



**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)*

AMERICAN DOUBLE STACK, grilled onions, mustard, pickles, fries

GOOD BREED CHICKEN, chimichurri, grilled onion, yogurt

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*

CANDY BAR chocolate tart, peanuts, salted caramel

BROWN SUGAR POUND CAKE local peaches, mascarpone 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)*

AMERICAN DOUBLE STACK, grilled onions, mustard, pickles, fries

THAI CHARRED BEEF SALAD, spring onions, snap peas, thai herbs

GOOD BREED CHICKEN, chimichurri, grilled onion, yogurt

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*

CANDY BAR chocolate tart, peanuts, salted caramel

BROWN SUGAR POUND CAKE local peaches, mascarpone chantilly



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DINNER EVENT MENU

\$52 PER PERSON

STARTERS

*Choose one for the table*

GEORGIA KALE SALAD, radish, hazelnuts, garlic vinaigrette, parmesan  
SIMPLE SALAD, house vinaigrette, shaved vegetables

ENTRÉES

*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

ADDITIONAL ENTRÉE

*\$15 supplement per person*

PRIME NY STRIP, seasonal accompaniment

SIDES

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

SMOKEBOX CORNBREAD, whipped honey maldon butter  
COAL ROASTED VEGETABLES, herbs  
ROASTED PEEWEE POTATOES, garlic, herbs  
SMOKEY GREENS

DESSERT

*Choose one for the table*

CANDY BAR chocolate tart, peanuts, salted caramel  
BROWN SUGAR POUND CAKE local peaches, mascarpone 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