



**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 to be plated individually*

LOCAL LETTUCES, mustard vinaigrette, soft herbs

SEASONAL FRUIT TOAST, chef's accompaniment

**ENTRÉES**

*Choose two of the following for your guests to select from*

"THE DUKE", dry-aged burger, caramelized onions, beef "dripping" fries

KALE + COAL ROASTED CHICKEN, shattered croutons, anchovy vinaigrette, parmesan

HEARTH ROASTED CHICKEN, potatoes, salsa verde

GRILLED MARKET FISH, roasted vegetables, lemon herb butter

WOOD BOWL SALAD, chopped lettuces, vegetables, soft egg, croutons

**DESSERT**

*Choose one to be plated individually*

FRENCH SILK TART, chantilly, dark chocolate shavings

STRAWBERRY SHORTCAKE, vanilla ice cream



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**DINNER EVENT MENU**

**\$ 58 PER PERSON**

**STARTERS**

*Choose one to be plated individually*

LOCAL LETTUCES, mustard vinaigrette, soft herbs

MARCEL APPLES, bacon bleu vinaigrette, celery, walnuts

**SECOND COURSE**

(\$15 SUPPLEMENT)

*Choose one to be plated individually*

SEASONAL FRUIT TOAST, chef's accompaniment

GEORGIA COAST SHRIMP, bbq spices, charred lemon

LAMB BELLY, vadouvan, pickled vegetables

**ENTRÉES**

*Choose two of the following for your guests to select from*

MARKET SALMON, hearth roasted vegetables, lemon herb butter

HEARTH ROASTED HALF CHICKEN, potatoes, salsa verde

"THE DUKE", dry-aged burger, caramelized onions, beef "dripping" fries

SEA SCALLOPS, smoked bacon, sweet potatoes

SLOW ROASTED PORK, apples, whole grain mustard drippings

**ADDITIONAL ENTRÉE OPTION**

(\$18 SUPPLEMENT)

DRY AGED L-BONE STEAK, roasted garlic butter, beef "dripping" fries

**DESSERT**

*Choose one to be plated individually*

FRENCH SILK TART, chantilly, dark chocolate shavings

STRAWBERRY SHORTCAKE, vanilla ice cream



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### WOOD FIRED FEAST

\$95 PER PERSON

#### TO START

*Choose one for the table*

SELECTION OF EAST COAST OYSTERS, broiled with garlic butter, lemon and herb gremolata

SELECTION OF WEST COAST OYSTERS, k + d cocktail sauce, charred scallion mignonette

WAGYU BEEF TARTARE, horseradish aioli, charred scallion, lavash

HEARTH ROASTED MUSHROOMS, white soy, chiles, cashews

#### SALAD

SALAD OF THE MOMENT, georgia apples, chicories

#### MID

*Choose one of the following*

GRILLED SCALLOPS, pickled apples, parsley

CONFIT DUCK LEG, spicy braised collard greens, cherries

#### MAIN

CARVED TABLESIDE

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

*Choose one of the following*

LEG OF LAMB

WHOLE RACK OF WILD BOAR

BISON TENDERLOIN

LOCAL PASTURE RAISED WHOLE CHICKEN

SALT BAKED SALMON

#### SWEET

*Choose one of the following*

FRENCH SILK TART, chantilly, dark chocolate shavings

STRAWBERRY SHORTCAKE, vanilla ice cream



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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, AUTUMN**

<b>A M U S E</b>	SMOKED SALMON, roe, blini, crème fraiche
<b>R A W</b>	CHEF'S SELECTION OYSTER, charred scallion mignonette
<b>V E G E T A B L E S</b>	EMBER ROASTED WINTER SQUASH, mixed seeds, sorghum
<b>S H E L L F I S H</b>	SHELLFISH WOOD ROAST, Sapelo island clams, mussels, shrimp, chorizo, fennel
<b>F I S H</b>	HALIBUT STEAK, mushroom brodo, watercress
<b>F O W L / G A M E</b>	LACQUERED PHEASANT BREAST, winter citrus, hazelnuts, gastrique
<b>E N T R É E</b>	AMERICAN WAGYU STRIP STEAK, tobacco onions, aligot potatoes, jus FENNEL SORBET
<b>D E S S E R T A M U S E</b>	WARM BEIGNET, coffee ice cream, cocoa nib
<b>D E S S E R T</b>	CHOCOLATE AND CARAMEL GANACHE, smoked sea salt
<b>M I G N A R D I S E</b>	



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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*

BROILED OYSTERS, garlic butter, lemon, herb gremolata .....	42/dozen
SEASONAL FRUIT TOAST, chef's accompaniment.....	24/dozen
CHILLED CRAB TOAST, chiles, radish .....	36/dozen
BBQ SHRIMP, charred lemon .....	30/dozen
LOBSTER SALAD, crostini.....	36/dozen
BEEF TARTARE, aioli, herbs, toast .....	36/dozen
TUNA CRUDO, seasonal accompaniment.....	48/dozen
VADOUVAN HUMMUS, olives, toast points .....	\$7 per person
DUKE SLIDERS, house ground burger, caramelized onion, sherry aioli .....	\$9 per person
BAKED "CHEESE OF THE MOMENT", seasonal fruit + honey.....	\$8 per person
PANISSE "FRIES", herb crème fraiche.....	\$8 per person