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C E C I L I A

AMANDA TRAMONTANA — EVENT MANAGER

ATRAMONTANA@ROCKETFARMRESTAURANTS.COM TEL. 407. 606. 0319

DINNER EVENT MENU

\$65 per person (3) courses
\$81 per person (4) courses, including primi supplement

ANTIPASTI

choose one, to be plated individually

LITTLE GEM CAESAR, almonds, pecorino, pangrattato, mint

BURRATA, beets, pistachio pesto, baby lettuces

INSALATA MISTA, roasted garlic, soft herbs, crouton

RIBOLLITA, white bean soup, kale, prosciutto

PRIMI

\$16 per person supplement

choose one, to be plated individually

STROZZAPRETTI CACIO e PEPE, pecorino romano, parmigiano reggiano, black pepper

AGNOLOTTI, braised beef cheek, parmigiano crema, bordelaise

LUMACHE, sausage ragù, basil

CASARECCE, arrabiata, mozzarella, wild oregano, chili

SECONDI

choose two, for your guests to select from

MARKET FISH, broccolini, prosciutto, charred lemon

SWORDFISH, warm farro salad, ember roasted vegetables, benne seeds, salsa verde

POLENTA, roasted wild mushrooms, walnuts, cippolini (V, GF)

NEW YORK STRIP, potato purée, crispy kale, madeira jus

ROASTED CHICKEN, artichokes, tomato, roasted garlic jus

DESSERT

choose one, to be plated individually

CHOCOLATE BRULEE TART, olive oil, chocolate crumble, chantilly

TORTA DI FRAGOLE, three milk cake, balsamic, strawberries, vanilla crema

Please keep in mind St. Cecilia 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!

ST CECILIA

RECEPTION MENU

CANAPÉ

Minimum order is 2 dozen per item, no exceptions

CRAB SALAD, pane carasau	\$39/dozen
BEEF POLPETTI, tomato gravy	\$36/dozen
CHICKEN CROQUETTES, tarragon	\$35/dozen
SWORDFISH SKEWERS, spicy soppressata, aioli	\$36/dozen
CHARCUTERIE BOARDS, seasonal accoutrements	\$14/person
CHEESE 'OF THE MOMENT' BOARDS, seasonal accoutrements	\$12/person
PROSCIUTTO WRAPPED DATES, gorgonzola	\$28/dozen
SMOKED FISH 'MANTECATO', pane carasau, dill, smoked trout caviar	\$36/dozen
TUNA CRUDO, red chili, citrus	\$38/dozen
SALMON TARTARE, pane carasau	\$36/dozen
WHITE BEAN HUMMUS, crostini, sottaceti	\$32/dozen
CORNETS, beets, goat cheese	\$33/dozen
VEGETABLE ANTIPASTI, marinated vegetables, nuts + spreads	\$13/person

FOR MORE INFORMATION, PLEASE INQUIRE:

TEL. 407. 606. 0319

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ST CECILIA