



THE GRAIN HOUSE RESTAURANT PARTY PLANNING DINNER MENU FALL 2023

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

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



Salad

Grain House Salad

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

Little Gem Caesar Salad

Honey Gem Lettuce, Crispy Parmesan Reggiano, Spanish Anchovy, Caesar Dressing

Goat Cheese Salad

Garden Frisée, Arugula, Toasted Pecans, Ruby Grapefruit, Avocado, Maple Lime Dressing

Seasonal Soup

Chef's Choice



Entrée

Pan Seared Faroe Island Salmon

Mushroom Dumplings, Sauteed Baby Bok Choy, Ginger Edamame Broth

Griggstown Farm Chicken

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

Homemade Pappardelle Pasta

Pea Leaves, Beech Mushrooms, Arugula Pesto, Pine nuts, Pecorino Broth

Blackened Florida Grouper

Southern Succotash, Key Lime Beurre Blanc

Barolo Braised Beef Short Ribs

Blue Cheese Whipped Yukon Gold Potatoes Roasted Butternut Squash, Pine Nut Gremolata

Grilled Cauliflower Steak

Tri-colored Quinoa, Roasted Garlic, Capers

Grilled Angus 8oz Filet Mignon*

*((\$15 per person upcharge applies per order of Filet)



Dessert

Banana Brownie Bread Pudding

Vanilla Ice Cream, Crème Anglaise

Individual Apple Pie

Vanilla Ice Cream, Salted Caramel

Pumpkin Oreo Crème Brulée

Seasonal Sorbet

FOUR COURSES \$68*

Includes Bread Service

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~