



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

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

Appetizer

East Coast Calamari

Buttermilk, East Harvest Squash, Marinara

Avocado Toast

Marinated Heirloom Tomatoes, Burrata, Micro Basil

New England Style Crab Cake

Bell Pepper Coulis, Autumn Slaw, Gribiche Sauce



Salad

Late Harvest Salad

Organic Greens, Shaved Fennel, Red Onion, Endive, Feta Cheese, Citrus Chive Vinaigrette

Traditional Caesar Salad

Crisp Organic Romaine, Parmigiano Reggiano, Anchovy Dressing, Sour Dough Grissini

Organic Red Lentil Soup

Mirepoix, Tomato Vegetable Broth



Entrée

Faroe Island Salmon

Tri Colored Quinoa, Baby Kale, Ruby Red Grapefruit Sauce

Griggstown Farm Chicken

Cider Brined, Crispy Brussels Sprouts, Walnuts, Cranberry, Ancient Grains, Citrus Beurre Blanc

Flat Iron Steak

6 oz. Flat Iron Steak, Mashed Potatoes & Seasonal Vegetables

Homemade Butternut Squash Ravioli

Baby Leeks, Fulper's Farm Ricotta Cheese, Vegetable Broth

Stout Braised Short Ribs

Celery Root Puree, Roasted Baby Carrots, Stout Demi Glace

Grain House Burger

8oz Angus Beef

Fresh Brioche Bun, Idaho Fries, Onion Rings

Choice of American, Cheddar, Swiss or Provolone

Prime Angus 7oz Filet Mignon*

Served with Mashed Potatoes, Fresh Vegetables and homemade Steak Sauce

*(\$12 per person upcharge for the 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 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~