



**THE GRAIN HOUSE RESTAURANT  
SPRING/SUMMER PARTY PLANNING THREE COURSE DINNER MENU**

**PARTY PLANNING MENU INCLUDES...**

**Salad Course**

**Grain House Salad**

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

**Seasonal Soup**

**Little Gem Ceasar**

Honey Gem Lettuce, Crispy Parmigiano Reggiano, Spanish anchovy, Caesar Dressing

**Goat Cheese Salad**

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

**Entrée Course**

**Everything Crusted Faroe Island Salmon**

Garlicky Spinach, Grilled Fennel, Clover Honey, Grain Mustard Sauce

**Griggstown Farm Chicken**

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

**House Made Cavatelli Pasta**

Sugar Snap Peas, Fava Beans, Beech Mushrooms  
Arugula Pesto, Pine Nuts, Pecorino

**Sauteed Local Black Sea Bass**

Grilled Asparagus, Fingerling Potatoes, Cioppino Sauce

**Grilled 8oz Filet Mignon**

Seasonal Vegetable, Whipped Yukon Potatoes, Au Poivre Sauce

**Dessert Course**

**Key Lime Curd**

**Individual Apple Pie**

**Valrhona Chocolate Torte**

**Seasonal Sorbet**

**THREE COURSES \$60\***

Includes Bread Service with first course  
Freshly Brewed Grain House Blend Coffee and Tea Service

**Family Style Appetizer's for the Table**

**All Appetizers served to the table...**

**East Coast Calamari**

Buttermilk, Gold Bar Squash, Marinara

**Cornflake Almond Medallions**

Goffle Farm Chicken, Sriracha, Blue Cheese, Scallions

**Bacon Wrapped Short Rib Minis**

Roasted Garlic Demi-Glace, Rosemary

**Avocado Toasts**

Marinated Heirloom Tomato, Burrata Cheese, Basil

**Optional \$15 per Guest**

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