



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

FISH OF THE MOMENT / 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

CHOCOLATE PUDDING CAKE / thickened cream
BERRY CROSTATA / vanilla bean gelato
TIRAMISU / cocoa powder, espresso



EVENT CATERING

CONTACT
TEL 404 / 805-1031
events@fordfry.com

FAMILY STYLE DINNER MENU

\$ 5 5 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

FISH OF THE MOMENT / seasonal accompaniment
 WOOD ROASTED NY STRIP / 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

CHOCOLATE PUDDING CAKE / thickened cream
 BERRY CROSTATA / vanilla bean gelato
 TIRAMISU / cocoa powder, espresso



**EVENT
CATERING**

CONTACT

TEL 404 / 805-1031
events@fordfry.com

“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.

\$55 PER GUEST

Additional Wine Pairing Packages Available

S T A R T E R S

No. 246 MEATBALL
SEASONAL SALAD
FRESH No. 246 PASTA

E N T R É E

Vegetarian dishes are available upon request.

SEASONAL ENTRÉE SELECTION/ two accompanying sides

D E S S E R T

CHEF'S CHOICE

Please keep in mind that No. 246 is a seasonal kitchen – therefore, some vegetable items below may change by the time your event takes place. Please check in with the Event Manager regarding the most current seasonal items and dessert. Thank you.



EVENT CATERING

CONTACT

TEL 404 / 805-1031
events@fordfry.com

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
HOUSE MADE RICOTTA / preserved wild mushroom crostini	\$18 per dozen
FLASH FRIED OYSTERS / fennel slaw, lemon emulsion.....	\$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 NY STRIP SKEWERS / salsa verde, sea salt.....	\$30 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
<i>Spring/ Summer: cucumber, local squash, small tomatoes, young carrots, breakfast radish, young fennel, asparagus, celery hearts</i>	
<i>Fall/Winter: fennel, celery hearts, winter radish, young carrots, broccoli, cauliflower, broccoli romesco</i>	

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	
<i>Minimum order of six guests please.</i>	

Please keep in mind that No. 246 is a seasonal kitchen – therefore, some vegetable items below may change by the time your event takes place. Please check in with the Event Manager regarding the most current seasonal items and dessert. Thank you.