



**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, potatoes, roasted fennel, herb jus

WOOD BOWL SALAD, vegetables and greens, cheesy crouton, soft boiled egg, wood bowl dressing

GRILLED CHEESE, mushroom preserves, charred tomato soup

**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, potatoes, roasted fennel, herb jus

HEARTH ROASTED FISH OF THE MOMENT, seasonal accompaniment

GEORGIA KALE SALAD, radish, hazelnuts, garlic vinaigrette, parmesan

GRILLED CHEESE, mushroom preserves, charred tomato soup

**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, radish, hazelnuts, garlic vinaigrette, 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

ROASTED PEEWEE POTATOES, garlic, herbs

CRISPY BRUSSELS SPROUTS, chilies, sesame, lime

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