

## 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 HUSHPUPIES, 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*

DARK CHOCOLATE OLIVE OIL CAKE, chocolate cheesecake mousse, black cocoa crumble, hot fudge, chocolate pearls  
NY STYLE VANILLA CHEESECAKE, BB graham crust, cherries jubilee, graham crumble, chantilly

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, punched potatoes  
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*

DARK CHOCOLATE OLIVE OIL CAKE, chocolate cheesecake mousse, black cocoa crumble, hot fudge, chocolate pearls  
NY STYLE VANILLA CHEESECAKE, BB graham crust, cherries jubilee, graham crumble, chantilly

## 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, poblano spoon bread, roasted mushroom, chile butter  
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*

DARK CHOCOLATE OLIVE OIL CAKE, chocolate cheesecake mousse, black cocoa crumble, hot fudge, chocolate pearls  
NY STYLE VANILLA CHEESECAKE, BB graham crust, cherries jubilee, graham crumble, chantilly

## 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)*

DARK CHOCOLATE OLIVE OIL CAKE, chocolate cheesecake mousse, black cocoa crumble, hot fudge, chocolate pearls

NY STYLE VANILLA CHEESECAKE, BB graham crust, cherries jubilee, graham crumble, chantilly

## RECEPTION MENU

### HORS D'OEUVRES

*Minimum order is 2 dozen per item, no exceptions*

#### FROM THE HEARTH

DEVEILED EGGS, country ham .....	26/dozen
CRISPY OYSTERS, comeback sauce, fennel slaw .....	34/dozen
BACON WRAPPED QUAIL, jalapeno, cotija .....	32/dozen
BLUE CRAB HUSHPUPPIES, 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.