



**EVENT
CATERING**

CONTACT

TEL: 404/ 805-1031
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DINNER EVENT MENU

\$70 PER PERSON

S H A R E

(\$10 supplement per person)

To be shared

GULF SHRIMP, brown butter hot sauce, hearth toast

POTATO CROQUETTES, parmesan, speck

F I R S T

Choose one to be plated individually

KALE CAESAR SALAD, mustard vinaigrette, soft herbs

CHARRED GEM LETTUCE, buttermilk, crispy shallots, seeds

E N T R É E S

Choose two for guests to select from day of (parties of 15+, served family style)

“THE DUKE”, dry-aged burger, caramelized onions, beef “dripping” fries

TROUT, celery root, brown butter, capers

SMOKEBOX HALF CHICKEN, salsa verde, charred lemon

DOUBLE CUT PORK CHOP, smoked grapes, coal roasted apples, dijon

BAR STEAK, mushrooms, herb jus

S I D E S

Choose two to be shared

CAULIFLOWER, parmesan, vinaigrette, black pepper

BEETS, lemon yogurt, puffed grains, dill

CARROTS, pistachio, honey, lemon

CRISPY MUSHROOMS, szechuan, lime

BEEF DRIPPING FRIES, sea salt

D E S S E R T

Choose one to be plated individually

COCONUT PIE, chantilly cream, toasted coconut

CHOCOLATE BRULEE TART, caramel, coffee cream, dark chocolate shavings