

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, cappuccino ice cream, espresso caramel

STRAWBERRY CHEESECAKE, chantilly, strawberries

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

CACIO E PEPE, spaghetti, parmesan, black pepper (vegetarian)

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

DESSERT

Choose one

SMOKED CHOCOLATE SUNDAE, vanilla ice cream, marshmallow fluff

CHOCOLATE CAKE, cappuccino ice cream, espresso caramel

STRAWBERRY CHEESECAKE, chantilly, strawberries

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, picked 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," swiss chard, black hill andouille and crawfish etoufee
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, cappuccino ice cream, espresso caramel
STRAWBERRY CHEESECAKE, chantilly, strawberries
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

FRIED RICE BOWL, bacon, thai herbs, fried egg, kimchi

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, cappuccino ice cream, espresso caramel

STRAWBERRY CHEESECAKE, chantilly, strawberries

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.