

STATE
OF
GRACE

EVENT
CATERING

CONTACT

TEL 404/ 805 1031
eventshouston@fordfry.com

EVENT SPACE



Full Buy-Out

Parties of 30+

We can accommodate up to 100 guests for a seated dinner.

Food and beverage minimums vary depending on the day of the week.

STATE
OF
GRACE

EVENT
CATERING

CONTACT

TEL 404/ 805 1031
eventshouston@fordfry.com



Oyster Bar Buy-Out

We can accommodate up to 35 guests worth of mingling space, for a two-hour, cocktail-style event. Food and beverage minimums vary, depending on the day of the week.



Private Dining Room

We can accommodate up to 25 guests for a seated dinner. This room includes a TV for presentations. Since a tech person is not onsite, hosts must provide their own laptops and cables for adequate connection. Food and beverage minimums vary, depending on the day of the week.

LUNCH EVENT MENU

\$25 PER PERSON / \$30 PER PERSON WITH DESSERT

ROLLS FOR THE TABLE

APPETIZERS

Choose one

SHRIMP TOAST, soft herbs, ooooo sauce
GULF CRAB HUSHPUPPIES, cane syrup butter
BURRATA, hearth roasted confit cherry tomatoes, saba, crispy garlic
MARKET SALAD, local apples, gorgonzola, marcel vinaigrette

ENTRÉES

Choose three of the following (30+ guests, choose two)

BUTTER BURGER, "carpet bagger style," American cheese, crispy oyster, fries
HOT CHICKEN SANDWICH, k-town style, thai herb slaw
FRIED BOLOGNA SANDWICH, American cheese, house fries
"SORT OF WALDORF" SALAD, wood-box roasted and pulled farm chicken, marcel vinaigrette
WOOD GRILLED TUNA, Louisiana citrus, avocado, arugula, lime (\$5 supplement per person)
MAINE LOBSTER ROLL, old bay chips (\$10 supplement per person)

DESSERT

Choose one

SMOKED CHOCOLATE SUNDAE, vanilla ice cream, marshmallow fluff
CARROT CAKE, cream cheese frosting, lemon curd
SEASONAL SORBET

FANCY LUNCH EVENT MENU

\$40 PER PERSON / \$45 PER PERSON WITH DESSERT

ROLLS FOR THE TABLE

SHRIMP TOAST, soft herbs, ooooo sauce
GULF CRAB HUSHPUPPIES, cane syrup butter
BURRATA, hearth roasted confit cherry tomatoes, saba, crispy garlic
MARKET SALAD, local apples, gorgonzola, marcel vinaigrette
SOUP OF THE MOMENT

ENTRÉES

Choose three of the following (30+ guests, choose two)

BUTTER BURGER, "carpet bagger-style," American cheese, crispy oyster, fries
WOOD-GRILLED PRIME RIBEYE, salsa verde, arugula, fries
HEARTH ROASTED FISH OF THE MOMENT, seasonal accompaniment
SHRIMP COBB, greens, avocado, bacon, green goddess, garbanzo beans
"SORT OF WALDORF" SALAD, wood-box roasted and pulled farm chicken, marcel vinaigrette
BUCATINI, cacio e pepe (vegetarian)
MAINE LOBSTER ROLL, old bay chips (\$10 supplement per person)

DESSERT

Choose one

SMOKED CHOCOLATE SUNDAE, vanilla ice cream, marshmallow fluff
CARROT CAKE, cream cheese frosting, lemon curd
SEASONAL SORBET

DINNER EVENT MENU

\$ 5 8 PER PERSON

A P P E T I Z E R S

Share for the table

CHILLED SIMPLE SEAFOOD PLATEAU (*\$22 supplement per person*)
oysters on the half shell, shrimp, crab fingers

CHILLED STATE OF GRACE PLATEAU (*\$44 supplement per person*)
oysters on the half shell, shrimp, crab fingers, smoked redfish, lobster

S T A R T E R

Choose two

SHRIMP TOAST, soft herbs, ooooo sauce
GULF CRAB HUSHPUPPIES, cane syrup butter
BLUE CRAB FINGERS, soft herbs, crispy garlic, bird's eye chili
BURRATA, hearth roasted confit cherry tomatoes, saba, crispy garlic
MARKET SALAD, local apples, gorgonzola, marcel vinaigrette

E N T R É E S

Choose three of the following (30+ guests, choose two)

GULF FISH OF THE MOMENT, seasonal accompaniment
"GOOD BREED" ROASTED CHICKEN, roasted lemon, caper berries, potato puree
WOOD-GRILLED PRIME RIBEYE, punched potatoes, salsa verde, arugula
BUCATINI, cacio e pepe (vegetarian)

S I D E S

Share for the table (\$3 supplement per person per side)

CHEESE ENCHILADA "A LA FELIX"
GRILLED BROCCOLI, crispy shallots, Szechuan peppercorn
BRUSSELS SPROUTS, orange, mint, pork belly
KIMCHI & COLLARDS, roasted pork, steen's vinegar
BASMATI "FRIED RICE," smoked redfish, curry, peanuts, egg
HOUSE FRIES, bernaise

D E S S E R T

Choose one

SMOKED CHOCOLATE SUNDAE, vanilla ice cream, marshmallow fluff
CARROT CAKE, cream cheese frosting, lemon curd
SEASONAL SORBET

FAMILY STYLE BRUNCH EVENT MENU

\$ 35 PER PERSON

A P P E T I Z E R S

Share for the table

BEIGNETS

WARM CINNAMON ROLLS, cream cheese frosting

DEVILED EGGS, prosciutto, chives, evoo

BUTTER BISCUITS & SEASONAL JAM

E N T R E E S

Choose three of the following (30+ guests, choose two)

CHEESE ENCHILADA, fried eggs, rice and beans

CHILAQUILES, two fried eggs, rice, queso fresco, refried beans

CHICKEN FRIED CHICKEN, sausage gravy, 2 eggs fried over easy, butter biscuit

KIMCHI & EGGS, curried fried rice, pork belly, fried eggs

MAINE LOBSTER ROLL, crabby chips (\$15 supplement per person)

S I D E S

Share for the table

THICK CUT BACON, wood grilled

BREAKFAST SAUSAGE, wood grilled, maple

GEORGIA TURNPIKE GRITS

RECEPTION MENU

HORS D'OEUVRES

Minimum order is 2 dozen per item, no exceptions

FROM THE HEARTH

DEVILED EGGS, country ham.....	26/dozen
CRISPY OYSTERS, comeback sauce, fennel slaw.....	34/dozen
BACON WRAPPED QUAIL, jalapeno, cotija.....	32/dozen
GULF CRAB HUSHPUPIES, cane syrup butter.....	30/dozen
BURRATA, roasted carrots, Moroccan spices, walnuts, toast.....	28/dozen
GRILLED CHEESE, short rib debris, ooooo sauce.....	34/dozen
HEARTH ROASTED OCTOPUS SKEWERS, Thai basil and green chili salsa verde.....	34/dozen
CRAB CAKES, Thai slaw, remoulade.....	38/dozen
TWICE FRIED HOT CHICKEN LOLLIPOPS, k-town-style, green papaya pickles.....	30/dozen

FROM THE OYSTER BAR

EAST COAST OYSTERS ON THE HALF SHELL, cocktail sauce, mignonette, horseradish, lemon.....	38/dozen
GULF COAST OYSTERS ON THE HALF SHELL, cocktail sauce, mignonette, horseradish, lemon.....	30/dozen
SHRIMP COCKTAIL, horseradish, lemon.....	15 PP
CHILLED MAINE LOBSTER, lemon aioli, lobster butter.....	25 PP
JUMBO BLUE CRAB FINGERS, soft herbs, crispy garlic, bird's eye chilies.....	15 PP
MINI LOBSTER ROLL.....	38/dozen
SIMPLE TOWER, oysters on the half shell, shrimp, crab fingers.....	22 PP
THE STATE OF GRACE TOWER, oysters on the half shell, shrimp, crab fingers, smoked redfish, lobster.....	44 PP

DESSERT SELECTION

SEASONAL TARTLETS.....	6 PP
CHOCOLATE CAKE POPS.....	6 PP
SEASONAL MACAROONS.....	15 PP

STATE
OF
GRACE

EVENT
CATERING

CONTACT TEL 404/ 805 1031
events@fordfry.com
TEL 678 / 536 6
events@fordfry.

Please keep in mind that State of Grace is a seasonal kitchen – therefore, some vegetable items below may change by the time your event takes place. Please check in with the Event Director regarding the most current seasonal items and dessert. Thank you.