

Graystone Catering
& Event Planners
great events begin with great food



Thank you for considering us for your wedding!

Here at Graystone, our goal is simple, to help make your wedding elegant and unforgettable. Your gourmet menu is grilled and prepared fresh on site. We offer top quality Meats, Poultry, Fish and Pasta all prepared by our award winning staff to perfection. We are one of the Top Rated Catering Companies in the Inland Empire and Mountain communities with menu options that will be sure to please everyone on your guest list. We have celebrated our 19th wedding season and our 1400th overall wedding this past year and look forward to providing our experience and award winning food to you and your guests. We have also been chosen as the Wedding Wire's Couples' Choice Award winner for the past 6 years which has placed us in the Top 5% of wedding caterers in the country.

Buffet to Full service, Simple to Elegant, Affordable to Spectacular. Our Steaks, Seafood, and Chicken are grilled fresh on site and we have menus with something for everyone. We also specialize in complete Wedding Packages. Your location or ours. Thank you again for giving us an opportunity to help make your event the one you dreamed of.

Great Events Begin with Great Food

**2012 -2017 Wedding Wire's
Couples' Choice Award Winner**

GraystoneCatering.com



Our Entrees

Our Beef, Fish, and Poultry is Choice Grade and never frozen to insure flavor, tenderness, and Moisture. Here are the entrees we are pleased to present.

- Grilled Top Sirloin Steak – We start with Choice Top Sirloin that has been aged 28 days. We season and grill to perfection minutes before we serve your guests. We sauté fresh Mushrooms, Bell peppers, and Onions to complete the perfect dish.
- Grilled Flat Iron Steak – We start with Choice Flap Steak. Season to perfection, Grill to just right. Slice against the grain and top with our sautéed mushrooms or our Garlic and Parsley Chimichurri sauce
- Slow Roasted Tri Tip – We start with Choice Tri tip, aged and season to perfection. We then roast to the proper doneness and slice right before we serve to your guests. We offer our Tri tip with two sauces. Our Aus Jus is the perfect complement to a savory finish. We also offer our Famous Mop sauce to provide a sweet or spicy finish to our tri tip.
- Grilled Lemon Herb Chicken Breast – Our most popular Entrée. We start with fresh chicken breast that is never frozen. We grill and then slice our chicken before adding our famous Lemon Herb Sauce. We then top with our flavorful Buttermilk sauce to complete the taste experience.
- Grilled Island Chicken – We start with fresh chicken thigh, never frozen and marinate with our delicious Teriyaki Blend. We then grill to perfection and top with our marinated pineapple to complete the perfect blend of sweet and savory.
- Grilled Hickory BBQ Chicken – we make our own award winning BBQ sauce and can prepare it mild, medium, or spicy at your request
- Four Cheese Vegetarian Lasagna – We offer this excellent vegetarian option for your guests. We bake it fresh at the wedding. We use fresh broccoli, carrots, and cauliflower and served with our delicious Alfredo sauce with our Four Cheese blend. We can serve this just to your vegetarian guests without using this dish as one of your entrée selections for your entire guest list.
- Vegan Penne pasta with our Tomato based Mushroom and garlic sauce. We prepare this with roasted garlic and fresh mushrooms and

served with penne done just right.

Specialty Entrees – Please ask for current pricing

- Grilled Choice Rib Eye, New York, Or Fillet Mignon Steaks – Seasoned and Grilled to perfection
- Roasted Prime Rib – We slow roast our Choice Prime rib roast in our special dry rub. We slice your roast just before we serve to your guests. We offer creamed horseradish and seasoned au jus to accompany the Rib
- Grilled Pork Tenderloin – We serve with our red bell pepper jelly
- Grilled Salmon Fillet – We offer 3 flavors of fresh salmon, Lemon Herb, Garlic crusted, or Thai Sesame for you to choose from
- Grilled Mahi Mahi – We grill and season to perfection and serve this with our delicious mango salsa to finish the perfect dish
- Grilled Sword Fish – grilled and seasoned to perfection
- Grilled Shrimp Skewers – We offer our Fresh grilled shrimp in 3 flavors – Cajon, Lemon, and Teriyaki
- Grilled Lobster Tail – We grill to perfection and serve with drawn butter

Mexican Menu options

Grilled Carne Asada – Seasoned Choice Flap meat, grilled to perfection and sliced to serve

Grilled Marinated Pollo – We marinate our chicken overnight in our fruit and seasoned blend. We then grill and slice to serve

We also offer fresh rice, beans, Guacamole, 2 fresh salsas and corn and flour tortillas to compliment your dinner

Italian Menu options

Spaghetti and Meatballs – we offer our fantastic spaghetti topped with our delicious marinara sauce and this is served with generous portion of our seasoned meatballs.

We can also offer this dish with a variety of pastas

Chicken Alfredo – we offer an excellent version of the all-time favorite served with shredded parmesan

Sausage Lasagna with meat sauce – we prepare a great meat lasagna and serve this with shredded parmesan

BBQ Menu Options

We offer a full menu of Traditional BBQ selections. Please ask for options

Our Side Dishes

- Rice Pilaf – We start with fresh green and white onions, Sauté Orzo in butter until golden brown, we then incorporate with our seasonings, Italian parsley and perfectly prepared rice to finish this true pilaf
- Cilantro and Garlic Baby Red Potatoes- We serve our red potatoes with real butter, fresh toasted garlic and finish with refreshing cilantro
- Creamy Mashed Potatoes – We offer three different flavored mashed potatoes – Garlic, Seasoned, and Horseradish.
- Asparagus Vegetable Medley – we serve fresh asparagus spears with seasoned zucchini, yellow crookneck squash, and carrots steamed in garlic and butter
- Summer Vegetable Medley – We serve fresh zucchini, yellow crookneck squash, and carrots steamed in garlic and butter
- Fresh Vegetable medley – we serve fresh broccoli, cauliflower, zucchini and carrots steamed in garlic and butter
- Custom Vegetable medley – we incorporate your favorite vegetables in a delicious medley

Our Salad Selections

Fresh Green Salads

- California Field Greens – We serve 5 types of greens with fresh sliced cucumbers, tomato, broccoli, croutons and offer this salad with two dressing of your choice
- Classic Cesar Salad – We serve our fresh chopped romaine with our homemade creamy Cesar dressing and serve this with shredded parmesan and seasoned croutons. We toss this fresh every 20 guests
- Baby Spinach Salad – we serve our baby spinach with sliced mushroom, red onion, tomatoes, and bacon and offer this with our Raspberry or balsamic vinaigrette
- Feta and Walnut salad – We serve our mixed greens with crumpled feta cheese, fresh walnuts, tomatoes, and offer this with our two vinaigrettes
- Custom Fresh Salad – We love to put together custom salads with items that you choose.

Prepared Salads

- Mushroom Artichoke Salad – We start with fresh button mushrooms and marinated artichoke. We then add fresh sliced red bell peppers, Italian parsley, sliced olives and finish with a light Italian vinaigrette. Perfecto
- Cesar Bow Tie Pasta Salad – We allow our bow tie pasta to absorb our cesar dressing and add sundried tomatoes and fresh spinach to finish
- Zesty Corkscrew Pasta Salad – We start with our rainbow corkscrew pasta and add fresh parsley, marinated artichoke, tomatoes, black olives and finish with our Italian vinaigrette.
- We also offer our homemade Country Potato Salad and Tangy Coleslaw as two other great choices

Appetizer Choices

Potatotini Bar

Our Gourmet Mashed Potatoes (3 Flavors to choose from) served in a martini glass with 5 topping choices for each guest to choose from. Served from a staffed bar

Passed Appetizers

Prosciutto Wrapped Asparagus

Prosciutto Wrapped Melon

California Rolls with fresh Avocado

Smoked Gouda, Salami, and Grape Tomato Squares

Gourmet Sweet & Spicy Jamaican Meatballs

Grilled Island Chicken Skewers with marinated Pineapple and Bell Peppers.

Jumbo shrimp shooters passed in a shot glass with lemon and horseradish cocktail sauce

Tomato Basil Bruschetta with fresh mozzarella served on a crisp baguette

Grilled Shrimp Skewers – We offer these in 3 flavors – Cajon, Garlic, and Teriyaki

Table Presentation Appetizers

- Grilled Island Chicken Skewers with marinated Pineapple and Bell Peppers.
- Fresh Shrimp Presentation-Served w/Sliced Lemon & Cocktail Sauce
- Walnut Basil Pesto Cream Cheese Platter-Served w/Assorted Crackers
- Sautéed Mushrooms
- Gourmet Sweet & Sour Meatballs
- Gourmet Sweet & Spicy Jamaican Meatballs
- Assorted Cheese Presentation-Served w/Fresh Grapes & Walnuts
- Fresh Fruit Cascade- Delicious Assortment of Seasonal Fruit
- Vegetable Presentation- Served w/Assorted Dipping Sauces
- Fresh Salsa & Cream Cheese Platter-Served w/Assorted Crackers and tortilla chips
- Assorted Chip Platter-Served w/a Variety of Chips and specialty dips

Dessert Table

A decorated table filled with Cakes, Pies, Pastries, Chocolates, and Gourmet Brownies & Cookies

Candy table

We offer an excellent Candy Table with all of your favorites

Services

China

Available – Plate, Fork, Knife, Toasting Flute, Water Goblet, Wine Glass
Packages available – Ask for Pricing

Rentals

We offer these services in conjunction with our catering service. We can handle all of your rental needs from beginning to end

***We offer the following services that can be added to any catering package.**

Full Coordination

Bartending

Additional services

We use only the finest vendors that have earned our business

D.J.

Photography

Photo Booth

Floral

Custom Wedding Cake