



**EVENT
CATERING**

CONTACT

TEL 404 / 355 5311 x212
events@fordfry.com

LUNCH EVENT MENU

\$32 PER PERSON / \$37 PER PERSON WITH DESSERT

A P P E T I Z E R S

Choose one for the table

ARTISAN LETTUCES, crunchy vegetables, champagne vinaigrette

SEASONAL FRUIT TOAST, chef's accompaniment

E N T R É E S

Choose two of the following

"THE DUKE", house grind burger, bone marrow, smoked onion, fries

CHARRED BEEF SALAD, red curry, baby onions, arugula, Thai herbs

ROASTED HALF CHICKEN, toasted garlic and honey glaze

HEARTH ROASTED SEA BASS, wilted spinach, confit tomato

WOOD BOWL SALAD, vegetables + greens, cheesy croutons, soft egg, wood bowl dressing

D E S S E R T

Choose one for the table

FRENCH SILK TART, chantilly, chocolate curls

ATLANTIC BEACH PIE, chantilly, candied lemon



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DINNER EVENT MENU

\$ 5 8 PER PERSON

STARTERS

Choose one for the table

ARTISAN LETTUCES, crunchy vegetables, champagne vinaigrette
STRAWBERRY + ARUGULA, black pepper yogurt, Georgia pecans

SECOND COURSE

(\$15 SUPPLEMENT)

Choose one of the following

SEASONAL FRUIT TOAST, chef's accompaniment
WOOD ROASTED GEORGIA SHRIMP, bbq spices, charred lemon
WAGYU BEEF CARPACCIO, spicy greens, parmesan, olive oil

ENTRÉES

Choose two of the following

HEARTH ROASTED SEA BASS, wilted spinach, confit tomato
ROASTED HALF CHICKEN, toasted garlic and honey glaze
BRAISED BEEF SHORT RIB, young potatoes, roasted baby carrots
GRILLED SEA SCALLOPS, field pea and mushroom succotash
PORK ROAST, caramelized pineapple jus, radishes

SECOND COURSE

(\$15 SUPPLEMENT)

NY STRIP, seasonal accompaniment

DESSERT

Choose one for the table

FRENCH SILK TART, chantilly, chocolate curls
ATLANTIC BEACH PIE, chantilly, candied lemon



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WOOD FIRED FEAST

\$95 PER PERSON

T O S T A R T

Choose one for the table

SELECTION OF WEST COAST OYSTERS, broiled with almond and cognac

SELECTION OF EAST COAST OYSTERS, K + D cocktail sauce, charred scallion mignonette

WAGYU BEEF TARTARE, pickled summer cucumber, quail egg yolk, toast

SMOKED KOHLRABI CARPACCIO, parmigiano-reggiano, thyme, lemon oil

S A L A D

SALAD OF THE MOMENT, wood grilled Georgia peaches, fresh ricotta, arugula

M I D

Choose one of the following

GRILLED SCALLOPS, roasted local mushrooms & field peas, garlic crème

HEARTH ROASTED BANDERA QUAIL, burnt eggplant, tomato and basil vierge

M A I N

CARVED TABLESIDE

Served with Chef's Selection of Regional Vegetables & Yorkshire Pudding

Choose one of the following

6 HOUR SMOKED VENISON SADDLE

WHOLE RACK OF WILD BOAR

SORGHUM LACQUERED PHEASANT

LOCAL PASTURE RAISED WHOLE CHICKEN

SALT BAKED TURBOT

S W E E T

Choose one for the table

FRENCH SILK TART, chantilly, chocolate curls

ATLANTIC BEACH PIE, chantilly, candied lemon



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DRAWING ROOM TASTING EXPERIENCE

A FIVE TO SEVEN COURSE CHEF TASTING MENU

\$95- \$165 PER PERSON

*Courses will be selected by the Chef at the height of the season
to create a curated dining experience.*

EXAMPLE TASTING MENU | 7 COURSES, SPRING

A M U S E	SUNBURST SMOKED TROUT, trout roe, smoked potato blini
R A W	FAT BASTARD OYSTER, strawberry and lime mignonette
V E G E T A B L E S	EMBER ROASTED BABY FENNEL, glazed in charred fennel top jus
S H E L L F I S H	SHELLFISH WOOD ROAST, Sapelo island clams, honey mussels, shrimp, chorizo, bok choy
F I S H	ALASKAN HALIBUT, Lookout Mountain asparagus, grilled ham butter
F O W L / G A M E	LACQUERED PHEASANT BREAST, crêpe of confit thigh, strawberry and buttermilk “anglaise”
E N T R É E	AMERICAN WAGYU NEW YORK STRIP, North Carolina ramps, loud mouth mushrooms, green garlic
D E S S E R T A M U S E	FENNEL SORBET
D E S S E R T	WARM BEIGNET, coffee ice cream, cocoa nib
M I G N A R D I S E	CHOCOLATE AND CARAMEL GANACHE, smoked sea salt



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KING + DUKE BEVERAGE EXPERIENCE

ELEVATE ANY MENU WITH A CUSTOM BEVERAGE ACTIVATION

BAR CART ACTION STATION

INTERACTIVE TABLESIDE DEMONSTRATIONS

OLD FASHIONED CART

The ultimate in custom whiskey cocktail crafting. Selections of bitters, sugars and garnish will abound from the table-side cart. Elements of fire and smoke will serve to bring the theater normally re-served for those dining at the bar to the guests at their table in the King + Duke parlor. (\$15-\$25 per person)

MANHATTAN CART

What makes a Manhattan delicious? Is it the whiskey, the vermouth or both? Exploration of the kaleidoscope of possibilities in this one seemingly simple cocktail. Various whiskey and vermouth examples to demonstrate the endless permutations of this classic. (\$18 - \$35 per person)

EDUCATIONAL DEEP DIVE

THOUGHTFUL, COMPARATIVE TASTINGS

THE FACES OF BOURBON

An educational experience which includes a comparative tasting of three (3) benchmark examples of Bourbon Whiskey. This can be a cocktail style or seated tasting. Our team is ready to customize pour sizes and depth of content for your event. Price: (3) .75oz pours of whiskey selected by our beverage team and seminar targeted to your party. (\$22-\$60 per person)

DOES OLDER MEAN BETTER

This is a special experience for special whiskey and a special group. Sourcing King + Duke's stocks of rare and allocated long aged whiskeys, an exploration of the depth and complexity offered in these exceptional bottles. Price: (3) .75oz pours of whiskey aged for ten years and longer selected from the spirits library at King + Duke. (\$60 to \$120 per person)



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RECEPTION MENU

HORS D'OEUVRES

Minimum order is 2 dozen per item, no exceptions

ALMOND BAKED OYSTERS, toasted garlic, cognac.....	42/dozen
SEASONAL FRUIT TOAST, chef's accompaniment.....	24/dozen
CHILLED CRAB TOAST, chilies, avocado, radish.....	36/dozen
BBQ SHRIMP, charred lemon.....	30/dozen
WHITE SEAFOOD COCKTAIL, crackers.....	36/dozen
BEEF TARTARE, aioli, herbs, toast.....	36/dozen
CRUDO OF THE MOMENT, seasonal accompaniment.....	48/dozen
CRUSHED FIELD PEAS, confit garlic, lemon, saltines.....	\$7 per person
DUKE SLIDERS, house ground burger, black onions, gruyere cheese.....	\$9 per person
WOODSMAN JERSEY GIRL, apple + honey.....	\$8 per person
TWICE COOKED POTATO, crème fraiche, trout roe.....	\$8 per person