



STATE OF GRACE

LAUREN LINDBLAD – EVENT MANAGER

LLINDBLAD@ROCKETFARMRESTAURANTS.COM

TEL. 404.805.1031

# 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*

BLUEBERRY PUDDING CAKE, vanilla ice cream

PEACH COBBLER, vanilla ice cream

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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 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*

BLUEBERRY PUDDING CAKE, vanilla ice cream

PEACH COBBLER, vanilla ice cream

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# DINNER EVENT MENU

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\$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

BLUE CRAB HUSHPUPPIES, 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*

BLUEBERRY PUDDING CAKE, vanilla ice cream

PEACH COBBLER, vanilla ice cream

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# BRUNCH EVENT MENU

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\$35 per person

## APPETIZERS

*share for the table*

BEIGNETS, powdered sugar

WARM CINNAMON ROLLS, cream cheese frosting

DEVILED 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)*

BLUEBERRY PUDDING CAKE, vanilla ice cream

PEACH COBBLER, 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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