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C E C I L I A

AMANDA TRAMONTANA — EVENT MANAGER

ATRAMONTANA@ROCKETFARMRESTAURANTS.COM TEL. 470. 606. 0319

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, brown butter

PESCE SPADA GRIGLIA, wood grilled swordfish, lemon, herbs

POLLO AL FORNO, half chicken, garlic, lemon

TAGLIATA DI MANZO, NY strip, potato, 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

A N T I P A S T I

choose one, to be plated individually

LITTLE GEM CAESAR, parmigiano reggiano, croutons

BURRATA, pistachio pesto, arugula

INSALATA MISTA, roasted garlic, soft herbs, croutons

P R I M I

\$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, brown butter

LUMACHE, sausage ragù, basil

CASARECCE, arrabiata, mozzarella, chili

S E C O N D I

choose two, for your guests to select from

MARKET FISH, salsa verde

SWORDFISH, lemon vinaigrette

RISOTTO, seasonal accompaniment (V, GF)

WOOD ROASTED BEEF, madeira jus

ROASTED CHICKEN, roasted garlic jus

C O N T O R N I

choose two, for your guests to share family style

CRISPY POTATOES, garlic butter

POTATO PUREE, olive oil

ROASTED BROCCOLINI, lemon

SEASONAL VEGETABLE

D E S S E R T

choose one, to be plated individually

CHOCOLATE BRULEE TART, olive oil, chocolate crumble, chantilly

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

S T C E C I L I A

RECEPTION MENU

CANAPÉ

Minimum order is 2 dozen per item, no exceptions

HAMACHI TARTARE, lavash.....	\$36/dozen
BEEF POLPETTI, tomato gravy.....	\$36/dozen
CHICKEN CROQUETTES, garlic aioli.....	\$35/dozen
SWORDFISH SKEWERS, spicy soppressata, aioli.....	\$36/dozen
CHARCUTERIE BOARDS, seasonal accoutrements.....	\$14/person
CHEESE 'OF THE MOMENT' BOARDS, seasonal accoutrements.....	\$14/person
GRILLED AND CHILLED SHRIMP, harissa vinaigrette.....	\$36/dozen
OYSTERS MIGNONETTE, shallot, black pepper.....	\$36/dozen
BEEF TARTARE CORNETS, caper, shallot.....	\$36/dozen
WHITE BEAN HUMMUS TARTLETES, pickled vegetables.....	\$32/dozen
ARANCINI, preserved lemon, calabrian chili.....	\$32/dozen

FOR MORE INFORMATION, PLEASE INQUIRE:

TEL. 470. 606. 0319

EVENTS@ROCKETFARMRESTAURANTS.COM

ST CECILIA