



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
OUR CAESAR SALAD, little gem lettuce, thyme croutons, parmigiano-reggiano, creamy garlic dressing
MELON & RADISH GAZPACHO, olive oil, piment d'espelette

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, roasted corn, 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 TORTA, cherries, olive oil, chantilly
RICOTTA CHEESECAKE, seasonal fruit, cane syrup



**EVENT
CATERING**

CONTACT
TEL 404 / 355 5311 x212
events@fordfry.com

DINNER EVENT MENU

\$60 PER PERSON

ANTIPASTI

Choose one for the table

CHILLED CRUDO 'OF THE MOMENT'

BURRATA & TOMATO SALAD, basil, arugula, sherry vinaigrette

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

MELON & RADISH GAZPACHO, olive oil, piment d'espelette

PRIMI

\$15 Supplements

Choose one of the following

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

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

ROASTED CORN RISOTTO, charred spring onion, black truffle vinaigrette, shaved parmigiano (Vegetarian/ GF)

SECONDI

Choose two for the table

MARKET SALMON, fregola, smoked olives, herbs and flowers, lemon froth

SKILLET ROASTED SCALLOPS, cauliflower puree, charred corn, brown butter, fried capers

SWORDFISH, farro, herbs, braised radishes, charred lemon

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

ROASTED CHICKEN, potato puree, roasted mushrooms, capers, charred lemon

DESSERT

Choose one for table

CHOCOLATE TRUFFLE TORTA, cherries, olive oil, chantilly

RICOTTA CHEESECAKE, seasonal fruit, cane syrup



EVENT
CATERING

CONTACT

TEL 404 / 355 5311 x212
events@fordfry.com

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, summer 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
MELON & RADISH GAZPACHO, olive oil, piment d'espelette.....	\$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