



**EVENT  
CATERING**

**CONTACT**  
TEL 404/355 5311 EXT.212  
EVENTS@FURRY.COM

**LUNCH MENU**

**\$40 PER PERSON**

**FIRST COURSE**

*Choose one*

FRIED OYSTERS / white BBQ sauce, pickled vegetables  
KALE SALAD / Calabrian chilies, chorizo, shallot vinaigrette, crispy shallots  
SIMPLE SALAD / baby greens & herbs, shaved celery, shaved radish, simple vinaigrette  
OCTOPUS / spicy honey, caper remoulade, baby potatoes, chorizo vinaigrette

**SECOND COURSE**

*Choose three for guests to choose from*

FISH N CHIPS / ale battered cod, malt vinegar aioli  
CHOPPED CHICKEN SALAD / Springer Mountain chicken, goat cheese, avocado, onion  
SHRIMP COBB SALAD / dijon mustard dressing  
MAINE LOBSTER ROLL / lemon aioli, dill  
AMERICAN SNAPPER / spring vegetables, spring onion vinaigrette  
HALF ORGANIC CHICKEN / wild mushrooms, baby carrots

**DESSERT**

TWO CHEF'S CHOICE DESSERTS FOR SHARING

Please keep in mind that The Optimist is a seasonal kitchen – therefore, some vegetable items may change by the time your event takes place. Please check in with the Event Manager regarding the most current seasonal items and dessert.

Thank you.



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**DINNER MENU**

**\$60 PER PERSON**

**FIRST COURSE**

*Choose two*

KALE SALAD / calabrese peppers, chorizo, shallot vinaigrette, crispy shallots  
SIMPLE SALAD / baby greens & herbs, shaved celery, shaved radish, simple vinaigrette  
FRIED OYSTERS / white BBQ sauce, pickled vegetables  
SHRIMP & GRITS / Anson mills grits  
BEETS & BURRATA / hazelnut butter, herbs  
SEAFOOD GUMBO

**SECOND COURSE**

*Choose three (parties of 30+ choose two)*

AMERICAN SNAPPER / spring vegetables, spring onion vinaigrette  
PAN ROASTED SCALLOPS / English pea puree, almond meuniere  
HALF ORGANIC CHICKEN / roasted cippolini onion jus, local arugula  
HANGER STEAK / wild mushrooms, baby carrots

**THREE**

*Choose three to be served family style*

HUSHPUPIES / "beignet style", cane syrup butter  
BASMATI "FRIED RICE" / smoked fish, vauduvan, peanuts, egg  
SNAP PEAS / bacon, pea shoots, mint  
ROASTED MUSHROOMS / red onion, goat cheese feta

**DESSERT**

TWO CHEF'S CHOICE DESSERTS FOR SHARING

## HORS D'OEUVRE MENU

### COCKTAIL STYLE RECEPTION OR TABLE RESERVATION

#### CANAPE S

*Pricing is per dozen*

#### HOT

FRIED OYSTERS / white BBQ sauce, pickled vegetables.....	\$38
SHRIMP TOAST / caper remoulade.....	\$30
PORK BELLY / spicy honey, sunflower seed tahini.....	\$40
"BEIGNET-STYLE" HUSHPUPPIES / sugar cane butter, powdered sugar.....	\$24
CRAB CAKE / comeback sauce.....	\$34
DEVILED EGGS / fried oyster, pickled shallots.....	\$32

#### CHILLED

POACHED SHRIMP / cocktail sauce, fresh shaved horseradish, lemon.....	\$32
TUNA TARTAR / lemon aioli.....	\$30
CRUDO / citrus, buttermilk.....	\$30
OYSTERS ON THE HALF SHELL / fresh shaved horseradish, lemon, mignonette .....	\$36
MINI LOBSTER ROLLS / dill.....	\$40

#### PLATTERS / DISPLAYS

SIMPLE RAW BAR / raw oysters, peel and eat shrimp .....	\$10 pp
RAW BAR ROYALE / oysters, clams, hamachi, snow crab claws, chilled lobster, shrimp.....	\$20 pp
CRUDITÉ PLATTER / an assortment of the freshest local vegetables prepared raw, blanched, steamed, pickled, roasted and chilled, buttermilk dill sauce .....	\$6 pp

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WINE & BEER

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WINE

Sparkling – LaLuca, Prosecco, Italy

White – Segur, Sauvignon Blanc, France

Red – Louis Couturier, Pinot Noir, France

BEER

Terrapin HI-5 IPA

Yuengling Lager

Miller High Life

Reformation Union Restored Belgian White

DRAFT BEER (Subject to Change)

North Coast Crimshaw Pilsner

Price per person:

First Hour - \$20.00

Second Hour - \$ 15.00

Third Hour - \$10.00

\*Please note, beverage packages are not required. We can offer beverages based on consumption.



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## WINE

### LEVEL 1 WINE

#### SPARKLING

LaLuca, Prosecco,  
Italy

#### RED

Louis Couturier, Pinot Noir,  
France

#### WHITE

Segur, Sauvignon Blanc, France

#### PRICE PER PERSON

First Hour- \$26.00  
Second Hour- \$19.00  
Third Hour-\$11.00

### LEVEL 2 WINE

#### SPARKLING

Naveran Cava Rose,  
Spain

#### RED

Cataldi Madonna, Montepeluciano, Italy

#### WHITE

Lincourt "Rancho Santa Rosa,"  
Chardonnay, Santa Barbara

#### PRICE PER PERSON

First Hour- \$28.00  
Second Hour- \$21.00  
Third Hour-\$15.00

### LEVEL 3 WINE

#### SPARKLING

Billecart-Salmon Champagne,  
France

#### RED

Broadside "Margarita Vineyard,"  
Cabernet Sauvignon, Paso Robles

#### WHITE

Poseidon's Vineyard Chardonnay,  
Carneros

#### PRICE PER PERSON

First Hour- \$32.00  
Second Hour- \$25.00  
Third Hour-\$18.00

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## LIQUOR

### LEVEL 1

#### WELL SPIRITS

Fris Vodka  
Hawthorne Gin  
Myers Platinum Rum  
Lunazul RepoTequila  
Dewar's Scotch  
Jim Beam Bourbon/Whiskey  
E&J Brandy  
Old Overholt Rye

#### PRICE PER PERSON

First Hour - \$28.00  
Second Hour - \$16.00  
Third Hour - \$9.00

### LEVEL 2

#### SPIRITS

Tito's Vodka  
Tanqueray Gin  
Mount Gay Eclipse Rum  
Espolon Tequila  
Buffalo Trace Bourbon/Whiskey  
Bowmore 12 Scotch  
Hennessy Cognac  
Bulleit Rye

#### PRICE PER PERSON

First Hour - \$35.00  
Second Hour - \$25.00  
Third Hour - \$15.00

### LEVEL 3

#### SPIRITS

Belvedere Vodka  
Hendricks Gin  
Damoiseau VSOP Rhum  
Partida Tequila  
Woodford Reserved Bourbon/Whiskey  
Highland Park 12 Scotch  
Courvoisier VSOP Cognac  
Grand Marnier Cordial

#### PRICE PER PERSON

First Hour - \$42.00  
Second Hour - \$32.00  
Third Hour - \$20.00

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