

Passed Appetizer Options

- Kobe "Corndogs" – mustard \$2/piece
- Beef Satays - chimichurri sauce \$3/piece
- Mini Jumbo Lump Crab Cake – whole grain mustard and grapefruit on cucumber \$5/piece
- East or West Coast Oysters – served on half shell with cocktail and mignonette sauces \$4/piece
- Cold Smoked Salmon – chopped egg, red onion, chives and capers \$4/piece
- Citrus Poached Shrimp – horseradish cocktail sauce \$5/piece
- Fish and Chips – micro-brew battered halibut on crispy Yukon Gold potato \$4/piece
- Chorizo Stuffed Dates Wrapped in Apple Wood Smoked Bacon \$2/piece
- Risotto Balls \$2/piece
- Pimento Cheese Tostadas \$1/piece
- Burrata with Pesto on Grilled Bread \$2/piece
- Goat Cheese and Pistachio Crusted Grapes \$2/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 - \$75/person

Choice of Soup or Salad:

Soup of the Day

Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro

Choice of Entrees:

Filet Mignon 8 oz. – roasted garlic

Windy Meadows Chicken – roasted Yukon potatoes, asparagus and salsa verde

Red Snapper – Two Brooks Farm jasmine rice, shrimp etouffee, pickled sweet peppers and scallions

House Made Pasta – seasonal vegetables and white wine butter sauce

Shared Sides:

Yukon Mashed Potatoes - 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 - \$95/person

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

House Charcuterie – selection of cured and smoked meats with grilled bread

Berkshire Baby Back Ribs – cilantro and toasted sesame

Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce

Choice of Soup or Salad:

Soup of the Day

Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro

“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 – roasted Yukon potatoes, asparagus and salsa verde

Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi

steamed bao buns and glass noodle salad

Red Snapper – Two Brooks Farm jasmine rice, shrimp etouffee, pickled sweet peppers and scallions

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

House Made Pasta - seasonal vegetables and white wine butter sauce

Colorado Rack of Lamb - cauliflower puree and golden raisins – add \$9 per order

Prime 16oz. Strip – add \$13 per order

Prime Dry Aged Bone in Ribeye – add \$24 per order

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

Yukon Mashed Potatoes – chives

Baby Spinach – crispy cured meat

Romanesco – meyer lemon, crispy capers, aged
parmesan

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

VEGAN OPTION AVAILABLE ON ALL MENUS AT NO ADDITIONAL COST
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C - \$85 /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
Berkshire Baby Berkshire Baby Back Ribs – cilantro and toasted sesame

Choice of Soup or Salad:

Soup of the Day

Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro
“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 – roasted Yukon potatoes, asparagus and salsa verde
Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi,
steamed bao buns and glass noodle salad
Red Snapper – Two Brooks Farm jasmine rice, shrimp etouffee, pickled sweet peppers and scallions
Maine Diver Scallops (3) - shallot potato cake and American caviar butter sauce
House Made Pasta - seasonal vegetables and white wine butter sauce
Colorado Rack of Lamb - cauliflower puree and golden raisins – add \$9 per order
Prime 16oz. Strip – add \$13 per order
Prime Dry Aged Bone in Ribeye – add \$24 per order

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

Yukon Mashed Potatoes – chives
Baby Spinach – crispy cured meat
Romanesco – meyer lemon, crispy capers,
aged parmesan
Mac n’ Cheese – caramelized sweet onions and anaheim peppers
Grilled Asparagus – chopped egg sauce and dehydrated mushroom crumble
French Fries – parmesan cheese and fresh thyme

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

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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

Bruno Paillard, <i>Premier Cuvee, Extra Brut Champagne</i>	NV	99
Roederer Estate, <i>Brut Rosé, Anderson Valley, California</i>	NV	59
Schramsberg, <i>Blanc de Blancs, California</i>	2017	67
Veuve Clicquot, <i>Yellow Label, Brut, Champagne</i>	NV	125

Chardonnay

Cakebread, <i>Napa</i>	2018	95
Far Niente, <i>Napa</i>	2018	140
Chablis, <i>Daniel-Etienne Defaix, Cote de Lechet</i>	2005	110
Jordan, <i>Russian River Valley</i>	2017	75
Kumeu River, <i>Estate, New Zealand</i>	2018	59
Stag's Leap, <i>Napa</i>	2018	62

Pinot Grigio and Sauvignon Blanc

Alois Lageder Pinot Grigio, <i>Benefizium Porer, Italy</i>	2017	52
Craggy Range, <i>Sauvignon Blanc, Te Muna Road, NZ</i>	2019	55
André Dezat, <i>Sauvignon Blanc, Sancerre, FR</i>	2019	75

Pinot Noir

Domaine Serene, <i>Evanstad, Willamette Valley, Oregon</i>	2015	148
Emeritus, <i>Hallberg Ranch, Russian River Valley, California</i>	2016	82
Illaha, <i>Bon Sauvage, Willamette Valley, Oregon</i>	2018	85
Merry Edwards, <i>Klopp Ranch, Russian River Valley</i>	2016	160
Parducci, <i>"Small Lot", Mendocino County</i>	2018	39
Stoller, <i>Willamette Valley, Oregon</i>	2018	63

Cabernet Sauvignon and Blends

Bella Novello by Paoletti, <i>Calistoga, Napa</i>	2015	62
Cakebread, <i>Napa</i>	2017	168
Chateau de Pez, <i>Saint Estephe, Bordeaux, France</i>	2015	125
Faust, <i>Napa</i>	2018	108
Heitz, <i>Napa</i>	2015	119
Nickle & Nickle, <i>Quarry Vineyard, Napa Valley</i>	2018	215
Paul Hobbs, <i>Napa</i>	2016	185
Tamber Bey, <i>Rabicano, Yountville, Napa (Blend)</i>	2017	85
The Prisoner, <i>Zinfandel Blend, Napa (Blend)</i>	2019	99
Trefethen, <i>Oak Knoll District, Napa</i>	2017	88

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