



**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

DARK CHOCOLATE CRÈME BRULEE, double chocolate cookies (GF)

PUMPKIN LAYER CAKE, vanilla whipped cream, caramel, candied walnuts



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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

DARK CHOCOLATE CRÈME BRULÉE, double chocolate cookies (GF)

PUMPKIN LAYER CAKE, vanilla whipped cream, caramel, candied walnuts



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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

DARK CHOCOLATE CRÈME BRULÉE, double chocolate cookies (GF)

PUMPKIN LAYER CAKE, vanilla whipped cream, caramel, candied walnuts



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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