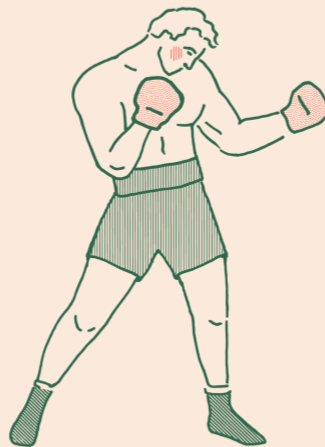


MICHELIN
2024



Marcel

AMANDA TRAMONTANA – EVENT MANAGER

ATRAMONTANA@ROCKETFARMRESTAURANTS.COM

TEL. 470.606.0319

LE BOEUF PREMIER

\$145 per person

HORS D'OEUVRES

choose two, share for the table

SHRIMP COCKTAIL
OYSTERS OF THE MOMENT
CRAB MAYONNAISE
ROASTED OYSTERS

SALAD COURSE

choose one, served individually

SALAD MARCEL, chopped, creamy maple and bacon vinaigrette
CLASSIC CAESAR SALAD, à la minute

ENTRÉES

choice of, served individually

FILET MADAME, 8 oz
SIMPLE FISH DU JOUR, lemon
CHICKEN PAILLARD, artichokes, lemon butter

SIDES

share for the table

POMMES PUREE, CREAMED CORN, ASPARAGUS, MUSHROOMS

DESSERT

choose one, to be served individually

APPLE PUDDING CAKE, toffee sauce, spiced anglaise, toasted oats
CHOCOLATE DELICE, crème fraîche, olive oil

Please keep in mind Marcel 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!

Restaurant Marcel

MARCEL EXPERIENCE

\$195 per person

PLATEAU

share for the table

SHRIMP COCKTAIL, CHILLED LOBSTER, ASSORTED OYSTERS,
CRAB MAYONNAISE

HORS D'OEUVRES

share for the table

ESCARGOTS, parsley butter, sourdough
BONE MARROW, parsley and celery leaf salad, sourdough

SALAD COURSE

guests to choose day of, served individually

SALAD MARCEL, chopped, creamy maple and bacon vinaigrette
CLASSIC CAESAR SALAD, à la minute

ENTRÉES

choice of, served individually

FILET MONSIEUR, 14 oz
COTE DE BOEUF, dry aged 22 oz
VEAL PARESAN, san marzano tomatoes, fior di latte
SIMPLE FISH DU JOUR, lemon

SIDES

share for the table

POMMES DAUPHINOISE, CACIO E PEPE, ASPARAGUS, MUSHROOMS

DESSERT

choose one, to be served individually

APPLE PUDDING CAKE, toffee sauce, spiced anglaise, toasted oats
CHOCOLATE DELICE, crème fraîche, olive oil

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

TEL. 470. 606. 0319

EVENTSMARCEL@ROCKETFARMRESTAURANTS.COM

Restaurant Marcel

MARCEL GRAND BANQUET

— > O < —
\$245 per person

PLATEAU

share for the table

SHRIMP COCKTAIL, CHILLED LOBSTER, ASSORTED OYSTERS,
CRAB MAYONNAISE

HOT STACK

share for the table

SHRIMP SCAMPI, LOBSTER, OYSTERS “MARCEL,” SCALLOPS

HORS D’OEUVRES

share for the table

BONE MARROW, parsley and celery leaf salad, sourdough
TERRINE OF FOIE GRAS, fig mostarda, pain de mie

SALAD COURSE

guests to choose day of, served individually

SALAD MARCEL, chopped, creamy maple and bacon vinaigrette
CLASSIC CAESAR SALAD, à la minute

ENTRÉES

share for the table

TOMAHAWK RIBEYE, 30 oz
PORTERHOUSE, 30 oz
LOBSTER RISOTTO, herb butter
CHICKEN PAILLARD, artichokes, lemon butter

SIDES

share for the table

POMMES DAUPHINOISE, CORN GRATIN, ASPARAGUS, MUSHROOMS

DESSERT

share for the table

BAKED ALASKA, chocolate cake, cocoa nib-vanilla ice cream, red wine cherries

Restaurant Marcel