



GREY SALT

P R I V A T E E V E N T S

SPRING + SUMMER 2016

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CONTINENTAL BREAKFAST*

\$15 PER PERSON

bagel [plain + everything]

butter, cream cheese + assorted jams

assorted muffins, scones + pastries

strawberry yogurt parfait

housemade granola + local honey

seasonal fruit stigghiola

overnight oats

almond milk + honey

SEATED BRUNCH

**SELECT TWO APPETIZERS, THREE MAINS + ONE DESSERT
\$45 PER PERSON**

APPETIZERS

strawberry yogurt parfait
housemade granola + local honey

seasonal fruit stigliola

soup of the day

heirloom tomato + burrata
capers, olive oil + grey salt

chopped fattoush salad
romaine, tomato, cucumber
radish + red onion, grilled flatbread

kale salad
marcona almonds + goat feta
lemon vinaigrette

caesar salad
parmesan + toasted bread crumbs

housemade hummus
lamb ragout + wood grilled bread

broiled halloumi cheese
caper, tomato + oregano

MAINS

french toast
mixed berry marmalade

grey salt frittata
gruyere, roasted tomato + spinach

baked tuscan eggs
puttanesca + grilled country bread

crispy grouper sandwich
tomato, cucumber, dill + za'atar

prosciutto + mozzarella panini

lamb burger
feta + mint chimichurri, fries
+ za'atar aioli

grey salt burger
fries + za'atar aioli

angel hair pomodoro

SIDES [+ \$7 PER SIDE]

bacon

merguez sausage

sautéed broccoli rabe + lemon

ash-roasted rainbow carrots
+ local honey

crispy potatoes + parmesan

roasted wild mushrooms

charred corn + parsley pistou

sautéed spinach

fries + za'atar aioli

DESSERTS

lime tart
marcona almond crumble
whipped cream

crème catalana
caramelized sugar crust

warm chocolate cake
coconut gelato

salted caramel budino
biscotti crumble + whipped cream

BRUNCH BUFFET*

SELECT THREE ITEMS + TWO SIDES \$45 PER PERSON

BREAKFAST

overnight oats
almond milk + honey

strawberry yogurt parfait
housemade granola + local honey

french toast
mixed berry marmalade

grey salt frittata
gruyere, roasted tomato + spinach

baked tuscan eggs
puttanesca + grilled country bread

SALADS

heirloom tomato + burrata
capers, olive oil + grey salt

chopped fattoush
romaine, tomato, cucumber
radish + red onion, grilled flatbread

kale
marcona almonds + goat feta
lemon vinaigrette

caesar
parmesan + toasted bread crumbs

orzo
mint, smoked red onion + chorizo

red pepper
basil, olive oil + sherry vinegar

SANDWICHES

prime skirt steak
harissa aioli + garlic bread

prosciutto + mozzarella panini

chicken salad
rotisserie chicken + caesar dressing

SIDES

bacon

merguez sausage

sautéed broccoli rabe + lemon

ash-roasted rainbow carrots
+ local honey

crispy potatoes + parmesan

roasted wild mushrooms

charred corn + parsley pistou

sautéed spinach

fries + za'atar aioli

SEATED LUNCH

SELECT TWO APPETIZERS + THREE MAINS + ONE DESSERT \$45 PER PERSON

APPETIZERS

heirloom tomato + burrata
capers, olive oil + grey salt

chopped fattoush salad
romaine, tomato, cucumber
radish + red onion, grilled flatbread

kale salad
marcona almonds + goat feta
lemon vinaigrette

caesar salad
parmesan + toasted bread crumbs

housemade hummus
lamb ragout + wood grilled bread

roasted octopus
potato, garlic, parsley
+ smoked paprika

king crab arancini
harissa aioli

broiled halloumi cheese
caper, tomato + oregano

roasted clams + gulf shrimp [+\$3]
garlic, chili flake, shallots + white wine

MAINS

angel hair pomodoro

strozzapreti + meatballs
spicy tomato ragout, mozzarella
+ parmesan

atlantic salmon
seasonal vegetables

local snapper
seasonal vegetables

rotisserie half chicken
roasted potatoes, watercress + salsa verde

prime skirt steak
ash-roasted rainbow carrots
+ romesco

lamb burger
feta + mint chimichurri, fries
+ za'atar aioli

grey salt burger
fries + za'atar aioli

SIDES [+\$7 PER SIDE]

sautéed broccoli rabe + lemon

ash-roasted rainbow carrots
+ local honey

crispy potatoes + parmesan

roasted wild mushrooms

charred corn + parsley pistou

sautéed spinach

fries + za'atar aioli

DESSERTS

lime tart
marcona almond crumble
whipped cream

crème catalana
caramelized sugar crust

warm chocolate cake
coconut gelato

salted caramel budino
biscotti crumble + whipped cream

GRAB 'N GO LUNCH BUFFET*

**SELECT TWO SALADS + TWO SANDWICHES + ONE DESSERT
\$35 PER PERSON**

SALADS

heirloom tomato + burrata
capers, olive oil + grey salt

chopped fattoush
romaine, tomato, cucumber
radish + red onion, grilled flatbread

kale
marcona almonds + goat feta
lemon vinaigrette

caesar
parmesan + toasted bread crumbs

SANDWICHES

prime skirt steak
harissa aioli + garlic bread

grilled seasonal vegetable wrap
goat cheese

prosciutto + mozzarella panini

crispy grouper sandwich
tomato, cucumber, dill + za'atar

chicken salad
rotisserie chicken + caesar dressing

DESSERT

parmesan cookie + strawberry jam

salted caramel budino
biscotti crumble + whipped cream

chocolate dipped seasonal fruit stigghiola

LUNCH BUFFET*

SELECT THREE ITEMS + TWO SIDES \$45 PER PERSON

APPETIZERS

heirloom tomato + burrata
capers, olive oil + grey salt

chopped fattoush salad
romaine, tomato, cucumber
radish + red onion, grilled flatbread

kale salad
marcona almonds + goat feta
lemon vinaigrette

caesar salad
parmesan + toasted bread crumbs

orzo salad
mint, smoked red onion + chorizo

red pepper salad
basil, olive oil + sherry vinegar

roasted clams + shrimp [+\$3]
garlic, chili flake, shallots + white wine

SANDWICHES

prime skirt steak
harissa aioli + garlic bread

prosciutto + mozzarella panini

chicken salad
rotisserie chicken + caesar dressing

MAINS

atlantic salmon
seasonal vegetables

hook and line swordfish
oregano + eggplant caponata

rotisserie half chicken
roasted potatoes, watercress + salsa verde

filet mignon au poivre
asparagus + spring onion

prime skirt steak
ash-roasted rainbow carrots
+ romesco

SIDES

sautéed broccoli rabe + lemon

ash-roasted rainbow carrots
+ local honey

crispy potatoes + parmesan

roasted wild mushrooms

charred corn + parsley pistou

sautéed spinach

fries + za'atar aioli

SEATED DINNER

SELECT TWO APPETIZERS + THREE MAINS + ONE DESSERT \$65 PER PERSON

APPETIZERS

soup of the day

heirloom tomato + burrata
capers, olive oil + grey salt

chopped fattoush salad
romaine, tomato, cucumber
radish + red onion, grilled flatbread

kale salad
marcona almonds + goat feta
lemon vinaigrette

caesar salad
parmesan + toasted bread crumbs

roasted octopus
potato, garlic, parsley + smoked paprika

king crab arancini
harissa aioli

grilled merguez
chickpea ragout, tomatoes + pickled
red onion

broiled halloumi cheese
caper, tomato + oregano

roasted clams + gulf shrimp [+\$3]
garlic, chili flake, shallots + white wine

MAINS

angel hair pomodoro

strozzapreti + meatballs
spicy tomato ragout, mozzarella
+ parmesan

roasted gulf coast snapper
seasonal vegetables

local grouper
tomato, capers + black olives

rotisserie half chicken
roasted potatoes, watercress + salsa verde

long island duck breast
dried fruit mostarda

pork chop milanese
arugula, chorizo + paprika aioli

prime skirt steak
ash-roasted rainbow carrots
+ romesco

grilled prime ribeye steak [+\$5]
potatoes dauphinoise + red wine butter

SIDES [+\$7 PER SIDE]

sautéed broccoli rabe + lemon

ash-roasted rainbow carrots
+ local honey

crispy potatoes + parmesan

roasted wild mushrooms

charred corn + parsley pistou

sautéed spinach

fries + za'atar aioli

DESSERTS

lime tart
marcona almond crumble
whipped cream

crème catalana
caramelized sugar crust

warm chocolate cake
coconut gelato

salted caramel budino
biscotti crumble + whipped cream

DINNER BUFFET*

SELECT TWO SALADS, TWO MAINS + TWO SIDES \$65 PER PERSON

SALADS

heirloom tomato + burrata
capers, olive oil + grey salt

chopped fattoush

romaine, tomato, cucumber
radish + red onion, grilled flatbread

kale

marcona almonds + goat feta
lemon vinaigrette

caesar

parmesan + toasted bread crumbs

orzo

mint, smoked red onion + chorizo

red pepper

basil, olive oil + sherry vinegar

MAINS

salmon

seasonal vegetables

hook and line swordfish

oregano + eggplant caponata

rotisserie half chicken

roasted potatoes, watercress + salsa verde

wood grilled berkshire pork chop

brussels sprouts + pancetta

prime skirt steak

ash-roasted rainbow carrots
+ romesco

filet mignon au poivre

asparagus + spring onion

SIDES

sautéed broccoli rabe + lemon

ash-roasted rainbow carrots
+ local honey

crispy potatoes + parmesan

roasted wild mushrooms

charred corn + parsley pistou

sautéed spinach

fries + za'atar aioli

*REQUIRES A MINIMUM OF 15 GUESTS

DINNER STATIONS

ALL STATIONS FOR 2 HOUR PERIOD

CARVING [\$30 P/P]
CHOOSE ONE MEAT
+ ONE SAUCE
SERVED WITH
ASSORTED BREAD

salt baked salmon
creamy dill + tzatziki

rotisserie turkey breast
secret brine + thyme honey

porchetta
rosemary, fennel + parsley

salt crusted leg of lamb
lemon confit, garlic + rosemary

beef rib roast
horseradish crème fraiche

saucers:
•cucumber yogurt
•harissa
•za'atar aioli
•lemon jam
•tomato jam
•paprika aioli
•shallot bordelaise

PASTA [\$20 P/P]
CHOOSE TWO

housemade pasta of the day

strozzapretti + meatballs

housemade pasta bolognese

gulf shrimp rigatoni

garganelli + pesto

LARGE FORMAT DINNER*

**SELECT ONE SALAD, TWO MAINS, TWO SIDES + TWO DIPS
[SERVED FAMILY STYLE WITH FRESH GRILLED BREADS + ZA'ATAR CHIPS]
\$75 PER PERSON**

SALADS

mixed field greens
sherry-shallot vinaigrette

caesar salad
parmesan + toasted breadcrumbs

orzo salad
mint, smoked red onion + chorizo

red pepper salad
vinegar, basil + olive oil

MAINS

porchetta
rosemary, fennel + parsley

rotisserie chicken
watercress, salsa verde + grey salt

rotisserie turkey breast
secret brine + thyme honey

hook and line swordfish
oregano + eggplant caponata

salt crusted leg of lamb
lemon confit, garlic + rosemary

beef rib roast
horseradish crème fraiche

spit roasted vegetables
seasonally sourced

SIDES

charred spicy broccoli
lemon, garlic + calabrian peppers

roasted cauliflower
capers, lemon + white wine raisins

eggplant caponata

baba ghanoush + hummus

wild rice + black beans

charred corn raita
greek yogurt, cilantro + red onion

fried artichokes alla judea
caper aioli + ricotta salata

potatas bravas
harissa + aioli

DIPS

- cucumber yogurt
- harissa
- za'atar aioli
- lemon jam
- tomato jam
- paprika aioli
- shallot bordelaise

PASSED HORS D'OEUVRES*

**SELECT ANY SIX
\$20 PER PERSON/PER HOUR**

HOT SELECTIONS

ceci fries
romesco

octopus pedini
chimichurri

falafel
fava bean hummus

crispy artichoke
bagna cauda

crispy polenta
tomato jam

spicy lamb merguez samosa

crispy mushroom arancini
marinara + parmesan

meatball slider
mozzarella + basil

skirt steak stigliola
chimichurri

lamb chop [+3 p/p]
cucumber mint yogurt

COLD SELECTIONS

seasonal chilled soup shooter

grilled gulf shrimp
heirloom tomato gazpacho

chilled lobster bite
herbed aioli

bloody mary oyster shooter

tuna crudo
sea beans + radish

salmon tartare
za'atar chip

olive tapenade
cucumber, feta, garlic + pita chip

prosciutto
tomato jam + focaccia

deviled egg
crispy shrimp

wood grilled beet salad
goat cheese crostini

COCKTAIL STATIONS*

ALL STATIONS FOR 2 HOUR PERIOD

crudité [12 p/p]

selection of seasonal fresh vegetables
blue cheese + green goddess dressings

grey salt mezze [15 p/p]

traditional + fava bean hummus, tzatziki,
baba ghanoush, muhammara
lavash

cheese [15 p/p]

manchego, kasseri, triple cream feta,
pommes de chevre
red + green grapes
assorted breads

charcuterie [15 p/p]

capicola, mortadella, salami, sopressata
dijon mustard + marinated olives
grilled bread

sweets [12 p/p]

assorted mini grey salt desserts

PASSED SWEETS*

**SELECT ANY SIX
\$15 PER PERSON / PER HOUR**

parmesan cookie + strawberry jam

chocolate dipped seasonal fruit stigghiola

tri-color italian wedding cookie

nutella profiterole

lime tart

salted caramel budino

chocolate dipped cannoli

BEVERAGE PACKAGES

BEER + WINE BEVERAGE PACKAGE*

\$30 per person / per hour one
\$20 per person / per hour two
\$10 per person / per hour three

SELECT BEVERAGE PACKAGE*

\$39 per person / per hour one
\$26 per person / per hour two
\$13 per person / per hour three

stoli vodka, beefeater gin, bacardi rum, sauza silver tequila, dewars scotch, makers mark bourbon.

PREMIUM BEVERAGE PACKAGE*

\$48 per person / per hour one
\$32 per person / per hour two
\$16 per person / per hour three

ketel one vodka, hendricks gin, bacardi rum, patron silver tequila, johnnie walker black scotch, bulleit bourbon.
+ one specialty cocktail

WINE OFFERINGS

sparkling included
choose one white + one red wine

SPARKLING

italy
villa sandi prosecco nv

WHITE

italy
pinot grigio, nobilissima

france
sauvignon blanc, chateau fonfroide

RED

france
pinot noir, bouchard

italy
sangiovese, tenuta di arceno
[chianti classico]