

## EVENT CATERING

## CONTACT

TEL 678 / 536 6506  
events@rocketfarmrestaurants.com

## LUNCH EVENT MENU

\$30 PER PERSON / \$35 PER PERSON WITH DESSERT

### PRIMI

*Choose one for the table*

MIXED LETTUCES, citrus vinaigrette, shaved local vegetables, piave cheese  
LITTLE GEM SALAD, brown butter croutons, anchovy, parmigiano, lemon dressing  
TOMATO SOUP, fontina crostini, crispy basil

### SECONDI

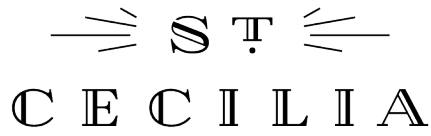
*Choose two of the following*

BAY SHRIMP SALAD TARTINE (\$7 supplement), wood grilled bibb lettuce, oven dried tomato, lemon aioli, salt and vinegar chips  
ROASTED BEET SALAD, spring peas, avocado, citrus whipped ricotta  
WOOD GRILLED CHICKEN SALAD, Mixed lettuces, olives, spanish almonds, manchego, oregano vinaigrette  
COCA ITALIAN FLATBREAD, Chef's Choice  
RICOTTA RAVIOLO (add lobster \$15 supplement), farm egg, spring peas, lemon butter

### DESSERT

*Choose one for table for the table*

STRAWBERRY MOUSSE, fresh strawberries, whipped mascarpone, olive oil, balsamic, black pepper  
DARK CHOCOLATE CREAM CAKE, almond sponge, orange Chantilly cream, citrus caramel



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**C O N T A C T**  
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**D I N N E R E V E N T M E N U**

**\$ 6 0 P E R P E R S O N**

**A N T I P A S T I**

*Choose one for the table*

CHILLED CRUDO 'OF THE MOMENT'

MIXED LETTUCES, citrus vinaigrette, shaved local vegetables, piave cheese

ROASTED BEET SALAD, spring peas, avocado, citrus whipped ricotta

ASPARAGUS SOUP, crème fraiche, meyer lemon

**P R I M I**

*\$15 Supplement*

*Choose one of the following*

RICOTTA RAVIOLO (add lobster \$15 supplement), farm egg, spring peas, lemon butter

CARNAROLI RICE, kale, leek crème, wood grilled shrimp

**S E C O N D I**

*Choose two for the table*

ARCTIC CHAR, farro, carrot puree, kale salad

SKILLET ROASTED SCALLOPS, cauliflower, lemon confit, golden raisins, brown butter

SWORDFISH, braised lentils, leeks, wild mushroom jus

BRAISED BEEF SHORT RIB, roasted beets, pickled shallots, spring greens, bordelaise

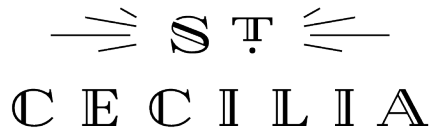
CHICKEN CONFIT, wilted local greens, braised tomato, olives, dried fruit, pine nuts

**D E S S E R T**

*Choose one for table for the table*

STRAWBERRY MOUSSE, fresh strawberries, whipped mascarpone, olive oil, balsamic, black pepper

DARK CHOCOLATE CREAM CAKE, almond sponge, orange Chantilly cream, citrus caramel



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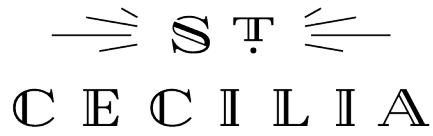
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## RECEPTION MENU

### CANAPE

*Minimum order is 2 dozen per item, no exceptions*

CROSTINI ASSORTMENT OF THE MOMENT .....	\$28/dozen
POTATO CROQUETTES, spicy aioli, parmesan .....	\$28/dozen
GRASS FED BEEF TARTARE, garlic oil, Dijon aioli, salt & vinegar chip .....	\$36/dozen
TUNA TARTARE, pickled shallots, avocado, citrus .....	\$32/dozen
WOOD ROASTED OCTOPUS, harissa, lemon confit, olive tapenade .....	\$32/dozen
CHARCUTERIE BOARD .....	\$12/person
CHEESE 'OF THE MOMENT' BOARD .....	\$7/person
BACON WRAPPED DATES, blue cheese, maple .....	\$28/dozen
SPRING PEA-FONTINA ARANCINI, shaved parmesan, lemon aioli .....	\$32/dozen
CRISPY CALAMARI, chorizo, salsa verde .....	\$32/dozen
POLPETINE, tomato agro dolce, toasted pistachio.....	\$32/dozen



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**WINE & BEER**

**WINE**

SPARKLING

Mercat Brut Cava, Spain

WHITE

St. GlinGlin, Sauvignon Blanc, Entre Deux Mers

White Blend: "Terre di Tufi," Terrizzi & Puthod, Tuscany 2010

Sangiovese/Montepulciano: Colonarra, Collezione Belpoggio, Rosso Piceno 2010

Cabernet Blend: "Terre More," Ammiraglia, Maremma 2011

RED

Amstel Light, Netherlands

Paulaner Hefeweisen, Germany

**BEER**

Peroni Lager, Italy

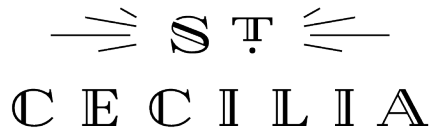
Moretti Rossa, Italy

*Price per person:*

First Hour - \$20.00

Second Hour - \$ 15.00

Third Hour - \$10.00



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## BEVERAGE LEVELS

### LEVEL 1

#### WELL SPIRITS

Fris Vodka  
Seagrams Gin  
Myers Rum  
Lunazul Tequila  
Dewars Scotch  
Jim Beam Bourbon  
E&J Brandy

*\*No craft cocktails*

#### *Price Per Person*

First Hour - \$25.00  
Second Hour - \$13.00  
Third Hour - \$8.00

### LEVEL 2

#### SPIRITS

Tito's Vodka  
Bombay Gin  
Bacardi Rum  
Puro Verde Anejo Tequila  
Makers Mark  
Redemption Rye  
Dewars Scotch

#### SEASONAL CRAFT COCKTAILS

"Hazy Shade of Winter"  
"Let it Bleed"

#### *Price Per Person*

First Hour - \$30.00  
Second Hour - \$15.00  
Third Hour - \$10.00

### LEVEL 3

#### SPIRITS

Kettle One Vodka  
Hendricks Gin  
Bacardi Rum  
Ron Abeulo 7 year Rum  
Herradura Reposado Tequila  
Woodford Bourbon  
Bulleit Rye Bourbon  
Johnny Walker Black Label Scotch  
Laphroiaig 10 year Scotch

#### SEASONAL CRAFT COCKTAILS

"Wooden Ships"  
"Let it Bleed"  
"Gold Dust Woman"

#### *Price Per Person*

First Hour - \$38.00  
Second Hour - \$22.00  
Third Hour - \$15.00