



STATE OF GRACE

STEPHANIE DAVIS – EVENT MANAGER

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TEL. 470.990.1100

# LE BOEUF PREMIER

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\$145 per person

## BREAD SERVICE

## HORS D'OEUVRES

*choose two, share for the table*

## GULF SHRIMP COCKTAIL

DEVILED EGGS

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!*

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# 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

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

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# GRAND BANQUET

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\$245 per person

*BREAD SERVICE WITH CAVIAR*

GRAND PLATEAU

*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

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 fraîche

TEXAS PECAN BALL, salted caramel, hot fudge

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# LUNCH EVENT MENU

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

## *BREAD SERVICE*

## HORS D'OEUVRES

*choose one, to be served individually*

CRAB BEIGNETS, cane syrup butter

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

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# BRUNCH EVENT MENU

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

## HORS D'OEUVRES

*share for the table*

CRAB BEIGNETS, cane syrup butter  
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 fraîche  
TEXAS PECAN BALL, salted caramel, hot fudge

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# 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
CRAB BEIGNETS, cane syrup butter.....	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
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FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

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