

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

SPRING PEA RISOTTO (add lobster supplement +\$15pp), mint, whipped ricotta, 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

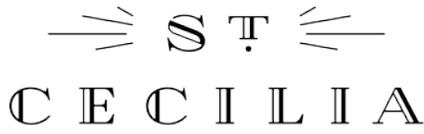
OLIVE OIL POACHED SHRIMP, farro, shaved vegetables, green goddess dressing

DESSERT

Choose one to be plated individually

DARK CHOCOLATE DELICE, fresh macerated strawberries, chantilly, dark chocolate shavings

LEMON OLIVE OIL CAKE, blueberry compote, chantilly



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DINNER EVENT MENU

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

ANTIPASTI

Choose one to be plated individually for your guests

- LITTLE GEM CAESAR, almonds, pecorino, pangrattato, mint
- BURRATA, beets, pistachio pesto, baby lettuces
- BLACK KALE SALAD, seasonal fruit, sunflower seeds, lemon, parmigiano reggiano
- RIBOLLITA, white bean soup, kale, prosciutto

PRIMI

\$15 Supplement

Choose one to be plated individually for your guests

- STROZZAPRETTI CACIO e PEPE, pecorino romano, parmigiano reggiano, black pepper
- AGNOLOTTI, braised beef cheek, parmigiano crema, bordelaise
- LUMACHE, sausage ragù, basil
- CASARECCE, arrabiata, mozzarella, wild oregano, chili

SECONDI

Choose two of the following for your guests to select from

- MARKET FISH, broccolini, prosciutto, charred lemon
- SWORDFISH, warm farro salad, ember roasted vegetables, benne seeds, salsa verde
- POLENTA, roasted wild mushrooms, walnuts, cippolini (V,GF)
- NEW YORK STRIP, potato purée, crispy kale, madeira jus
- ROASTED CHICKEN, artichokes, tomato, roasted garlic jus

DESSERT

Choose one to be plated individually for your guests

- DARK CHOCOLATE DELICE, fresh macerated strawberries, chantilly, dark chocolate shavings
- LEMON OLIVE OIL CAKE, blueberry compote, chantilly



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RECEPTION MENU

CANAPÉ

Minimum order is 2 dozen per item, no exceptions

CRAB SALAD, crispy polenta.....	\$36/dozen
BEEF POLPETTI, tomato gravy.....	\$34/dozen
CHICKEN CROQUETTES, tarragon.....	\$33/dozen
SWORDFISH SKEWERS, spicy soppressata, aioli.....	\$32/dozen
INDIVIDUAL CHARCUTERIE BOARDS, seasonal accoutrements.....	\$12/person
INDIVIDUAL CHEESE 'OF THE MOMENT' BOARDS, seasonal accoutrements.....	\$9/person
PROSCIUTTO WRAPPED DATES, gorgonzola.....	\$28/dozen
SMOKED FISH 'MANTECATO', corn cakes, dill, smoked trout caviar.....	\$33/dozen
TUNA CRUDO, red chili, yuzu kosho.....	\$36/dozen
SALMON TARTARE, pane carasau.....	\$34/dozen
WHITE BEAN HUMMUS, crostini, sottaceti.....	\$30/dozen
PANISSE, whipped ricotta, lemon.....	\$28/dozen
CORNETS, beets, goat cheese.....	\$32/dozen
INDIVIDUAL VEGETABLE ANTIPASTI, marinated vegetables, nuts + spreads.....	\$11/person

BRUNCH EVENT MENU

\$35 PER PERSON | \$40 PER PERSON WITH THE SUPPLEMENTAL SIDES

FOR THE TABLE

Assortment of breakfast breads, pastries and charcuterie

PASTA

AGNOLOTTI, braised beef short rib, buttered mushrooms

STROZZAPRETTI “CACIO e PEPE”, pecorino romano, parmigiano-reggiano, black pepper

MAIN

CHICKEN PICATTA, capers, tomato conserva, white wine

FRENCH TOAST, blueberry-chamomile compote, mascarpone whipped cream, marcona almonds

PROSCUITTO COTTO & EGGS, brioche, prosciutto cotto, scrambled eggs, mornay sauce, watercress

FRITTATA, straciatella, seasonal vegetables, parmigiana fonduta

SKIRT STEAK (*supplemental charge for family-style*), butternut squash puree, parsnip chips, braised greens

SIDES

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

CRISPY POTATOES

BACON

BRAISED GREENS