



THE GRAIN HOUSE RESTAURANT PARTY PLANNING DINNER MENU

*PLEASE NOTE: THIS MENU IS SEASONAL AND SUBJECT TO CHANGE

Appetizer

Atlantic Calamari Fritti

Pepperoncini Peppers, Two Dipping Sauces

Avocado Toast

Marinated Heirloom Tomatoes, Burrata, Basil

Firecracker Shrimp

Crispy Shrimp tossed in Spicy Cherry Pepper Aioli



Salad

Grain House Salad

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

Caesar Salad

Organic Romaine, Fresh Lemon, Parmigiano Cheese, Peppadew Peppers

Organic Red Lentil Soup

Organic Red Lentils with Carrots, Celery & Tomato



Entrée

Salmon, Bay of Fundy – Nova Scotia

Miso Ginger Glaze, Market Vegetable Pad Thai

Griggstown Chicken

Cider Brined, Crispy Brussels Sprouts with Walnuts, Cranberry and Fennel, Orange Beurre Blanc

Homemade Beet Ravioli

Apples, Chestnuts, Blue Cheese Crumbles, Honey, Valencia Orange, Basil Sprouts

Flat Iron Steak

6oz Flat Iron Steak, Mashed Potatoes & Seasonal Vegetables

Bistro BBQ Short Ribs

Andouille Hush Puppies, Cauliflower Cannellini Mash

Grain House Burger

8oz Angus Beef, Brioche Bun, Hand Cut Fries, Onion Rings, Choice of Cheese

***8oz Prime Filet Mignon or 14oz Prime NY Strip- Available for \$12pp upcharge for Entire Party**



Dessert

Flourless Chocolate Cake

63% Dark Chocolate, Dark Chocolate Ganache, Fresh Whipped Cream

Cheesecake

Oreo Crust, Sea Salted Caramel, Fresh Berries

Ice Cream Sundae

Vanilla Ice Cream, Chocolate Syrup, Peanuts, Maraschino Cherry, Fresh Whipped Cream

FOUR COURSES \$52

Includes Our Artisan Bread and Creamery Butter

Freshly Brewed Grain House Blend Coffee, Assorted Teas for Steeping, Iced Tea

~Prices are Subject to 20% Gratuity & NJ Sales Tax