



*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 (\$20 supplement per person)  
oysters on the half shell, peel & eat shrimp

RAW BAR ROYALE (\$30 supplement per person)  
oysters on the half shell, arctic char poke, ceviche, chilled lobster, shrimp

## APPETIZERS

*choose one, to be served individually*

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

SHE CRAB SOUP, sherry, crab, shrimp toast

SMOKED FISH CHOWDER, bacon, house made crackers

GA APPLE SALAD, farm greens, banyuls vinaigrette, asher blue, garlic crumble

SPANISH OCTOPUS, pickles, spicy honey, capers, mustard seeds

SPICY KALE SALAD, chorizo, Calabrian chili, confit shallot, parmesan

## ENTRÉES

*choose three, for guests to select from (20+ guests, choose two)*

MARKET FISH OF THE MOMENT, seasonal accompaniment

RED FISH, salsa verde, lemon

“GOOD BREED” CHICKEN, confit garlic, thyme, lemon

BRAISED SHORT RIB, seasonal accompaniment

MAINE LOBSTER ROLL, brioche, duke’s mayonnaise, dill

## SIDES

*choose three, share for the table*

HUSHPUPIES, “beignet style,” cane syrup butter

BASMATI “FRIED RICE,” vadouvan, peanut, smoked fish, egg

CRISPY POTATOES, saffron aioli, parmesan

VEGETABLE OF THE MOMENT, seasonal accompaniment

## DESSERT

*choose one, to be served individually*

BANANA PUDDING CAKE, hot buttered rum, nilla crunch

SMITH ISLAND CAKE, creme fraiche whipped cream

*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!*

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# RECEPTION MENU



## HORS D'OEUVRES

*(available for cocktail style events only)*

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

### HOT

|                                                                         |          |
|-------------------------------------------------------------------------|----------|
| CRISPY GULF OYSTERS, white bbq, pickle.....                             | 38/dozen |
| HOUSE MADE STRACCIATELLA, sourdough, honey, apple, cracked pepper ..... | 36/dozen |
| SPANISH OCTOPUS, "pickles," spicy honey, caper, mustard seed .....      | 40/dozen |
| DEVILED EGGS, herb, pickled shallots.....                               | 32/dozen |
| HUSHPUPIES, "beignet style," cane syrup butter.....                     | 28/dozen |
| CRAB CAKE, comeback sauce.....                                          | 66/dozen |
| GRILLED STEAK SKEWERS, chimichurri, roasted lemon.....                  | 36/dozen |

### CHILLED

|                                                                                       |          |
|---------------------------------------------------------------------------------------|----------|
| BEEF TARTARE, capers, shallots.....                                                   | 36/dozen |
| FARMSTEAD CRUDITE, local vegetables, wine pickled carrots, pickled mustard seed ..... | 4 PP     |
| POACHED PEEL & EAT SHRIMP, cocktail sauce, fresh shaved horseradish, lemon .....      | 32/dozen |
| MINI LOBSTER ROLLS, duke's mayonnaise, dill .....                                     | MP       |
| SMOKED SALMON, capers, dill, pickled shallots.....                                    | 32/dozen |
| OYSTERS ON THE HALF SHELL, fresh shaved horseradish, lemon, mignonette .....          | 42/dozen |

### STATIONED PLATEAUX

|                                                                                   |       |
|-----------------------------------------------------------------------------------|-------|
| SIMPLE RAW BAR, raw oysters, peel & eat shrimp .....                              | 20 PP |
| RAW BAR ROYALE, oysters, arctic char poke, ceviche, chilled lobster, shrimp ..... | 30 PP |

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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