



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 (add a salad for \$5 supplement charge)

- NO. 246 VEAL AND RICOTTA MEATBALLS / san Marzano, pork, local basil
- SIMPLE SALAD / seasonal greens, lemon vinaigrette, parmesan
- CAESAR SALAD / crouton, boquerones
- CALAMARI MARINARIA / lemon
- MARGHERITA, MUSHROOM OR DIABLO PIZZA for the table to share

ENTRÉE CHOICES

Choose three for the table to share

- FISH OF THE MOMENT / capers, garlic, lemon
- WOOD ROASTED NY STRIP / garlic, brown butter, rosemary
- BLACK SPAGHETTI FRA DIAVOLO / shrimp, san marzano, chili
- SPAGHETTI / veal and ricotta meatballs, san marzano, local basil
- CHICKEN SCALOPINI / brown butter, capers, lemon nage, grana, parsley
- CHICKEN MARSALA / local mushroom
- AGNOLOTTI FORMAGI AL LIMONE / ricotta (\$5 supplement charge per person)

DESSERT

Choose one for the table to share

- TIRAMISU
- CHOCOLATE BUDINO / chantilly, evoo, maldon



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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
CALAMARI FRITTO / lemon, san marzano	\$22 per dozen
GEORGIA WHITE SHRIMP ESCABECHE / citrus cured red onion, crispy capers, parsley	\$24 per dozen
246 VEAL AND RICOTTA MEATBALLS / san marzano, prok, basil	\$30 per dozen
BRUSCHETTA / tomato, basil, mozzarella, crostini	\$20 per dozen
CAPONATA TOAST / marinated eggplant, ricotta	\$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
RUBY BEET TARTARE / sherry, ricotta	\$20 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
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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>	

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.