



L. Sparrow

ANGELA CLOVER — EVENT MANAGER

ANGELA@ROCKETFARMRESTAURANTS.COM TEL. 678. 536. 6506

THREE COURSE MENU

\$85 per person

FIRST

choose one, to be served individually

SALADE MAISON

vinaigrette, midnight moon

BEETS

goat cheese, endive

SECOND

choose two, for guests to select from

ROASTED CHICKEN, jus

MARKET FISH, salsa verde

GRILLED PRIME RIBEYE, brown butter

BURGER, dry aged, American cheese, onion

CACIO E PEPE, strozzapretti

SIDES

choose two, share for the table

FRITES

“DRIPPING” POTATOES, parsley, schmaltz

POMME ALIGOT

CAULIFLOWER VINAIGRETTE

THIRD

choose one, to be served individually

BASQUE CHEESECAKE

CHOCOLATE DELICE

Please keep in mind Little Sparrow 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!

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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FOUR COURSE MENU

\$97 per person

HORS D'OEUVRES

choose one, share for the table

ALEPPO SHRIMP

'nduja, toasted garlic, lemon

JASPER HILL HARBISION

hazelnuts, honey, brown butter

CRUDO

market fish, lemon, fennel, EVOO

FILET AMERICAIN

marrow bone, parsley salad

FIRST

choose one, to be served individually

SALADE MAISON

vinaigrette, midnight moon

BEETS

goat cheese, endive

SECOND

choose two, for guests to select from

ROASTED CHICKEN, jus

MARKET FISH, salsa verde

GRILLED PRIME RIBEYE, brown butter

BURGER, dry aged, American cheese, onion

CACIO E PEPE, strozzapretti

SIDES

choose two, share for the table

FRITES

"DRIPPING" POTATOES, parsley, schmaltz

POMME ALIGOT

CAULIFLOWER VINAIGRETTE

THIRD

choose one, to be served individually

BASQUE CHEESECAKE

CHOCOLATE DELICE

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RECEPTION MENU

HORS D'OEUVRES

Minimum order is 2 dozen per item, no exceptions

STATIONED

CRUDITE, seasonal vegetables, accoutrements classiques	\$4/pp
COLD WATER OYSTERS, mignonette, lemon (8 dozen minimum)	\$42/dozen
BUTTERED POTATOES, raclette, Dijon, cornichon relish.....	\$10/pp
CHILLED SHRIMP, garlic remoulade.....	\$12/pp
CHARCUTERIE, Chef's selection.....	\$14/pp

PASSED

FILET AMERICAIN, capers	\$46/dozen
ARTICHOKES VINAIGRETTE, toasted garlic	\$30/dozen
BURGERS, American cheese, onion.....	\$48/dozen
CHICKEN JAMBONETS, aioli.....	\$38/dozen
BEETS & ENDIVE, goat cheese	\$30/dozen
CROQUE MONSIEUR, gruyere	\$36/dozen
ALEPPO SHRIMP, 'nduja, garlic	\$42/dozen
GOUGERES, gruyere	\$38/dozen
CAULIFLOWER SOUP, black truffle.....	\$38/dozen
VOL-AU-VENT, braised beef	\$40/dozen
CAVIAR, potato blini.....	\$60/dozen

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