



BEETLECAT

*"Oyster-ette"*

ATL. GA.



AMANDA TRAMONANA – EVENT MANAGER

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TEL. 470. 606. 0319

# PRESET DINNER MENU

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\$65 per person

## STARTERS

*share for the table*

SNAPPER CRUDO, strawberry, jalapeno, lime

FRY BREAD, honey butter, nori seasoning

## MID COURSE

*choose one, share for the table*

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

CHOWDER, bacon, clams, dill

## ENTRÉES

*guests to select from*

FISH OF THE MOMENT, salsa verde, charred lemon

FRIED RICE, cashew, plantains, egg

CRAB ROLL, celery, old bay, lemon

*Vegetarian selection available upon request*

## DESSERT

*choose one, share for the table*

CHOCOLATE CAKE, chocolate toffee sauce, chantilly

COCONUT PIE, toasted coconut, chantilly

*Please keep in mind Beetlecat 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. Thank you!*

# BEETLECAT

# DINNER 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

# BEETLECAT

# LUNCH MENU

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\$45 per person

## FIRST COURSE

*share for the table*

SALT AND PEPPER SQUID, onion, pepper, jalapeno  
KALE SALAD, brown butter vinaigrette, onion, feta, strawberries, super seed mix

## ENTRÉES

*guests to select from*

DOUBLE CHEESEBURGER, onion, pickle, mustard

CRAB ROLL, celery, old bay, lemon

FISH SANDWICH, blackened cod, spicy slaw

*Vegetarian selection available upon request*

## SIDES

*share for the table*

SPICY O's (onion rings)

FRIES

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# BEETLECAT

# BRUNCH MENU

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\$50 per person

## ASSORTED DONUTS

*share for the table*

PLAIN JANE, hot and glazed, the "OG"

O.D.B., chocolate glaze, oreo crumble

CINNAMON ROLL, cream cheese frosting, cinnamon sugar

## MID COURSE

*choose one, share for the table*

LACINATO KALE, brown butter vinaigrette, pickled red onion, marinated feta, super seed mix

YOGURT BOWL, fruit, granola

## ENTRÉES

*guests to select from*

CRAB ROLL, celery, old bay, lemon

BREAKFAST BURGER, American cheese, bacon, egg, garlic aioli, house pickles

SHRIMP & GRITS, peas, polenta, brown butter hot sauce

*Vegetarian selection available upon request*

## SIDES

*share for the table*

CHEESY HASH

BACON

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# BEETLECAT

# 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 HUSHPUPPIES, 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

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FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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