



AMANDA TRAMONANA – EVENT MANAGER

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

# FAMILY STYLE MENU

\$90 per person

## STARTERS

*choose one, share for the table*

### SEASONAL CRUDO

TWICE FRIED CHICKEN WINGS, Szechuan spice, herb ranch

STEELHEAD TROUT POKE, sesame ginger, cabbage pickled mushrooms

SMOKED FISH DIP, celery, fennel, trout roe

SEAFOOD PLATEAUX (\$28 supplement per person)

### SALADS

*choose one, share for the table*

LACINATO KALE, brown butter vinaigrette, pickled red onion, marinated feta

MELON SALAD, thai vinaigrette, peanut, cilantro

### MID

*choose two, share for the table*

SALT & PEPPER SQUID, pepper, onion, jalapeno

TUNA CRUDO, chil sauce, cashew

FRIES, chowder, bacon ends, smoked fish

COCONUT FRIED RICE, cashew, plantains

### ENTRÉES

*choose two, share for the table*

FISH OF THE MOMENT, salsa verde, charred lemon

FISH & CHIPS, malt aioli, pickle, dill

WOOD OVER HANGER STEAK, chimi curry, confit garlic

HALF CHICKEN, black bean sauce, pickled pepper

COLLAR, scallion ginger, jicama slaw

LOBSTER ROLL, butter aioli (MKT supplement per person)

*Vegetarian selection available upon request*

### DESSERT

*choose one, share for the table*

CHOCOLATE CAKE, chocolate toffee sauce, chantilly

COCONUT PIE, toasted coconut, chantilly

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# RECEPTION MENU

## HORS D'OEUVRES

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

### PASSED

FRIED CHICKEN THIGHS, Alabama white sauce .....	33/dozen
TUNA TARTARE, jalapeno, shallot, lime .....	30/dozen
BURGER SLIDERS.....	36/dozen
SMOKED FISH, sourdough, trout roe .....	25/dozen
OVEN ROASTED SHRIMP .....	32/dozen
WEST INDIES CRAB SALAD, pickled shallot, chive .....	32/dozen
LOBSTER SLIDERS.....	MKT
SILVER CORN HUSHPUPIES, honey butter.....	23/dozen

### STATIONED

SHRIMP & OYSTER PLATTER.....	24 PP
RAW BAR ROYALE, crab salad, caviar, chilled lobster, shrimp .....	MKT
MIXED CRUDO, seasonal accoutrement .....	28 PP
SUMMER VEGETABLE SPREAD, garlic toast .....	12 PP

*Please keep in mind Beetlecatt 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!*

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

TEL. 470. 606. 0319

EVENTS@ROCKETFARMRESTAURANTS.COM

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