



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

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

Homemade Butternut Squash Ravioli

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

Flat Iron Steak

6oz Flat Iron Steak, Mashed Potatoes & Seasonal Vegetables

Pumpkin Ale Braised Short Ribs

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

Grain House Burger

8oz Angus Beef, Brioche Bun, Idaho Fries, Onion Rings, Choice of Cheese

***8oz Prime Angus Filet Mignon**-Mashed Potatoes & Fresh Vegetables- \$12pp Upcharge for 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 Bread and Creamery Butter

Freshly Brewed Grain House Blend Coffee, Assorted Teas for Steeping, Iced Tea

~Prices are Subject to 20% Gratuity & NJ Sales Tax