

## APPETIZER PLATTERS

### **Organic Spinach Dip**

A Rich Blend of Organic Spinach, Garlic, Parmesan & Cream  
Served with Carrots, Celery and Crispy Tomato Tortilla Chips  
Serves 10-14 \$25 Per Platter

### **Fire Roasted Pico de Gallo Salsa**

Fresh Flash Fried Nacho Chips  
Serves 10-14 \$25 Per Platter

### **Ripe Jersey Fresh Tomato & Mozzarella Caprese Style**

Served with Organic Micro Basil and Toasted Crostini  
Serves 10-14 \$65 Per Platter

### **Hickory & Cherry Wood Smoked Salmon**

Brandied Mustard Sauce with Chopped Egg, Lemon,  
Red Onion, Brined Caperberries and Pumpernickel Rye  
Serves 10 -14 \$110 Per Platter

### **Grilled Seasonal Vegetables**

Seasonal Vegetables Grilled with Basil Oil  
Serves 12-16 \$75 Per Platter

### **Wasabi Pea Crusted Ahi Tuna Loin**

Sushi Grade Yellow Fin Tuna with  
Pickled Japanese Cucumber Salad and Ginger Dip  
Serves 10 to 14 \$135 Per Platter

### **Classic Cheese Platter with Seasonal Fruits**

French Brie, Lightly Smoked Gouda, Vermont Cheddar,  
Danish Bleu and Goat Cheese  
Served with Water Crackers and Flatbreads  
Serves 10-14 \$75 Per Platter

### **Ultimate Artisan Cheese Platter**

A Selection of Five Extraordinary Artisan Cheeses...  
Our Long Valley Creamery Selection with Sage Derby and  
English Claret Cheddar, Kiln Dried Dates, Turkish Apricots  
and Lingonberry Port Jam with Artisan Breads  
Serves 10-14 \$145 Per Platter

### **Mediterranean Platter with Charred Shrimp**

Classic Chickpea Hummus, Whole Grain Tabbouleh,  
Kalamata Tapenade, Roasted Red Peppers, Marinated Olives  
and Pita Bread  
Serves 10-14 \$110 Per Platter

## ELEGANT PLATTERS

*Our platters are delivered cold and designed for reheating*

### **Deluxe Antipasto Display**

Prosciutto di Parma, Soppressata and Genoa Salami,  
Parmesan Cheese, Hand Pulled Mozzarella, Fire Roasted  
Peppers, Grilled Portobello Mushrooms, Marinated  
Artichokes, Cured Olives and Croustades  
Serves 10-14 \$95 Per Platter

### **Citrus Poached Shrimp Cocktail Platter**

Grated Horseradish, Traditional Cocktail Sauce & Fresh Lemon  
Colossal Size \$45 Per Dozen  
Jumbo Size \$36 Per Dozen

### **Deluxe Crisp Crudité Platter**

An Assortment of Garden Fresh Vegetables  
and Hand Blended Dipping Sauces  
(Please select two)  
Garlic Parmesan Dip, Chickpea Hummus,  
Caramelized Onion or Spicy Roasted Pepper  
Serves 10-14 \$55 Per Platter

### **Southwestern Platter**

Freshly Made Black and Red Corn Tortillas, Scrumptious  
Guacamole, Spanish Marinated Olives, House-Made Cilantro  
Scented Salsa, Spring Onions and Dairy Fresh Sour Cream  
Serves 10-14 \$90 Per Platter

### **Whole Wheat Penne Pasta Salad**

Grilled Natural Chicken, Torn Basil, Cherry Tomatoes, Peas,  
Organic Baby Spinach with Plum Tomato Scampi  
Serves 10-14 \$85 Per Pan

### **Fennel & Lemon Grilled Organic Chicken**

Roasted Fennel, Peppers, Artichokes and Shaved Ricotta Salata  
over Organic Field Greens with Grain House Sherry Dressing  
Serves 10-14 \$125 Per Platter

### **Garlic Roasted Tenderloin of Beef**

Brandied Horseradish Cream with Shaved Asparagus and  
Bulghar Wheat Salad  
Serves 20-25 \$245 Per Platter  
Serves 10-14 \$135 Per Platter

### **Garden State Eggplant Rollatini**

Pan-Fried Fresh Eggplant Wrapped Ricotta and Mozzarella  
Bathed in Slowly Stewed Hand-Crushed Tomatoes  
Serves 10-14 \$95 Per Pan



# THE GRAIN HOUSE TO YOUR HOUSE

A New Adventure in Dining

Special Catering Menu  
for Your Home or Business

CATERING ORDERS  
CALL 908-696-2334  
9:00AM - 6:00 PM DAILY

## OUR SELECTION OF GOURMET SANDWICHES

Please Select 3 Types Per Dozen Ordered  
\$55 Per Half Dozen

### Grilled Portabella & Baby Spinach

Jack Cheese and Roasted Peppers on Spinach Flat Bread

### Smoked Amish Ham & Swiss Cheese

Raspberry Mustard and Red Tip Lettuce on a Focaccia Roll

### Basted Turkey Breast & Brie

Hickory Bacon and Arugula with Lingonberry Aioli on a Thin Baguette

### Chicken Caesar Wrap

Romaine Lettuce and Grilled Natural Chicken Rolled in Herbed Flat Bread

### Pecan Chicken Salad with Quinoa

Butter Lettuce, Apricots & Cherry Tomatoes on 10-Grain Wheat Wrap

### Grilled Shallot Bathed Chicken

Spinach Leaves and Basil Pesto on Country Loaf

### Sliced Roast Beef & Sharp Cheddar on Brioche

Romaine Leaves with Shaved Red Onion and Horseradish Cream

### Solid White Albacore Tuna Salad

Tender Boston Bibb on an All-Butter Croissant

### Assortment of Delicate Tea Sandwiches

Please Select 4 Types Per Platter Ordered  
3 Dozen Tea Sandwiches Per Platter  
Serves 10-14 \$70 Per Platter

Truffled Egg Salad  
Poached Asparagus and Herbed Mascarpone  
Roasted Turkey and Cranberry Gouda with Lingonberry Spread  
Hickory Smoked Ham and English Cheddar, Honey Grain Mustard  
Smoked Salmon with Egg and Rose Essence  
Tender Shrimp and Chinese Parsley  
Chickpea Hummus and Grilled Mushrooms with Baby Spinach  
Classic Albacore Tuna Salad

## SALAD PLATTERS

### Diced Fruit Salad

Ripe Cantaloupe, Honeydew and Golden Pineapple Garnished with Raspberries, Strawberries and Jersey Blueberries

Serves 10-14 \$75 Per Platter

**Giant Lobster Cobb Salad** – Organic Field Greens with Smoked Bacon, Avocado, Bleu Cheese, Hard Cooked Egg & True Maine Lobster, Lemon Vinaigrette

Serves 10-14 \$125 Per Platter

**Our Famous Grain House Salad** – Organic Greens, Roquefort, Anjou Pears, Red Onion and Toasted Pecans with Sherry Vinaigrette

Serves 10-14 \$75 Per Platter

**Chilled Citrus Poached Salmon** – Accompanied by Sliced European Cucumber and Grilled Asparagus, Red Pepper Remoulade

Serves 10-14 \$95 Per Side

**Classic Niçoise Salad** - Organic Field Greens with Grilled Marinated Ahi Tuna, Dry Cured Olives, Sliced Potato and Tiny French Beans, Hard Cooked Eggs & Vine Ripened Tomato with Lemon & Unfiltered Olive Oil

Serves 10-14 \$85 Per Platter

## SOUPS & CHILIS

\$85 Per Gallon Serves 14-16

*Our soups and chilies are delivered cold and are designed for reheating*

**Organic Red Lentil Soup** - Crimson Lentils with Carrots, Celery, Vidalia Onions, and Ground Cumin Seed

**Our Famous Grain House Chili** - Lean Filet Mignon, Organic Grains

**Vegetarian Chili** - Slowly Braised Grains and Legumes with Smoked Chipotle and Serrano Peppers

## DESSERTS

**Artisan Style Apple Cobbler** Serves 20-30 \$70 Per Pan

**Deluxe Grain House Baked Cookies**  
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar \$24 Per Dozen

**Rich Chocolate Brownies & Blondies** \$24 Per Dozen

**N.Y. Style Cheesecake** Serves 12-14  
with Graham Cracker Crust \$55 Per Cake

**10" Apple Pie** "Crumbled Streusel Topping" \$48 Per Pie

**10" Chocolate Custard Pie** "All Butter Crust" \$52 Per Pie

**Chocolate Dipped Strawberries** \$24 Per Dozen

## BREAKFAST ITEMS

### Epicurean Quiches

- Grilled Vegetables with Gruyere Cheese & Smoked Amish Ham

- Wild Mushroom & Asparagus with Monterey Jack Cheese

Serves 8-10 \$20 per 9" Quiche

### Smoked Salmon Platter

Sliced Tomato, Red Onion, Brined Capers and Chopped Eggs with Russian Pumpernickle and Cream Cheese

Serves 10-14 \$110 Per Platter

### Rustic Baked Frittata

- Prosciutto di Parma, Pecorino Romano Cheese and Shaved Onion

- Pulled Chicken, Roasted Sweet Peppers, Portobello and Sharp White Cheddar

- Roasted Zucchini and Yellow Squash with Fresh Mozzarella and Pesto

- Crumbled Goat Cheese, Baked Artichokes and Kalamata Olives

- Double Crème Brie, Grilled Asparagus and Andouille Sausage

All Serve 10-12 \$55 Each

### Freshly Baked Large Homemade Muffins

Blueberry, Corn, Whole Bran, Cranberry-Almond  
\$24 Per Dozen

### Breakfast Tea Breads

Lemon-Poppy Seed, Marbled Swirl, Plain & Cappuccino  
\$30 Per Dozen

### All-Butter French Croissants

\$36 Per Dozen

### Our Famous Cinnamon Biscuits

\$24 Per Dozen

ALL MENU ITEMS ARE PRESENTED ON DISPOSABLE PLATTERS AND TRAYS. FLATWARE AND NAPKINS MAY ALSO BE ORDERED FOR AN EXTRA CHARGE

PLEASE PLACE YOUR CATERING ORDER AT LEAST 24 HOURS IN ADVANCE OF PICKUP. A CREDIT CARD DEPOSIT IS REQUIRED, AND THERE WILL BE A FEE OF 25% OF THE TOTAL FOR ORDERS CANCELLED LESS THAN 24 HOURS BEFORE SCHEDULED PICKUP.

ALL PRICES ARE SUBJECT TO NEW JERSEY SALES TAX.

PLEASE BE SURE TO ASK ABOUT OUR COMPLETE LINE OF EVENT CATERING SERVICES