



EVENT
CATERING

CONTACT

TEL 404 / 355 5311 x212
events@fordfry.com

LUNCH MENU

\$40 PER PERSON

FIRST COURSE

Choose one

FRIED OYSTERS / herb 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

SMOKEBOX CHICKEN / local greens, torn croutons, pan dripping vinaigrette

SHRIMP & KALE SALAD / shallot vinaigrette, chorizo, parmesan

MAINE LOBSTER ROLL / lemon aioli, dill

FISH OF THE MOMENT / cauliflower, meuniere, almonds

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 aioli, pickled vegetables
- SHRIMP & GRITS / chili butter
- BEETS & BURRATA / pistachio, sumac
- SEAFOOD GUMBO

SECOND COURSE

Choose three (parties of 30+ choose two)

- FISH OF THE MOMENT / Roasted asparagus salsa verde, roasted lemon
- PAN ROASTED SCALLOPS / Cauliflower purée, meunière
- HALF ORGANIC CHICKEN / roasted cipolini onion jus, arugula
- HANGER STEAK / Chive compound butter, fries

THREE

Choose three to be shared family style

- HUSHPUPPIES / "beignet style", cane syrup butter
- BASMATI "FRIED RICE" / smoked fish, vauduvan, peanuts, egg
- ROASTED ASPARAGUS / lemon, breadcrumbs
- BROCCOLI / bagna cauda, parmesan
- PATATAS BRAVAS/ feta, herbs

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 aioli, pickled vegetables	\$38
WILD MUSHROOM TOAST / Parmesan, chive.....	\$36
PORK BELLY / spicy honey, cauliflower	\$42
"BEIGNET-STYLE" HUSHPUPPIES / sugar cane butter, powdered sugar.....	\$28
CRAB CAKE / comeback sauce.....	\$38
DEVILED EGGS / herb, 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.....	MP

PLATTERS / DISPLAYS

SIMPLE RAW BAR / raw oysters, peel and eat shrimp	\$10 pp
RAW BAR ROYALE / oysters, salmon, king crab, chilled lobster, shrimp	\$20 pp