

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

Maine Crab Cake Bites

Organic Micro Green, Cucumber Relish and Ginger Emulsion

Our Chef's 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

Sweet Potato Gnocchi

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

Fish & Chips

Ale Battered Chatham Cod, Hand Cut Fries, Malt Vinegar

Sliced Flat Iron Steak Sandwich

Grilled Peppers, Onion and Mushrooms, Swiss with Horseradish Cream on a Ciabata Roll

Grain House 8oz. Black Angus Burger

Choice of Cheese, Hand Cut Fries, Onion Rings

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 33.

Includes Our Artisan Breads and Creamery Butter

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

Four Course 39.

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