



## BRUNCH MENU



The menu is prepared with the freshest ingredients available.  
(\$34.00 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 &  
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 Mahi Mahi in Pineapple Rum Compote

### DESSERT

#### *Select two:*

Chocolate Peanut Butter Torte  
Assorted Mini Cheese Cakes  
Home Made Pound Cake with  
Mixed Berry Compote and Whipped Cream  
A Trio of Macaroon, Brownie & 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.  
\$65.00 per hour per attendant  
Food service hours have a 2 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.

# GRAYLYN



## GRAYLYN PLATED LUNCH 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 \$34.00 )

### 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*	

### PREMIERE SOUPS

*A surcharge of \$2.00 per person applies for premiere 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 a 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 & 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	

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

# GRAYLYN



## GRAYLYN PLATED LUNCH OPTIONS



### PREMIERE SALADS

*A surcharge of \$2.00 per person applies for premiere 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 & 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

### PREMIERE ENTRÉES

*A surcharge of \$4.00 per person applies for premiere 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 entrees, a surcharge of \$4 per person will apply.*

# GRAYLYN