



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

DEVILED EGGS

CRAB BEIGNETS

WOOD FIRED OYSTERS

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

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

PETITE FILET MIGNON, 8 oz

SIMPLE FISH OF THE MOMENT, maple miso, lime

HEARTH ROASTED HALF CHICKEN, truffle vinaigrette

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

LE PHARMACIE

\$90 per person

BREAD SERVICE

SALAD COURSE

choose one, to be served individually

CLASSIC CAESAR SALAD, à la minute
ONION SOUP GRATINÉE, mahon, sourdough

ENTRÉES

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

RESERVED STRIP

SIMPLE FISH OF THE MOMENT, maple miso, lime
HEARTH ROASTED HALF CHICKEN,, truffle vinaigrette

SIDES

share for the table

POMMES PURÉE

ASPARAGUS

DESSERT

choose one, to be served individually

BASQUE CHEESECAKE, brown butter, crème fraiche
TEXAS PECAN BALL, salted caramel, hot fudge

STATE OF GRACE

STATE OF GRACE EXPERIENCE

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\$195 per person

BREAD SERVICE

PETITE PLATEAU

share for the table

OYSTERS, SHRIMP COCKTAIL, CRAB FINGERS, 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)

HEARTH GRILLED OCTOPUS, red curry, peanuts

SIMPLE FISH OF THE MOMENT, maple miso, lime

NEW YORK STRIP, bone-in, 18 oz

SIDES

choose three, share for the table

POMMES ALIGOT, 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 PLATEAU

share for the table

OYSTERS, SHRIMP, LOBSTER, TUNA, CRAB FINGERS, PICKLED SHRIMP

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)

HEARTH GRILLED OCTOPUS, red curry, peanuts

SIMPLE FISH OF THE MOMENT, maple miso, lime

NEW YORK STRIP, bone-in, 18 oz

SIDES

choose three, share for the table

POMMES ALIGOT, 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

DE-LUXE LUNCH

\$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)

BUTTER BURGER, (2) 3oz burgers, American cheese, caramelized onions
SIMPLE FISH OF THE MOMENT, maple miso, lime
CLASSIC CAESAR SALAD, chicken pallaird
STEAK FRITES, salsa verde, jus
CACIO E PEPE, tagliatelle, parmesan, black pepper (vegetarian)

SIDES

share for the table

POMMES PURÉE
ASPARAGUS

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 ROYALE

\$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)

CRAWFISH BENEDICT "ETOUFFEE", fried green tomato, hollandaise, bacon

AVOCADO TARTINE, smashed avocado, heirloom tomato, poached egg

TUNA SALAD, local greens, grapefruit

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

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

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 GRILLED OCTOPUS SKEWERS, red curry, peanuts	52/dozen
BACON WRAPPED QUAIL, grana padano, spiced honey.....	48/dozen
BUTTER BURGERS, American cheese, caramelized onions	72/dozen
ENDIVE & APPLES, apples, farmers cheese, pecans	44/dozen
CRAB BEIGNETS, cane syrup butter.....	46/dozen
CAVIAR TOTS, crème fraiche, chive	72/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
WOOD FIRED OYSTERS, coriander, burnt lime chili butter	58/dozen
GULF SHRIMP COCKTAIL, horseradish, lemon	17 PP
PETITE PLATEAU, oysters on the half shell, shrimp cocktail, crab fingers, lobster	29 PP
THE GRAND PLATEAU, oysters on the half shell, shrimp, lobster, tuna, crab fingers, pickled shrimp	59 PP

DESSERT SELECTION

SEASONAL TARTLETS	42/dozen
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FOR PRICING AND MORE INFORMATION, PLEASE INQUIRE:

TEL. 832.745.2311 EVENTSSTATEOFGRACE@ROCKETFARMRESTAURANTS.COM

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