



BEETLE CAT
"Oyster-ette"
ATL. GA.



AMANDA TRAMONTANA – EVENT MANAGER

ATRAMONTANA@ROCKETFARMRESTAURANTS.COM

TEL. 470. 606. 0319

PRESET DINNER MENU

\$65 per person

SALAD

choose one, share for the table

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

LOCAL LETTUCE, radish, cucumber, vinaigrette

ENTRÉES

guests to select from

FISH OF THE MOMENT, salsa verde, charred lemon

HANGER STEAK, roasted garlic, rosemary, thyme

HALF CHICKEN, dashi butter

Vegetarian selection available upon request

SIDES

served family-style

BROCCOLINI, chili, lemon

DESSERT

choose one, share for the table

CHOCOLATE CAKE, chocolate toffee sauce, chantilly

COCONUT PIE, toasted coconut, chantilly

BEETLECAT

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 item. Thank you!

FAMILY STYLE DINNER MENU

\$90 per person

STARTERS

choose one, share for the table

TWICE FRIED CHICKEN WINGS, Szechuan spice, herb ranch

PEEL AND EAT SHRIMP, old bay, lemon

SMOKED FISH DIP, celery, fennel, trout roe

SEAFOOD PLATEAUX (\$18 supplement per person)

SALAD

choose one, share for the table

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

LOCAL LETTUCE, radish, cucumber, vinaigrette

ENTRÉES

choose two, share for the table

FISH OF THE MOMENT, salsa verde, charred lemon

HANGER STEAK, roasted garlic, rosemary, thyme

HALF CHICKEN, dashi butter

LOBSTER ROLL, butter aioli (MKT supplement per person)

Vegetarian selection available upon request

SIDES

choose two, share for the table

BROCCOLINI, chili, lemon

ROASTED ROOT VEGETABLES, parmesan, chives

COCONUT FRIED RICE, cashew, plantains

DESSERT

choose one, share for the table

CHOCOLATE CAKE, chocolate toffee sauce, chantilly

COCONUT PIE, toasted coconut, chantilly

BEETLECAT

LUNCH MENU

\$45 per person

STARTERS

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

CHEESEBURGER, bacon, pickle, aioli

LOBSTER ROLL, butter, aioli

FISH AND CHIPS, malt aioli, dill

Vegetarian selection available upon request

SIDES

share for the table

FRIES

ROASTED VEGETABLES

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BEETLECAT

BRUNCH MENU

\$50 per person

ASSORTED DONUTS

share for the table

PLAIN JANE, hot and glazed, the “OG”
O.D.B., chocolate glaze, sprinkles
MAPLE BACON, maple glaze, smoked bacon

STARTERS

choose one, share for the table

LACINATO KALE, brown butter vinaigrette, pickled red onion, marinated feta,
super seed mix
FISH DIP, toasted saltines, trout roe

ENTRÉES

guests to select from

SMOKED SALMON TOAST, goat cheese, everything spice, capers, soft egg
DOUBLE CHEESEBURGER, American cheese, caramelized onions, pickles
SHRIMP & GRITS, brown butter hot sauce
Vegetarian selection available upon request

SIDES

share for the table

CHEESY HASH
BACON

BEETLECAT

RECEPTION MENU

HORS D'OEUVRES

Minimum order is 2 dozen per item, no exceptions

PASSED

FRIED CHICKEN LOLLIPOPS, Alabama white sauce.....	42/dozen
TUNA TARTARE, cucumber, jalapeno, shallot, lime.....	50/dozen
BURGER SLIDERS.....	40/dozen
SMOKED FISH, toasted saltines.....	28/dozen
OVEN ROASTED SHRIMP	35/dozen
WEST INDIES CRAB SALAD, endive, pickled shallot, chive.....	32/dozen
LOBSTER SLIDERS	MKT
SILVER CORN HUSHPUPPIES, honey butter.....	25/dozen

STATIONED

RAW BAR ROYALE, crab salad, chilled lobster, shrimp.....	MKT
MIXED CRUDO, seasonal accoutrement.....	15 PP
VEGETABLE SPREAD, ranch.....	8 PP

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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