

**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
POTATO + LEEK SOUP, truffle brown butter, chives

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

SECONDI

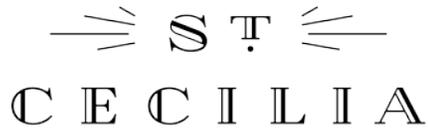
Choose two of the following for your guests to select from

WOOD GRILLED CHICKEN SALAD, mixed lettuces, beets, olives, almonds, manchego, creamy oregano dressing
ENGLISH PEA RISOTTO (add lobster supplement +\$15pp), mint, ricotta, black truffle (V,GF)
STROZZAPRETTI, kale pesto, pine nut, lemon zest
LUMACHE, sausage ragu, shaved pecorino
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

TORTA CAPRESE, cappuccino chantilly, espresso caramel, caramel crisp pearls
WHITE CHOCOLATE PANNA COTTA, seasonal berries, graham crumble, chantilly



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DINNER EVENT MENU

\$60 PER PERSON (3) COURSE
\$75 PER PERSON (4) COURSE *with primi supplement*

ANTIPASTI

Choose one of the following

CHILLED CRUDO 'OF THE MOMENT'

BURRATA & CITRUS SALAD, baby greens, citrus vinaigrette

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

POTATO + LEEK SOUP, truffle brown butter, chives

PRIMI

\$15 Supplements

Choose one of the following

STROZZAPRETTI, kale pesto, pine nut, lemon zest

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

LUMACHE, sausage ragu, shaved pecorino

ENGLISH PEA RISOTTO (add lobster supplement +\$15pp), mint, ricotta, black truffle (V,GF)

SECONDI

Choose two of the following for your guests to select from

MARKET FISH, English peas, cipollini, leek

SWORDFISH, farro, salsa verde

POLENTA, red wine braised mushrooms, walnuts, cippolini (V, GF)

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

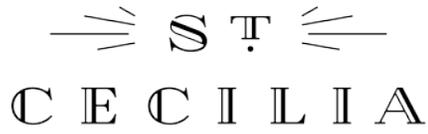
ROASTED CHICKEN, braised greens, chili, garlic jus, charred lemon

DESSERT

Choose one for table

TORTA CAPRESE, cappuccino chantilly, espresso caramel, caramel crisp pearls

WHITE CHOCOLATE PANNA COTTA, seasonal berries, graham crumble, chantilly



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RECEPTION MENU

CANAPÉ

Minimum order is 2 dozen per item, no exceptions

BLUE CRAB, preserved lemon, avocado, crostini.....	\$36/dozen
WAYGU BEEF CARPACCIO, herbs, parmesan	\$36/dozen
SWORDFISH SKEWERS, calabrese, oregano vinaigrette.....	\$32/dozen
CHARCUTERIE BOARD.....	\$12/person
CHEESE 'OF THE MOMENT' BOARD.....	\$7/person
PROSCIUTTO WRAPPED DATES, blue cheese, honey.....	\$28/dozen
SMOKED FISH CROSTINI, squid ink aioli, smoked trout caviar	\$33/dozen
CHILLED SHRIMP, garlic aioli, coriander, chilies.....	\$36/dozen
MARINATED STEAK SKEWERS, green onion.....	\$36/dozen
SPICED CHICKEN SKEWERS, herbed yoghurt, pimenton.....	\$34/dozen
SMOKED MUSHROOMS, gremolata	\$33/dozen
COAL ROASTED POTATOES, salsa verde, garlic aioli	\$28/dozen
VEGETABLE ANTIPASTI, marinated vegetables, nuts + spreads.....	\$11/person
CRISPY POLENTA CROQUETTE, pesto, lemon.....	\$32/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