



Grain House Holiday Lunch Buffet

DECEMBER 16TH-20TH, 2019 11:30AM-2:30PM

DOMESTIC, LOCAL AND INTERNATIONAL CHEESES WITH GOURMET BREADS



TUSCAN KALE, ROMAINE HEARTS, SHAVED CARROTS, PARMESAN, WHITE ANCHOVY,
SEVEN GRAIN CROUTONS, CAESAR DRESSING

ARUGULA, ORGANIC MESCLUN, APPLES, ROASTED SQUASH,
GOAT CHEESE, TOASTED PECANS, PUMPKIN SEEDS, APPLE CIDER VINAIGRETTE

CERTIFIED ANGUS BEEF ROASTED PRIME RIB AU JUS
GREEN PEPPER CORN SAUCE

SAGE ROASTED TURKEY BREAST
LOCALLY MILLED CORN BREAD AND SAUSAGE STUFFING, CHESTNUTS, TRADITIONAL PAN DRIPPINGS




SAUTÉED FAROE ISLAND SALMON
BULGAR WHEAT, DRIED APRICOTS, RUBY RED GRAPEFRUIT BEURRE BLANC

GLAZED PIT-SMOKED HAM
BOURBON CHERRY BASTE, PINEAPPLE RELISH, SMASHED SWEET POTATOES,
THYME, CARAMELIZED DATES, BROWN SUGAR

MUSHROOM MAC AND CHEESE
HOMEMADE BECHAMEL CHEESE SAUCE

ROASTED WINTER ROOT VEGETABLE MEDLEY

JAPANESE KABOCHA PUMPKIN SOUP



PEACH-CRANBERRY-OAT COBBLER, BANANA CINNAMON BREAD PUDDING,
PUMPKIN PIE, SOUTHERN PECAN PIE, SEASONAL FRUIT,
HOLIDAY COOKIES, CUPCAKES, CANNOLI

\$25.00 PER PERSON

DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY

RESERVATIONS RECOMMENDED 908-221-1150 OR OPENTABLE.COM

