



EVENT  
CATERING

CONTACT

TEL 404 / 355 5311 x212  
events@fordfry.com

LUNCH MENU

\$40 PER PERSON

FIRST COURSE

*Choose one*

FRIED OYSTERS / herb & horseradish aioli, 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

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

FISH OF THE MOMENT / roasted root vegetables, roasted lemon

HALF ORGANIC CHICKEN / wild mushrooms, baby carrots

DESSERT

*Choose one*

CHOCOLATE CRACK PIE / chantilly cream, caramel, peanut brittle crumble

KEY LIME TART / Chantilly



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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 / herb & horseradish aioli, pickled vegetables
- SHRIMP & GRITS / Anson Mills grits
- BEETS & BURRATA / walnuts, sumac
- SEAFOOD GUMBO

### SECOND COURSE

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

- FISH OF THE MOMENT / roasted root vegetables, roasted lemon
- PAN ROASTED SCALLOPS / butternut squash purée, meunière
- HALF ORGANIC CHICKEN / roasted cippolini onion jus, local arugula
- HANGER STEAK / wild mushrooms, baby carrots

### THREE

*Choose three to be shared family style*

- HUSHPUPPIES / "beignet style", cane syrup butter
- BASMATI "FRIED RICE" / smoked fish, vauduvan, peanuts, egg
- ROASTED BABY CARROTS / honey, yogurt, za'atar
- ROASTED MUSHROOMS / Anson Mills grits
- ACORN SQUASH/ balsamic, walnuts

### DESSERT

*Choose one*

- CHOCOLATE CRACK PIE / chantilly cream, caramel, peanut brittle crumble
- KEY LIME TART / Chantilly



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## HORS D'OEUVRE MENU

### COCKTAIL STYLE RECEPTION OR TABLE RESERVATION

#### CANAPES

*Pricing is per dozen*

#### HOT

FRIED OYSTERS / herb & horseradish aioli, pickled vegetables .....	\$38
WILD MUSHROOM TOAST / ricotta, chive .....	\$36
PORK BELLY / spicy honey, butternut squash .....	\$42
"BEIGNET-STYLE" HUSHPUPPIES / sugar cane butter, powdered sugar .....	\$28
CRAB CAKE / comeback sauce .....	\$38
DEVILED EGGS / fried oyster, pickled shallots .....	\$32

#### CHILLED

POACHED PEEL AND EAT SHRIMP / cocktail sauce, fresh shaved horseradish, lemon .....	\$32
TUNA, BEEF, or BEET TARTARE / capers, shallots .....	\$30/ \$36/ \$26
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, butter-milk dill sauce .....	\$6 pp



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**WINE & BEER**

**WINE**

SPARKLING – LaLuca, Prosecco, Italy  
WHITE - Segur, Sauvignon Blanc, France  
RED - Louis Couturier, Pinot Noir, France

**BEER**

**BOTTLED 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 Rosé,  
Spain

RED  
Cataldi Madonna, Montepulciano,  
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,  
Carmelos

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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