



**THE GRAIN HOUSE RESTAURANT
WINTER 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

Kale Caesar

Kale and romaine mix, focaccia crouton, Spanish anchovy, Caesar dressing

Seasonal Soup

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 Pappardelle Pasta

butternut squash, fava beans, beech mushrooms
arugula pesto, pine nuts, pecorino

Sauteed Local Black Sea Bass

Grilled Asparagus, Fingerling Potatoes, Shellfish 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~