



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

ORGANIC RED LENTIL SOUP
MIREPOIX, TOMATO VEGETABLE BROTH

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

CAESAR SALAD
ROMAINE HEARTS, CRISPY PARMIGIANO REGGIANO, WHITE ANCHOVY, CAESAR DRESSING



WILD RICE BOWL
BABY KALE, BRUSSELS SPROUTS, SWEET POTATOES, CAULIFLOWER, CREAMY CHIPOTLE RANCH

CALIFORNIA SHRIMP BLT
SMOKED BACON, AVOCADO, ROMAINE, TOMATO, SRIRACHA MAYO
SEVEN GRAIN BREAD
FRIES OR SALAD

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

AVOCADO STUFFED LONG LINE TUNA SALAD
RED AND YELLOW TOMATO, ARUGULA, CILANTRO LIME DRESSING

VEGGIE BURGER
FALAFEL, QUINOA, GARDEN VEGETABLES, CUCUMBER YOGURT SAUCE
FRIES OR SALAD

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



PUMPKIN-VANILLA BREAD PUDDING
VANILLA ICE CREAM, BOURBON CARAMEL

WARM CHOCOLATE CHIP COOKIES

INDIVIDUAL APPLE PIE
VANILLA ICE CREAM, SALTED CARAMEL

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~