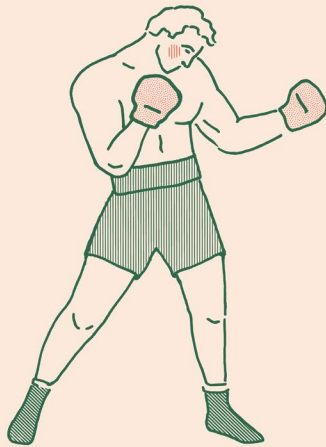


MICHELIN
2025



Marcel

TERESA BROWN – EVENT MANAGER

TBROWN@ROCKETFARMRESTAURANTS.COM

TEL. 404.805.1031

LE BOEUF PREMIER

— > ◯ < —
\$155 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 (30+ guests, choose two)

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

SIDES

share for the table

POMMES PUREE, CORN GRATINÉE, ASPARAGUS, MUSHROOMS

DESSERT

choose one, to be served individually

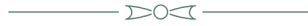
BLUEBERRY PUDDING CAKE, warm blueberry buttered brandy sauce, lemon
CHOCOLATE DELICE, crème fraiche, olive oil

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



\$205 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

choose one, to be served individually

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

ENTRÉES

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

FILET MONSIEUR, 14 oz
COTE DE BOEUF, dry aged 22 oz
VEAL PARMESAN, 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

BLUEBERRY PUDDING CAKE, warm blueberry buttered brandy sauce, lemon
CHOCOLATE DELICE, crème fraiche, olive oil

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

TEL. 404. 805. 1031

EVENTSMARCEL@ROCKETFARMRESTAURANTS.COM

Restaurant Marcel

MARCEL GRAND BANQUET



\$255 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

choose one, to be 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 GRATINÈE, ASPARAGUS, MUSHROOMS

DESSERT

share for the table

BAKED ALASKA, strawberries and cream, vanilla ice cream

Restaurant Marcel