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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

\$42 per person

## FOCACCIA BREAD FOR THE TABLE

### ANTIPASTI

*choose one, to be plated individually*

INSALATA VERDE, garlic, soft herbs, pecorino toscano

### SECONDI

*choose two, for your guests to select from*

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

AGNOLOTTI, braised short rib, ricotta vecchio, truffle vinaigrette

PESCE SPADA GRIGLIA, wood grilled swordfish, lemon, herbs

POLLO AL FORNO, half chicken, garlic, lemon

TAGLIATA DI MANZO, NY strip, potato, salsa verde (\$8 supplement per person)

### DESSERT

*choose one, to be plated individually*

CHOCOLATE PUDDING CAKE, chocolate toffee sauce, crème anglaise

LEMON PIE, chantilly

*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

\$82 per person (3) courses  
\$98 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 VERDE, garlic, soft herbs, pecorino toscano

## P R I M I

\$16 per person supplement

*choose one, to be plated individually*

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

AGNOLOTTI, braised beef cheek, ricotta vecchio, truffle vinaigrette

STRANGLOAPRETI, shrimp, passatina, 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 PUDDING CAKE, chocolate toffee sauce, crème anglaise

LEMON PIE, chantilly

ST CECILIA

# RECEPTION MENU

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## CANAPÉ

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

HAMACHI TARTARE, lavash.....	\$38/dozen
BEEF POLPETTI, tomato gravy.....	\$38/dozen
CHICKEN CROQUETTES, garlic aioli.....	\$36/dozen
SWORDFISH SKEWERS, spicy soppressata, aioli.....	\$36/dozen
CHARCUTERIE BOARD, three meats 'of the moment,' olives, mostarda, seasonal crackers or bread....	\$14/person
CHEESE BOARD, three cheeses 'of the moment,' honey, nuts, dried fruit.....	\$14/person
GRILLED AND CHILLED SHRIMP, harissa vinaigrette.....	\$38/dozen
OYSTERS MIGNONETTE, shallot, black pepper.....	\$42/dozen
BEEF TARTARE, caper, shallot.....	\$38/dozen
WHITE BEAN HUMMUS TARTLETES, pickled vegetables.....	\$33/dozen
ARANCINI, preserved lemon, calabrian chili.....	\$33/dozen

FOR MORE INFORMATION, PLEASE INQUIRE:

TEL. 470. 606. 0319

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ST CECILIA