



**EVENT  
CATERING**

**CONTACT**

TEL 404 / 355 5311 x212  
events@fordfry.com

**LUNCH EVENT MENU**

\$25 PER PERSON / \$30 PER PERSON WITH DESSERT

**APPETIZERS**

*Choose one for the table*

DEVILED EGGS, mangalitsa ham

SIMPLE SALAD, crunchy vegetables, house vinaigrette

**ENTRÉES**

*Choose three of the following (30+ guests, choose two)*

THE BURGER, double stack, tomato jam, American cheese, fixins, fries

HEARTH ROASTED GOOD BREED CHICKEN, corn muffins, honey sea salt butter, white bbq, simple salad

CHOPPED SALAD, vegetables and greens, cheesy crouton, soft boiled egg, mustard seed vinaigrette

GRILLED CHEESE OF THE MOMENT

**DESSERT**

*Choose one for the table*

CHOCOLATE TART, malted milk whipped cream, salted caramel

KEY LIME 'PIE', graham crumble, blackberries, chantilly



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**FANCY LUNCH EVENT MENU**

\$35 PER PERSON / \$42 PER PERSON WITH DESSERT

**APPETIZERS**

*Choose one for the table*

DEVILED EGGS, mangalitsa ham

SIMPLE SALAD crunchy vegetables, house vinaigrette

**ENTRÉES**

*Choose three of the following (30+ guests, choose two)*

THE BURGER, double stack, tomato jam, American cheese, fixins, fries

BAR STEAK, preserved tomato chimichurri, fries

HEARTH ROASTED GOOD BREED CHICKEN, corn muffins, honey sea salt butter, white bbq, simple salad

HEARTH ROASTED FISH OF THE MOMENT, seasonal accompaniment

GEORGIA KALE SALAD, green goddess, Spring peas, cucumber, parmesan

GRILLED CHEESE OF THE MOMENT

**DESSERT**

*Choose one for the table*

CHOCOLATE TART, malted milk whipped cream, salted caramel

KEY LIME 'PIE', graham crumble, blackberries, chantilly



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**DINNER EVENT MENU**

\$ 5 2 P E R P E R S O N

**S T A R T E R S**

*Choose one for the table*

GEORGIA KALE SALAD, green goddess, Spring peas, cucumber, parmesan

SIMPLE SALAD, house vinaigrette, shaved vegetables

**E N T R É E S**

*Choose three of the following (30+ guests, choose two)*

“THE DUKE”, house grind burger, caramelized onions, blue cheese, fries

HEARTH ROASTED FISH OF THE MOMENT, seasonal accompaniment

GOOD BREED CHICKEN, seasonal accompaniment

HERITAGE PORK CHOP, seasonal accompaniment

**A D D I T I O N A L E N T R É E**

*\$15 supplement per person*

PRIME NY STRIP, seasonal accompaniment

**S I D E S**

*Choose three of the following, served family-style*

SMOKEBOX CORNBREAD, whipped honey maldon butter

COAL ROASTED VEGETABLES, herbs

“PUNCHED” POTATOES, zhoug farmer’s cheese

CHARRED GREEN BEANS, Szechuan glaze, peanut crisps

GRILLED CORN, creamy cotija, tomatillo, lime

**D E S S E R T**

*Choose one for the table*

CHOCOLATE TART, malted milk whipped cream, salted caramel

KEY LIME ‘PIE’, graham crumble, blackberries, chantilly



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**RECEPTION MENU**

**HORS D'OEUVRES**

*Minimum order is 2 dozen per item, no exceptions*

DEVILED EGGS, mangalitsa ham.....	24/dozen
PIMENTO CHEESE HUSH PUPPIES, aioli, country ham, sweet chili jam.....	24/dozen
CHILLED CRAB TOAST, chiles, avocado, radish.....	36/dozen
COAL ROASTED RARE BEEF, chimichurri.....	36/dozen
WHITE SEAFOOD COCKTAIL, crackers.....	36/dozen
BEEF TARTARE, aioli, herbs, toast.....	36/ dozen
CRUDO OF THE MOMENT, seasonal accompaniment.....	48/ dozen
HUMMUS, chilies, queso fresco, pita chips.....	\$7 per person