

The Grain House Party Planning Dinner Menu

Appetizers

Golden Calamari

Peppadew Peppers, Orange, Pignoli Nuts, Reggiano Cheese

Pan Fried Grain House Crab Cake

Cucumber Salsa, Micro Salad, Ginger Emulsion

Roasted Organic Beet "Carpaccio"

Italian Frisee Salad with Red Raspberries

Unfiltered First Press Orange Oil and 25-Year Vinegar

Our Chef's Soup of the Evening

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

Seared Wild Mushroom Cake and Cauliflower Francaise
Roasted Shallots and Lemon with Crunchy Capers

Grilled Pork Tenderloin

French Lentil and Andouille Sausage Stew with Coppertop Ale
Roasted Sweet Potato

Aged Black Angus Delmonico Steak

Tiny French Beans, Old Fashioned Mashed Potatoes Barolo Wine Syrup

Spaghetti Squash Ravioli with Rasins and Herbed Mascarpone

Dried Jersey Cranberries and Local Organic Apples
Toasted Pecans & Acorn Squash Emulsion

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

Chestnut Crème Brûlée

French Chestnut & Pure Cream
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