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C E C I L I A

AMANDA TRAMONTANA — EVENT MANAGER

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# LUNCH EVENT MENU

\$41 per person

## FOCACCIA BREAD FOR THE TABLE

### ANTIPASTI

*choose one, to be plated individually*

INSALATA MISTA, roasted garlic, soft herbs, crouton

### SECONDI

*choose two, for your guests to select from*

TAGLIOLINI CACIO È PEPE, parmigiano reggiano, pecorino romano, black pepper

AGNOLOTTI, braised short rib, fonduta, bordelaise

PESCE SPADA GRIGLIA, wood grilled swordfish, farro, citrus vinaigrette

POLLO AL FORNO, airline chicken breast, artichoke, garlic jus

TAGLIATA DI MANZO, NY strip, maitake mushroom, madeira jus (\$8 supplement per person)

### DESSERT

*choose one, to be plated individually*

CHOCOLATE BRULEE TART, olive oil, chocolate crumble, chantilly

TIRAMISU, dark chocolate budino, vanilla sponge, coffee, mascarpone

*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

# 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

TIRAMISU, dark chocolate budino, vanilla sponge, coffee, mascarpone

*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

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## 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/PP

FOR MORE INFORMATION, PLEASE INQUIRE:

TEL. 470. 606. 0319

[EVENTS@ROCKETFARMRESTAURANTS.COM](mailto:EVENTS@ROCKETFARMRESTAURANTS.COM)

ST CECILIA