



**EVENT  
CATERING**

**CONTACT**

TEL 404 / 355 5311 x212  
events@fordfry.com

**FARMSTEAD LUNCH**

**\$28.00 PER PERSON**

*Served During Lunch Hours Only*

**FIRST COURSE**

*Guests will select one of the following*

TOMATO SOUP / fried cabot cheddar

JCT. SALAD / little gem lettuces, apples, candied pecans, buttermilk dressing

**SECOND COURSE**

*Choose three of the following (30+ guests, choose two)*

GRILLED CHICKEN SANDWICH / creamy artichoke spread, bacon, cheddar, fries

JCT. FRIED CHICKEN / collard greens, hot sauce

SHRIMP & GRITS / tim & alice's red mule grits, croutons, shrimp bordelaise

FISH SANDWICH / serrano tartar, slaw, fries

FRIED CHICKEN SALAD / little gem lettuces, candied pecans, green beans, buttermilk dressing

*Vegetarian selection available upon request*

**DESSERT**

*Choose one of the following*

CHOCOLATE GANACHE TART, chantilly, peanut brittle

COCONUT CAKE, chantilly



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**“ MEAT & THREE ”**

**\$46 PER PERSON**

**FIRST COURSE**

*Choose one*

ARUGULA SALAD / local arugula, seasonal vegetables, vinaigrette

JCT. SALAD / little gem lettuces, apples, candied pecans, buttermilk dressing

**SECOND COURSE**

*Choose three of the following (30+ guests, choose two)*

SLOW ROASTED BEEF SHORT RIB / black pepper jus

DAY BOAT FISH / sweet herbs and citrus

WOOD GRILLED ½ CHICKEN / roasted chicken jus, herb salad

GEORGIA TROUT / lemon and brown butter vinaigrette

JCT. FRIED CHICKEN / collard greens, hot sauce

GEORGIA SHRIMP (WOOD GRILLED) / sweet herb, lemon beurre fondue, crunchy bread

*Vegetarian selection available upon request*

**“ THREE ”**

*Choose three for the table to share*

GARLICKY GREEN BEANS

WHIPPED POTATOES / caramelized onions, butter

CREAMY RED MULE GRITS / lemon, chives

TRUFFLE PARMESAN FRIES

BRAISED LOCAL GREENS OF THE MOMENT / smoky pork broth

ROASTED SWEET POTATO PURÉE / brown butter

MAC & CHEESE / patak's bacon

**DESSERT**

*Choose one of the following*

CHOCOLATE GANACHE TART, chantilly, peanut brittle

COCONUT CAKE, chantilly



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**HORS D'OEUVRE MENU**

*JCT. Bar cocktail style reception, or served at table for dinner reservation*

**STARTERS**

*Will be served before full food order*

GARLIC ROSEMARY POPCORN.....	\$2 per person
CARAMEL POPCORN WITH PEANUTS .....	\$3 pp
SPICY ROASTED MIXED NUTS .....	\$3 pp
TRUFFLE PARMESAN FRIES.....	\$4 pp

**STATIONED DISPLAYS**

FARMSTEAD CHEESE BOARD / house made crackers, toasted nuts .....	\$6 pp
FARMSTEAD VEGETABLE PLATTER / crudité, buttermilk dipping sauce.....	\$4 pp
BENTON'S COUNTRY HAM / biscuits, honey, mustard, pickles .....	\$5 pp
COLD WATER OYSTERS / classic mignonette, lemon, cocktail, horseradish .....	\$36/dozen
COLD POACHED GEORGIA SHRIMP/ serrano tartar .....	\$24/dozen

**HORS D'OEUVRES**

*Minimum order is 2 dozen per item, no exceptions*

**WARM**

SHORT RIB CROQUETTES / smoked pepper mayo .....	\$34/dozen
SMOKED AND ROASTED MUSHROOMS / ricotta, toast .....	\$32/dozen
HOUSEMADE BACON "BLT" SLIDER / apple butter, brioche .....	\$36/dozen
TINY JCT. BURGERS / bacon jam, blue .....	\$36/dozen
JCT. FRIED CHICKEN LOLLIPOPS / spicy honey .....	\$28/dozen
BLUE CRAB FRITTERS / ooo-eee! sauce .....	\$36/dozen
APPLE HUSHPUPIES / honey gastrique .....	\$24/dozen
GRILLED BEEF SKEWERS / chile lime sauce.....	\$36/dozen
GRILLED VEGGIE SKEWERS / seasonal veggies.....	\$36/dozen

**COLD**

JCT. DEVEILED EGGS / country ham, evoo .....	\$24/dozen
PIMENTO CHEESE TOAST / house pickles .....	\$24/dozen
BEEF TARTAR / farm egg, toast, accouterment.....	\$36/dozen
SMOKED GEORGIA TROUT / crème fraîche, toast.....	\$34/dozen

Please keep in mind that JCT is a seasonal kitchen – therefore, some items 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.