

The GREY

EVENT CATERING

PRIVATEEVENTS@THEGREYRESTAURANT.COM

(912) 662.5999

The Grey team would be thrilled to host your special evening. Our two private dining rooms, Diner Bar, outdoor yard and main dining area would make any event a memorable one. From business and formal meetings to the most intimate of gatherings, our beautifully restored spaces and delicious food are the ingredients necessary to make your event a successful one.

THE PACKAGES

THE GREY KNOW HOW

The Grey Know How utilizes a selection of Mashama's classic dishes to create a delicious three course meal for you and your guests. Let us do what we do best!

LARGE FORMAT DINNERS

Picking from a list of our all time favorites, we will work with you to create your ideal experience. Sit back, relax & we'll cook up the menu of your choosing. This is a great way to gather around the dinner table with family, friends or colleagues.

CHEF'S TASTING DINNER

\$200/PERSON

Our Chef's Tasting Dinners allow our team to stretch their culinary muscles to create something very special for you and your guests. Working closely with farmers and purveyors in the low country we will prepare a seven course experience that showcases the richness and seasonality of our area.

BEVERAGE PACKAGES

Based on your menu, we will be sure to select for you the perfect pairings to satisfy a variety of budgets.

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THE GREY KNOW HOW

\$75 PER GUEST

SERVED FAMILY STYLE

FIRST COURSE

ROASTED OYSTERS
garlic, parsley butter

OR

LETTUCES
parmesan, broken anchovy vinaigrette

MAIN COURSE

28-DAY AGED PRIME RIB

ROASTED CATCH OF THE DAY
olive oil, lemon

SIDE DISHES

SAUTEED GREENS
olive oil, lemon

MASHED POTOATES
butter, black pepper

DESSERT

PIE OF THE DAY

We will, of course, accomodate allergies & dietary restrictions.

THE GREY PROUDLY SOURCES SEASONAL ITEMS FROM OUR LOCAL FARMS. PLEASE KEEP IN MIND THAT MENU ITEMS MAY CHANGE BEFORE YOUR EVENT TAKES PLACE. CHECK IN WITH THE EVENT COORDINATOR FOR THE MOST CURRENT MENU ITEMS.

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WHOLE ANIMALS & ROASTS

72 HOURS NOTICE - SERVED FAMILY STYLE

FIRST

LETTUCES

OR

SOUP OF THE DAY

MAINS

(CHOICE OF)

WHOLE ROASTED PORK SHOULDER - \$65/PERSON

WHOLE ROASTED LEG OF LAMB - \$75/PERSON

WHOLE ROASTED RABBITS - \$75/PERSON

WHOLE ROASTED FISH - \$85/PERSON

PRIME RIB - \$95/PERSON

SUCKLING PIG & SPRING LAMB AS AVAILABLE - MKT

CHEF'S SIDE

(CHOICE OF 3)

BRAISED LEEKS

MASHED POTATOES

BRAISED GREENS

SQUASH CASSEROLE

ROASTED CARROTS

BAKED MAC & CHEESE

CAROLINA GOLD RICE

SEA ISLAND RED PEAS

DESSERT

FROZEN CHOCOLATE SOUFFLE

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TASTY ADDITIONS

Looking to add a little more to your meal? We've got you covered. Canapes are available upon request.

OYSTERS ON THE HALF SHELL

(RAW OR ROASTED)

MKT

MEAT & CHEESE

\$24

BY-THE-BITE

\$5/PERSON PER ITEM

FRICO

SHRIMP TOAST

CRAB BISCUITS

CHICKEN LIVER MOUSSE

BACON WRAPPED DATES

PICKLED VEGETABLES

SALT & PEPPER BISCUITS

DEVILED MUSHROOMS

FRIED GREEN TOMATO

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FRIED CHICKEN DINNER

\$45 PER GUEST

72 HOURS NOTICE - SERVED FAMILY STYLE - TUESDAY, WEDNESDAY, THURSDAY ONLY

MAIN

FRIED CHICKEN

SIDES

BISCUITS & SPICY HONEY

HALF SOUR PICKLES

MASHED POTATOES

BRAISED GREENS

DESSERT

CHURCH CAKE

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LUNCH MENU

\$30 PER GUEST

SERVED FAMILY STYLE

FIRST COURSE

LETTUCES

anchovy vinaigrette, parm

RICOTTA TOAST

mushroom, rye

SECOND COURSE

HOPPIN' JOHN

field pea, ham hock

CHICKEN BISCUITS & GRAVY

whole grain mustard, chicken thigh

FISH & GRITS

smoked whiting, geechie boy grits, farm egg

DESSERT

CHOCOLATE POT DE CREME

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