



EVENT CATERING

CONTACT

TEL 404 / 805-1031
events@fordfry.com

FAMILY STYLE LUNCH MENU

\$35 PER PERSON

Private Lunch Event

APPETIZERS

Choose one for the table to share

NO. 246 VEAL AND RICOTTA MEATBALLS / san marzano, local basil
BAKED RICOTTA / tomato filetto, toast
FRITTO MISTO / peppers, lemon, aioli
MARGHERITA, MUSHROOM OR SEASONAL PIZZA for the table to share

ENTRÉE CHOICES

Choose three for the table to share

ROASTED NORTH GEORGIA RAINBOW TROUT / seasonal accompaniment
CHICKEN PARMESAN / tagliatelle
AGNOLOTTI / seasonal (vegetarian)
CHOPPED LITTLE GEM SALAD / radicchio, cucumbers, radish, farm egg, small tomatoes, green goddess, crispy prosciutto
PORK SANDWICH / pepperoncini peppers, mustard aioli, fontina cheese
ROCKET SALAD / lemon vinaigrette, grana padano

Add Shrimp \$6, Roasted Chicken \$5, Steak \$7, Trout \$7 to any of the salads per person

DESSERT

Choose one for table for the table to share

SPICED NY CHEESECAKE / red wine pears
CHOCOLATE PISTACHIO DELICE / pistachio chantilly, hot fudge



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FAMILY STYLE DINNER MENU

\$45 PER PERSON

APPETIZERS

Choose one for the table to share

- NO. 246 VEAL AND RICOTTA MEATBALLS / san marzano, local basil
- CHOPPED LITTLE GEM SALAD / radicchio, cucumbers, radish, farm egg, small tomatoes, green goddess, crispy prosciutto
- SMOKED TROUT / dill crème fraîche, radish
- FRITTO MISTO / peppers, lemon, aioli
- MARGHERITA, MUSHROOM OR SEASONAL PIZZA for the table to share

ENTRÉE CHOICES

Choose three for the table to share

- ROASTED NORTH GEORGIA RAINBOW TROUT / seasonal accompaniment
- WOOD ROASTED HANGER STEAK / seasonal accompaniment
- AGNOLOTTI / seasonal (vegetarian)
- SPAGHETTI / Georgia white shrimp, local basil, garlic, pequin chilies, breadcrumbs
- SPAGHETTI / veal and ricotta meatballs, san marzano, local basil
- CHICKEN SCALOPINI / brown butter, capers, lemon nage, grana, parsley, tagliatelle
- CHICKEN MARSALA / seasonal accompaniment

DESSERT

Choose one for table for the table to share

- SPICED NY CHEESECAKE / red wine pears
- CHOCOLATE PISTACHIO DELICE / pistachio chantilly, hot fudge



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“THE 246 FAMILY STYLE EXPERIENCE”

\$45 PER GUEST

STARTER

CHOPPED LITTLE GEM SALAD / radicchio, cucumbers, radish, farm egg, small tomatoes, green goddess, crispy prosciutto
WOOD FIRED PIZZA / choice of margherita, wild mushroom or seasonal

ENTRÉE

Served with seasonal side

SPAGHETTI / veal and ricotta meatballs, san marzano, local basil
FISH OF THE MOMENT / seasonal accompaniment

DESSERT

SPICED NY CHEESECAKE / red wine pears
CHOCOLATE PISTACHIO DELICE / pistachio chantilly, hot fudge



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“BLACK SHEEP TABLE”

A shared food experience for up to 12 guests with Chef interaction. Our Chef will create a seasonally inspired menu for your group.

\$50 PER GUEST

Additional Wine Pairing Packages Available

STARTERS

No. 246 MEATBALL
SEASONAL SALAD
FRESH No. 246 PASTA

ENTRÉE

Vegetarian dishes are available upon request.

SEASONAL ENTRÉE SELECTION/ two accompanying sides

DESSERT

CHEF'S CHOICE



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HORS D'OEUVRE MENU

Cocktail Style Reception or Table Reservation

PASSED HORS D'OEUVRES

246 WARM GARLIC KNOTS / parmesan, chilies, local herbs	\$14 per dozen
MARINATED OLIVES, marcona almonds	\$12 per dozen
PRIME BEEF TARTARE / preserved lemon, toast	\$29 per dozen
CRISPY ARANCINI OF THE MOMENT	\$20 per dozen
HOUSE MADE RICOTTA / preserved wild mushroom crostini	\$18 per dozen
FLASH FRIED OYSTERS / fennel slaw, lemon emulsion	\$22 per dozen
WOOD ROASTED TINY PORK SAUSAGES ON A SKEWER / sour cherry mostarda	\$22 per dozen
GEORGIA WHITE SHRIMP ESCABECHE / citrus cured red onion, crispy capers, parsley	\$24 per dozen
246 VEAL AND RICOTTA MEATBALLS / san marzano, basil	\$30 per dozen
BRUSCHETTA / tomato, basil, mozzarella, crostini	\$20 per dozen
CAPONATA TOAST / marinated beets, ricotta salata	\$20 per dozen
SMOKED TROUT AND TOAST / dill crème fraîche, radish	\$24 per dozen
ROASTED HANGER STEAK SKEWERS / salsa verde, sea salt	\$29 per dozen
PRESERVED TOMATO GAZPACHO SHOOTERS / evoo	\$15 per dozen

STATIONED DISPLAYS

WOOD FIRED PIZZAS.....\$15 per pizza

Choice of margherita, wild mushroom or seasonal

FARMSTEAD VEGETABLE PLATTER / green goddess dressing \$5 per person

Spring/ Summer: cucumber, local squash, small tomatoes, young carrots, breakfast radish, young fennel, asparagus, celery hearts

Fall/Winter: fennel, celery hearts, winter radish, young carrots, broccoli, cauliflower, broccoli romensco

CHARCUTERIE OF THE MOMENT / house made pickles, jams, and country toast..... \$12 per person

Cured meat selection varies, examples include: la quercia prosciutto, fennel salami, petite herb salami, speck, coppa

CHEESE OF THE MOMENT..... \$10 per person

FRITTO MISTO / peppers, lemon, aioli \$10 per person

EAST OR WEST COAST OYSTERS ON THE HALF SHELL / horseradish granita, prosecco \$34 per dozen

RAW BAR \$15 per person

Selection of: east/west coast oysters, clams on the half shell, shellfish assortment, crudo of marinated raw fish

Minimum order of six guests please.