



## 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  
PIZZA JOINT SALAD / artichoke, olives, red onion, salami, pepperoncini, shaved mushroom, feta  
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)  
BLACK SPAGHETTI ALLA PUTTANESCA / shrimp, capers, san marzano, chili  
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 the table to share*

CHOCOLATE OLIVE OIL CAKE / fresh macerated strawberries, Chantilly  
BLUEBERRY PUDDING CAKE / hot buttered rum, blueberry compote, thickened cream



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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)  
PIZZA JOINT SALAD / artichoke, olives, red onion, salami, pepperoncini, shaved mushroom, feta  
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 the table to share*

CHOCOLATE OLIVE OIL CAKE / fresh macerated strawberries, Chantilly  
BLUEBERRY PUDDING CAKE / hot buttered rum, blueberry compote, thickened cream



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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
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.