



## GRAYLYN PLATED DINNER OPTIONS

Includes soup, salad, entrée and dessert

Starts at \$59.00 + + PER PERSON



### *Choice of One*

Clam Chowder

Tomato Bisque with Basil Pesto

### *Choice of One*

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

### *Choice of One*

*All Entrees are served with Seasonal Accompaniments*

Roasted Pork Loin with Cola Barbeque Sauce

Baked Tilapia with Tomato-Caper Jus

Baked Ham with Cherry Glaze

Pan Seared Chicken with Lemon Caper Cream Sauce

Carved NY Striploin of Beef, Horseradish Cream

### *Choice of One*

Pecan Tart

Chocolate Cake

Graylyn's Bread Pudding



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



## GRAYLYN PLATED DUET DINNER OPTIONS

Includes soup, salad, entrée and dessert  
Starts at \$84.00 + + PER PERSON



### *Signature Soups* (choose one)

Clam Chowder  
Lobster Bisque with Brandy  
Butternut Squash with Apples



### *Signature Salads* (choose one)

**Cucumber Wrap Salad**  
Cucumber with Strawberries, Candied Pecans and Goat Cheese  
Topped with Balsamic Vinegar

**Iceberg Salad**  
Ice Berge Wedge with Tomatoes, Cucumbers, Red Onions,  
Bacon and Bleu Cheese

**Classic Caesar Salad**  
Fresh Romaine Greens Tossed in our House Made Caesar Dressing  
With Garlic Croutons and Romano Cheese



### *Signature Entrées* (choose one)

Filet and Salmon in a Cabernet Demi Glace with Cilantro Butter  
Filet and Crab Cake in a Cabernet Demi Glace with Cilantro Butter  
Crab Cake and Grilled Chicken with Wild Mushroom Marsala with Cilantro Butter  
Roasted Lamb Rack and Salmon in a Rosemary demi Glace with Cilantro Butter  
Roasted Duck and Petit Beef Filet mignon in a Port wine Demi Glace  
Lobster Tail and Roasted chicken in a béarnaise sauce



### *Dessert* (choose one)

Crème Brulee with Berries  
Salted Caramel Chocolate Trifle  
Cheesecake Mousse with Berry Compote  
Chocolate Torte with Chantilly Cream and Berries  
Bourbon Pecan Tarte with Chantilly Cream

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