



THE GRAIN HOUSE RESTAURANT
PARTY PLANNING DINNER MENU

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

Appetizer

East Coast Calamari

Buttermilk, Gold Bar Squash, Marinara

Avocado Toast

Marinated Heirloom Tomatoes, Burrata, Micro Basil

Ribeye Spring Rolls

Shaved Beef, Onions, Mushrooms, Cheddar Cheese



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

Pea Shoots, Shiitake Mushrooms, Ginger, Organic Zucchini Noodles

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

Butternut Squash Ravioli

Organic Spinach, Asparagus, Sage-Alfredo Sauce

Homestyle Meatloaf

Cremini Mushrooms, Whipped Potatoes, Grilled Asparagus, Pearl Onion Gravy

Grain House Burger

8oz Angus Beef

Fresh Brioche Bun, Idaho Fries, Onion Rings

Choice of American, Cheddar, Swiss or Provolone



Dessert

Pumpkin-Vanilla Bread Pudding

Vanilla Ice Cream, Bourbon Caramel

Individual Apple Pie

Vanilla Ice Cream, Salted Caramel

Warm Chocolate Chip Cookies

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~