



EVENT CATERING

CONTACT
TEL 404/355 5311 x 212
events@rocketfarmrestaurants.com

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

- CHOCOLATE EVOO CAKE / tiramisu cream, espresso caramel
PUMPKIN CRÈME CARAMEL / cinnamon crunch 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



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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 EVOO CAKE / tiramisu cream, espresso caramel
PUMPKIN CRÈME CARAMEL / cinnamon crunch crumble, chantilly



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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 romensco</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.