

# *The Grain House Party Planning Dinner Menu*

## **Appetizers**

### **Golden Calamari**

Peppadew Peppers, Orange, Pignoli Nuts, Reggiano Cheese

### **Pan Fried Grain House Crab Cakes**

Cucumber Salsa, Micro Salad, Ginger Emulsion

### **Prosciutto and Basil Stuffed Mozzarella**

Organic Lamb's Lettuce and Unfiltered Olive Oil

## **Salad**

### **Our Chef's Soup of the Evening**

Created Daily

### **Grain House Salad**

Organic Greens, Roquefort Cheese, Anjou Pear  
Red Onion, Toasted Pecan, Aged Sherry Vinaigrette

### **Hydroponic Arugula**

Shaved Fennel, Garden Herbs, Ricotta Salata  
Oven Dried Tomato, Black Olive Vinaigrette

## **Entrée**

### **Wok Charred Salmon**

Scallion Fried Rice, Edamame, Cilantro, Asparagus  
Maitake Mushroom

### **Roasted Griggstown Farm Chicken**

Hand Cut Noodles, Wild Mushroom, Smoked Bacon  
Early Spring Onion, Natural Jus

### **Pulled Chicken, Shrimp and Lobster**

Asparagus with Whole Wheat Penne, Plum Tomato Scampi

### **Aged Black Angus Delmonico Steak**

Tiny French Beans, Old Fashioned Mashed Potatoes  
Barolo Wine Syrup

### **Roasted Cauliflower Ravioli, della Rosa**

Dried Jersey Cranberries, Local Pecorino Cheese, Anise Bulb  
Mascarpone Cheese, Black Lentil & Mushroom Ragout

## **Dessert**

### **Strawberry Shortcake**

Cinnamon Baked Biscuit  
Berries and Hand Whipped Cream

### **Banana Cream Pie**

"In-Side Out"

### **Warm Apple Spring Roll**

Organic Granny Smiths, Cinnamon-Almond Custard  
Wild Turkey 80° Proof Gelato

### **Green Tea Crème Brûlée**

Harney & Son's Organic Tea  
Raw Turbinado Sugar

**Three Course 54.**

**Four Course 64.**

*Includes Our Artisan Breads and Creamery Butter*

Freshly Brewed Grain House Blend Coffee - Regular and Decaffeinated  
Assorted Teas for Steeping, Iced Tea

*~Prices are subject to 20% Service Charge and NJ State Sales Tax*