



The
OPTIMIST

ANGELA CLOVER — EVENT MANAGER

ANGELA@ROCKETFARMRESTAURANTS.COM TEL. 678.536.6506

DINNER EVENT MENU



\$85 per person

PLATEAUX

share for the table

SIMPLE RAW BAR (\$15 supplement per person)
oysters on the half shell, peel & eat shrimp

RAW BAR ROYALE (\$30 supplement per person)
oysters on the half shell, tuna poke, chilled lobster, shrimp, smoked fish dip

APPETIZERS

choose one, to be served individually

(choose two, for guests to select from, \$5 supplement per person)

LACINATO KALE, shallot vinaigrette, chorizo, parmesan

FENNEL & APPLE, pecan, celery, bleu

WARM PEEL & EAT SHRIMP, old bay, cocktail sauce, “comeback” sauce

SMOKED FISH CHOWDER, old bay oyster crackers

SEAFOOD GUMBO, andouille sausage, “potluck” garlic bread

ENTRÉES

choose three, for guests to select from (30+ guests, choose two)

FISH OF THE MOMENT, salsa verde, grilled lemon

ROASTED CHICKEN, lemon, jus, parsley

BRAISED SHORT RIB, red wine jus, crispy garlic

SCALLOPS, sunchoke puree, black truffle vinaigrette (\$12 supplement per person)

POACHED HALIBUT, blue crab, trout roe, beurre blanc (\$12 supplement per person)

SIDES

choose three, share for the table

HUSHPUPIES, “beignet style,” cane syrup butter

BROCCOLINI, pistachio pesto, pomegranate, crispy garlic

DELICATA SQUASH, colatura, feta, bread crumbs

SMOKED FISH FRIED RICE, vadouvan, peanuts

DESSERT

choose one, to be served individually

CHOCOLATE PUDDING CAKE, crème fraiche anglaise

COCONUT PIE, chantilly cream, toasted coconut

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HORS D'OEUVRE EVENT MENU



COCKTAIL STYLE RECEPTION OR TABLE RESERVATION

CANAPES

Pricing is per dozen

Minimum order is 2 dozen per item, no exceptions

HOT

CRISPY GULF OYSTERS / parsley remoulade, house pickles.....	\$36
GRILLED OCTOPUS SKEWER / pomegranate glaze	\$40
BEIGNET STYLE HUSHPUPPIES / cane syrup butter, powdered sugar	\$28
GRILLED CHICKEN LOLLIPOPS / Nashville hot, green goddess	\$28
BEEF CHEEK SLIDERS / horseradish cream	\$36
ANTIPASTA SKEWERS	\$28

CHILLED

BLUE CRAB / cucumber, caviar	\$28
BLACK TRUFFLE RACLETTE FRITTERS	\$32
POACHED PEEL AND EAT SHRIMP / cocktail sauce, horseradish, lemon	\$32
TUNA CRUDO / seasonal	\$32
SMOKED FISH / blinis, crème fraîche, smoked trout roe.....	\$32
BRUSCHETTA / seasonal	\$28
BEEF TARTARE / gaufrettes, capers.....	\$28
OYSTERS ON THE HALF SHELL	\$42

PLATTERS / DISPLAYS

SIMPLE RAW BAR, raw oysters, peel and eat shrimp.....	\$15 pp
RAW BAR ROYALE, oysters on the half shell, tuna poke, chilled lobster, shrimp, smoked fish dip	\$30pp

Please keep in mind The Optimist 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!