

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, citrus vinaigrette, shaved vegetables, parmigiano-reggiano
OUR CAESAR SALAD, little gem lettuce, brown butter croutons, parmigiano-reggiano, creamy anchovy dressing
CAULIFLOWER SOUP, brown butter croutons, aged balsamic

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

SECONDI

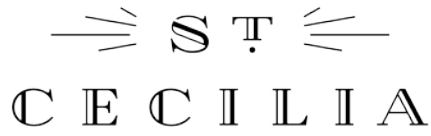
Choose two of the following

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

DESSERT

Choose one for table

HAZELNUT DELICE, hazelnut chantilly, hot fudge
ORANGE CRÈME CARAMEL, white chocolate milk crumble, Chantilly, candied orange zest (GF)



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DINNER EVENT MENU

\$60 PER PERSON

ANTIPASTI

Choose one for the table

CHILLED CRUDO 'OF THE MOMENT'

BURRATA & CITRUS SALAD, baby greens, citrus vinaigrette

MIXED LETTUCES, citrus, shaved vegetables, parmigiano-reggiano cheese

CAULIFLOWER SOUP, brown butter croutons, aged balsamic

PRIMI

\$15 Supplements

Choose one of the following

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

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

ROASTED SQUASH RISOTTO, roasted mushrooms, lemon-thyme vinaigrette, shaved parmigiano (Vegetarian/ GF)

SECONDI

Choose two for the table

MARKET SALMON, roasted delicata summer squash & onions, blood orange beurre blanc

SKILLET ROASTED SCALLOPS, cauliflower, Calabrian chili, pickled currants, mint

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

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

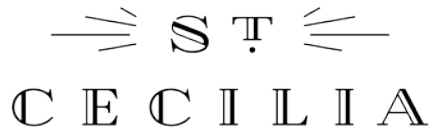
ROASTED CHICKEN, braised greens, chili, garlic jus, charred lemon

DESSERT

Choose one for table

HAZELNUT DELICE, hazelnut chantilly, hot fudge

ORANGE CRÈME CARAMEL, white chocolate milk crumble, Chantilly, candied orange zest (GF)



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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, salsa verde.....	\$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, herb aioli.....	\$34/dozen
SMOKED BEET CROSTINI, white bean hummus, preserved lemon oil (vegan).....	\$28/dozen
BUTTERNUT SQUASH SOUP SHOOTERS, crème fraiche, pumpkin seeds.....	\$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