



STATE OF GRACE

STEPHANIE DAVIS – EVENT MANAGER

[SDAVIS@ROCKETFARMRESTAURANTS.COM](mailto:SDAVIS@ROCKETFARMRESTAURANTS.COM)

TEL. 470.990.1100

# LE BOEUF PREMIER

---

\$145 per person

## BREAD SERVICE

## HORS D'OEUVRES

*choose two, share for the table*

GULF SHRIMP COCKTAIL

DEVILED EGGS

GULF CRAB BEIGNETS

OYSTERS BIENVILLE

## SALAD COURSE

*choose one, served individually*

SALADE MAISON, bibb, pistachio, pecorino, creamy oregano

CLASSIC CAESAR SALAD, à la minute

ONION SOUP GRATINÉE, mahon, sourdough

## ENTRÉES

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

PETITE FILET MIGNON, 8 oz

SIMPLE FISH OF THE MOMENT, citronette

CHICKEN "LIMONE", watercress

## SIDES

*choose two, share for the table*

POMMES PURÉE, CACIO E PEPE, ASPARAGUS, MUSHROOMS, POMMES FRITES

## DESSERT

*choose one, to be served individually*

BASQUE CHEESECAKE, brown butter, crème fraiche

TEXAS PECAN BALL, salted caramel, hot fudge

*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**

# STATE OF GRACE EXPERIENCE

\$195 per person

## BREAD SERVICE

## PETITE PLATEAU

*share for the table*

OYSTERS, SHRIMP COCKTAIL, GULF BLUE CRAB, LOBSTER

## HORS D'OEUVRES

*choose two, share for the table*

GULF SNAPPER CRUDO, fennel, lemon, evoo

STEAK TARTARE, wood roasted bone marrow

DEVILED EGGS

GULF CRAB BEIGNETS

## SALAD COURSE

*choose one, served individually*

SALADE MAISON, bibb, pistachio, pecorino, creamy oregano

CLASSIC CAESAR SALAD, à la minute

ONION SOUP GRATINÉE, mahon, sourdough

## ENTRÉES

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

PETITE FILET MIGNON, 8 oz

COTE DE BOEUF, dry aged ribeye, 22 oz (\$10 supplement per person)

ROASTED MAINE SCALLOPS, cauliflower, black truffle vinaigrette

SIMPLE FISH OF THE MOMENT, citronette

NEW YORK STRIP, bone-in, 18 oz

## SIDES

*choose three, share for the table*

POMMES DAUPHINOISE, CACIO E PEPE, ASPARAGUS,

MUSHROOMS, POMMES FRITES

## DESSERT

*choose one, to be served individually*

BASQUE CHEESECAKE, brown butter, crème fraiche

TEXAS PECAN BALL, salted caramel, hot fudge

**STATE OF GRACE**

# GRAND BANQUET

---

\$245 per person

## *BREAD SERVICE WITH CAVIAR*

### GRAND PATEAU

*share for the table*

OYSTERS, SHRIMP COCKTAIL, LOBSTER, TUNA, BLUE CRAB, KING CRAB

### HORS D'OEUVRES

*choose two, share for the table*

GULF SNAPPER CRUDO, fennel, lemon, evoo

STEAK TARTARE, wood roasted bone marrow

DEVILED EGGS

GULF CRAB BEIGNETS

### SALAD COURSE

*choose one, served individually*

SALADE MAISON, bibb, pistachio, pecorino, creamy oregano

CLASSIC CAESAR SALAD, à la minute

ONION SOUP GRANTINÉE, mahon, sourdough

### ENTRÉES

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

PETITE FILET MIGNON, 8 oz

COTE DE BOEUF, dry aged ribeye, 22 oz (\$10 supplement per person)

ROASTED MAINE SCALLOPS, cauliflower, black truffle vinaigrette

SIMPLE FISH OF THE MOMENT, citronette

NEW YORK STRIP, bone-in, 18 oz

### SIDES

*choose three, share for the table*

POMMES DAUPHINOISE, CACIO E PEPE, ASPARAGUS,

MUSHROOMS, POMMES FRITES

### DESSERT

*choose one, to be served individually*

BASQUE CHEESECAKE, brown butter, crème fraiche

TEXAS PECAN BALL, salted caramel, hot fudge

**STATE OF GRACE**

# LUNCH EVENT MENU

---

\$60 per person / \$71 per person with dessert

## *BREAD SERVICE*

## HORS D'OEUVRES

*choose one, to be served individually*

GULF CRAB BEIGNETS, horseradish, remoulade

DEVILED EGGS, boquerones, salsa verde

SALADE MAISON, bibb, pistachio, pecorino, creamy oregano

## ENTRÉES

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

Le PHARMACY BURGER, two smashed patties, American cheese, LTOP

SIMPLE FISH OF THE MOMENT, seasonal accompaniment

CLASSIC CAESAR SALAD, chicken pallaird

STEAK FRITES, salsa verde, jus

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

## DESSERT

*choose one, to be served individually*

BASQUE CHEESECAKE, brown butter, crème fraiche

TEXAS PECAN BALL, salted caramel, hot fudge

STATE OF GRACE

# BRUNCH EVENT MENU

---

\$55 per person / \$66 per person with dessert

## HORS D'OEUVRES

*share for the table*

GULF CRAB BEIGNETS, horseradish, remoulade

WARM CINNAMON ROLLS, cream cheese frosting

DEVILED EGGS, boquerones, salsa verde

## ENTRÉES

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

EGGS BENEDICT, blue crab louie, bacon, tomato, spinach

AVOCADO TARTINE, smashed avocado, heirloom tomato, poached egg

SALAD NICOISE, tuna steak

STEAK FRITES, ribeye heart (\$4 supplement per person)

STEAK HACHÉ, dry-aged "chopped," frites, truffle jus

## SIDES

*share for the table*

BACON, wood grilled

ASPARAGUS, lemon, evoo

## DESSERT

*choose one, to be served individually*

BASQUE CHEESECAKE, brown butter, crème fraiche

TEXAS PECAN BALL, salted caramel, hot fudge

STATE OF GRACE

# RECEPTION MENU

## HORS D'OEUVRES

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

### FROM THE HEARTH

DEVILED EGGS, boquerones, salsa verde .....	36/dozen
CRISPY OYSTERS, comeback sauce, fennel slaw .....	48/dozen
GRILLED CHEESE, braised beef, American cheese, horseradish aioli .....	46/dozen
HEARTH ROASTED OCTOPUS SKEWERS, red curry, thai basil, peanuts .....	52/dozen
BACON WRAPPED QUAIL, grana padano, spiced honey .....	48/dozen
CAVIAR, buttered bread .....	72/dozen
BEETS & ENDIVE, humboldt fog, candied pecans .....	44/dozen
GULF CRAB BEIGNETS, horseradish, remoulade .....	46/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
OYSTERS BIENVILLE, bacon, mushroom, garlicky crumb .....	58/dozen
GULF SHRIMP COCKTAIL, horseradish, lemon .....	17 PP
PETITE PLATEAU, oysters on the half shell, shrimp cocktail, gulf blue crab, lobster .....	29 PP
THE GRAND PLATEAU, oysters on the half shell, shrimp, lobster, gulf blue crab, tuna, king crab.....	59 PP

### DESSERT SELECTION

SEASONAL TARTLETS .....	42/dozen
-------------------------	----------

FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

TEL. 470.990.1100

EVENTSSTATEOFGRACE@ROCKETFARMRESTAURANTS.COM

**STATE OF GRACE**