



**THE GRAIN HOUSE RESTAURANT  
PARTY PLANNING LUNCH MENU**

**ORGANIC RED LENTIL SOUP**  
MIREPOIX, TOMATO VEGETABLE BROTH

**LATE HARVEST SALAD**  
ORGANIC GREENS, SHAVED FENNEL, RED ONION, ENDIVE, FETA CHEESE  
CITRUS CHIVE VINAIGRETTE

**TRADITIONAL CAESAR SALAD**  
CRISP ORGANIC ROMAINE, PARMIGIANO REGGIANO, SOUR DOUGH GRISSINI



**WALDORF SANDWICH**  
GRIGGSTOWN CHICKEN ROTISSERIE SALAD, CRANBERRIES, PECANS, APPLES, BIBB LETTUCE  
YOGURT DRESSING, 7 GRAIN BREAD

**HOT ROAST BEEF**  
GRUYERE CHEESE, CARAMELIZED ONIONS, HORSERADISH AIOLI, GRAVY, BRIOCHE BUN

**CHICKEN PANINI**  
GRILLED GOFFLE FARM CHICKEN, ARUGULA, ROASTED TOMATO  
FRESH MOZZARELLA, LEMON BASIL AIOLI

**TURKEY REUBEN PANINI**  
TURKEY, SWISS CHEESE, CARAWAY SAUERKRAUT, SLAW, HOME MADE RUSSIAN DRESSING

**VEGETABLE PANINI**  
SPINACH & ARTICHOKE SPREAD, PORTOBELLO, FONTINA, ROASTED PEPPERS

**8 OZ. GRAIN HOUSE BURGER**  
OUR OWN SPECIAL BUTCHER'S BLEND OF SIRLOIN & BRISKET ON A BRIOCHE BUN  
SERVED WITH HAND CUT FRIES & ONION RINGS  
CHOICE OF CHEESE – AMERICAN, SWISS, CHEDDAR OR PROVOLONE



**FLOURLESS CHOCOLATE CAKE**  
63% DARK CHOCOLATE, DARK CHOCOLATE GANACHE  
FRESH WHIPPED CREAM

**DEEP DISH PECAN PIE**  
GEORGIA PECANS, WHITE CHOCOLATE GELATO

**WARM APPLE PIE**  
TAHITIAN VANILLA ICE CREAM  
FRESH WHIPPED CREAM

**THREE COURSES \$33\***  
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% Gratuity and NJ State Sales Tax~