



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

TORTA CAPRESE / cappuccino chantilly, espresso caramel, caramel crisp pearls
BUTTERMILK PANNA COTTA / berry compote, graham crumble, chantilly



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FAMILY STYLE DINNER MENU

\$55 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

TORTA CAPRESE / cappuccino chantilly, espresso caramel, caramel crisp pearls
 BUTTERMILK PANNA COTTA / berry compote, graham crumble, chantilly



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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.

\$60 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.



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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
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
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FRITTO MISTO / peppers, lemon, aioli.....	\$10 per person
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EAST OR WEST COAST OYSTERS ON THE HALF SHELL / horseradish granita, prosecco	\$34 per dozen
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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>	