



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 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

BANANA PUDDING CAKE, autumn spice ice cream, nilla crunch

APPLE & PEAR CROSTATA, vanilla ice cream

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 DENVER 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

- BANANA PUDDING CAKE, autumn spice ice cream, nilla crunch
- APPLE & PEAR CROSTATA, vanilla ice cream

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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 (\$49 supplement per person)
oysters on the half shell, shrimp, crudo, lobster tail

APPETIZERS

choose two, for guests to select from

GRILLED SOURDOUGH, seasonal accompaniments
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
IBERICO PORK JOWL, 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

BANANA PUDDING CAKE, autumn spice ice cream, nilla crunch
APPLE & PEAR CROSTATA, vanilla ice cream

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

DEVEILED EGGS, prosciutto, chives, evoo

ENTRÉES

guests to select from

CRAWFISH BENEDICT , crawfish etouffee, blackened cornbread, poached eggs

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)

BANANA PUDDING CAKE, autumn spice ice cream, nilla crunch

APPLE & PEAR CROSTATA, vanilla ice cream

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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	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, lobster tail.....	49 PP

DESSERT SELECTION

SEASONAL TARTLETS	36/dozen
CHOCOLATE CAKE POPS.....	36/dozen

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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