



GREYS

Fine Cheeses and Entertaining

greys with us

Catering Guide

info@greyscheese.com | greyscheese.com

Memphis | Nashville | Franklin

why greys with us?



why greys with us?

We know and specialize in cheese!

We are the **only retail** cut-to-order specialty cheese shop in Memphis, Nashville, and Franklin.

Greys was founded in 2019 by Jackie and Kurt Mullican, who have a passion for “real” food that is good for you. What started as an online business has grown into three brick-and-mortar locations.

Our mission is simple, to provide artisanal cheeses made by small producers who care deeply for their herds and have a passion for making real food that is healthy for both you and the environment.

We have developed relationships with cheese makers to source only the best. We travel to creameries in the US and Europe to enhance our cheese knowledge and ensure we only partner with those who ethically care for their land and animals. When you support us, you support these incredible people.



Our Offerings

CATERING



Ready-to-serve catering platters are perfect for meetings and small gatherings. We have cheese, charcuterie, sandwiches, and even dessert platters plus, box lunches. Have a large group? Order various platters to feed your hungry bunch.

GREYSING TABLES



Greysing Tables are custom, one-of-a-kind displays of our finest artisanal cheeses and charcuterie. These are meant for large gatherings, such as corporate functions, wedding receptions, birthdays, graduations, bridal and baby showers.

PRIVATE WORKSHOPS



Are you looking for a unique team-building experience? We offer private workshops that are lots of fun for a group. Learn about cheese or hire us for a more interactive class on building your own cheese and charcuterie board.

CUSTOM PRIVATE EVENTS



From happy hours, cheese and charcuterie spreads, private wine and cheese tastings, dinners, baby and bridal showers, weddings, team building, or anything else you wish to celebrate, we can do it all, at our venue or yours.

CORPORATE LUNCH & EVENTS



Individual boxed lunches are great for meetings, team outings, conferences and large gatherings. We offer sandwiches, adult lunchables, and salad for a vegetarian/vegan and gluten free option.

CHEESE CAKE TOWER



Create special memories and stun your guests with a cheese wheel cake that is sure to be a show stopper and conversation starter. We can build a cake to match your event size, budget, taste and sense of adventure.

Catering

Cheeseboards - Platters - Boxed Lunches

WHY **CATER** WITH US?

Whether you're feeding a team, celebrating a milestone, or simply gathering good people around good food, we've got you covered.

From thoughtfully crafted sandwich platters to beautifully arranged cheese & charcuterie boards and individually boxed lunches—each item is made fresh, packed with flavor, and delivered in our signature branded boxes that add a touch of charm to any table. Let us take care of the details—so you can focus on the moments that matter most.

Our sandwiches are LOVED

by many, landing us on the cover of Edible Memphis, for top sandwiches in Memphis.



Our cheese & charcuterie

is amazing and was recognized by Nashville Scene “Best of Nashville” for best pairings



We are family owned!

Owned by a husband-and-wife team with locations in Memphis, Nashville, and Franklin — a passion project turned thriving local treasure rooted in quality, community, and craft.

Catering - Cheeseboards & Platters



Cheese
\$60

Our handcrafted cheese platter includes 4 cheeses plus accoutrements and crackers. Comes in a 14" x 10" box.

SERVES 8 - 12 (appetizer portion)
No substitutions
Add on: crackers



Cheese & Charcuterie
\$70

Our handcrafted cheese and charcuterie platter includes 2 cheeses and 2 charcuterie plus accoutrements and crackers. Comes in a 14" x 10" box.

SERVES 8 - 12 (appetizer portion)
No substitutions
Add on: crackers



Custom Cheeseboard
\$125

Let us know how you are entertaining and we will create a perfect board for you with cheese, charcuterie plus accoutrements. Comes in a box served on a 14" x 10" disposable tray with serving utensils.

SERVES 8 - 12 (appetizer portion)
Custom board
Add on: crackers



Large - Custom Platter
\$365

5 cheeses, 3 charcuterie & accoutrements such as nuts, olives and fresh garnish. Served on a 17" x 13" reusable wooden tray with wooden serving utensils, 100% natural and biodegradable.

SERVES up to 20 guests
Includes 2 packs of crackers



Extra Large - Custom Platter
\$475

6 cheeses, 3-4 charcuterie, accoutrements such as nuts, olives and fresh garnish. Served on a 22.7" x 15.7" reusable wooden tray with wooden serving utensils, 100% natural and biodegradable.

SERVES up to 30 guests
Includes 2 packs of crackers



Sandwich Platter
Starting at \$95

Our sandwich box include twelve 4" hoagie style sandwiches served with 12 bags of chips. Select from turkey, Italian, pimento cheese, or caprese.

SERVES 12



Cheesecake
\$65

Looking for a little sweet treat for your gathering? We have the most delicious cheesecakes available. Cheesecake is 10 slices, pre-sliced

SERVES 10

Boxed Lunches

Whether you are feeding 10 or 50 or more , at a meeting, conference, or on the road, we have individual lunches for your guests.

Our options include a 6" sandwich [turkey, Italian or pimento (vegetarian)], with chips, plus a salad or cheesecake. We also have adult lunchable boxes that include cheese, charcuterie and accoutrements. For your vegetarian/vegan and gluten-free guests, we offer a chef salad that includes dressing on the side.



Individual Box Lunch + Dessert
\$16.95

Individual lunch boxes. Includes half a sandwich - 6 inch hoagie - select from turkey, Italian or pimento), chips and slice of cheesecake.

MINIMUM ORDER 4



Individual Box Lunch + Salad
\$16.95

Individual lunch boxes - Includes half a sandwich - 6 inch hoagie - select from turkey, Italian, or pimento) chips and side salad.

MINIMUM ORDER 4



House Salad + Chips + Dessert
\$16.95

Our house salad is our vegetarian and gluten-free lunch option. Spring mix and seasonal vegetables plus salad dressing on the side, chips and cheesecake.

MINIMUM ORDER 4



Individual Cheese Box \$15
or Cheese & Charcuterie \$16

Mini cheese or cheese and charcuterie option for those wishing to enjoy an adult lunchable! Artisanal cheese and charcuterie plus various accoutrements.

MINIMUM ORDER 4

Catering Sandwich Options & Packages

SANDWICH TRAYS

All trays include twelve 4" hoagie style sandwiches served with 12 bags of chips.

TURKEY TRAY \$105 [\$8.75 pp**]**

muenster cheese - turkey breast - arugula - tomato - smoked onion jam

ITALIAN TRAY \$105 [\$8.75 pp**]**

provolone piccante - mortadella - pepperoni - genoa salami - lettuce - tomato
(dressing - house sub dressing - 8 oz container)

PIMENTO TRAY \$95 [\$7.90 pp**]**

pimento cheese and tomatoes

COMBINATION TRAY \$105 [\$8.75 pp**]**

select two: turkey - Italian - pimento

INDIVIDUAL SANDWICHES

Individual packaged meals - half sandwich (six inch hoagie). Select from turkey, Italian, or pimento (vegetarian). Minimum order 4.

\$16.95 per box

SANDWICH + CHIPS + SIDE SALAD

SANDWICH + CHIPS + CHEESECAKE

SALAD + CHIPS + CHEESECAKE

House salad - spring mix, seasonal vegetables (dressing on the side), chips and cheesecake

*we do not offer GF bread with platters / boxed lunches

PACKAGES

Let us handle the food for your gathering! Packages serve 12 - 30 guests



Greys Pyramid Package - \$200 serves 12+ guests [\$16.65 pp**]**

CHARCUTERIE

2 cured meats/charcuterie

CHEESE & ACCOUTREMENTS

4 cheeses + accoutrements and crackers

SANDWICHES

12 of our 4" sandwiches - select turkey, Italian, pimento or combo (select two)

The Grand Greys - \$350 serves 30+ guests [\$11.65 pp**]**

HOUSE SALAD (veg)

2 of our 48 oz salad bowls - spring mix, seasonal vegetables (dressing on the side)

CHEESE & CHARCUTERIE BOARD

2 cheeses and 2 cured meats, accoutrements and crackers

TWO SANDWICH TRAYS

select from turkey, Italian, or combo (half turkey and half Italian) sandwich tray

CHEESECAKE

full cheesecake, pre-sliced

*we do not offer GF bread with sandwich platters

Catering Cheese & Charcuterie

CHEESE & CHARCUTERIE

Our cheeseboards are prepared by trained cheese professionals. *Platters are intended to be a meal for 4 or appetizer for 8 - 12*

CHEESE \$60 (veg)

4 cheeses + accoutrements and crackers

CHEESE & CHARCUTERIE \$70

2 cheeses and 2 cured meats, accoutrements and crackers

CUSTOM BOARDS

CUSTOM BOARD \$125

Medium - intended to be a meal for 4 or appetizer for 8 - 12

Let us know how you are entertaining and we will create a board perfect for you. Served on 14 x 10 disposable tray.

CHEESE & CHARCUTERIE \$365

Large - serves up to 20

5 cheeses, 3 charcuterie + accoutrements such as fruits, nuts, olives and fresh garnish plus two packs of crackers (gluten-free option). Served on a 17" x 13" reusable wooden tray and serving utensils.

CHEESE & CHARCUTERIE \$475

Extra Large - serves up to 30

6 cheeses, 3-4 charcuterie + accoutrements such as fruits, nuts, olives and fresh garnish plus two packs of crackers (gluten-free option). Served on a 22.7" x 15.7" reusable wooden tray and serving utensils.

INDIVIDUAL CHEESE AND CHARCUTERIE SNACK BOXES

Individual boxes with vegetarian options. Minimum order 4.

MINI CHEESE BOX \$15

Cheese, crackers, jam and pickled vegetable

MINI CHEESE & CHARCUTERIE BOX \$16

Cheese, charcuterie, crackers, jam and pickled vegetable

Ask us about our Greysing tables and mobile cheese & charcuterie cart

FAQs

Can I select cheeses & charcuterie on platters?

Only for custom, large & extra-large boards.

Can I add crackers to my platters?

Yes, we have several options including a gluten free option for crackers; not on bread.

Do you offer vegetarian options?

Yes, look for (veg) on our menu for options.

Do you include utensils for serving?

We include wooden, disposable serving utensils for our custom, large and extra large cheese and charcuterie boards only.

Do you have dessert?

We offer a full cheesecake, pre-sliced - 10 slices for \$65

Greysing Tables

Greysing Tables



A SHOWSTOPPER PRESENTATION OF CHEESE AND CHARCUTERIE

Greysing Tables are custom, one-of-a-kind displays of our finest artisanal cheeses and charcuterie that provide an elevated cheese experience for the entertainer. These are meant for large gatherings such as corporate functions, wedding receptions, birthdays, graduations, and bridal or baby showers. We want to celebrate your special events with you!

We work with you to capture the style, look, and feel of your event. We offer a variety of options and can set up at our venue or yours.



How it works

Our signature Greysing tables are a unique culinary experience. During the planning stages, you will work with our event planner to coordinate all the details.

On the day of the event, our cheesemonger and staff will arrive 2 - 3 hours prior to the event start time to build your Greysing table. We will include disposable and compostable bamboo serving utensils. We may include wood platters and cheese displays that will need to be returned to Greys.

We will plan and manage every detail, so you can relax and enjoy your event!

Pricing

We can work within any budget, and each event is custom and planned with you and your guests in mind. Prices do not include tax and gratuity.

Greysing tables start at \$1,250 for a 4ft "greys" serving 40 guests as an entree of 70 as an appetizer. Let us know how many guests and we will customize your proposal.



The Greys Bar

**Mobile Cheese &
Charcuterie Cart**

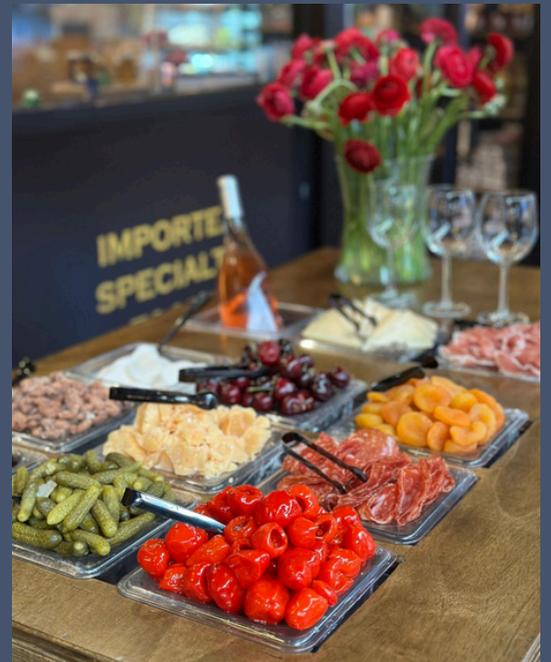
The Greys Bar

Artisan Cheese & Charcuterie, anywhere you celebrate
Bring the flavor and flair of a gourmet tasting experience straight to your event with our “greysing” cart — our fully mobile, fully customizable cheese and charcuterie cart designed to impress.

Perfect for weddings, private parties, corporate gatherings, and intimate celebrations, this elegant cart arrives ready to serve hand-curated boards tailored to your preferences.

Whether you're looking for wine-friendly pairings, beer-forward bites, or a stunning grazing centerpiece, we work with you to design the perfect menu.

Fully staffed -- classic or themed - the Greys Bar transforms any space into an interactive culinary experience – stylish, delicious, and unforgettable.



Private Workshops

Private Workshops

We offer private workshops customized for groups of all sizes at your venue or ours. Learn about cheese and how it pairs with wines, beer, bourbon and more.

Prices are per person, vary depending on the class, with a minimum buyout based on day of the week. Let us plan your next private workshop.



**ERNST AND YOUNG
at Opryland Hotel**



Private Events

Custom Private Events

We offer bespoke and personalized experiences, working with you to achieve the look, feel and style you envision for your gathering.

From happy hours, cheese and charcuterie spreads, private wine and cheese tastings, dinners, baby and bridal showers to weddings, team building and anything else you wish to celebrate, we can do it all--at our venue or yours!

Let our event planners put together the perfect event while working within your budget. No matter the event type or size, let our professionally trained staff take care of all the details.



Cheese Cake Tower

Cheese “Cake” Tower

Not your usual cake for your next celebration!

Create special memories and stun your guests with a cheese wheel cake that is sure to be a showstopper and conversation starter.

Our cheesemongers will work with you to hand-select your favorite cheeses to fit your look, budget and event size. Pricing depends on the selected cheese wheels, labor and decorations.

This can be your new favorite way to mark your celebrations.



ADDITIONAL OFFERINGS

CHEESE BOXES & CORPORATE GIFTS



Show them you love them with a custom cheese box! The perfect gift for birthdays, anniversaries, to say thank you, or just because. Makes a great corporate gift for customers, clients, or employees.

CHEESE CLUB



Receive three incredible cheeses each month. Each month's selection varies depending on seasonal themes or special productions. Cheese Club members are always the FIRST TO EXPERIENCE limited, hard-to-get cheeses!

RACLETTE DINNER EXPERIENCE



Raclette comes from the French Swiss dialect *racler*, meaning "to scrape." We offer an interactive eating experience with your private group for either lunch or dinner.

FONDUE DINNER EXPERIENCE



Fondue comes from the French word "*fondre*", meaning to melt. We offer a fondue interactive experience. Your experience includes a traditional fondue setup with a caquelon and traditional fondue spread.

Our Guarantee

We take pride in the quality of our food. We offer only the BEST cheeses - handpicked from the finest producers, our cheese selection is curated for bold flavor, perfect texture, and unforgettable quality.

Our sandwich platters will steal the show – made fresh with premium ingredients and stacked with flavor, these make catering effortless—and delicious.

Dietary Needs & Allergies

We are happy to work with your dietary needs. Please advise your event planner of any dietary needs or allergies.

For customers with allergies, our food may contain or come in contact with dairy, eggs, wheat, tree nuts, peanuts - while we take steps to minimize risk, please note cross contamination may occur.

Trusted by Brands We Admire

We have had the pleasure of working with an incredible range of clients!



Booking Your Event

We would be honored to work with you on your event and grateful for you to choose Greys to be part of your celebration. We will work closely with you to carry out your vision and stay within your budget. We pride ourselves on providing the best customer service for your event.

Deposits

We require a deposit within 3 days of booking your event and payment in full the day of your occasion.

Cancellation Policy

Event cancellations must be submitted in writing and sent to your event planner. Deposits are 100% refundable until 14 days before the event, 50% refundable until 7 days before, and non-refundable after that.

Gratuity & Processing Charges

Most events are subject to a 20% gratuity for our cheesemongers and servers. If paying with a credit card, we assess a 3% processing fee. No processing fee is assessed if paying with debit card or ACH.

THANK YOU!

Your Event Planners

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