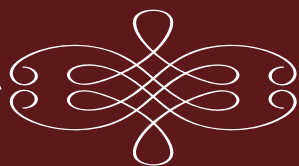




HOLIDAYS  
AT  
GRAYLYN



# GRAYLYN HOLIDAY LUNCHEONS

## *Holiday Lunch Buffet*

STARTING AT \$21.00++ PER PERSON

Available Daily



## *Moravian Holiday Lunch Buffet*

STARTING AT \$34.00++ PER PERSON

Monday – Friday

### SAMPLE LUNCH BUFFET MENU

#### *Soup*

Savory Sweet Potato Soup

#### *Salad*

Tossed Mixed Green Salad

Served with Condiments and Homemade Dressings

#### *Hot Entrées*

Home-style Chicken Pot Pie

Slow-Braised Thick Cut Beef Stew

Blackened Catfish with Cucumber-Tomato Relish

#### *Accompaniments*

Whipped Red Bliss Potatoes

Sautéed Cabbage and Carrots

Warmed Yeast Rolls with Whipped Butter

#### *Desserts*

Old Fashioned Sugar Cake

Assorted Traditional Moravian Cookies

Water, Tea, Soda & Coffee are included with all luncheons.

Lunch buffet items are customized daily by our Executive Chef and include 1 soup, 1 salad, 3 hot entrées, 2 sides and a dessert display.

All food and beverage are subject to North Carolina state sales tax (currently 6.75%) & 20% gratuity.



# GRAYLYN HOLLY HOLIDAY DINNER BUFFET

STARTING AT \$49.00++ PER PERSON



## *Choice of One*

Chef Rollins's Chicken Bacon Chowder  
Hearty Tomato Bisque with Basil Pesto

## *Choice of One*

Tossed Garden Baby Green Salad  
with Tomatoes, Cucumbers, and Carrots in House Vinaigrette  
Caesar Salad  
With Chopped Romaine Lettuce, Toasted Croutons, and Parmesan Cheese

## *Choice of Two*

Signature Green Bean Casserole  
Chef Rollins's Pineapple and Cherry Candied Yams  
Seasoned Rice Pilaf

## *Choice of Three*

Local Hickory Nut Gap Roasted Pork Loin with Cranberry-Sage Au Jus  
Sirloin of Beef Roast with Au Jus  
Baked Tilapia with Cherry-Orange Jus  
Baked Ham with Mustard Honey Glaze  
All-Natural Turkey Breast with Rosemary Demi-Glace served with Cranberry Sauce

## *Choice of Two*

Mrs. Gray's White Chocolate and Pear Bread Pudding with Vanilla Bean Sauce  
Pumpkin Cheesecake with Eggnog Sauce  
Bourbon Pecan Pie with Caramel Sauce  
Fresh Baked Chocolate Brownies and Assorted Holiday Cookies

Water, Tea, Soda & Coffee are included with all buffets.

All food and beverage are subject to North Carolina state sales tax (currently 6.75%) & 20% gratuity.



# GRAYLYN MISTLETOE HOLIDAY DINNER BUFFET

STARTING AT \$61.00++ PER PERSON



## *Choice of One*

Chef Rollins's Chicken Bacon Chowder  
Hearty Tomato Bisque with Basil Pesto

## *Choice of One*

Tossed Garden Baby Green Salad  
with Tomatoes, Cucumbers, and Carrots in House Vinaigrette  
Baby Spinach Salad  
with Cranberries, Goat Cheese and Red Onions in Homemade Balsamic Vinaigrette

## *Choice of Two*

Signature Green Bean Casserole  
Chef Rollins's Pineapple and Cherry Candied Yams  
Mashed Potatoes with Gravy  
Almondine Broccoli with Lemon

## *Choice of Three*

Local Hickory Nut Gap Roasted Pork Loin with Cranberry-Sage Au Jus  
All-Natural Turkey Breast with Rosemary Demi-Glace served with Cranberry Sauce  
Baked All-Natural Ham with Honey Mustard Glaze  
Baked Ocean Raised Salmon Fillets with Cherry-Orange Jus  
Pan-Seared All-Natural and Local Joyce Farms Chicken Breast with Apple Cider Sauce

## *Action Station*

Carved Local Meyer's NY Striploin of Beef,  
Served with Assorted Mustards and Horseradish Cream

## *Choice of Two*

Bourbon Pecan Pie with Caramel Sauce  
Fresh Baked Chocolate Brownies and Assorted Holiday Cookies  
Mrs. Gray's White Chocolate and Pear Bread Pudding with Vanilla Bean Sauce  
Peppermint Chocolate Cake with Chocolate Shavings  
Pumpkin Cheesecake with Chantilly Cream and Eggnog Sauce

Water, Tea, Soda & Coffee are included with all buffets.

All food and beverage are subject to North Carolina state sales tax (currently 6.75%) & 20% gratuity.



# MORAVIAN HOLIDAY DINNER BUFFET

STARTING \$69.00++ PER PERSON



## *Choice of One*

Chef Rollins's Corn and Country Ham Chowder  
Hearty Sweet Potato Bisque

## *Choice of Two*

Tossed Garden Baby Green Salad  
with Tomatoes, Cucumbers, and Carrots in House Vinaigrette  
Marinated Beet Salad with Onions and Feta Cheese

## *Choice of Two*

Chef Rollins's Pineapple and Cherry Candied Yams  
Almondine Green Beans  
Honey Glazed Carrots  
Mashed Potatoes and Gravy  
Seasoned Rice Pilaf

## *Choice of Three*

Graylyn's Moravian Chicken Pie  
Slow-Braised Beef Stew with Carrots and Celery  
Carved Leg of Lamb with Rosemary Demi-Glace  
Stuffed Local Hickory Nut Gap Pork Loin with Spinach and Roasted Tomatoes in Au Jus  
Baked Ocean Raised Salmon Fillets with Cherry-Orange Jus

## *Action Station: Choice of One*

All Served with Condiments and Rolls  
Carved Local Meyer's NY Strip-Loin of Beef  
Carved Turkey Breast with Cranberry Sauce  
Carved Baked All-Natural Ham with Honey Mustard Glaze

## *Choice of Three*

Bourbon Pecan Pie with Caramel Sauce  
Glazed Carrot Cake with Candied Walnuts  
Assorted Moravian Cookies  
Moravian Sugar Cake with Vanilla Bean Sauce

Water, Tea, Soda & Coffee are included with all buffets.

All food and beverage are subject to North Carolina state sales tax (currently 6.75%) & 20% gratuity.





# GRAYLYN HOLIDAY RECEPTION

STARTING AT \$49.00++ PER PERSON



*Choice of One Cold or Hot Display*

## COLD DISPLAYS

Vegetable Crudit  with Dipping Sauce

Domestic Cheese Display with Crackers

Smoked Salmon Display with Condiments and Crackers

## HOT DISPLAY

Beef Sirloin Roast with Yeast Rolls and Assorted Mustards and Horseradish Cream

*Choice of Four*

Turkey Tempura with Cranberry-Sage Dipping Sauce

Roasted Duck Skewers with Blackberry Gastrique

Coconut Shrimp with Dipping Sauce

Mini Ham and Pimento Cheese Corn Muffins

Mini Crab Cakes with Lemon Cream Sauce

Cranberry, Brie Cheese and Spinach Canape

Chef Rollins's Jerk Chicken and Apple Chutney Canape in Phyllo Cup

*Selection of Seasonal Desserts*

Assorted Holiday Cookies

Estate Yule Log

Mini Gingerbread Cupcakes

Water, Tea, Soda & Coffee are included with all buffets.

All food and beverage are subject to North Carolina state sales tax (currently 6.75%) & 20% gratuity.



# GRAYLYN POINSETTIA HOLIDAY RECEPTION

STARTING AT \$69.00++ PER PERSON



## *Choice of One*

Vegetable Crudit  with Dipping Sauce  
International Cheese Display with Crackers  
Baked Brie Display with Cranberry-Apple Chutney  
Fresh Shrimp Display with Cocktail Sauce

## *Choice of Three*

Turkey Tempura with Cranberry-Sage Dipping Sauce  
Roasted Duck Skewer with Blackberry Gastrique  
Coconut Shrimp with Dipping Sauce  
Roasted Vegetable Display  
Mini Beef Wellingtons with Horseradish Cream  
Vegetable Spring Rolls with Dipping Sauce  
Mini Ham and Pimento Cheese Corn Muffins  
Mini Crab Cakes with Lemon Cream Sauce  
Cranberry, Brie Cheese, Pecans Phyllo Cup

## *Action Station: Choice of Two*

### *Served with Condiments and Rolls*

Carved All-Natural Baked Ham with Honey Mustard Glaze  
All-Natural Turkey Breast with Rosemary Demi-Glace served with Cranberry Sauce  
Carved Slow-Roasted Prime Beef Strip Loin

## *Selection of Special Desserts*

Petit Fours  
Assorted Holiday Cookies  
Estate Yule Log  
Peppermint Cheesecake with Chantilly Cream

Water, Tea, Soda & Coffee are included with all buffets.

All food and beverage are subject to North Carolina state sales tax (currently 6.75%) & 20% gratuity.



# GRAYLYN PLATED DINNER OPTIONS

\$59.00++ PER PERSON: Includes soup, salad, entrée and dessert

\$69.00++ PER PERSON: Includes soup, salad, choice of two entrées and dessert



## *Choice of One*

Chef Rollins's Chicken and Bacon Chowder  
Hearty Sweet Potato Bisque  
Seasonal Butternut Squash with Local Apples

## *Choice of One*

Garden Baby Green Salad  
with Tomatoes, Cucumbers, and Carrots in House Vinaigrette  
Baby Spinach Salad  
with Orange Segments, Goat Cheese and Red Onions  
Caprese Salad  
Fresh Mozzarella, Tomatoes, Basil, with Extra Virgin Olive Oil and Aged Balsamic

## *Choice of One*

*All entrées are served with seasonal accompaniments*

Graylyn's Stuffed Chicken Prosciutto, Mozzarella Cheese and Spinach in Marinara Sauce  
Pan-Seared Ocean Raised Salmon Fillet with Cherry-Orange Jus  
Pan-Seared Crab Cakes in Cilantro Butter  
Grilled Meyer's Local Filet Mignon of Beef in Green Peppercorn Demi-Glace  
Roasted Duck Breast in a Blackberry Gastrique  
Roasted Lamb Racks in a Rosemary Demi-Glace

## *Choice of One*

Bourbon Pecan Tart with Chantilly Cream  
Chocolate Lava Cake with Berry Compote  
Mrs. Gray's White Chocolate and Pear Bread Pudding with Vanilla  
Sweet Potato Crème Brûlée with Candied Pecan Dust

Water, Tea, Soda & Coffee are included with all plated meals.

All food and beverage are subject to North Carolina state sales tax (currently 6.75%) & 20% gratuity.





# GRAYLYN PLATED DUET DINNER OPTIONS

STARTING AT \$84.00++ PER PERSON

Includes soup, salad, entrée and dessert



## *Choice of One*

Chef Rollins's Chicken and Bacon Chowder

Maine Lobster Bisque with Brandy

Seasonal Butternut Squash Bisque with Local Apples

## *Choice of One*

Cucumber Wrap Salad

Cucumber with Strawberries, Candied Pecans and Goat Cheese

Served with Balsamic Vinegar

Iceberg Salad

Iceberg Wedge with Tomatoes, Cucumbers, Red Onions, and Bacon

Served with homemade Bleu Cheese

Classic Caesar Salad

Fresh Romaine Greens Tossed in our House Made Caesar Dressing

Served with Croutons and Parmesan Cheese

## *Choice of One*

Local Meyer's Petit Beef Filet and

Ocean Raised Salmon in a Cabernet Demi-Glace with Cilantro Butter

Roasted Domestic Lamb Rack and

Ocean Raised Salmon in a Rosemary Demi-Glace with Cilantro Butter

Local Meyer's Petit Beef Filet and

Crab Cake in a Cabernet Demi-Glace with Cilantro Butter

Roasted Duck Breast and

Local Meyer's Petit Beef Filet Mignon in a Port Wine Demi-Glace

Maine Lobster Tail and

Local Joyce Farms Roasted Chicken in a Béarnaise Sauce

Crab Cake and Grilled Joyce Farms Chicken with Wild Mushroom Marsala with Cilantro Butter

## *Choice of One*

Sweet Potato Crème Brûlée with Candied Pecan Dust

Warmed Apple Tartes with Vanilla Chantilly Cream

Tiramisu with Vanilla Bean Sauce

Warmed Chocolate Lava Cake with Chantilly Cream and Berries

Bourbon Pecan Tarte with Chantilly Cream and Caramel

All food and beverage are subject to North Carolina state sales tax (currently 6.75%) & 20% gratuity.



# GRAYLYN SIGNATURE HOLIDAY DRINKS

## HOLIDAY COCKTAILS



ESTATE EGGNOG—\$145 PER GALLON

*Irish Whiskey, Egg, Confectioner's Sugar, Half-and-Half, Ice  
Pinch of Freshly Grated Nutmeg*

NATHALIE'S HOLIDAY CHAMPAGNE—\$135 PER GALLON

*Brut Champagne, Bitters, Sugar Cube  
Garnished with Twist of Lemon*

POMEGRANATE MARTINI—\$135 PER GALLON

*Vodka, Pomegranate Juice, Sugar, Fresh Lime Juice, Cointreau  
Garnished with Lime Slices*

GINGER SPRITZER (NON-ALCOHOLIC)—\$40 PER GALLON

*Fresh Ginger, Ginger Ale, Sparkling Water, Ice  
Garnished with Lemon*

## ADDITIONAL BEVERAGE OPTIONS

COFFEE STATION—\$5.00 PER PERSON

HOT CHOCOLATE—\$5.00 PER PERSON

EGG NOG—\$2.00 PER PERSON\*

HOT CIDER—\$1.50 PER PERSON\*

*\*Spiked Options for Egg Nog and Cider*

All food and beverage are subject to North Carolina state sales tax (currently 6.75%) & 20% gratuity.



# HOLIDAY EVENT UPGRADES

## VALET PARKING

Treat your guests. Let our staff take care of parking for your event.  
\$18.00 per attendant, per hour

## COAT CHECK

Don't make your guests keep track of their overcoats all night,  
have our attendant check coats as guests arrive.  
\$18.00 per attendant, per hour

## CHIAVARI CHAIRS

Dress up your dining room with gold chiavari chairs.  
\$7.00 per chair

## GRAYLYN ORNAMENTS

### GRAYLYN PORCELAIN ORNAMENT COLLECTION

2017 Edition - \$30.00 each

Previous Years - \$20.00 each / \$18.00 each Group Pricing (5 or More Ornaments)

## GINGERBREAD HOUSE DECORATING TEAM BUILDING EVENT

For the holiday season, decorate your own gingerbread house.  
Include a design presentation and awards for the group.  
\$15.00 per person

## COOKIE DECORATING TEAM BUILDING EVENT

Decorate your own Holiday Dessert. Allow guests to decorate Holiday Cookies.  
Include a presentation and awards for the best design.  
\$10.00 per person

## HOLIDAY ORNAMENT SCAVENGER HUNT TEAM BUILDING EVENT

Allow guests to discover the inspiration behind the handmade ornament Graylyn commissions  
each year by searching the grounds with given 5 clues.  
\$15.00 per person

## UPGRADED LINENS & CENTERPIECES

Increase the elegance of your event with upgraded linens or centerpieces. Linen is available in numerous  
fabrics, colors & styles. Ask your coordinator for more information.

