



THE GRAIN HOUSE RESTAURANT PARTY PLANNING DINNER MENU

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

*MENU DESIGNED FOR GROUPS UP TO 25 GUESTS

Family Style Appetizers for the Table

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



Tableside Choice of Salad or Soup

Grain House Salad

Organic Greens, Shaved Red Onion, Anjou Pear, Blue Cheese, Spiced Walnuts, Sherry Vinaigrette

Traditional Caesar Salad

Crisp Organic Romaine, Crispy Parmigiano Reggiano, Spanish Anchovy

Organic Red Lentil Soup

Mirepoix, Tomato Vegetable Broth



Tableside Choice of 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

Homemade Pappardelle Pasta

Yellow Squash Noodles, Fava Beans, Pea Leaves, Beech Mushrooms, Arugula Pesto, Pine Nuts, Pecorino

Blackened Florida Grouper

Southern Succotash, Key Lime Beurre Blanc

Grain House Burger

8oz Angus Beef

Fresh Brioche Bun, Idaho Fries, Onion Rings

Choice of American, Cheddar, Swiss or Provolone

Upgrade to 8 oz Filet Mignon: \$17 per person additional (charge applies to entire party)



Tableside Choice of Dessert

Banana Brownie Bread Pudding

Vanilla Ice Cream, Crème Anglaise

Individual Apple Pie

Vanilla Ice Cream, Salted Caramel

Lemon Curd

Strawberries, Whipped Cream, Phyllo Dough

FOUR COURSES \$58*

Includes Our Artisan Breads and Creamery Butter

Freshly Brewed Grain House Blend Coffee- Regular and Decaffeinated, Assorted Teas, Iced Tea

~Prices are subject to 20% Gratuity and NJ State Sales Tax~