies for premier choices.

<i>Bibb Salad</i> Bibb Lettuce with Marinated Grape Tomatoes and Cotton Onions in a Granny Smith Vinaigrette	<i>Grilled Pear Salad</i> Bouquet of Baby Lettuce Leaves with Bleu Cheese-Walnut Croutons and Fresh Grilled Pear and Champagne Vinaigrette
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*Seasonal

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DINING

GRAYLYN

Signature Plated Dinner Options

SIGNATURE ENTRÉES

Select two:

<i>Graylyn Chicken</i> Stuffed with Spinach, Prosciutto, and Smoked Mozzarella Cheese in a Sun-Dried Tomato-Basil Cream Sauce, Served with Angel Hair Pasta	<i>Herb-Marinated Tuna</i> Served in a Red Pepper Coulis with Basil Whipped Potatoes
<i>Grilled Salmon Fillet</i> Served in an Orange-Chive Beurre Blanc with Saffron Rice	<i>Macadamia Nut-Crusted Mahimahi</i> Served in an Americaine Sauce with Cilantro Rice
<i>Grilled Swordfish Steak</i> Served in a Ginger-Lemongrass Cream Sauce with Chive Whipped Potatoes	<i>Porcini-Stuffed Chicken Breast</i> Served in a Sweet Onion-Cream Sauce with Bourbon-Pecan Rice Pilaf
<i>Herb-Crusted Chicken Supreme</i> Served in a Chardonnay-Mushroom Veloute with Parmesan Risotto	<i>Seared Duck Breast</i> Served in a Port Wine-Dried Cranberry Gastrique with Vegetable Couscous
<i>Grilled New York Sirloin</i> Served in a Caramelized Shallot-Shiitake Mushroom Demi-Glace with Fondant Potatoes	<i>Slow-Roasted Prime Rib of Beef</i> Served with Creamed Horseradish and Sauce Jus Lié with Chive Whipped Potatoes
	<i>Veal Scalloppini</i> Served in a Port Wine Demi-Glace and Fettuccine with Roquefort Cream Sauce

PREMIER ENTRÉES

A surcharge of \$4 per person applies for premier choices.

<i>Charbroiled Filet Mignon</i> Served in a Perigeaux Sauce with Roasted Shallot Whipped Potatoes	<i>Roasted Colorado Lamb Rack</i> Served in a Black Currant Demi-Glace with Red Pepper Whipped Potatoes
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Should you wish to offer your guests a choice of three entrées, a surcharge of \$4 per person will apply.

Add Hors d'Oeuvres or a Signature Display to your event
Select two hors d'oeuvres: \$14 per person
Select four hors d'oeuvres: \$28 per person
Add a Signature Display: \$6 per person

All food and beverage is subject to 6.75% NC sales tax and 20% gratuity.

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GRAYLYN

Bar Packages

BEER AND WINE BAR

1 HOUR \$14 PP	2 HOURS \$19.50 PP	3 HOURS \$24 PP	4 HOURS \$32.50 PP
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Wines Select Four:

Guenoc Pinot Grigio, CA
Guenoc Sauvignon Blanc, CA
Guenoc Chardonnay, CA
Guenoc Pinot Noir, CA
Guenoc Merlot, CA
Guenoc Cabernet Sauvignon, CA
Grand Cru White Zinfandel, CA

Beers Select Four:

Coors Light
Miller Light
Yuengling Lager
Peroni
Dos Equis Amber
Amstel Light
Sol
Guinness
Buckler

SIGNATURE BAR

1 HOUR \$19 PP	2 HOURS \$31.25 PP	3 HOURS \$37.50 PP	4 HOURS \$43.75 PP
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Please select choices from the items listed below.

SELECT BAR

1 HOUR \$22 PP	2 HOURS \$33.25 PP	3 HOURS \$39.50 PP	4 HOURS \$45.75 PP
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Please select choices from the wine and beer listed below.
You may upgrade three Signature liquor selections to brands from the Premier Bar package.

Wines Select Four:

Guenoc Pinot Grigio, CA
Guenoc Sauvignon Blanc, CA
Guenoc Chardonnay, CA
Guenoc Pinot Noir, CA
Guenoc Merlot, CA
Guenoc Cabernet Sauvignon, CA
Grand Cru White Zinfandel, CA

Beers Select Four:

Coors Light
Miller Light
Yuengling Lager
Peroni
Dos Equis Amber
Amstel Light
Sol
Guinness
Buckler

Signature Brands

Smirnoff Vodka*
Beefeater Dry Gin
Bacardi Light Dry Rum
Jim Beam Bourbon
Seagram's VO Blended
Canadian Whiskey
Dewar's White Label
Cuervo Especial Tequila
Raynal Brand VSOP

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DINING

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Bar Packages

PREMIER BAR

1 HOUR \$24 PP	2 HOURS \$40 PP	3 HOURS \$48 PP	4 HOURS \$56 PP
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Wines Select Four:

Sebastiani Sauvignon Blanc, CA
Sebastiani Chardonnay, CA
Sebastiani Pinot Noir, CA
Sebastiani Merlot, CA
Sebastiani Cabernet Sauvignon, CA
Sebastiani Zinfandel, CA

Beers Select Five:

Coors Light
Miller Light
Yuengling Lager
Peroni
Dos Equis Amber
Amstel Light
Guinness
Buckler

Premier Brands

Belvedere Vodka *
Sutlers's Gin
Mount Gay Black Barrel Rum
Maker's Mark
Chivas Regal
Crown Royal
Tres Generaciones Plata Tequila
Hennessy VS Cognac

\$1,000 minimum or \$175 setup and breakdown fee per bar.

All food and beverage is subject to 6.75% NC sales tax and 20% gratuity.

BAR ENHANCEMENTS

Bottomless Mimosas and Spicy Bloody Marys
\$15 pp/per hour

Champagne Cocktail Greeting or Toast
\$135 per gallon

Graylyn Sangria (Red or White)
\$125 per gallon

Tablesides Wine Service with Dinner
Market pricing based on consumption

Vintage Bar – "Prohibition Drinks"

Bees Knees, Side Car, Mint Julep, Gin Rickey,
Tom Collins, and Mary Pickford
\$18 pp/per hour

Sparkling Raspberry-Mint Lemonade
\$135 per gallon

Add-On Craft Beer
Market pricing based on consumption

*Tito's Handmade Vodka or Chopin Potato Vodka can be substituted for Gluten-Free Option.
Coca-Cola and Pepsi Products, Juices, Bottled Water, and San Pellegrino Sparkling Water included in all packages.

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DINING

GRAYLYN

It's All in the Details

GRAYLYN COFFEE EXPERIENCE

Hot Regular and Decaffeinated Coffee, Hot Water and an Assorted Display of Herbal Teas

Accoutrements to include:

Vanilla Sugar, Ground Nutmeg, Crushed Peppermint Sticks, Cinnamon Sticks, Whipped Cream, Chocolate Shavings, Butter Rum Torani Syrups, and Peppermint Bark and Caramel Torani Drizzle Sauces

\$5 pp

CORDIALS WITH COFFEE

Bailey's, Frangelico, and Kahula added to the bar for the Signature Coffee Station or the Graylyn Coffee Experience

\$16 pp/per hour

SOFT BEVERAGES PACKAGE

Coca-Cola and Pepsi Products, Juices, Bottled Water, and San Pellegrino Sparkling Water

\$12.50 pp

MINI-DESSERTS PACKAGE

Chocolate-Peanut Butter Torte

Assorted Mini Cheesecakes

Home-made Pound Cake with Mixed Berry Compote and Whipped Cream

A Trio of Macaroon, Brownie, and Blondie Dessert Bars Served with Chocolate and Vanilla Sauces

\$9 pp

Late-Night Snacks

GRAYLYN'S SLIDERS

Served with Assorted Chips

Choose 2

Beef Sliders

Pulled Pork Sliders with Sriracha Slaw

Roasted Veggie Slider with Mushrooms, Asparagus, and Goat Cheese with Aged Balsamic

\$14 pp

MEXICAN FIESTA

Baked Beef and Cilantro Empanadas

Cheese Quesadillas with Assorted Condiments

(Add chicken for \$2 pp)

Salsa Fresca with Chips

\$15 pp

SOUTHERN HOSPITALITY

Southern Fried Chicken Tenders

Hush Puppies

\$12 pp

SAY CHEESE!

Both options served with Assorted Chips

Signature Grilled Cheese

Sourdough Bread and Mild Cheddar Cheese

\$7 pp

Premier Grilled Cheese

Sourdough Bread, White Cheddar Cheese, Crumbled

Bacon, and Green Onions

\$10 pp

All food and beverage is subject to 6.75% NC sales tax and 20% gratuity.

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DINING

GRAYLYN

Dressing Room Refreshments

(All packages are served with water, ice tea, and lemonade)

FOR THE BRIDE

BRIDAL BRUNCH

Build Your Own Parfait

Vanilla Yogurt, Seasonal Fruit, Granola, and Nuts

Assorted Muffins and Bagels Served with Assorted Spreads

\$10 pp

THAT'S A WRAP

Served with Assorted Chips and Fruit

Choose 2 Wraps

Turkey and Avocado Wrap, Grilled Chicken Wrap,

Roasted Vegetable Wrap

\$12 pp

LIGHT BITES

Assorted Finger Sandwiches

Served with Scones

\$20 pp

RECEPTION SAMPLER

Fruit with Dipping Sauce

Cheese and Cracker Platter

Vegetable Crudités

\$15 pp

THE FRESH BAR

Served with Yeast Rolls

Choose 3 Salads

Spinach Salad – Baby Spinach Leaves tossed with Red Onion Confit, Crumbled Gorgonzola, Candied Pecans, and Tomatoes in a Sherry Vinaigrette

Caprese Salad – Spinach, Mozzarella, Tomato

Chef Salad – Field Greens, Turkey, Ham, Cheddar Cheese,

Avocado, Hard-Boiled Egg, and Choice of Dressing

Quinoa Salad – Kale, Toasted Sunflower Seeds, Dried

Apricot in a Orange-Honey Vinaigrette

\$15 pp

FOR THE GROOM

THE EARLY BIRD

Egg and Cheese Bagel or Biscuit

and Choice of Bacon or Sausage Bagel or Biscuit

\$12 pp

SANDWICH PLATTER

Served with Assorted Chips and Fruit

Deli Platter with Turkey, Roast Beef, Sliced Ham,

Served with a Condiment Platter and Choices of

Sourdough Bread, Wheat Bread, and Croissants

\$14 pp

GAME DAY

Served with Salsa Fresca with Chips

Choose 2

Pigs in a Blanket, Burger Sliders,

Three-Cheese Mini Pizzas

\$15 pp

SNACK ATTACK

Gourmet Popcorn, Assorted Chips,

Pretzels, and Trail Mix

\$8 pp

ADDITIONAL CELEBRATIONS

Graylyn offers the perfect setting for all of the events surrounding a dream wedding. If you are planning the details of your wedding with us, don't forget about:

Bridal Shower

Rehearsal Dinner

Farewell Brunch

Bridesmaids Luncheon

Graylyn Adventures

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DINING

GRAYLYN