



ANGELA CLOVER – EVENT MANAGER

ANGELA@ROCKETFARMRESTAURANTS.COM

TEL. 678.536.6506

FAMILY STYLE DINNER MENU

\$55 per person

ANTIPASTI

choose one, share for the table (add a salad, \$5 supplement per person)

NO.246 VEAL AND RICOTTA MEATBALLS, san marzano, pork, local basil

SIMPLE SALAD, seasonal greens, lemon vinaigrette, parmesan

CAESAR SALAD, crouton, boquerones

CALAMARI MARINARA, lemon

MARGHERITA, MUSHROOM, OR DIABLO PIZZA, choose one

SECONDI

choose three, share for the table

FISH OF THE MOMENT, capers, garlic, lemon

WOOD ROASTED NY STRIP, garlic, brown butter, rosemary

BLACK SPAGHETTI FRA DIAVOLA, 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 mushrooms

AGNOLOTTI FORMAGI AL LIMONE, ricotta (\$5 supplement per person)

ILDULCI

choose one, share for the table

TIRAMISU

CHOCOLATE BUDINO, chantilly, evoo, maldon

Please keep in mind No.246 is a seasonal kitchen, therefore some menu 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!

No 246

“BLACK SHEEP TABLE”

\$60 per person

wine pairings available and based on consumption

ANTIPASTI

share for the table

NO.246 VEAL AND RICOTTA MEATBALLS

SEASONAL SALAD

FRESH NO.246 PASTA

SECONDI

share for the table

SEASONAL ENTRÉE SELECTION, two accompanying sides

vegetarian dishes available upon request

IL DULCI

share for the table

CHEF'S CHOICE

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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EVENTS@ROCKETFARMRESTAURANTS.COM

No **246**

RECEPTION MENU

HORS D'OEUVRES

(cocktail style reception or table reservation)

Minimum order is 2 dozen per item, no exceptions

PASSED

246 WARM GARLIC KNOTS, parmesan, chilies, local herbs	14/dozen
MARINATED OLIVES, marcona almonds	12/dozen
PRIME BEEF TARTARE, preserved lemon, toast	29/dozen
HOUSE MADE RICOTTA, preserved wild mushroom crostini.....	18/dozen
CALAMARI FRITTO, lemon, san marzano	22/dozen
GA WHITE SHRIMP ESCABECHE, citrus cured red onion, crispy capers, parsley.....	24/dozen
246 VEAL & RICOTTA MEATBALLS, san marzano, pork, basil	30/dozen
BRUSCHETTA, tomato, basil, mozzarella, crostini.....	20/dozen
CAPONATA TOAST, marinated eggplant, ricotta	20/dozen
SMOKED TROUT & TOAST, dill crème fraiche, radish	24/dozen
ROASTED NY STRIP SKEWERS, salsa verde, sea salt.....	30/dozen
RUBY BEET TARTARE, sherry, ricotta	20/dozen

STATIONED DISPLAYS

WOOD FIRED PIZZAS, choice of margherita, wild mushroom, seasonal	15/pizza
SEASONAL FARMSTEAD VEGETABLE PLATTER, green goddess dressing.....	5 PP
CHARCUTERIE OF THE MOMENT, house made pickles, jams, country toast	12 PP
CHEESE OF THE MOMENT	10 PP
FRITTO MISTO, peppers, lemon, aioli	10 PP
EAST OR WEST COAST OYSTERS ON THE HALF SHELL, horseradish granita, prosecco	34/dozen
RAW BAR, selection of: east/west coast oysters, clams on the half shell, shellfish assortment, marinated raw fish crudo (minimum order of 6 guests).....	15 PP

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