



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

ORGANIC RED LENTIL SOUP
MIREPOIX, TOMATO VEGETABLE BROTH

GRAIN HOUSE SALAD
ORGANIC GREENS, SHAVED RED ONION, ANJOU PEAR, BLUE CHEESE
SPICED WALNUTS, SHERRY VINAIGRETTE

KALE CABBAGE CAESAR SALAD
CRISP TUSCAN KALE, NAPA CABBAGE, BRUSSELS SPROUTS, PARMIGIANO REGGIANO
WHITE ANCHOVY, CAESAR DRESSING



WALDORF CHICKEN SALAD
CRANBERRIES, PECANS, APPLES, BIBB LETTUCE, YOGURT DRESSING
7 GRAIN BREAD OR LETTUCE WRAP

SHAVED HOT ROAST BEEF
GRUYERE CHEESE, CARAMELIZED ONIONS, HORSERADISH AIOLI, PAN GRAVY, BRIOCHE BUN

CHICKEN PANINI
GRILLED GOFFLE FARM CHICKEN, ARUGULA, ROASTED TOMATO
FRESH MOZZARELLA, LEMON BASIL AIOLI, ASIAGO CIABATTA

PILGRIM PANINI
OAT-HONEY BREAD, ROASTED TURKEY, HERB STUFFING, CRANBERRY MAYONNAISE, CHUTNEY

VEGETARIAN PORTOBELLO "CHEESESTEAK" PANINI
MEATLESS, GRILLED PORTOBELLO STEAKS, SAUTÉED ONIONS, ROASTED PEPPERS
PROVOLONE, ASIAGO CIABATTA

8 OZ. GRAIN HOUSE BURGER
OUR OWN SPECIAL BUTCHER'S BLEND OF SIRLOIN & BRISKET ON A BRIOCHE BUN
SERVED WITH HAND CUT FRIES & ONION RINGS
CHOICE OF CHEESE – AMERICAN, SWISS, CHEDDAR OR PROVOLONE



FLOURLESS CHOCOLATE CAKE
63% DARK CHOCOLATE, DARK CHOCOLATE GANACHE
FRESH WHIPPED CREAM

DEEP DISH PECAN PIE
GEORGIA PECANS, WHITE CHOCOLATE GELATO

WARM APPLE PIE
TAHITIAN VANILLA ICE CREAM
FRESH WHIPPED CREAM

THREE COURSES \$33* PER PERSON

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~