

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

BLUE CRAB HUSHPUPPIES, cane syrup butter

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

MARKET SALAD, picked 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, fries

FRIED BOLOGNA SANDWICH, American cheese, house fries

HEARTH CHICKEN SALAD, wood-box roasted and pulled farm chicken, dill buttermilk 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

CHOCOLATE CAKE, chocolate crumble, stracciatella, ice cream

LEMON PIE, saltine crust, chantilly, candied lemon

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

BLUE CRAB HUSHPUPPIES, cane syrup butter

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

MARKET SALAD, picked herbs, celery, sherry 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 REMOULADE "old school!," pickled onions, arugula, crab boil "stuff"

HEARTH CHICKEN SALAD, wood-box roasted and pulled farm chicken, dill buttermilk vinaigrette

RAVIOLI, "street corn style," cotija, charred jalapenos (vegetarian)

MAINE LOBSTER ROLL, old bay chips (\$10 supplement per person)

DESSERT

*Choose one*

SMOKED CHOCOLATE SUNDAE, vanilla ice cream, marshmallow fluff

CHOCOLATE CAKE, chocolate crumble, stracciatella, ice cream

LEMON PIE, saltine crust, chantilly, candied lemon

SEASONAL SORBET

**DINNER EVENT MENU**

\$58 PER PERSON

**APPETIZERS**

*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

**STARTER**

*Choose two*

BLUE CRAB 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, 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)*

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, Carolina Gold Rice Porridge, salsa verde, valley citrus and swiss chard  
STICKY, SMOKY BEEF RIB, Malaysian roti bread, herb salad, pickles (*\$10 supplement per person*)

*Vegetarian selection available upon request*

**SIDES**

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

CHEESE ENCHILADA "A LA FELIX"  
VEGETABLE OF THE MOMENT, seasonal accompaniment  
BASMATI "FRIED RICE," smoked redfish, curry, peanuts, egg  
HOUSE FRIES, béarnaise

**DESSERT**

*Choose one*

SMOKED CHOCOLATE SUNDAE, vanilla ice cream, marshmallow fluff  
CHOCOLATE CAKE, chocolate crumble, stracciatella, ice cream  
LEMON PIE, saltine crust, chantilly, candied lemon  
SEASONAL SORBET

FAMILY STYLE BRUNCH EVENT MENU

\$35 PER PERSON

APPETIZERS

*Share for the table*

BEIGNETS

WARM CINNAMON ROLLS, cream cheese frosting

DEVILED EGGS, prosciutto, chives, evoo

ENTREES

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

“EL FELIX” ENCHILADA, Mexican rice, refried beans, eggs, cotija

HUEVOS RANCHEROS, fried eggs, rice & refried beans, house made tortillas

CHICKEN FRIED CHICKEN, sausage gravy, sunny-side eggs, butter biscuit

MUSHROOM & KIMCHI, Indian creek oyster mushrooms, cheese grits, poached egg

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

SIDES

*Share for the table*

THICK CUT BACON, wood grilled

BREAKFAST SAUSAGE, wood grilled, maple

DESSERT

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

SMOKED CHOCOLATE SUNDAE, vanilla ice cream, marshmallow fluff

CHOCOLATE CAKE, chocolate crumble, stracciatella, ice cream

LEMON PIE, saltine crust, chantilly, candied lemon

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
BLUE CRAB 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 TOAST .....	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.