



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

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

Appetizer

East Coast Calamari

Buttermilk, Late Harvest Squash, Marinara

Avocado Toast

Marinated Heirloom Tomatoes, Burrata, Micro Basil

White Claw Crab Cake

Avocado Mousse, Julienne Asian Vegetable Slaw, Hoisin-Tamari Peanut Dressing



Salad

Grain House Salad

Organic Greens, Shaved Red Onion, Anjou Pear, Blue Cheese, Spiced Walnuts, Sherry Vinaigrette

Traditional Caesar Salad

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

Organic Red Lentil Soup

Mirepoix, Tomato Vegetable Broth



Entrée

Faroe Island Salmon

Tri Colored Quinoa, Rainbow Swiss Chard, Ruby Red Grapefruit Emulsion

Griggstown Farm Chicken

Crisp Mac & Cheese Wedge, Baby Brussels Sprouts, Oven Dried Tomatoes, Roasted Garlic Pan Sauce

Flat Iron Steak

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

Homemade Butternut Squash Ravioli

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

Pumpkin Ale Braised Short Ribs

Caramelized Parsnip Puree, Roasted Root Vegetables, Pumpkin Ale Demi-Glace

Grain House Burger

8oz Angus Beef

Fresh Brioche Bun, Idaho Fries, Onion Rings

Choice of American, Cheddar, Swiss or Provolone

Prime Angus 8oz 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~