



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*

HAZELNUT DELICE, hazelnut chantilly, hot fudge  
RICOTTA CHEESECAKE, brown butter crust, fernet apples



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**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 SQUASH RISOTTO, 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, 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*

HAZELNUT DELICE, hazelnut chantilly, hot fudge

RICOTTA CHEESECAKE, brown butter crust, fernet apples



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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, 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, seasonal fruit jam, barrel aged maple syrup

### PASTA

TAGLIOLINI CARBONARA, guanciale, black pepper, egg

AGNOLOTTI, braised beef short rib, buttered mushroom

### CARNE E PESCE

MARKET SALMON, farro, baby greens, radishes, sunny side up egg

GRILLED SKIRT STEAK, polenta, arugula, roasted mushrooms, bordelaise, sunny side up egg

### SIDES

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

ROSEMARY POTATOES

BACON

BRAISED GREENS