



**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

SEASONAL GREEN SALAD / pistachio, farro, green goddess

OCTOPUS / ajo blanco, green grapes, celery, almonds

**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 / cipollini onion, salsa verde,

SHRIMP & KALE SALAD / shallot vinaigrette, chorizo, parmesan

MAINE LOBSTER ROLL / lemon aioli, dill

FISH OF THE MOMENT / meuniere, almonds

**DESSERT**

*Choose one to be served individually*

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

DARK CHOCOLATE TART / chantilly cream, candied peanuts

NY-STYLE CHEESECAKE / GF oat-honey crust, seasonal berries



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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

SEASONAL GREEN SALAD / pistachio, farro, green goddess

CRISPY CALAMARI / aji amarillo, cilantro, peanuts

SHRIMP & GRITS / chili butter

RICOTTA TOAST / peaches, honey, black pepper

SEAFOOD GUMBO

**SECOND COURSE**

*Choose three for guests to choose from day of*

*(parties of 30+ choose two)*

FISH OF THE MOMENT / salsa verde, roasted lemon

PAN ROASTED SCALLOPS / meunière, almond

HALF ORGANIC CHICKEN / roasted cipolini onion jus, fine herbs

HANGER STEAK / fingerling potato, confit shallots, pickle mustard seed

***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

SUMMER SQUASH / cous cous, meyer lemon, bagna cauda

FINGERLING POTATO/ bacon, scallion, cream cheese

**DESSERT**

*Choose one to be served individually*

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

DARK CHOCOLATE TART / chantilly cream, candied peanuts

NY-STYLE CHEESECAKE / GF oat-honey crust, seasonal berries



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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
RICOTTA TOAST / peaches, honey, black pepper.....	\$36
CRISPY SPANISH OCTOPUS / ajo blanco, green grapes, celery, almonds .....	\$40
“BEIGNET-STYLE” HUSHPUPIES / 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