



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*

- HUSHPUPIES / "beignet style", cane syrup butter
- BASMATI "FRIED RICE" / smoked fish, vauduvan, peanuts, egg
- LOCAL GRITS/ mushroom jus, parmesan
- ROASTED BRUSSELS SPROUTS / garlic, herbs
- 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 |
| CRISPY SPANISH OCTOPUS / spicy honey, pickles .....                  | \$40 |
| "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 TARTARE / capers, shallots.....  | \$32/ \$30 |
| SMOKED FISH RILLETTES / lemon, dill, salt and vinegar chips.....                    | \$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 or tuna poke, ceviche, chilled lobster, shrimp..... | \$20 pp |