

The GREY

EVENT CATERING

PRIVATEEVENTS@THEGREYRESTAURANT.COM

(912) 662.5999

DINNER MENU - \$40 PER GUEST

SERVED FAMILY STYLE

FIRST COURSE

LETTUCES

parmesan, red wine vinaigrette

HOUSE MADE RAVIOLI

house ricotta, heirloom sweet potato, brown butter

MAIN COURSE

CHICKEN COUNTRY CAPTAIN

curry, currents, almonds

SIDE DISHES

RICE AND PEAS

carolina gold, sea island red, bay leaf

DESSERT

CHOCOLATE POT DE CREME

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PRIVATEEVENTS@THEGREYRESTAURANT.COM

(912) 662.5999

DINNER MENU - \$65 PER GUEST

SERVED FAMILY STYLE

APPETIZERS

HAM & CHEESE

a selection of charcuterie & cheeses

HOUSE MADE PICKLES AND OLIVES

FIRST COURSE

LETTUCES

parmesan, vinaigrette

HUSHPUPIES

comeback sauce

MAIN COURSE

CHICKEN COUNTRY CAPTAIN

curry, currents, almonds

DAY BOAT CATCH OF THE DAY

olive oil, lemon

SIDE DISHES

SAUTEED GREENS

olive oil, lemon

SMASHED NEW POTATOES

sour cream, scallion

DESSERT

HOMEMADE BROWNIES

whipped cream

The GREY

DINNER MENU - \$85 PER GUEST

SERVED FAMILY STYLE

APPETIZERS

HAM & CHEESE
a selection of charcuterie & cheeses

HOUSEMADE PICKLES & OLIVES

FIRST COURSE

LETTUCES
parmesan, vinaigrette

ROASTED OYSTERS
garlic, parsley butter

HUSHPUPIES
comeback sauce

MAIN COURSE

GRILLED RIBEYE
parsley butter

DAY BOAT CATCH OF THE DAY
garlic, lemon

SIDE DISHES

RICE AND PEAS
vegetable broth, herbs, bay leaf

SMASHED NEW POTATOES
sour cream, scallion

DESSERT

HOMEMADE BROWNIES
whipped cream

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LUNCH MENU - \$25 PER GUEST

SERVED FAMILY STYLE

FIRST COURSE

KALE CAESAR SALAD
parmesan, pickled egg, croutons

SHRIMP HUSHPUPIES
comeback sauce

MAIN COURSE

HOT PASTRAMI
rye bread, sauerkraut, mustard

GRILLED PIMENTO CHEESE
anadama bread, smoked carrot, green tomato

THE COLD CUT
edward's ham, appalachian tomme, pickles

DESSERT

CHOCOLATE POT DE CREME

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COCKTAIL MENU - \$35 PER GUEST

BUFFET STYLE - PRICING BASED ON 2 HOUR EVENT

(CHOOSE 3 ITEMS)

HAM & CHEESE BOARD

PICKLED EGGS
mustard, paprika

SUMMER CRUDITE
seasonal vegetables, buttermilk dressing

SHRIMP HUSHPUPPIES
comeback sauce

HAM AND POTATO CROQUETTE

(CHOOSE 1 ITEM)

CHICKEN SCHNITZEL SANDWICH
white bbq sauce

STEAK CARPACCIO
panzanella, arugula

KOFTA KEBABS
lamb, beef, tzatziki

DESSERT

COOKIES & CONFECTIONS
housemade cookies, sweets, and other treats