



**EVENT  
CATERING**

**CONTACT**

TEL 404 / 355 5311 x212  
events@rocketfarmrestaurants.com

**FARMSTEAD LUNCH**

*Served During Lunch Hours Only*  
**\$30 PER PERSON**

**FIRST COURSE**

*Guests to select between the following*

TOMATO SOUP / fried cabot cheddar  
JCT. SALAD / little gem lettuces, apples, candied pecans, buttermilk dressing

**SECOND COURSE**

*Choose three of the following for your guests to select from (choose two for 30+)*

JCT. FRIED CHICKEN SALAD / little gem lettuces, apples, candied pecans, fried chicken, buttermilk dressing  
SHRIMP & GRITS / tim & alice's red mule grits, croutons, shrimp bordelaise  
JCT. FRIED CHICKEN / collard greens, hot sauce  
GRILLED CHICKEN SANDWICH / creamy artichoke spread, bacon, cheddar, fries  
FISH SANDWICH / serrano tartar, slaw, fries  
SHRIMP & AVOCADO SALAD / poached shrimp, avocado, lemon, fresh herbs  
SLOW ROASTED BEEF SHORT RIB / black pepper jus

\*Vegetarian selection available upon request\*

**DESSERT**

Choose one to be served individually

CHOCOLATE CHESS TART / fresh macerated strawberries, chantilly, dark chocolate shavings  
BANANA PUDDING CAKE / hot buttered rum, bananas, nilla crunch, chantilly



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### “MEAT & THREE”

\$46 PER PERSON

#### FIRST COURSE

*Choose one to be served individually*

ARUGULA SALAD / local arugula, seasonal vegetables, vinaigrette  
JCT. SALAD / little gem lettuces, apples, candied pecans, buttermilk dressing

#### SECOND COURSE

*Choose three of the following for your guests to select from (choose two for 30+)*

SLOW ROASTED BEEF SHORT RIB / black pepper jus  
DAY BOAT FISH / sweet herbs and citrus  
WOOD GRILLED ½ CHICKEN / roasted chicken jus, herb salad  
GEORGIA TROUT / lemon and brown butter vinaigrette  
JCT. FRIED CHICKEN / collard greens, hot sauce  
WOOD GRILLED GEORGIA SHRIMP / sweet herb, lemon beurre fondue, crunchy bread

*\*Vegetarian selection available upon request\**

### “THREE”

*Choose three for the table to share family style*

GARLICKY GREEN BEANS  
WHIPPED POTATOES / caramelized onions, butter  
CREAMY RED MULE GRITS / lemon, chives  
TRUFFLE PARMESAN FRIES  
BRAISED LOCAL GREENS OF THE MOMENT / smoky pork broth  
ROASTED SWEET POTATO PURÉE / brown butter  
MAC & CHEESE / patak's bacon

#### DESSERT

*Choose one to be served individually*

CHOCOLATE CHESS TART / fresh macerated strawberries, chantilly, dark chocolate shavings  
BANANA PUDDING CAKE / hot buttered rum, bananas, nilla crunch, chantilly



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**FARMSTEAD DINNER MENU**

**\$58 PER PERSON**

**STARTER**

*Choose one for the table to share family style*

CHARCUTERIE BOARD / chef's choice fresh cut meat and cheese

SIMPLE RAW BAR / oysters on the half shell, peel and eat shrimp

BURRATA / seasonal accompaniment

**FIRST COURSE**

*Choose one to be served individually*

ARUGULA SALAD / local arugula, seasonal vegetables, vinaigrette

JCT. SALAD / little gem lettuces, apples, candied pecans, buttermilk dressing

TOMATO SOUP / fried cabot cheddar

**SECOND COURSE**

*Choose three of the following for your guests to select from (choose two for 30+)*

SLOW ROASTED BEEF SHORT RIB / black pepper jus

DAY BOAT FISH / sweet herbs and citrus

WOOD GRILLED ½ CHICKEN / roasted chicken jus, herb salad

GEORGIA TROUT / lemon and brown butter vinaigrette

JCT. FRIED CHICKEN / collard greens, hot sauce

WOOD GRILLED GEORGIA SHRIMP / sweet herb, lemon beurre fondue, crunchy bread

*\*Vegetarian selection available upon request\**

**“ THREE ”**

*Choose three for the table to share family style*

GARLICKY GREEN BEANS

WHIPPED POTATOES / caramelized onions, butter

CREAMY RED MULE GRITS / lemon, chives

TRUFFLE PARMESAN FRIES

BRAISED LOCAL GREENS OF THE MOMENT / smoky pork broth

ROASTED SWEET POTATO PURÉE/ brown butter

MAC & CHEESE / patak's bacon

**DESSERT**

*Choose one to be served individually*

CHOCOLATE CHESS TART / fresh macerated strawberries, chantilly, dark chocolate shavings

BANANA PUDDING CAKE / hot buttered rum, bananas, nilla crunch, chantilly



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## RECEPTION MENU

*JCT. cocktail style reception, or served at table for dinner reservation*

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

### STARTERS

GARLIC ROSEMARY POPCORN.....	\$2 per person
CARAMEL POPCORN WITH PEANUTS.....	\$3 pp
SPICY ROASTED MIXED NUTS.....	\$3 pp
TRUFFLE PARMESAN FRIES.....	\$4 pp

### STATIONED DISPLAYS

FARMSTEAD CHEESE BOARD / house made crackers, toasted nuts.....	\$6 pp
FARMSTEAD VEGETABLE PLATTER / crudité, buttermilk dipping sauce.....	\$4 pp
BENTON'S COUNTRY HAM / biscuits, honey, mustard, pickles.....	\$5 pp
COLD WATER OYSTERS / classic mignonette, lemon, cocktail, horseradish.....	\$36/dozen
COLD POACHED GEORGIA SHRIMP/ serrano tartar.....	\$34/dozen

### HORS D'OEUVRES

#### WARM

SHORT RIB CROQUETTES / smoked pepper mayo.....	\$34/dozen
SMOKED AND ROASTED MUSHROOMS / ricotta, toast.....	\$32/dozen
HOUSEMADE BACON "BLT" SLIDER / apple butter, brioche.....	\$36/dozen
TINY JCT. BURGERS / bacon jam, blue.....	\$36/dozen
JCT. FRIED CHICKEN LOLLIPOPS / spicy honey.....	\$28/dozen
BLUE CRAB FRITTERS / ooo-eee! Sauce.....	\$36/dozen
APPLE HUSHPUPIES / honey gastrique.....	\$24/dozen
GRILLED BEEF SKEWERS / chile lime sauce.....	\$36/dozen

#### COLD

JCT. DEVEILED EGGS / country ham, evoo.....	\$24/dozen
PIMENTO CHEESE TOAST / house pickles.....	\$24/dozen
BEEF TARTARE / farm egg, toast, accoutrements.....	\$36/dozen
SMOKED GEORGIA TROUT / crème fraîche, toast.....	\$34/dozen
BEET AND RICOTTA / endive, candied pecan.....	\$28/dozen