



## ***The Grain House Party Planning Dinner Menu***

Designed for Private Dining Groups of 10-25 guests

\*Please Note: This Menu is Seasonal and Subject to Change  
Menu Selections are taken Tableside

### **Appetizer**

#### **Atlantic Calamari Fritti**

Pepperoncini Peppers, Two Dipping Sauces

#### **Chicken & Spinach Quesadilla**

Salsa, Guacamole, Sour Cream

#### **Red Lentil Soup**

Crimson Lentils, Carrots, Celery, Tomato

### **Salad**

#### **Grain House Salad**

Organic Greens, Blue Cheese, Anjou Pear, Red Onion, Pecans, Aged Sherry Vinaigrette

#### **Caesar Salad**

Organic Romaine, Fresh Lemon, Parmigiano Cheese, Peppadew Peppers

### **Entrée**

#### **Salmon, Bay of Fundy, Nova Scotia**

Miso Ginger Glaze, Market Vegetable Pad Thai, Tempura Scallions, Pickled Cucumbers

#### **Griggstown Farm Chicken**

Local Cider Brined, Butternut Squash Mac-n-Cheese, Caramelized Carrot Purée  
Lettuce Sprout & Pine Nut Salad

#### **Flat Iron Steak**

Served with Mashed Potatoes, Fresh Vegetables and Homemade Steak Sauce

#### **Homemade Gorgonzola Ravioli**

Angus Steak Tips, Wild Mushrooms, Baby Spinach, Pine Nuts

#### **Slow Braised Portobello**

Kitchari Stew with Brown Rice, Sweet Potato, Kale, Cashews, Black Chickpea,  
Coconut Curry Broth, Cucumber Carrot Slaw

#### **Fish & Chips**

Coppertop Ale Battered Chatham Cod, Hand Cut Fries, Health Slaw, Homemade Tarter, Malt Vinegar

### **Dessert**

#### **Individual Apple Pie**

Tahitian Vanilla Ice Cream

#### **Flourless Chocolate Cake**

63% Dark Chocolate, Dark Chocolate Ganache

#### **Double Deep Pecan Pie**

Georgia Pecans, White Chocolate Gelato

### **\$52 per Person**

*Includes Our Artisan Breads and Creamery Butter, Freshly Brewed Grain House Blend Coffee, Assorted Teas for Steeping, Iced Tea*

*Bring In Your Own Special Occasion Cake- \$2.00 per person Cake Fee*

*Order a Special Occasion Cake- \$3.50 per person*

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