

# The GREY

## EVENT CATERING

PRIVATEEVENTS@THEGREYRESTAURANT.COM

(912) 662.5999

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## DINNER MENU - \$65 PER GUEST

SERVED FAMILY STYLE

### APPETIZERS

HAM & CHEESE  
a selection of charcuterie & cheeses

HOUSE MADE PICKLES

SPICED NUTS

OLIVES

### FIRST COURSE

LETTUCES  
anchovy, parmesan, cracked black pepper

VEGGIES & DIP  
seasonal vegetables, spring onions

### MAIN COURSE

PAN-ROASTED CHICKEN  
chicken jus, country captain sauce

### SIDE DISHES

SMOKED COLLARDS  
leeks, pickled pepper sauce

SMASHED NEW POTATOES  
sour cream, scallion

### DESSERT

COOKIES & CONFECTIONS  
housemade cookies, sweets, and other treats

# The GREY

## EVENT CATERING

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## DINNER MENU - \$75 PER GUEST

SERVED FAMILY STYLE

### APPETIZERS

HAM & CHEESE

a selection of charcuterie & cheeses

HOUSE MADE PICKLES

SPLICED NUTS

### FIRST COURSE

LETTUCES

anchovy, parmesan, cracked black pepper

ROASTED BEETS

whipped goat cheese, toasted almonds, lemon confit

SOUP OF THE DAY

### MAIN COURSE

PAN-ROASTED CHICKEN

chicken jus, country captain sauce

GRILLED PORK CHOPS

dried herbs, cayenne, gastric

### SIDE DISHES

SMOKED COLLARDS

leeks, pickled pepper sauce

SMASHED NEW POTATOES

sour cream, scallion

### DESSERT

VANILLA POUNDCAKE

macerated fruit, whipped cream

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## DINNER MENU - \$85 PER GUEST

SERVED FAMILY STYLE

### APPETIZERS

#### HAM & CHEESE

a selection of charcuterie & cheeses

#### VEGGIES & DIP

seasonal vegetables, spring onions

HOUSEMADE PICKLED & OLIVES

### FIRST COURSE

#### LETTUCES

anchovy, parmesan, cracked black pepper

#### ROASTED OYSTERS

garlic, parsley butter

#### RAINBOW CARROTS

cream cheese, rye, caraway

### MAIN COURSE

#### GRILLED HANGAR STEAK

fenugreek aoli, sea salt

#### BAKED KING SALMON

garlic, lemon

### SIDE DISHES

#### SMOKED COLLARDS

leeks, pickled pepper sauce

#### SMASHED NEW POTATOES

sour cream, scallion

### DESSERT

#### BROWNIE SUNDAE

chocolate sauce, macerated fruit, whipped cream

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## LUNCH MENU - \$25 PER GUEST

SERVED FAMILY STYLE

### FIRST COURSE

(CHOOSE 2 ITEMS)

CANDIED BACON

PICKLED EGGS  
celery salt, pepper

VEGGIES & DIP  
seasonal vegetables, spring onions

SHRIMP TOAST  
sherry, benne seeds, lemon

### MAIN COURSE

(CHOOSE 3 ITEMS)

ITALIAN STYLE VEGGIE SUB  
roasted red bell pepper, pickled beet, carrot salami

CUBAN  
pork loin, prosciutto, swiss cheese, cornichon mayo

PATTY MELT  
cheddar & swiss, caramelized onion, comeback sauce

EGG IN A NEST  
spaghetti squash, brown butter, pecans, breadcrumbs

FRITATTA  
potato, onion, serrano ham

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### COCKTAIL MENU - \$35 PER GUEST

BUFFET STYLE - PRICING BASED ON 2 HOUR EVENT

#### (CHOOSE 2 ITEMS)

HAM & CHEESE BOARD

CANDIED BACON

DEVILED EGGS  
mustard, paprika

VEGGIES & DIP  
seasonal vegetables, spring onions

PICKLED SHRIMP  
lemon, garlic

#### (CHOOSE 1 ITEM)

SUNFLOWER HUSHPUPPIES  
lemon aoli

POTATO CAKES  
creme fraiche, smoked trout roe

SAVANNAH RED RICE CAKES  
carolina rice, peppers, onion tomato, smoky chipotle sauce

#### (CHOOSE 1 ITEM)

CHICKEN SCHNITZEL SANDWICH  
white bbq sauce

HANGAR STEAK CARPACCIO  
panzanella, arugula

KOFTA KEBABS  
lamb, beef, tzatziki

#### (CHOOSE 1 ITEM)

BROWNIE SUNDAE BAR  
chocolate sauce, whipped cream, fresh fruit, leopold's vanilla ice cream

COOKIES & CONFECTIONS  
housemade cookies, sweets, and other treats

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### BEVERAGE PACKAGES

PRICING BASED ON 2 HOUR EVENT

#### TIER ONE - \$25 PER GUEST

DRAFT BEER 1

DRAFT BEER 2

WHITE WINE  
pinot blanc

RED WINE  
malbec

SPARKLING WINE  
riesling

#### TIER TWO - \$35 PER GUEST

DRAFT BEER 1

DRAFT BEER 2

WHITE WINE  
pinot blanc

RED WINE  
malbec

SPARKLING WINE  
riesling

HOUSE PUNCH  
spirit base, citrus, tea, sparkling wine

SIGNATURE COCKTAIL  
choose from our current cocktail list

#### TIER THREE - \$45 PER GUEST

DINER BAR MENU  
limited to the cocktails, wine, and beer listed on our current diner menu

WELL SPIRITS  
any of our well spirits and mixers available