



**GRAYLYN**  
*Weddings*

*Culinary Guide*

A three-tiered white wedding cake with a bird couple topper, surrounded by floral arrangements. The cake has a circular monogram on the top tier. The background is a soft-focus indoor setting with light-colored walls and various floral arrangements in vases.

# Dining

*Graylyn satisfies every guest with its variety of menu options, from a casual brunch buffet to an elegant four-course dinner menu. Graylyn is sure to delight the most discerning palate.*



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© Traci Arney Photography



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## Brunch Menu

The menu is prepared with the freshest ingredients available. A selection may be made from the items listed below for a brunch menu.  
(\$34.00++ per person)

### FRESH FRUIT DISPLAY

*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 Mahi Mahi in Pineapple-Rum Compote

### DESSERT

*Select two:*

- Chocolate-Peanut Butter Torte
- Assorted Mini-Cheese Cakes
- Homemade Pound Cake with Mixed Berry Compote and Whipped Cream
- A Trio of Macaroon, Brownie, and Blondie
- Dessert Bars served with Chocolate and Vanilla Sauces

### 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 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.

# Signature Plated Lunch

Includes signature soup, salad, and entrée  
(Starts at \$34.00 ++)

## SIGNATURE SOUPS

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

## PREMIERE SOUPS\*\*

Lobster Bisque, She Crab Soup, Double Chicken Consommé with Toasted Orzo, and Grilled Chicken with Morel Mushroom Soup

## SIGNATURE SALADS

### House Salad

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

### Classic Caesar Salad

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

### Green Salad

Cucumber Wrapped Salad with Baby Greens, Strawberries, Scallions, Toasted Pecans, and Prosciutto Crisp in Raspberry Vinaigrette

### Spinach Salad

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

### Greek Salad

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

## PREMIERE SALADS\*\*

### Bibb Salad

Crispy 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

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

Grilled Bistro Steak 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 Scallopini 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 BEEF AND LAMB\*\*

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

\*Seasonal. \*\*Surcharge applies.

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DINING

GRAYLYN

# Hors D'Oeuvres RECEPTIONS

## LYONS

(\$59.00 ++ per person)

Select from the following:

1 Display  
1 Signature Action Station  
or 1 Signature Carving Station  
2 Signature Hors d'Oeuvres  
2 Premium Hors d'Oeuvres  
Graylyn Coffee Experience  
Soft Beverages

## NATHALIE

(\$69.00 ++ per person)

Select from the following:

1 Display  
1 Premium Action Station  
1 Signature Carving Station  
2 Signature Hors d'Oeuvres  
2 Premium Hors d'Oeuvres  
Graylyn Coffee Experience  
Soft Beverages

## BOWMAN

(\$79.00 ++ per person)

Select from the following:

1 Display  
1 Premium Action Station  
1 Premium Carving Station  
3 Signature Hors d'Oeuvres  
2 Premium Hors d'Oeuvres  
Graylyn Coffee Experience  
Soft Beverages

\*Subject to 6.75% tax and 20% gratuity. Receptions subject to attendant fees.

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DINING

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## Signature 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 Face Canapes*

Chef Selected Open-Face 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, Jalapeno, Cilantro, and Vinegar. Served with Tricolored Tortilla Chips

### *Roasted Spicy Chorizo Flatbread*

Spicy Chorizo Roasted with Roasted Red Pepper Marscapone 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

### *Blue Bacon-Stuffed Phyllo*

Crispy Bacon and Blue 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

## Premium 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 Pineapples

### *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

# 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

## PREMIUM DISPLAYS

### *Smoked Salmon Display*

Scottish Smoked Salmon Served with Capers, Boiled Egg, Red Onion Served 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

## SIGNATURE ACTION STATIONS

### *Pasta Station*

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

### *Southwestern Quesadilla Station*

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

## 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

## 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 CARVING STATIONS

### *Stuffed Whole Roasted Boneless Pork Loin*

Stuffed with Cheese, Spinach, and Dried Cherries Served with Dijon Mustard

### *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)

# Chef Selected

## DINNER MENU

### *Roasted Bone-In Pork Chop*

Roasted Bone-in Pork Chop with a Dried Cranberry Jus Lié

### *Served with*

Whipped Sweet Potatoes and Seasonal Vegetable Ragout

### *Accompanied by*

Cream of Five Onion Soup  
Traditional Spinach Salad with Warm Bacon Dressing

\$69.00 pp++

### *Slow-Roasted Prime Rib of Beef*

Slow-Roasted Prime Rib of Beef with Sauce Jus Lié and Seasonal Vegetable

### *Served with*

Horseradish Whipped Potatoes

### *Accompanied by*

Roasted Corn and Country Ham Chowder Soup  
Iceberg Salad with Tomatoes, Cucumbers, and Red Onions in Herb Vinaigrette

\$69.00 pp++

### *Petit Filet and Salmon*

Grilled Petit Filet and Salmon Filet in a Cabernet Demi-Glace

### *Served with*

Roasted Shallot Whipped Potatoes and Asparagus

### *Accompanied by*

Chilled Spicy Green Tomato Soup with Red Pepper Oil  
Arugula and Spinach Salad  
Cherry Tomatoes and Ricotta Cheese in Balsamic Vinaigrette

\$69.00 pp++

### *Petit Filet and Shrimp*

Grilled Filet Mignon and Shrimp Brochette in Roasted Garlic-Rosemary Cream Sauce

### *Served with*

Andouille Hoppin' John and Seasonal Vegetable Ragout

### *Accompanied by*

Sweet Potato Bisque  
Cucumber Wrapped Salad with Orange Segments, Toasted Almonds in Roasted Shallot Vinaigrette

\$69.00 pp++

### *Petit Filet and Crab*

Seared Loin of Beef and Crab Cake with a Roasted Pepper Cream Sauce

### *Served with*

Chateau Potatoes and Vegetable Ragout

### *Accompanied by*

Grilled Chicken and Wild Mushroom Bisque  
Baby Red and Green Romaine Caesar Salad

\$73.00 pp++

All selections include bread, tea, and coffee.

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# Signature Plated

## DINNER OPTIONS

Includes signature soup, salad, and entrée  
(Starts at \$69.00 ++)

### SIGNATURE SOUPS

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

### PREMIERE SOUPS\*\*

Lobster Bisque, She Crab Soup, Double Chicken Consommé with Toasted Orzo, and Grilled Chicken with Morel Mushroom Soup

### SIGNATURE SALADS

#### House Salad

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

#### Classic Caesar Salad

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

#### Green Salad

Cucumber Wrapped Salad with Baby Greens, Strawberries, Scallions, Toasted Pecans, and Prosciutto Crisp in Raspberry Vinaigrette

#### Spinach Salad

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

#### Greek Salad

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

### PREMIERE SALADS\*\*

#### Bibb Salad

Crispy 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

#### Graylyn Chicken

Stuffed with Spinach, Prosciutto, and Smoked Mozzarella Cheese in a Sun-Dried Tomato Basil Cream Sauce. Served with Angel Hair Pasta

#### Grilled Salmon Fillet

Served in an Orange-Chive Beurre Blanc with Saffron Rice

#### Grilled Swordfish Steak

Served in a Ginger-Lemongrass Cream Sauce with Chive Whipped Potatoes

#### Herb-Crusted Chicken Supreme

Served in a Chardonnay-Mushroom Veloute with Parmesan Risotto

#### Grilled New York Sirloin

Served in a Caramelized Shallot-Shiitake Mushroom Demi-Glace with Fondant Potatoes

#### Herb-Marinated Tuna

Served in a Red Pepper Coulis with Basil Whipped Potatoes

#### Macadamia Nut-Crusted Mahi Mahi

Served in an Americaine Sauce with Cilantro Rice

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# Signature Plated

## DINNER OPTIONS

Includes signature soup, salad, and entrée  
(Starts at \$69.00 ++)

### SIGNATURE ENTRÉES CONTINUED

#### Porcini-Stuffed Chicken Breast

Served in a Sweet Onion Cream Sauce with Bourbon-Pecan Rice Pilaf

#### Seared Duck Breast

Served in a Port Wine-Dried Cranberry Gastrique with Vegetable Couscous

#### Slow-Roasted Prime Rib of Beef

Served with Creamed Horseradish and Sauce Jus Lié with Chive Whipped Potatoes

#### Veal Scalloppini

Served in a Port Wine Demi-Glace and Fettuccine with Roquefort Cream Sauce

### PREMIERE BEEF AND LAMB\*\*

#### 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

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DINING

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\*Seasonal. \*\*Surcharge applies.

# Bar Packages

	1 HOUR	2 HOURS	3 HOURS	4 HOURS
<b>BEER AND WINE BAR</b>	\$14.00 pp++	\$19.50 pp++	\$24.00 pp++	\$32.50 pp++
<b>SIGNATURE BAR**</b>	\$19.00 pp++	\$31.25 pp++	\$37.50 pp++	\$43.75 pp++
<b>SELECT BAR**</b>	\$20.25 pp++	\$33.75 pp++	\$40.50 pp++	\$47.25 pp++
<b>PREMIERE BAR**</b>	\$24.00 pp++	\$40.00 pp++	\$48.00 pp++	\$56.00 pp++

*Signature Brands*  
 Bacardi Light Dry Rum  
 Beefeater Dry Gin  
 Seagram's VO Canadian Whiskey  
 Dewar's White Label  
 Jim Beam Bourbon  
 Cuervo Especial  
 Smirnoff Vodka  
 Southern Comfort

*Select Brands*  
 Crown Royal Canadian Blend  
 Jack Daniels  
 Johnny Walker Red  
 Hornietos Repasado  
 Absolut  
 Myer's Original Dark Rum  
 Raynal Brandy  
 Tanqueray Gin

*Premiere Brands*  
 Chivas Regal  
 Maker's Mark  
 Crown Royal  
 Ketel One  
 Hendrick's Gin  
 Mount Gay Black Rum  
 Casadores Repasado  
 Hennessy VS Cognac

*House Wines\**  
 Domestic and Imported Beers

*Upgraded Wines\**  
 Domestic and Imported Beers

*Captain's List Wines\**  
 Selection of Domestic, Imported,  
 and Premium Beers

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

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*Note: Client to select 3 Premium Brands  
 to substitute for 3 Well Brands*

*\* Selected by Graylyn's Beverage Manager  
 \*\*\$1,000 minimum or \$175.00 set-up and breakdown fee per bar  
 \*\*\* Guests under 21 years of age are \$12.50 pp++  
 (non-alcoholic beverages only)*

# It's All in the Details

We have the perfect setting for any event leading up to your dream wedding, such as engagement parties, bridal showers and luncheons, rehearsal dinners, cocktail receptions, and post-wedding departure brunches.

Our planning experts and culinary team are committed to offering the most creative selection of food and beverage options. At Graylyn, no request is unreasonable. Events and menus will be tailored to meet the individual needs of the bride and groom.

## SAMPLE AFTERNOONTEA MENU

Assorted Scones, Biscuits, and Crackers served with Assorted  
 Jams and Preserves and Devonshire Cream  
 and Honey Whipped Butter

Imported Cheese Display with Berries and Crackers

Graylyn Finger Sandwiches Including:  
 Cucumber with Dill Cream Cheese on White  
 Pimento Cheese on Pumpernickel  
 Chicken Salad on Rye and  
 Tuna Salad on Wheat

Assorted Tartlettes and Petit Fours

Assorted Herbal Teas with Lemon Wedges and Mint  
 (and, of course, lemonade for the children)





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