



**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, Spanish Anchovy

Organic Red Lentil Soup

Mirepoix, Tomato Vegetable Broth



Entrée

Faroe Island Salmon

Tabbouleh Style Couscous, Fried Baby Artichokes, Heirloom Tomato Chutney

Griggstown Farm Chicken

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

8oz Bistro Steak

Mashed Potatoes & Seasonal Vegetables

Triple Cheese Ravioli

Roasted Asparagus, Peas, Oyster Mushrooms, Garden Herbs, Lemon- Pine Nut Sauce

Homestyle Cremini Mushroom Meatloaf

Whipped Potatoes, Grilled Asparagus, Beef Gravy

Grain House Burger

8oz Angus Beef

Fresh Brioche Bun, Idaho Fries, Onion Rings
Choice of American, Cheddar, Swiss or Provolone



Dessert

Banana Bread Pudding

Crème Anglaise

Individual Apple Pie

Vanilla Ice Cream, Salted Caramel

Lemon Curd

Strawberries, Whipped Cream, Phyllo Dough

FOUR COURSES \$56

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~