

# The GREY

## EVENT CATERING

PRIVATEEVENTS@THEGREYRESTAURANT.COM

(912) 662.5999

---

## DINNER MENU - \$50 PER GUEST

SERVED FAMILY STYLE

### FIRST COURSE

LETTUCES

parmesan, red wine vinaigrette

RICOTTA TOAST

rye, mushroom ragu, thyme

### 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

# The GREY

## EVENT CATERING

PRIVATEEVENTS@THEGREYRESTAURANT.COM

(912) 662.5999

---

## DINNER MENU - \$70 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

# The GREY

## EVENT CATERING

PRIVATEEVENTS@THEGREYRESTAURANT.COM

(912) 662.5999

---

## 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

# The GREY

## EVENT CATERING

PRIVATEEVENTS@THEGREYRESTAURANT.COM

(912) 662.5999

---

## 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