

GRACE

MODERN AMERICAN CLASSICS

Passed Appetizer Options

- Pimento Cheese Tostadas \$2/piece
- Risotto Balls \$3/piece
- Kobe "Corndogs" – mustard \$3/piece
- Burrata with Pesto on Grilled Bread \$4/piece
- Goat Cheese and Pistachio Crusted Grapes \$4/piece
- Chorizo Stuffed Dates Wrapped in Apple Wood Smoked Bacon \$5.50/piece
- Beef Satays - chimichurri sauce \$5/piece
- Cold Smoked Salmon – chopped egg, red onion, chives and capers \$5/piece
- Fish and Chips – micro-brew battered halibut on crispy Yukon Gold potato \$6/piece
- Citrus Poached Shrimp – horseradish cocktail sauce \$7/piece
- Mini Jumbo Lump Crab Cake – whole grain mustard and grapefruit on cucumber \$8/piece

Chef Designed Personal Menu by Our Executive Chef Blaine Staniford

Paired with Wines Chosen by Our Sommelier Team
Price varies

Prix Fixe Menus

A - \$95/person

Choice of Soup or Salad:

Soup of the Day

Wild Arugula – gala apple, chicories, walnuts, manchego cheese and roasted shallot vinaigrette

Choice of Entrees:

Filet Mignon 8 oz. – roasted garlic

Windy Meadows Chicken Schnitzel – wild arugula, sweet peppers, aged parmesan and roasted garlic aioli

Fish of the Day – seasonal preparation

House Made Pasta – seasonal vegetables and white wine butter sauce

Shared Sides:

Yukon Gold Potato Puree – crème fraiche and chives

Baby Spinach – crispy cured meat

Dessert:

Butterscotch Pudding- dulce de leche, marcona almond crumble and salted caramel gelato

Selection of Sorbet- candied citrus

VEGAN OPTION AVAILABLE ON ALL MENUS AT NO ADDITIONAL COST
ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.

B - \$105/person

Choice of Starter (host to choose 1 prior to event):

House Charcuterie – selection of cured and smoked meats with grilled bread
Grace Meatballs – cognac peppercorn cream, potato puree and huckleberry gastrique
Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce

Choice of Soup or Salad:

Soup of the Day

Wild Arugula – gala apple, chicories, walnuts, manchego cheese and roasted shallot vinaigrette
“Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette

Choice of Entrees:

Filet Mignon 8 oz. - roasted garlic

Windy Meadows Chicken Schnitzel – wild arugula, sweet peppers, aged parmesan and roasted garlic aioli

Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad

Fish of the Day – seasonal preparation

Maine Diver Scallops (3) – shallot potato cake and American caviar butter sauce

House Made Pasta – seasonal vegetables and white wine butter sauce

Prime 16oz. Strip – add \$15 per order

Prime Dry Aged Bone in Ribeye – add \$34 per order

Choice of Sides (host to choose 2 prior to event):

Yukon Gold Potato Puree – crème fraiche and chives

Baby Spinach – crispy cured meat

Baby Zucchini – toasted garlic, crispy farro and lemon thyme

Bacon Wrapped Onions – blue cheese vinaigrette

Mac 'n Cheese – caramelized sweet onions and Anaheim peppers

Choice of Desserts:

Butterscotch Pudding – dulce de leche, marcona almond crumble and salted caramel gelato

Cookies- warm Valrohna chocolate chip cookies

Selection of Sorbets – candied citrus

C - \$115 /person

Choice of Starter (host to choose 2 prior to event):

- House Charcuterie – selection of cured and smoked meats with grilled bread
- Cold Smoked Salmon – chopped egg, red onion, chives and capers
- Citrus Poached Shrimp – horseradish cocktail sauce
- Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce
- Grace Meatballs – cognac peppercorn cream, potato puree and huckleberry gastrique

Choice of Soup or Salad:

- Soup of the Day
- Wild Arugula – gala apple, chicories, walnuts, manchego cheese and roasted shallot vinaigrette
- “Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette

Choice of Entrees:

- Filet Mignon 8 oz. - roasted garlic
- Windy Meadows Chicken Schnitzel – wild arugula, sweet peppers, aged parmesan and roasted garlic aioli
- Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad
- Fish of the Day – seasonal preparation
- Maine Diver Scallops (3) – shallot potato cake and American caviar butter sauce
- House Made Pasta – seasonal vegetables and white wine butter sauce
- Prime 16oz. Strip – add \$15 per order
- Prime Dry Aged Bone in Ribeye – add \$34 per order

Choice of Sides (host to select 3 prior to event):

- Yukon Gold Potato Puree – crème fraiche and chives
- Grilled Asparagus – radicchio, spring onions with mustard vinaigrette and meyer lemon aioli
- Mac n’ Cheese – caramelized sweet onions and Anaheim peppers
- Baby Zucchini – toasted garlic, crispy farro and lemon thyme
- Bacon Wrapped Onions – blue cheese vinaigrette
- French Fries – parmesan cheese and fresh thyme
- Baby Spinach – crispy cured meat

Choice of Desserts:

- Butterscotch Pudding – dulce de leche, marcona almond crumble and salted caramel gelato
- Cookies- warm Valrohna chocolate chip cookies
- Selection of Seasonal Sorbets – candied citrus

VEGAN OPTION AVAILABLE ON ALL MENUS AT NO ADDITIONAL COST
ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.

Grace Banquet Wine List

Below are wines that we feel work well with our menu for large groups. Over 700 other options from all over the world may be reviewed for on our website at www.gracefortworth.com.

Champagne and Other Sparkling

Pierre Boever, <i>Des Dames de France, Grand Cru, Brut, RM</i>	NV	91
Les Mesnil, <i>Sublime, Grand Cru, Brut Rosé, Champagne, FR</i>	NV	138
Roederer <i>Estate, Brut Rosé, Anderson Valley, CA</i>	NV	68

Chardonnay

Au Bon Climat, <i>Runway Vineyard, Santa Maria Valley, CA</i>	2017	90
Eyrie Vineyards, <i>Estate, Dundee Hills, Willamette Valley, OR</i>	2021	85
J. Moreau & Fils, <i>Chablis, Burgundy, FR</i>	2021	71
Jordan, <i>Russian River Valley, Sonoma, CA</i>	2020	75
Chablis, <i>Les Fourneaux, Charly Nicolle, 1er Cru, FR</i>	2019	99

Italian Whites and Sauvignon Blanc

Ancient Peaks, <i>Sauvignon Blanc, Paso Robles, CA</i>	2022	43
Cloudy Bay, <i>Marlborough, NZ</i>	2021	68
Pighin, <i>Pinot Grigio, Friuli, IT</i>	2021	47

Pinot Noir

Bethel Heights, <i>Æolian, Eola-Amity Hills, OR</i>	2022	119
Fess Parker, <i>Ashley's, Santa Rita Hills, Santa Barbara, CA</i>	2021	120
Hartford Court, <i>Land's Edge Vineyard, Sonoma Coast, CA</i>	2019	105
Ken Wright Cellars, <i>Bonnie Jean Vineyard, Yamhill-Carlton, OR</i>	2021	145
Screen Door Cellars, <i>Russian River Valley, CA</i>	2021	79

Cabernet Sauvignon and Blends

Cade, <i>Howell Mountain, Napa, CA</i>	2019	199
Daou, <i>Reserve, Paso Robles, CA</i>	2021	103
Faust, <i>Napa, CA</i>	2020	125
Flora Springs, <i>Trilogy, Napa, CA (Cabernet Blend)</i>	2019	165
Jordan, <i>Alexander Valley, Sonoma, CA</i>	2018	135
Stag's Leap Wine Cellars, <i>Artemis, Napa, CA</i>	2020	139
Vignobles Pueyo, <i>La Fleur Garderose, Saint-Émilion, FR</i>	2015	119

Large Format Bottles (1.5L)

Zinfandel Blend, <i>The Prisoner, CA</i>	2019	210
Grenache Blend, <i>Domaine Du Pourra, Gigondas, FR</i>	2017	215

All wines are subject to availability
Over 700 other wine options available at www.GraceFortWorth.com