



THE GRAIN HOUSE PARTY PLANNING LUNCH MENU

APPETIZERS

GOLDEN CALAMARI

PEPPADEW PEPPERS, ORANGE, PIGNOLI NUTS, REGGIANO CHEESE

MEDITERRANEAN PLATE

FALAFEL, HUMMUS, TABBOULEH, TAPENADE, GRILLED FLATBREAD

PAN FRIED GRAIN HOUSE CRAB CAKE

CUCUMBER SALSA, MICRO SALAD, GINGER EMULSION

Salad

OUR CHEF'S HAND CRAFTED SOUP OF THE DAY

GRAIN HOUSE SALAD

ORGANIC GREENS, ROQUEFORT CHEESE, ANJOU PEAR
RED ONION, TOASTED PECAN, AGED SHERRY VINAIGRETTE

ORGANIC RED LENTIL SOUP

INDONESIAN RED LENTILS WITH CARROTS, CELERY AND VIDALIA ONIONS
CUMIN AND A HINT OF JALAPEÑO

Entrée

HIBACHI SHRIMP WRAP

PEA SHOOTS, AVOCADO, SPINACH WITH MISO DRESSING

SMOKED TURKEY & BRIE SANDWICH

ORGANIC ARUGULA, CRISP BACON, SCALLION FUCELLE

HAND CRAFTED WHOLE WHEAT RAVIOLI

FRESH RICOTTA, SPINACH AND FONTINA CHEESE
VINE RIPENED CHERRY TOMATOES AND PEAS
TORN LOCAL BASIL, GRILLED PEPPER PUREE

FISH & CHIPS

ALE BATTERED CHATHAM COD, HAND CUT FRIES, MALT VINEGAR

SLICED FLAT IRON STEAK SANDWICH WITH HORSERADISH CREAM
GRILLED PEPPERS, ONION, MUSHROOM & SWISS ON A FRENCH ROLL

GRAIN HOUSE 100% AMERICAN KOBE BEEF BURGER
CHOICE OF CHEESE, HAND CUT FRIES, ONION RINGS

Dessert

STRAWBERRY SHORTCAKE

— CINNAMON BAKED BISCUIT —
DRISCOLL BERRIES AND HAND WHIPPED CREAM

GRAIN HOUSE PIE

MAPLE SOAKED GEORGIA PECANS
DULCE DE LECHE GELATO

FRESH LEMON TART

ALL BUTTER TART SHELL WITH SWEET LEMON CUSTARD
SEASONAL BERRY TOP

WARM APPLE BROWN BETTY

LOCAL APPLES AND SWEET PANKO
VANILLA BEAN ICE CREAM

INCLUDES OUR ARTISAN BREADS AND CREAMERY BUTTER
FRESHLY BREWED GRAIN HOUSE BLEND COFFEE - REGULAR AND DECAFFEINATED
ASSORTED TEAS FOR STEEPING, ICED TEA

THREE COURSE 33.

FOUR COURSE 39.

-PRICES ARE SUBJECT TO 20% SERVICE CHARGE AND NJ STATE SALES TAX-

