



STATE OF GRACE

CAROL RIVAS – EVENT MANAGER

CRIVAS@ROCKETFARMRESTAURANTS.COM

TEL. 832.745.2311

LE BOEUF PREMIER

\$145 per person

BREAD SERVICE

HORS D'OEUVRES

choose two, share for the table

GULF SHRIMP COCKTAIL

DEVEILED 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

GRILLED HALF CHICKEN, kaluga caviar, beurre blanc

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 fraîche

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

SEASONAL 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 fraîche

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

SEASONAL 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

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

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 fraîche

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

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

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
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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