



**EVENT
CATERING**

CONTACT

TEL 404 / 355 5311 x212
events@fordfry.com

LUNCH EVENT MENU

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

APPETIZERS

Choose one for the table

ARTISAN LETTUCES, crunchy vegetables, champagne vinaigrette

SEASONAL FRUIT TOAST, chef's accompaniment

ENTRÉES

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 MARKET FISH, wilted spinach, confit tomato

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

DESSERT

Choose one for the table

FRENCH SILK TART, chantilly, chocolate curls

ATLANTIC BEACH PIE, chantilly, candied lemon



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DINNER EVENT MENU

\$58 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 MARKET FISH, 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

WOOD FIRED FEAST

\$95 PER PERSON

TO START

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

SALAD

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

MID

Choose one of the following

- GRILLED SCALLOPS, roasted local mushrooms & field peas, garlic crème
- HEARTH ROASTED BANDERA QUAIL, burnt eggplant, tomato and basil vierge

MAIN

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

SWEET

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

AMUSE	SUNBURST SMOKED TROUT, trout roe, smoked potato blini
RAW	FAT BASTARD OYSTER, strawberry and lime mignonette
VEGETABLES	EMBER ROASTED BABY FENNEL, glazed in charred fennel top jus
SHELLFISH	SHELLFISH WOOD ROAST, Sapelo island clams, honey mussels, shrimp, chorizo, bok choy
FISH	ALASKAN HALIBUT, Lookout Mountain asparagus, grilled ham but- ter
FOWL / GAME	LACQUERED PHEASANT BREAST, crêpe of confit thigh, straw- berry and buttermilk "anglaise"
ENTRÉE	
DESSERT AMUSE	AMERICAN WAGYU NEW YORK STRIP, North Carolina ramps,
DESSERT	loud mouth mushrooms, green garlic
MIGNARDISE	FENNEL SORBET WARM BEIGNET, coffee ice cream, cocoa nib CHOCOLATE AND CARAMEL GANACHE, smoked sea salt

Please keep in mind that King + Duke is a seasonal kitchen – therefore, some vegetable items and desserts selections may change by the time your event takes place. Please check in with the Event Director regarding the most current seasonal items and dessert



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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