

**EVENT  
CATERING**

**CONTACT**

TEL 404 / 355 5311 x212  
events@fordfry.com

**LUNCH EVENT MENU**

**\$30 PER PERSON / \$35 PER PERSON WITH DESSERT**

**PRIMI**

*Choose one for the table*

MIXED LETTUCES, orange blossom vinaigrette, shaved vegetables, parmigiano-reggiano  
LITTLE GEM SALAD, brown butter croutons, parmigiano-reggiano, creamy anchovy dressing  
PEA AND SPRING ONION SOUP, mint crème fraiche

*Add Shrimp \$9, Roasted Chicken \$5, Sirloin \$8, Fish of The Moment \$10 to any of the salads, per person*

**SECONDI**

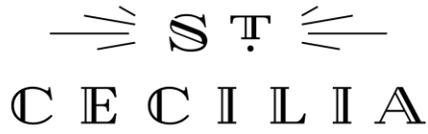
*Choose two of the following*

WOOD GRILLED CHICKEN SALAD, mixed lettuces, beets, spanish almonds, manchego, creamy oregano dressing  
RICOTTA RAVIOLO (add lobster \$15 supplement), farm egg, spring peas, brown butter, shaved parmigiano  
AGNOLOTTI, braised beef short rib, roasted mushroom, parmigiano crema  
OLIVE OIL POACHED SHRIMP, farro, shaved vegetables, green goddess dressing

**DESSERT**

*Choose one for table*

CHOCOLATE TRUFFLE TART, salted caramel, hazelnut croquant, chantilly  
ORANGE POLENTA CAKE, chantilly



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**DINNER EVENT MENU**

**\$60 PER PERSON**

**ANTIPASTI**

*Choose one for the table*

CHILLED CRUDO 'OF THE MOMENT'

BURRATA & ARTICHOKE SALAD, mint, arugula, charred lemon

MIXED LETTUCES, orange blossom vinaigrette, shaved vegetables, parmigiano-reggiano cheese

PEA AND SPRING ONION SOUP, mint crème fraiche

**PRIMI**

*\$15 Supplements*

*Choose one of the following*

RICOTTA RAVIOLO (add lobster \$15 supplement), farm egg, spring peas, brown butter, shaved parmigiano

AGNOLOTTI, braised beef short rib, parmigiano crema, baby greens

SPRING PEA RISOTTO, charred spring onion, black truffle vinaigrette, shaved parmigiano (Vegetarian/ GF)

**SECONDI**

*Choose two for the table*

MARKET SALMON, braised spring onions, fava beans, smoked olives, lemon froth

SKILLET ROASTED SCALLOPS, corona beans, spring peas, calabrian chili, mint, charred lemon

SWORDFISH, farro, petite herbs, salt-roasted heirloom carrots, olive oil

BEEF DUO, braised beef short rib, NY strip, potato purée, local greens, bordelaise

ROASTED CHICKEN, spring greens, caperberries, roasted garlic, charred lemon

**DESSERT**

*Choose one for table*

CHOCOLATE TRUFFLE TART, salted caramel, hazelnut croquant, chantilly

ORANGE POLENTA CAKE, chantilly



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**RECEPTION MENU**

CANAPÉ

*Minimum order is 2 dozen per item, no exceptions*

CRAB ARANCINI, preserved caper-chili oil .....	\$32/dozen
GRASS FED BEEF TARTARE, chili oil, pickled mustard seed, crostini .....	\$36/dozen
SWORDFISH SKEWERS, spring onion, charred lemon .....	\$32/dozen
CHARCUTERIE BOARD .....	\$12/person
CHEESE 'OF THE MOMENT' BOARD .....	\$7/person
BACON WRAPPED DATES, blue cheese, honey .....	\$28/dozen
CRISPY CALAMARI, chorizo, smoked paprika aioli .....	\$32/dozen
POACHED SHRIMP, basil pesto.....	\$32/dozen
HANGER STEAK SKEWERS, salsa verde .....	\$36/dozen
SMOKED CHICKEN SKEWERS, charred lemon-herb aioli .....	\$34/dozen
SMOKED BEET CROSTINI, white bean hummus, preserved lemon oil (vegan) .....	\$28/dozen
PEA & SPRING ONION SOUP, mint crème fraiche .....	\$28/dozen

## BRUNCH EVENT MENU

\$28 PER PERSON

Menu includes assorted Antipasti & Dolce Station, and a choice of one entrée

### DELLA UOVA

EGGS & POLENTA, parmigiano fonduta, braised greens, speck  
EGGS IN PURGATORY, charred tomato, calabrian chilies, braised greens, pane fritto  
RICOTTA WAFFLE, whipped crème fraîche, fig jam, barrel aged maple syrup

### PASTA

TAGLIOLINI CARBONARA, guanciale, black pepper, egg  
AGNOLOTTI, braised beef short rib, buttered mushroom

### CARNE E PESCE

SKUNA BAY SALMON, farro, baby greens, radishes, sunny side up egg  
GRILLED SKIRT STEAK, asparagus, arugula, sherry reduction, sunny side up egg

### SIDES

*Share for the table (\$5 supplement per person, per side)*

ROSEMARY POTATOES  
BACON  
BRAISED GREENS