



STATE OF GRACE

ANGELA CLOVER – EVENT MANAGER

ANGELA@ROCKETFARMRESTAURANTS.COM

TEL. 678.536.6506

# LUNCH EVENT MENU

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\$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 HUSHPUPPIES, 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

PEACH & RASPBERRY 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!*

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# FANCY LUNCH EVENT MENU

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\$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

PEACH & RASPBERRY 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 two, for guests to select from*

BURRATA TOAST, roasted figs, grilled peach, bing cherries, sourdough  
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  
PEACH & RASPBERRY CROSTATA, vanilla ice cream, powdered sugar

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# BRUNCH EVENT MENU

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\$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*

GULF SHRIMP BENEDICT , charred spoon bread, hollandaise, poached eggs, pickled

red onion

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

PEACH & RASPBERRY CROSTATA, vanilla ice cream, powdered sugar

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# RECEPTION MENU

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## 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 .....	45/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 .....	45/dozen
GULF COAST OYSTERS ON THE HALF SHELL, cocktail sauce, mignonette, horseradish, lemon .....	45/dozen
OAK ROASTED OYSTERS .....	48/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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