

**STATE  
OF  
GRACE****EVENT  
CATERING****C O N T A C T**TEL 404/ 805 1031  
eventshouston@fordfry.com**E V E N T   S P A C E****SEMI PRIVATE EVENTS**

RESTAURANT WILL BE OPEN TO THE PUBLIC

**Main Dining Room at State of Grace***22 guests for a seated event only*

A section of the Main Dining Room can be reserved with a preset menu for up to 30 guests for a daytime lunch, brunch, or dinner events. This area is centrally located within our tastefully appointed main dining room.

**The Oyster Bar Room***40 guests for a cocktail style event only*

Cocktail events in the Oyster Bar Room are available with preselected hors d'oeuvres for parties up to 40 guests Sunday-Thursday. Situated near the grand marble-top bar, just off the main dining room, this area creates gorgeous reception space with large windows. A food and beverage minimum does apply.

We apologize for any inconvenience, but speakers, live music, and presentations are not allowed during restaurant hours.

**PRIVATE EVENTS**

EVENT AREA WILL BE CLOSED TO THE PUBLIC

**State of Grace Private Dining Room***26 guests for a seated event or 20 guests for a cocktail style event*

Our Private Dining Room can be reserved with preset menus for parties up to 26 guests, or for cocktail events up to 20 guests. This room is located on our main dining room floor, with curtains and doors to enclose the space for an intimate setting. A stunning chandelier overhead the space and antique mirror, matched with an independent volume control system, available flat screen television provides an enticingly enjoyable ambiance. A food and beverage minimum does apply.

**State of Grace Buy-outs***100 guests for a seated event or 200 for a cocktail style event*

If you wish to host a private event, State of Grace can be closed to the public. A buy out of the restaurant will include: the entire dining room, bar, private dining room, and oyster bar areas. We offer services for cocktail hour with passed or stationed hors d'oeuvres selections, and a seated lunch, brunch, or dinner, for up to 100 guests or a reception style event for 200 guests. For buyout events, a food and beverage minimum does apply and is based upon the day and time of the week.

Our Chef offers vegetarian and vegan options available for all events, upon request. If there are any dietary restrictions among the group, please be sure to make the Event Manager aware.

Thank you for your interest in State of Grace. Above is basic information regarding available event areas, number of guests each area can accommodate. For pricing information please speak to the Event Manager.

STATE  
OF  
GRACE

EVENT  
CATERING

CONTACT

TEL 404/ 805 1031  
eventshouston@fordfry.com

## EVENT SPACE

### PRIVATE DINING ROOM



Thank you for your interest in State of Grace. Above is basic information regarding available event areas, number of guests each area can accommodate. For pricing information please speak to the Event Manager.

STATE  
OF  
GRACE

EVENT  
CATERING

CONTACT

TEL 404/ 805 1031  
eventshouston@fordfry.com

## EVENT SPACE

### OYSTER BAR ROOM



Thank you for your interest in State of Grace. Above is basic information regarding available event areas, number of guests each area can accommodate. For pricing information please speak to the Event Manager.

---

STATE  
OF  
GRACE

EVENT  
CATERING

CONTACT

TEL 404/ 805 1031  
eventshouston@fordfry.com

---

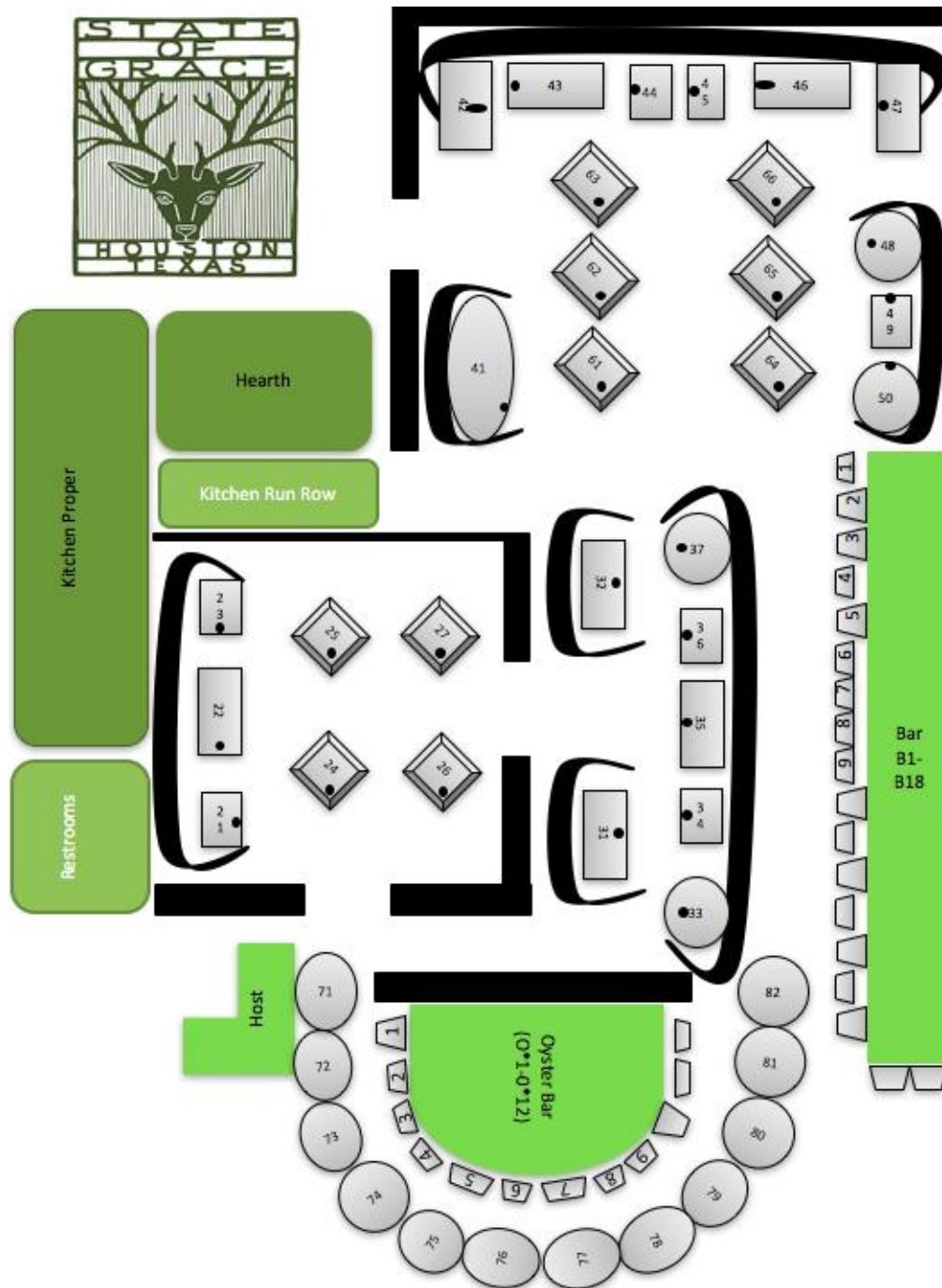
## EVENT SPACE

### MAIN DINING ROOM



Thank you for your interest in State of Grace. Above is basic information regarding available event areas, number of guests each area can accommodate. For pricing information please speak to the Event Manager.

FLOOR PLAN



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.

**LUNCH EVENT MENU**

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

**ROLLS FOR THE TABLE**

**APPETIZERS**

*Choose one*

AVOCADO TOAST, pickled crab, cotija, serrano peppers and radish  
LA CRAWFISH HUSHPUPPIES, cane syrup butter  
TEXAS WEDGE, neuskes bacon, shredded cheddar, tomato and buttermilk dressing  
MARKET SALAD, pickled herbs, celery, sherry vinaigrette

**ENTRÉES**

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

BUTTER BURGER, "carpet bagger style," American cheese, crispy oyster, fries  
HOT CHICKEN SANDWICH, "Nashville style," b&b pickle 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  
WHITE CHOCOLATE CHEESECAKE, meyer lemon, Thai basil  
4 LAYER CHOCOLATE CAKE, chocolate fudge frosting, chocolate mirror glaze  
SEASONAL SORBET

**FANCY LUNCH EVENT MENU**

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

**ROLLS FOR THE TABLE**

**APPETIZERS**

*Choose one*

AVOCADO TOAST, pickled crab, cotija, serrano peppers and radish

LA CRAWFISH HUSHPUPPIES, cane syrup butter

TEXAS WEDGE, neuskes bacon, shredded cheddar, tomato and buttermilk dressing

MARKET SALAD, pickled herbs, celery, sherry vinaigrette

“POT LUCK” GUMBO, gulf shrimp and crab, LA long grain rice

**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

WHITE CHOCOLATE CHEESECAKE, meyer lemon, thai basil

4 LAYER CHOCOLATE CAKE, chocolate fudge frosting, chocolate mirror glaze

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*

LA CRAWFISH HUSHPUPPIES, cane syrup butter  
HEARTH GRILLED SPANISH OCTOPUS, thai green curry, peanuts (\$7 supplement per person)  
BLUE CRAB FINGERS, soft herbs, crispy garlic, bird's eye chili  
TEXAS WEDGE, neuskies bacon, shredded cheddar, tomato and buttermilk dressing  
MARKET SALAD, pickled herbs, celery, sherry 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  
SEARED DIVER SCALLOPS, dirty rice, crawfish chorizo, local citrus  
STICKY, SMOKY BEEF RIB, Malaysian roti bread, herb salad, pickles (\$10 supplement per person)

*Vegetarian selection available upon request*

**S I D E S**

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

CHEESE ENCHILADA "A LA FELIX"  
COAL ROASTED BROCCOLINI, slivered garlic, XO sauce  
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  
WHITE CHOCOLATE CHEESECAKE, meyer lemon, thai basil  
4 LAYER CHOCOLATE CAKE, chocolate fudge frosting, chocolate mirror glaze  
SEASONAL SORBET



**FAMILY STYLE BRUNCH EVENT MENU**

\$ 3 5 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

**E N T R E E S**

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

“EL FELIX” ENCHILADA, fried eggs, rice and refried 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

**D E S S E R T**

*Choose one (\$9 supplement per person per dessert)*

SMOKED CHOCOLATE SUNDAE, vanilla ice cream, marshmallow fluff

WHITE CHOCOLATE CHEESECAKE, meyer lemon, thai basil

4 LAYER CHOCOLATE CAKE, chocolate fudge frosting, chocolate mirror glaze

SEASONAL SORBET

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
LA CRAWFISH HUSHPUPIES, cane syrup butter.....	30/dozen
GRILLED CHEESE, short rib debris, ooeee 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
OAK ROASTED OYSTERS, "al pastor", pineapple relish.....	36/ 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

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.