

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 for your guests to select from*

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*

TIRAMISU TART, espresso caramel, cappuccino-mascarpone chantilly, caramel pearls, coffee dust  
ORANGE CRÈME CAMEL, 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 of the following for your guests to select from*

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

MARKET FISH, 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

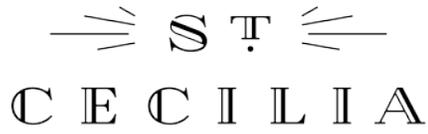
ROASTED CHICKEN, braised greens, chili, garlic jus, charred lemon

**DESSERT**

*Choose one for table*

TIRAMISU TART, espresso caramel, cappuccino-mascarpone chantilly, caramel pearls, coffee dust

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