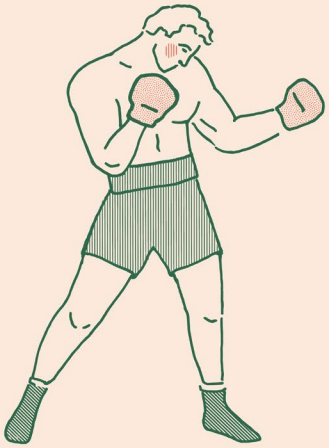
MICHELIN
2025



Marcel

TERESA NEEDLE – EVENT MANAGER
TNEEDLE@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 GRATINÈE, ASPARAGUS, MUSHROOMS

DESSERT

choose one, to be served individually

CRANBERRY TOFFEE PUDDING CAKE, warm orange cardamon brady sauce

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

CRANBERRY TOFFEE PUDDING CAKE, warm orange cardamon brady sauce
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, seasonal

Restaurant Marcel