



Plated Lunch & Dinner Menus

Plated Dinner Menu includes Assorted Soft Drinks, and Coffee & Tea Service

APPETIZERS

Please Select One (1)



Baked Three-Cheese Cannelloni

Pine Nuts, Parmesan, Parsley & Slowly Simmered Marinara

Homemade Potato Pancake

Topped with Smoked Salmon & Crème Fraîche

Mediterranean Plate

Served over Bibb Lettuce with Falafel, Olive Tapenade, Tabouleh, Hummus & Warm Pita

Market Vegetable Risotto

Parmesan & Herb Oil

Spinach & Cheese Ravioli

Pancetta & Wild Mushrooms

Poached & Chilled Shrimp Cocktail

Tender Greens & Spiced Cocktail Sauce

(If Selected, \$4 Supplemental Fee per person will Apply)

Potato Crusted Crab Cake with Micro Greens

Stone Ground Mustard

(If Selected, \$5 Supplemental fee per person will apply)

SALADS

Please Select One (1)



Traditional Caesar Salad

Parmesan Cheese & Garlic Croutons

Mixed Greens & Arugula

Julienne Apples, Candied Walnuts, Shaved Manchego Cheese & White Balsamic Vinaigrette

Signature Grain House Salad

Mixed Greens, Roquefort Cheese, Anjou Pears, Toasted Pecans & Aged Sherry Vinaigrette

Baby Wedge Salad

Bacon, Crispy Shallots, Cherry Tomatoes & Blue Cheese Dressing



Plated Lunch & Dinner Menus

(Continued)

ENTRÉES

Please Select Two (2) Entrées Plus a Vegetarian Entrée to be Offered Tableside - Entrées served with Dinner Rolls



OCEAN COLLECTION

Pan Roasted Red Gulf Snapper

Sweet Potato & Rock Shrimp Hash with Fresh Asparagus

Honey Miso Glazed Salmon

Market Vegetable Pad Thai, Toasted Peanuts, Ginger & Sweet Soy

Sole Française

Lemon Sauce, Roasted Tomato & Asparagus Couscous



FARM COLLECTION

Herb Roasted French Chicken Breast

Arugula, Pecorino Risotto with Cherry Tomatoes, Red Peppers & Lemon Zest

Chicken Medallions

Sundried Tomato, Artichoke Hearts & Lemon Wine Sauce with Rice Pilaf

Stuffed Chicken Breast

Prosciutto di Parma, Spinach & Mozzarella, Natural Jus & Herb Roasted Potato



LAND COLLECTION

Grilled Flat Iron Steak

Barbaresco Reduction, Mashed Potatoes with Sautéed Green Beans tossed in Lemon & Garlic

Slow Braised Boneless Short Ribs

Bistro Style with Natural Jus, Mashed Potatoes & Glazed Baby Carrots

Herb Seared Filet of Beef

Cabernet Demi Glace, Roasted Potatoes & Asparagus

(\$4 Supplemental Fee per person will Apply)



GARDEN COLLECTION

Roasted Red Pepper Stuffed with Butternut Squash Risotto

Wild Mushroom Sabayon

Slow Braised Portobello Mushroom

Katchari Stew of Brown Rice, Sweet Potato, Kale, Cashews, Black Chickpeas,
Coconut Curry Broth Cucumber Carrot Slaw



Plated Lunch & Dinner Menus

(Continued)

DESSERT

Please Select One (1)

New York Style Cheesecake with Fresh Strawberries

Granny Smith Apple Pie with Caramel Drizzle

Espresso Soaked Tiramisu with Kahlua Whipped Cream

Chocolate Mousse Cake

Gluten-Free Flourless Chocolate Cake (requires 5 days notice)

Custom Designed Special Occasion Cake

Children Ages 4-10 years old, Chicken Fingers & French Fries- \$19.95 each

Children 3 years old & under are complimentary

Call Our Sales Office for Planning & Pricing 908-696-2315