



## *Special Events at Graylyn*

### **Event Options & Minimums**

- Breakfast ~ \$25
- Brunch Buffet ~ \$34
- Lunch ~ \$31
- Light Hors d'oeuvres ~ \$39
- Heavy Hors d'oeuvres ~ \$59
- Dinner ~ \$69

Fresh flowers and two votive candles per banquet table may also be provided; however, specific flowers cannot be guaranteed. Brunch service must conclude by 1:00 pm, Lunch service by 3:00 pm, and Light Hors d'oeuvres service by 4:00 pm. There is a two hour maximum time limit for buffet and hors d'oeuvre items. Hors d'oeuvres may be added to enhance plated meals. Food and beverage may not be removed from the property. All food and beverage is subject to 7.75% sales tax and 20% gratuity.

### **Bar Information**

Hosted bars are available on a based on consumption basis or you may select one of our bar packages. Based on consumption bars may be customized using our extensive wine and beverage lists. We require that you have one bar per 75 guests. There is a \$175 setup/ breakdown fee per bar unless the bar reaches \$1,000 in consumption. Cash bars are also available and are subject to a cashier fee of \$65 per hour in addition to the setup/breakdown fees.

### **Entertainment**

Music and dancing are welcomed and encouraged; however, all music is subject to approval by Graylyn Management and must conclude by 11:00 pm. Outdoor music is allowed without amplification and must conclude by 10:00 pm.

### **Event Space Charge**

Graylyn is a beautifully appointed former private residence, and many rooms are available for use by your event. Talk to your account manager about pricing and space availability. Charges start at \$225 and can increase up to \$6,550 depending upon space used.

### **Securing Graylyn as the site for your Special Event**

After you have made the decision to host your event at Graylyn, your Special Event Account Manager will submit a contract for approval to the Director of Sales. The space will be held for you for 10 days, pending receipt of your signed contract and non-refundable deposit, which is 33-50% of the estimated food cost. Graylyn does not hold space without a contract. Space is reserved according to the expected number of guests and activities that you plan to include.

### **Payment Schedule**

An initial non-refundable deposit is required with the returned-signed contract. The initial deposit required for a corporate event is 33% (50% for non-corporate) of the estimated food cost, not including beverages, tax, gratuity and service charges. Final payment is due within 10 days of receipt of the final invoice.

### **Sleeping Rooms**

Graylyn boasts 98 unique and comfortable guestrooms, each different from the next. The estate was once a private home, and the accommodations reflect that history as room sizes, layouts, and décor are all different. If you are interested in securing a block of rooms for your guests, please speak with Graylyn's Special Events Account Manager about the possibilities as rooms are subject to availability.

*\*Please note that Graylyn cannot guarantee specific rooms, but will take your requests into consideration.*

# GRAYLYN



## 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.

### 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

# GRAYLYN



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  
Home Made 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 per hour per attendant

Food service hours have a 2 hour maximum.

Appropriate service hours for Brunch may be the following:

9:00-11:00 a.m., 10:00 a.m.-12:00 p.m., 11:00 a.m.-1:00 p.m., and 12:00-2:00 p.m.

**GRAYLYN**



## GRAYLYN SIGNATURE PLATED LUNCH OPTIONS

Includes soup, salad and entrée

Starts at \$31.00 ++



### *Signature Soups*

\*Butternut Squash & Apple Soup, Tomato Bisque with Basil Chiffonade

\*Sweet Potato Bisque with Pumpernickel Croutons, Cream of Five Onion Soup with Cornbread 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 Proscuitto 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 & Champagne Vinaigrette

\*Seasonal. \*\*Surcharge applies.

# GRAYLYN



*Signature Entrées*

Select one of the following:

*Grilled Key West Chicken with Tropical Fruit Salsa*

Served with Fresh Vegetables and Steamed Red Bliss Potatoes with Parsley Butter

*Grilled Petit Filet Mignon 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 Scaloppini 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 & 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

\*\*Surcharge applies.

**GRAYLYN**



## GRAYLYN SIGNATURE PLATED DINNER OPTIONS

Includes soup, salad and entrée

Starts at \$69.00 ++



### *Signature Soups*

\*Butternut Squash & Apple Soup, Tomato Bisque with Basil Chiffonade

\*Sweet Potato Bisque with Pumpnickel Croutons, Cream of Five Onion Soup with Cornbread 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 Proscuitto 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 & Champagne Vinaigrette

\*Seasonal. \*\*Surcharge applies.

# GRAYLYN



*Signature Entrées*

**Graylyn Chicken**

Stuffed with Spinach, Proscuitto 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

**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 Cous Cous

**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 & 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

\*\*Surcharge applies.

**GRAYLYN**



## GRAYLYN'S CHEF SELECTED DINNER MENUS



### **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

*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 & 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 & Green Romaine Caesar Salad

\$73.00 pp++

All selections include bread, tea & coffee.

# GRAYLYN



## GRAYLYN'S CHEF SELECTED DINNER MENUS



### **Grilled Filet Mignon**

Grilled Filet Mignon with a Bourbon Demi Glace

*Served with*

Roasted Garlic Whipped Potatoes and Fresh Vegetable Medley

*Accompanied by*

Roasted Red Pepper Bisque

Boston Bibb & Radicchio Lettuce Leaves with Toasted Pistachios and Mandarin Oranges in a Citrus Vinaigrette

\$73.00 pp++

### **Roasted Rack of Lamb**

Roasted Rack of Domestic Lamb in a Black Currant Demi Glace

*Served with*

Batonnet Vegetable Ragout

*Accompanied by*

Double Chicken Consommé with Toasted Orzo

Romaine Lettuce Salad with Bacon, Red and Yellow Tomatoes and Croutons in Mustard Tarragon Vinaigrette

\$81.00 pp++

### **Macadamia Nut Crusted Rack of Lamb**

Macadamia Nut Crusted Rack of Lamb Served in a Rosemary Demi-Glace

*Served with*

Ginger, Whipped Potatoes and Asparagus

*Accompanied by*

Tomato Bisque with Lump Crabmeat

Grilled and Chilled Caesar Salad served in a Parmesan Tuile and Basil Caesar Dressing

\$83.00 pp++

### **Herb Crusted Veal Loin**

Herb Crusted Veal Loin in a Beurre Rouge

*Served with*

Spinach-Parmesan Risotto and Baby Vegetables

*Accompanied by*

Grilled Chicken and Morel Mushroom Soup

Baby Lettuce Leaves with Toasted Almonds, Fresh Raspberries, Crumbled Gorgonzola and Scallions in an Aged Balsamic Vinaigrette

\$85.00 pp++

### **Grilled Filet Mignon and Lobster Tail**

Grilled Filet Mignon and Lobster Tail

*Served with*

Drawn Butter and a Wild Mushroom Bordelaise, Buttered Red Bliss Potatoes, Asparagus and Baby Carrots

*Accompanied by*

Double Chicken Consommé with Toasted Orzo & Chives

Spinach Salad Greens with Red Onion Confit, Crumbled Goat

Cheese & Toasted Walnuts in a Coffee-Peach Vinaigrette

\$88.00 pp++

All selections include bread, tea & coffee.

# GRAYLYN



## GRAYLYN HORS D'OEUVRE RECEPTIONS



### *Lyons*

\$59 ++ PER PERSON

Select from the following:

1 DISPLAY

1 SIGNATURE ACTION STATION OR 1 SIGNATURE CARVING STATION

2 SIGNATURE HDOs

2 PREMIUM HDOs

GRAYLYN COFFEE EXPERIENCE

SOFT BEVERAGES

### *Nathalie*

\$69 ++ PER PERSON

Select from the following:

1 DISPLAY

1 PREMIUM ACTION STATION

1 SIGNATURE CARVING STATION

2 SIGNATURE HDOs

2 PREMIUM HDOs

GRAYLYN COFFEE EXPERIENCE

SOFT BEVERAGES

### *Bowman*

\$79 ++ PER PERSON

Select from the following:

1 DISPLAY

1 PREMIUM ACTION STATION

1 PREMIUM CARVING STATION

3 SIGNATURE HDOs

2 PREMIUM HDOs

GRAYLYN COFFEE EXPERIENCE

SOFT BEVERAGES

\*Subject to 7.75% tax and 20% gratuity. Receptions subject to attendant fees.

# GRAYLYN



## 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.

### *Spicy Meat Balls*

Meat Balls slow roasted, then braised in a House-Made Ancho Sauce.

### *Fresh Mini Pizzas with Tomato, Boursin Cheese, Prosciutto, Spinach and Olive Oil*

Thin Crust Pizza Dough drizzled with Extra Virgin Olive Oil. Baked and topped with fresh Spinach, diced Tomato, chopped Prosciutto and crumbled Boursin Cheese.

### *Spanakopita*

Fresh sautéed Spinach tossed with Feta Cheese, Pine Nuts and Garlic wrapped in layers of Phyllo Dough.

### *Tempura Chicken Strips*

Lightly Battered Chicken Strips gently fried and served with a Sweet Chili Vinaigrette.

### *Sesame Chicken Tenders with Asian Dipping Sauce*

Lightly Fried Chicken Fingers tossed with Sesame.  
Served with Ginger-Soy Vinaigrette.

### *Mini Ham Biscuits*

House Made Buttermilk Biscuits served with Lightly Sauteed Country Ham

### *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.

### *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.

# GRAYLYN



SIGNATURE HORS D'OEUVRES CONTINUED

*Smoked Salmon and Brie Cheese Wrapped Asparagus*

Thinly sliced Smoked Salmon wrapped around fresh Asparagus Spears enhanced with a touch of Brie Cheese.

*Fried Green Tomato and Grit Cake*

Seared White Cheddar Cheese Grits served with a Spicy Fried Green Tomato.

*Curry Chicken Salad in Phyllo*

Marinated Curry Chicken Breast diced with a duo of Mayonnaise and Sour Cream with Onions and Peppers stuffed in Phyllo Cups. Topped with Grapes sliced in Halves.

*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.

*Assorted Tea Sandwiches*

Chef Selected Tea Sandwiches to include:

Cucumber and Dill on White, Pimento Cheese on Pumpernickel, Tuna Salad on Wheat, Roast Beef and Cheddar on Rye.

*Salsa Fresca with Chips*

Fresh Diced Tomatoes tossed with Onions, Garlic, Jalapeno, Cilantro and Vinegar. Served with Tri-Colored Tortilla Chips.

*Spicy Chorizo Bruschetta with Cilantro Cream Cheese*

Spicy Chorizo Sausage baked and sliced thin. Served on a toasted Baguette Chip with fresh Cilantro Cream Cheese Whip.



PREMIUM HORS D'OEUVRES

*Chevre Stuffed Strawberries*

Fresh Driscoll Strawberries stuffed with Whipped North Carolina Goat Cheese.

*Potato Wrapped Shrimp Cocktail with Cilantro Aioli*

Thinly sliced Potato Chips wrapped around Seasoned Shrimp  
and Fried with Cilantro Aioli.

*Cucumber Stuffed Crab Salad*

Fresh Cucumber Cups stuffed with a Lump Crab Meat Salad.

*Soy Marinated Tuna*

Fresh Ahi Tuna glazed with Sesame Oil served with Wasabi on a Fried Won Ton Triangle.

*Chicken with Cilantro in Phyllo*

Grilled Chicken mixed with Peppers, Onions, Spices, Sour Cream  
and Cilantro. Served in a Phyllo Cup.

*Shrimp Cocktail Shooters*

North Carolina Shrimp poached and served in Shot Glasses  
with a Spicy Cocktail Sauce and Lemon Wedge.

*Asiago Stuffed Red Bliss Potatoes*

Red Bliss Potatoes stuffed in a Mixture of Egg, Mayonnaise,  
Asiago Cheese and Bread Crumbs. Baked to a Golden Brown.

*Assorted Dim Sum*

Assorted Steamed and Fried Dim Sum served with Soy Scallion Sauce  
and Sweet Chili Dressing.



PREMIUM HORS D'OEUVRES CONTINUED

*Chicken Satay*

Tender Chicken Satay seared and tossed with House Made Peanut Sauce.

*Blackened Chicken Quesadillas*

Blackened Chicken Breast tossed with Spinach, Pepper Jack Cheese and Roasted Peppers. Served with House Made Pico de Gallo.

*Mini Crab Cakes*

House Made Crab Cakes which are lightly seared and served with a Roasted Red Pepper Cream Sauce.

*Spinach and Wild Mushroom Stuffed Crêpe*

French Crêpes stuffed with sautéed fresh Spinach, Wild Mushrooms, and Basil Mascarpone Cheese and drizzled with Balsamic Reduction.

*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 Won Ton, wrapped and gently fried.

*Mini Beef Wellingtons*

Tender Braised Beef mixed with Mushroom Duxelle wrapped in Puff Pastry.

*Crab Stuffed Mushrooms*

Fresh Crab Meat tossed with Peppers, Mustard and Spices stuffed in a Jumbo Mushroom Cap.



## 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



## CULINARY ACTION STATIONS

### **Signature Stations**

#### *Pasta Station*

Featuring Tri-Colored Tortellini and Penne Pasta  
with Marinara and Alfredo Romano served with Garlic Breadsticks  
and Fresh Grated Parmesan Cheese.

#### *Southwestern Quesadilla Station*

Includes 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 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.



## CULINARY CARVING STATIONS

### **Signature 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 Stations**

#### *Carved Leg of Lamb*

Garlic Studded Boneless Leg of Lamb Rubbed  
with a Mint Pesto served with Natural Jus Lie.

#### *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)



## GRAYLYN HORS D'OEUVRES



### COLD HORS D'OEUVRES

<i>Chevre Stuffed Strawberries</i>	\$9.75
Fresh Driscoll Strawberries stuffed with Whipped North Carolina Goat Cheese.	
<i>Fried Green Tomato and Grit Cake</i>	\$8.00
Seared White Cheddar Cheese Grits served with a Spicy Fried Green Tomato .	
<i>Curry Chicken Salad in Phyllo</i>	\$9.25
Marinated Curry Chicken Breast diced with a duo of Mayonnaise and Sour Cream with Onions and Peppers stuffed in Phyllo Cups. Topped with Grapes sliced in Halves.	
<i>Roma Tomato Bruschetta with Fresh Mozzarella</i>	\$7.00
Toasted Baquette Chip topped with freshly sliced Mozzarella Cheese, diced Roma Tomatoes and Basil Pesto enhanced with Cracked Black Pepper.	
<i>Potato Wrapped Shrimp Cocktail with Cilantro Aioli</i>	\$9.50
Thinly sliced Potato Chips wrapped around Seasoned Shrimp and Fried with Cilantro Aioli.	
<i>Cucumber Stuffed Crab Salad</i>	\$11.00
Fresh Cucumber Cups stuffed with a Lump Crab Meat Salad.	

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COLD HORS D'OEUVRES

<i>Soy Marinated Tuna</i>	\$10.50
Fresh Ahi Tuna glazed with Sesame Oil served with Wasabi on a Fried Won Ton Triangle.	
<i>Chicken with Cilantro in Phyllo</i>	\$10.00
Grilled Chicken mixed with Peppers, Onions, Spices, Sour Cream and Cilantro. Served in a Phyllo Cup.	
<i>Assorted Tea Sandwiches</i>	\$5.00
Chef Selected Tea Sandwiches to include: Cucumber and Dill on White, Pimento Cheese on Pumpernickel, Tuna Salad on Wheat, Roast Beef and Cheddar on Rye.	
<i>Salsa Fresca with Chips</i>	\$4.50
Fresh Diced Tomatoes tossed with Onions, Garlic, Jalapeno, Cilantro and Vinegar. Served with Tri-Colored Tortilla Chips.	
<i>Shrimp Cocktail Shooters (maximum 50 person event)</i>	\$10.50
North Carolina Shrimp poached and served in Shot Glasses with a Spicy Cocktail Sauce and Lemon Wedge.	
<i>Spicy Chorizo Bruschetta with Cilantro Cream Cheese</i>	\$7.50
Spicy Chorizo Sausage baked and sliced thin. Served on a toasted Baquette Chip with fresh Cilantro Cream Cheese Whip.	



## HOT HORS D'OEUVRES

*Asiago Stuffed Red Bliss Potatoes* \$8.00

Red Bliss Potatoes stuffed in a Mixture of Egg, Mayonnaise, Asiago Cheese and Bread Crumbs. Baked to a Golden Brown.

*Assorted Dim Sum* \$11.00

Assorted Steamed and Fried Dim Sum served with Soy Scallion Sauce and Sweet Chili Dressing.

*Chicken Satay* \$9.50

Tender Chicken Satay seared and tossed with House Made Peanut Sauce.

*Coconut Shrimp* \$7.00

North Carolina Shrimp dipped in Egg, Bread Crumbs and Coconut, fried and served with an Orange-Horseradish Dipping Sauce.

*Blackened Chicken Quesadillas* \$10.50

Blackened Chicken Breast tossed with Spinach, Pepper Jack Cheese and Roasted Peppers. Served with House Made Pico de Gallo.

*Mini Crab Cakes* \$9.50

House Made Crab Cakes which are lightly seared and served with a Roasted Red Pepper Cream Sauce.

*Spicy Meat Balls* \$6.25

Meat Balls slow roasted, then braised in a House-Made Ancho Sauce.

*Spinach and Wild Mushroom Stuffed Crêpe* \$8.00

French Crêpes stuffed with sautéed fresh Spinach, Wild Mushrooms, and Basil Mascarpone Cheese and drizzled with Balsamic Reduction.

*Fresh Mini Pizzas with Tomato, Boursin Cheese, Prosciutto, Spinach and Olive Oil* \$8.00

Thin Crust Pizza Dough drizzled with Extra Virgin Olive Oil. Baked and topped with fresh Spinach, diced Tomato, chopped Prosciutto and crumbled Boursin Cheese.

*Ancho Rubbed Duck and Pineapple Skewer* \$11.50

Dried, rubbed Duck Breast chunks grilled to perfection on skewers with freshly diced Pineapples.

# GRAYLYN



## HOT HORS D'OEUVRES

<i>Spanakopita</i>	\$7.00
Fresh sautéed Spinach tossed with Feta Cheese, Pine Nuts and Garlic wrapped in layers of Phyllo Dough.	
<i>Tempura Chicken Strips</i>	\$7.00
Lightly Battered Chicken Strips gently fried and served with a Sweet Chili Vinaigrette.	
<i>Mini Spring Rolls</i>	\$9.50
Napa Cabbage tossed with Diced Chicken, Cashews and Spices, rolled in a Won Ton, wrapped and gently fried.	
<i>Mini Beef Wellingtons</i>	\$10.25
Tender Braised Beef mixed with Mushroom Duxelle wrapped in Puff Pastry.	
<i>Crab Stuffed Mushrooms</i>	\$11.00
Fresh Crab Meat tossed with Peppers, Mustard and Spices stuffed in a Jumbo Mushroom Cap.	
<i>Sesame Chicken Tenders with Asian Dipping Sauce</i>	\$6.00
Lightly Fried Chicken Fingers tossed with Sesame. Served with Ginger-Soy Vinaigrette.	
<i>Mini Ham Biscuits</i>	\$5.75
House Made Buttermilk Biscuits served with Lightly Sauteed Country Ham	
<i>Cranberry, Brie Cheese and Spinach in Phyllo Cups</i>	\$6.50
Sautéed Cranberries and Baby Spinach in a Phyllo Cup topped with a slice of Brie Cheese and Caramel Sauce.	
<i>Veggie Style Zucchini and Yellow Squash Pancake</i>	\$6.50
Local Market Zucchini and Yellow Squash shredded and made into Mini Pancakes topped with slow roasted Garlic Sour Cream.	
<i>Smoked Salmon and Brie Cheese Wrapped Asparagus</i>	\$7.50
Thinly sliced Smoked Salmon wrapped around fresh Asparagus Spears enhanced with a touch of Brie Cheese.	

# GRAYLYN



## DISPLAYS

<i>Baked Brie</i>	\$7.50
Large Brie Wheel baked and topped with Warm Mango Chutney Served with Baguette Chips and Crackers.	
<i>Fresh Vegetable Crudités</i>	\$6.25
Fresh Cucumber, Carrots, Celery, Asparagus, Tomatoes, Broccoli, Cauliflower and Mixed Peppers served with Ranch Dipping Sauce.	
<i>Imported Cheese and Fruit Display</i>	\$8.50
A Numerous Selection of Domestic and International Cheeses. Garnished with Mixed Berries and Distinctive Crackers.	
<i>Domestic Cheese and Fruit Display</i>	\$7.50
A Numerous Selection of Domestic Cheeses. Garnished with Mixed Berries and Distinctive Crackers.	
<i>Marinated Grilled Vegetable Display</i>	\$7.50
Fresh Herb and Balsamic Marinated Squash, Zucchini, Peppers, Asparagus, Portobello Mushrooms, Roasted Carrots and Eggplant served with a Sun-Dried Tomato Vinaigrette.	
<i>Smoked Salmon Display</i>	\$9.50
Scottish Smoked Salmon served with Capers, Boiled Egg, and Red Onion. Served with Sauce Verte and Distinctive Crackers.	
<i>Shrimp Cocktail Display</i>	\$36.00/pound
House Poached North Carolina Shrimp. Served with a Spicy Tomato-Horseradish Dipping Sauce.	

# GRAYLYN



## DISPLAYS

Serves 25 person event.

<i>Baked Brie</i>	\$175.00
Large Brie Wheel baked and topped with Warm Mango Chutney Served with Baguette Chips and Crackers.	
<i>Fresh Vegetable Crudités</i>	\$175.00
Fresh Cucumber, Carrots, Celery, Asparagus, Tomatoes, Broccoli, Cauliflower and Mixed Peppers served with Ranch Dipping Sauce.	
<i>Imported Cheese and Fruit Display</i>	\$250.00
A Numerous Selection of Domestic and International Cheeses. Garnished with Mixed Berries and Distinctive Crackers.	
<i>Domestic Cheese and Fruit Display</i>	\$175.00
A Numerous Selection of Domestic Cheeses. Garnished with Mixed Berries and Distinctive Crackers.	
<i>Marinated Grilled Vegetable Display</i>	\$225.00
Fresh Herb and Balsamic Marinated Squash, Zucchini, Peppers, Asparagus, Portobello Mushrooms, Roasted Carrots and Eggplant served with a Sun-Dried Tomato Vinaigrette.	
<i>Smoked Salmon Display</i>	\$350.00
Scottish Smoked Salmon served with Capers, Boiled Egg, and Red Onion. Served with Sauce Verte and Distinctive Crackers.	
<i>Fresh Melon Display with Fondue</i>	\$250.00
Fresh Diced Pineapple, Honeydew, Cantaloupe and Strawberries served with Brown Sugar, Whipped Cream and Chocolate Fondue.	
<i>Shrimp Cocktail Display</i>	\$137.50/50 shrimp
House Poached North Carolina Shrimp. Served with a Spicy Tomato-Horseradish Dipping Sauce.	
<i>Seafood Ceviche with Fresh Seafood and Tropical Fruit</i>	\$350.00
Fresh Ahi Tuna and Swordfish tossed with Onions, Cilantro and Tropical Fruit served with Tortellini Chips.	

# GRAYLYN



## CULINARY ACTION STATIONS

\$65 Per Attendant / Per Hour Fee

### *Belgium Waffle Station\**

\$12.50 pp++

Mixed Berry Compote, Confit Strawberries,  
Chantilly Cream and Whipped Butter

### *Omelet Station\**

\$12.50 pp++

Country Eggs, Easy Eggs, Peppers, Onions, Bacon,  
Sausage, Shredded Cheddar Cheese and Tomatoes

### *Pasta Station*

\$15.00 pp++

Featuring Tri Colored Tortellini and Penne  
Pasta with Marinara and Alfredo Romano.

Served with Garlic Breadsticks and Fresh Grated Parmesan Cheese

### *Southwestern Quesadilla Station*

\$15.00 pp++

Includes Blackened Chicken Strips, Shredded Pepperjack Cheese,  
Diced Tomato, Avocado and Spicy Salsa grilled between Two Flour Torillas.

Served with Cilantro Sour Cream and Black Bean Sauce

### *Shrimp and Grits Station*

\$17.00 pp++

White Cheddar Cheese Grits, Shrimp, Tasso Ham,  
Scallions and Cream

### *Seafood Risotto Station*

\$19.50 pp++

Coastal Shrimp, Scallops, Mussels, Julienne Fennel and Tomato.  
Tossed with Garlic, Shallots, Saffron, Arborio Rice and Cream.

\*Breakfast Only.

# GRAYLYN



CULINARY CARVING STATIONS

\$65 Per Attendant / Per Hour Fee

*Carved Marinated Flank Steak*

\$16.00 pp++

Served with Horseradish Cream Sauce, Assorted Mustards  
and Mini Dinner Rolls

*Roasted Breast of Bone in Turkey*

\$15.00 pp++

Served with Natural Jus, Cranberry Mayonnaise  
and Miniature Dinner Rolls

*Roasted Striploin of Beef*

\$18.00 pp++

Served with Hard Rolls, Creamed Horseradish and  
a Green Peppercorn Demi Glace

*Whole Roasted Beef Tenderloin*

\$21.00 pp++

Served with Assorted Mustards, Horseradish Cream Sauce  
and Miniature Dinner Rolls.  
(Roasted to Medium)

GRAYLYN



## BAR PACKAGES

### BEER AND WINE BAR

AVAILABLE FOR 4 HOURS—\$29.50pp++, 3 HOURS—\$ 24.00pp++,  
2 HOURS—\$18.50pp++ AND 1 HOUR—\$13.00pp++

### SIGNATURE BAR\*\*

AVAILABLE FOR 4 HOURS—\$38.50pp++, 3 HOURS—\$29.00pp++,  
2 HOURS—\$19.50pp++, AND 1 HOUR—\$15.00pp++

#### WELL BRANDS

BACARDI LIGHT DRY RUM  
BEEFEATER DRY GIN  
CANADIAN CLUB CANADIAN BLEND  
DEWAR'S, WHITE LABEL  
JIM BEAM BOURBON  
MONTEZUMA  
SMIRNOFF VODKA  
SOUTHERN COMFORT

#### HOUSE WINES\*

DOMESTIC & IMPORTED BEERS  
SODAS – COCA-COLA & PEPSI PRODUCTS  
JUICES  
MINERAL WATER  
SAN PELLEGRINO SPARKLING WATER  
CHAMPAGNE COCKTAIL FOR TOASTING

### SELECT BAR\*\*

AVAILABLE FOR 4 HOURS—\$44.50pp++, 3 HOURS—\$33.50pp++,  
2 HOURS—\$22.50pp++ AND 1 HOUR—\$18.00pp++

#### WELL BRANDS

BACARDI LIGHT DRY RUM  
BEEFEATER DRY GIN  
CANADIAN CLUB CANADIAN BLEND  
DEWAR'S, WHITE LABEL  
JIM BEAM BOURBON  
MONTEZUMA  
SMIRNOFF VODKA  
SOUTHERN COMFORT

#### PREMIUM BRANDS

CROWN ROYAL CANADIAN BLEND  
JACK DANIEL'S  
JOSE CUERVO 1800 GOLD  
KETEL ONE VODKA  
MYERS' ORIGINAL DARK RUM  
RAYNAL BRANDY  
STOLICHNAYA GOLD VODKA  
TANQUERAY/BOMBAY GIN

#### UPGRADED WINES\*

DOMESTIC & IMPORTED BEERS  
SODAS – COCA-COLA & PEPSI PRODUCTS  
JUICES

#### MINERAL WATER

SAN PELLEGRINO SPARKLING WATER  
CHAMPAGNE COCKTAIL FOR TOASTING

**NOTE:** CLIENT TO SELECT 3 PREMIUM BRANDS TO SUBSTITUTE FOR 3 WELL BRANDS

\* SELECTED BY GRAYLYN'S BEVERAGE MANAGER

\*\* \$1000 MINIMUM OR \$175 SET-UP & BREAKDOWN FEE PER BAR

\*\*\* GUESTS UNDER 21 YEARS OF AGE ARE \$12.50pp++ (NON-ALCOHOLIC BEVERAGES ONLY)

# GRAYLYN



## BAR PACKAGES

### PREMIERE BAR\*\*

AVAILABLE FOR 4 HOURS—\$48.50PP++, 3 HOURS—\$36.50PP++,  
2 HOURS—\$24.50PP++ AND 1 HOUR—\$20.00PP++

#### PREMIUM BRANDS

CROWN ROYAL CANADIAN BLEND  
JACK DANIEL'S  
JOSE CUERVO 1800 GOLD  
KETEL ONE VODKA  
MYERS' ORIGINAL DARK RUM  
RAYNAL BRANDY  
STOLICHNAYA GOLD VODKA  
TANQUERAY/BOMBAY GIN

#### CAPTAIN'S LIST WINES\*

SELECTION OF DOMESTIC, IMPORTED  
AND PREMIUM BEERS  
SODAS – COCA-COLA & PEPSI PRODUCTS  
JUICES  
MINERAL WATER  
SAN PELLEGRINO SPARKLING WATER  
CHAMPAGNE COCKTAIL OR CHAMPAGNE  
FOR GREETING AND TOAST

\* SELECTED BY GRAYLYN'S BEVERAGE MANAGER

\*\* \$1000 MINIMUM OR \$175 SET-UP & BREAKDOWN FEE PER BAR

\*\*\* GUESTS UNDER 21 YEARS OF AGE ARE \$12.50PP++ (NON-ALCOHOLIC BEVERAGES ONLY)

# GRAYLYN



## BEVERAGE PRICE LIST

(EFFECTIVE 09/01/09)

### SIGNATURE BRANDS

Bacardi Light Dry Rum	\$6.25
Beefeater Dry Gin	\$6.25
Canadian Club Canadian Blend	\$6.25
Dewars, White Label	\$6.25
Jim Beam Bourbon	\$6.25
Cuervo Especial	\$6.25
Smirnoff Vodka	\$6.25
Southern Comfort	\$6.25

### PREMIUM BRANDS

Crown Royal Canadian Blend	\$6.75
Jack Daniel's	\$6.75
Jim Beam Black Label	\$6.75
Johnny Walker Red Label	\$6.75
Jose Cuervo 1800 Gold	\$6.75
Ketel One Vodka	\$6.75
Myers' Original Dark Rum	\$6.75
Raynal Brandy	\$6.75
Stolichnaya Gold Vodka	\$6.75
Tanqueray/Bombay Gin	\$6.75

### SINGLE MALT SCOTCH

Glenlivet	\$9.00
Glenfiddich	\$9.00
Glenmorangie	\$12.00
Oban	\$20.00
Dalwhinnie	\$14.00
Balvenie DW	\$12.00
Lagavulin	\$22.00
The Macallan 12 year	\$12.00
The Macallan 18 year	\$30.00
The Macallan 25 year	\$75.00

### SCOTCH BLENDS

Chevis Regal	\$7.50
Johnny Walker Black Label	\$8.50

### MIXERS

Sodas (Coca-Cola & Pepsi Products Available)	\$2.00
Mineral Water	\$2.50
San Pelligrino Sparkling Water	\$2.50
Juices	\$2.50
Red Bull	\$6.00

### RUM, GIN, VODKA, BOURBON & BRANDY

Mt. Gray Rum	\$6.75
Bombay Sapphire Gin	\$6.75
Tanqueray Gin	\$6.75
Absolut Vodka	\$6.75
Ketel One Vodka	\$6.75
Maker's Mark Bourbon	\$7.00
Wild Turkey Bourbon	\$7.00
Raynal Brandy	\$6.75
Grey Goose Vodka	\$7.50

### COGNAC

Courvoisier VS	\$9.00
Remy Martin VSOP	\$12.00
Remy Martin XO	\$30.00

### CORDIALS

Amaretto	\$6.75
B&B	\$8.50
Bailey's Irish Cream	\$6.75
Chambord	\$8.50
Drambuie	\$8.50
Frangelico	\$6.75
Galliano	\$8.75
Godiva Chocolate	\$8.50
Grand Mariner	\$8.50
Kahlua	\$6.75
Midori	\$6.75
Porto	\$6.75
Sambuca	\$6.75
Southern Comfort	\$6.25

### HOUSE WINE

Per Glass	\$6.00
Per Bottle	\$27.00

### BEER

Domestic	\$4.00
Imported	\$4.50
Premium	\$5.00

### MISCELLANEOUS BEVERAGES

Lemonade, Coffee, Punch & Tea	\$40 per gallon
Graylyn Sangria	\$100 per gallon
Champagne Cocktail	\$125 per gallon

All Beverages Subject to 20% Service Charge & 7.75% tax.

Corkage Fee @ \$30.00/bottle applies to all outside beverage brought to the estate.

# GRAYLYN



# GRAYLYN

## WINE LIST



Please ask your server about the featured wine selection.

### SPARKLING WINES

101	Veuve de Vernay, France .....	27
102	Mionetto Prosecco Brut, Italy .....	30
103	Korbel Brut, California .....	33
104	Mumm Cuvée Blanc de Noirs, Napa .....	50
105	Roederer Brut Premier, France .....	85
106	Moët & Chandon White Star, France .....	90
107	Veuve Clicquot Ponsardin Brut, France .....	100
108	Dom Perignon, France .....	210
109	Roederer Cristal Brut Reserve, France .....	250

### PINOT GRIGIO AND SAUVIGNON BLANC

201	McManis Pinot Grigio, California.....	28.....6.5
202	Matua Sauvignon Blanc, Marlborough .....	30.....7
203	Alois Lageder Pinot Grigio, Alto Adige, Italy .....	34
204	Silverado Sauvignon Blanc, Napa Valley .....	40
205	Robert Mondavi Stag's Leap District Sauvignon Blanc, Napa Valley .....	48



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## AROMATIC WHITES

206	J. Lohr Johannesburg Riesling, Monterey County .....	30.....7
207	Dr. Loosen "Dr. L" Riesling, Mosel-Saar-Ruwer .....	31
208	Inama Soave Classico, Verona .....	32
209	Martinelli Dry Select Gewürztraminer '04, Russian River Valley .....	45
210	Conundrum Proprietary White Blend, California .....	62

## CHARDONNAYS

301	Graylyn, California .....	27.....6
302	Rosemount Estate, South Australia .....	29.....7
303	Heron, California .....	30
304	Chateau St. Michelle, Washington State .....	31
305	Kendall Jackson "Vintner's Reserve", California .....	33
306	Sonoma Cutrer, Russian River Valley .....	39
307	Simi, Napa Valley .....	42
308	Bouchaine Estate, Carneros .....	45
309	Franciscan, Napa Valley .....	50
310	Robert Mandavi, Napa Valley .....	52
311	Frog's Leap, Napa Valley .....	58
312	Ferrari Carano, Alexander Valley .....	66
313	Far Niente, Napa Valley .....	110



# GRAYLYN

## PINOT NOIRS AND BURGUNDY

401	Louis Jadot Beaujolais-Villages '07, Burgundy, France .....	28
403	A to Z Pinot Noir '07, Oregon .....	42.....9
404	La Crema Pinot Noir '06, Sonoma County .....	45
405	Cambria Julia's Vineyard Pinot Noir '05, Santa Maria Valley .....	48
406	Hartford Pinot Noir '04, Sonoma Coast .....	52
407	Saintsbury Pinot Noir '06, Carneros .....	70
408	Etude Pinot Noir, Carneros .....	90
409	Robert Mondavi Reserve Pinot Noir, Napa Valley .....	100
410	Belle Glos Los Alturas Pinot Noir '04, Santa Lucia Highlands .....	104

## MERLOTS

501	Graylyn, California .....	27.....6
502	Heron "French Cuvee" '04, Languedoc .....	30.....7
503	Columbia Crest "Grand Estates" '05, Washington .....	35
504	Estancia '06, Monterey County .....	37
505	Chateau St. Michelle '03, Washington .....	42
506	Wild Horse Merlot '05, Paso Robles .....	44
507	St. Francis '03, Napa Valley .....	45
508	Markham '04, Napa Valley .....	48
509	Rutherford Hill, Napa Valley .....	55
510	Sterling, Napa Valley .....	56
511	Clos du Val, Napa Valley .....	60
512	Luna '01, Napa Valley .....	65
513	Northstar Merlot '00, Washington .....	90
514	Joseph Phelps '01, Napa Valley .....	95
515	Duckhorn '05, Napa Valley .....	110



# GRAYLYN

## CABERNET SAUVIGNONS

601	Graylyn, California .....	27.....6
602	McManis Cabernet Sauvignon, California .....	30.....7
603	Chateau Ste. Michelle '06, Washington .....	37
604	Los Vascos Reserve '06, Chile .....	38
605	J. Lohr '06, Paso Robles .....	39.....9
606	Santa Rita Medalla Real '04, Chile .....	40
607	Wolf Blass President's Selection '06, Australia .....	45
608	Alexander Valley Vineyards '07, Sonoma .....	46
609	Kendall-Jackson Vintner's Reserve '05, California .....	48
610	Sterling '05, Napa Valley .....	60
611	Markham, Napa Valley .....	62
613	Rodney Strong Alexander's Crown '04, Sonoma .....	66
614	Robert Mondavi '05, Napa Valley .....	66
615	Jordan '04, Alexander Valley .....	90
616	Arrowwood '02, Sonoma .....	95
617	Stag's Leap Winery '02, Napa Valley .....	105
618	Joseph Phelps, Napa Valley .....	110
619	Silver Oak, Alexander Valley .....	120
620	Caymus, Napa Valley .....	140
621	Far Niente, Napa Valley .....	180

## MERITAGE AND BORDEAUX BLENDS

622	Chateau LaRose Trintaudonn'03, Haut Medoc, Bordeaux .....	50
623	Chateau haut-Beausejour, St. Estephe, Bordeaux.....	52
624	BV Tapestry '05, Napa Valley .....	90
625	Clos Du Bois Marlstone, Alexander Valley .....	90



# GRAYLYN

## SHIRAZ AND SYRAH BLENDS

701	Rosemount Estate Shiraz '07, Australia .....	32
702	Wolf Blass President's Selection Shiraz '05, Australia .....	45
703	Ferrari-Carano Syrah '02, Alexander Valley .....	47
704	Sequilo Red (GSM), Swartland '05, South Africa .....	63
705	Chateau Mont Redon Chateauneuf-du-Pape '03, Rhone Valley, France .....	80

## INTERESTING REDS

801	Calina Carmenere '07, Chile .....	32
802	Marques de Riscal, Rioja '01, Spain .....	45
803	Ravenswood Belloni Zinfandel '03, Russian River Valley .....	47
804	Catena Malbec '07, Mendoza .....	49
805	Villa Antinori Toscana Red '04, Tuscany, Italy .....	55
806	Ruffino Ducale Tan Chianti Classico '03, Italy .....	60
807	Mocali Brunello de Montalcino, Tuscany '01, Italy .....	75
808	Zaccagnini Montepulciano '97, San Clemente Viniard, Italy .....	80

## PORT AND DESSERT WINE

		50
901	Fonseca Late Bottle Vintage Port, Portugal .....	68
902	Taylor Fladgate 10 year Tawny Port, Portugal .....	72
903	Mer Soleil Late Harvest Viognier, Santa Lucia (375 ml).....	