



EVENT  
CATERING

CONTACT

TEL 404 / 355 5311 x212  
events@fordfry.com

LUNCH MENU

\$40 PER PERSON

FIRST COURSE

*Choose one to be served individually*

FRIED OYSTERS / herb aioli, pickled vegetables

KALE SALAD / Calabrian chilies, chorizo, shallot vinaigrette, crispy shallots

SIMPLE SALAD / baby greens & herbs, shaved celery, shaved radish, banyuls vinaigrette

OCTOPUS / spicy honey, caper remoulade

SECOND COURSE

*Choose three for guests to choose from day of*

*(parties of 30+ choose two)*

FISH N CHIPS / ale battered cod, malt vinegar aioli

SMOKEBOX CHICKEN / local greens, Salsa verde,

SHRIMP & KALE SALAD / shallot vinaigrette, chorizo, parmesan

MAINE LOBSTER ROLL / lemon aioli, dill

FISH OF THE MOMENT / leek, meuniere, almonds

DESSERT

*Choose one to be served individually*

*(or offer both as choice day of + \$5 per person)*

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

LEMON TART / chantilly



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DINNER MENU

\$60 PER PERSON

FIRST COURSE

*Choose two for guests to choose from day of*

KALE SALAD / Calabrese peppers, chorizo, shallot vinaigrette, crispy shallots

SIMPLE SALAD / baby greens & herbs, shaved celery, shaved radish, banyuls vinaigrette

CRISPY CALAMARI / aji amarillo, cilantro, peanuts

SHRIMP & GRITS / chili butter

BURRATA TOAST / country ham, basil, sumac

SEAFOOD GUMBO

SECOND COURSE

*Choose three for guests to choose from day of*

*(parties of 30+ choose two)*

FISH OF THE MOMENT / broccolini, salsa verde, roasted lemon

PAN ROASTED SCALLOPS / leek, meunière, almond

HALF ORGANIC CHICKEN / roasted cipolini onion jus, local greens

HANGER STEAK / Chive compound butter, fries

*Additional Entrée Option (+ \$10 per person)*

MAINE LOBSTER ROLL / lemon aioli, dill

THREE

*Choose three to be shared family style*

HUSHPUPPIES / "beignet style", cane syrup butter

BASMATI "FRIED RICE" / smoked fish, vauduvan, peanuts, egg

LOCAL GRITS/ mushroom jus, parmesan

BROCCOLI / bagna caulda, lemon

FINGERLING POTATO/ chilli aioli, cotija cheese

DESSERT

*Choose one to be served individually*

*(or offer both as choice day of + \$5 per person)*

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

LEMON TART / chantilly



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STATIONED 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
<b>CRISPY SPANISH OCTOPUS / spicy honey, pickles .....</b>	<b>\$40</b>
“BEIGNET-STYLE” HUSHPUPPIES / sugar cane butter, powdered sugar .....	\$28
CRAB CAKE / comeback sauce .....	\$38
DEVILED EGGS / herb, pickled shallots .....	\$32
FRIED CHICKEN THIGHS/ aji amarillo, pickles.....	\$36
GRILLED STEAK SKEWERS/ chimichurri, roasted lemons.....	\$36

CHILLED

POACHED PEEL AND EAT SHRIMP / cocktail sauce, fresh shaved horseradish, lemon.....	\$32
TUNA, BEEF, or BEET TARTARE / capers, shallots .....	\$30/ \$36/ \$26
<b>SMOKED FISH RILLETES / lemon, dill, salt and vinegar chips .....</b>	<b>\$30</b>
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, <b>salmon or tuna poke, ceviche</b> , chilled lobster, shrimp.....	\$20 pp