



**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 / salsa brava, feta, fingerling potato

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 / saltine cracker crust, toasted salty peanuts, malted milk chantilly

NY-STYLE CHEESECAKE / GF oat-honey crust, seasonal fruity, chantilly



**EVENT
CATERING**

CONTACT

TEL 404 / 355 5311 x212
events@fordfry.com

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

BURRATA TOAST / rhubarb, basil, 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 / saltine cracker crust, toasted salty peanuts, malted milk chantilly

NY-STYLE CHEESECAKE / GF oat-honey crust, seasonal fruity, chantilly



EVENT
CATERING

CONTACT

TEL 404 / 355 5311 x212
events@fordfry.com

STATIONED HORS D'OEUVRE MENU

COCKTAIL STYLE RECEPTION OR TABLE RESERVATION

CANAPES

Pricing is per dozen

HOT

FRIED OYSTERS / herb aioli, pickled vegetables.....	\$38
BURRATA TOAST / rhubarb, basil, honey, black pepper.....	\$36
CRISPY SPANISH OCTOPUS / salsa brava, feta, fingerling potatoes.....	\$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