



STATE OF GRACE

ANGELA CLOVER – EVENT MANAGER

ANGELA@ROCKETFARMRESTAURANTS.COM

TEL. 678.536.6506

LUNCH EVENT MENU

\$25 per person / \$30 per person with dessert

ROLLS FOR THE TABLE

APPETIZERS

choose one, to be served individually

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

BLUE CRAB HUSHPUPIES, cane syrup

butter

BUTTER LETTUCE, toasted pistachios, creamy oregano, croutons, pecorino

MARKET SALAD, picked herbs, celery, sherry vinaigrette

ENTRÉES

choose three, for guests to select from (30+ guests, choose two)

PHARMACY BURGER, lettuce, tomato, onion, pickle, mustard, fries

CRISPY CHICKEN SANDWICH, chicken milanese, avocado, crema, fries

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

HEARTH CHICKEN SALAD, wood-box roasted and pulled farm chicken, creamy oregano

dressing

WOOD GRILLED TUNA, Louisiana citrus, avocado, arugula, lime (\$5 supplement per

person)

DESSERT

choose one, to be served individually

CHOCOLATE TORTE, chocolate shaving, chantilly

APPLE & PEAR CROSTATA, vanilla ice cream, powdered sugar

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

STATE OF GRACE

FANCY LUNCH EVENT MENU

\$40 per person / \$45 per person with dessert

ROLLS FOR THE TABLE

APPETIZERS

choose one, to be served individually

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

BLUE CRAB HUSHPUPPIES, cane syrup butter

BUTTER LETTUCE, toasted pistachios, creamy oregano, croutons, pecorino

MARKET SALAD, picked herbs, celery, sherry vinaigrette

SOUP OF THE MOMENT

ENTRÉES

choose three, for guests to select from (30+ guests, choose two)

PHARMACY BURGER, lettuce, tomato, onion, pickle, mustard, fries

WOOD-GRILLED HANGER STEAK, salsa verde, arugula, punched potatoes

HEARTH ROASTED FISH OF THE MOMENT, seasonal accompaniment

SHRIMP REMOULADE, shredded iceberg, remoulade blanc

CHICKEN SALAD, wood-box roasted and pulled farm chicken, creamy oregano dressing

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

DESSERT

choose one, to be served individually

CHOCOLATE TORTE, chocolate shaving, chantilly

APPLE & PEAR CROSTATA, vanilla ice cream, powdered sugar

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DINNER EVENT MENU

\$69 per person

STARTERS

share for the table

SIMPLE TOWER (\$22 supplement per person)
oysters on the half shell, shrimp cocktail, crab fingers

THE STATE OF GRACE (\$44 supplement per person)
oysters on the half shell, shrimp, crudo, campechana

APPETIZERS

choose three, for guests to select from

BURRATA TOAST, grilled strawberry, pistachio, mint

BUTTER LETTUCE, toasted pistachios, creamy oregano, croutons, pecorino

MARKET SALAD, picked herbs, celery, sherry vinaigrette

HUSHPUPIES, TX blue crab, steen's cane syrup butter

GRILLED SPANISH OCTOPUS, thai green curry, peanuts (\$7 supplement per person)

ENTRÉES

choose three, for guests to select from (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

PORK SECRETTO, seasonal accompaniment

Vegetarian selection available upon request

SIDES

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

VENETIAN BLACK RICE, 'risotto style,' blanco

VEGETABLE OF THE MOMENT, seasonal accompaniment

HOUSE FRIES, bernaise

SZECHUAN EGGPLANT, sesame, torn herbs

DESSERT

choose one, to be served individually

CHOCOLATE TORTE, chocolate shaving, chantilly

APPLE & PEAR CROSTATA, vanilla ice cream, powdered sugar

STATE OF GRACE

BRUNCH EVENT MENU

\$35 per person

APPETIZERS

share for the table

BEIGNETS, pickled crab, cotija, serrano peppers and radish

WARM CINNAMON ROLLS, cream cheese frosting

DEVILED EGGS, prosciutto, chives, evoo

ENTRÉES

guests to select from

PORK BELLY BENEDICT, crispy glazed belly, tomato gravy, hollandaise, poached eggs,

pickled red onions

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

SOUTHERN SHAKSHUKA, creamy grits, andouille, two fried eggs, toast

SIDES

share for the table

THICK CUT BACON, wood grilled

BREAKFAST SAUSAGE, wood grilled, maple

DESSERT

choose one, to be served individually (\$9 supplement per person per dessert)

CHOCOLATE TORTE, chocolate shaving, chantilly

APPLE & PEAR CROSTATA, vanilla ice cream, powdered sugar

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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
GRILLED CHEESE, short rib debris, ooeee sauce.....	34/dozen
HEARTH ROASTED OCTOPUS SKEWERS, thai basil and green chili salsa verde	34/dozen
BACON WRAPPED QUAIL, cotija, spiced honey.....	40/dozen
HUSHPUPIES, TX blue crab, steen's cane syrup butter	24/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.....	36/dozen
SHRIMP COCKTAIL, horseradish, lemon	15 PP
JUMBO BLUE CRAB FINGERS, soft herbs, crispy garlic, bird's eye chilies.....	15 PP
SIMPLE TOWER, oysters on the half shell, shrimp cocktail, crab fingers	22 PP
THE STATE OF GRACE, oysters on the half shell, shrimp, crudo, campechana	44 PP

DESSERT SELECTION

SEASONAL TARTLETS	36/dozen
CHOCOLATE CAKE POPS	36/dozen

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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