



## *The Grain House Party Planning Dinner Menu*

### **Appetizers**

#### **Golden Calamari**

Peppadew Peppers, Orange, Pignoli Nuts, Reggiano Cheese

#### **Pan Fried Grain House Crab Cake**

Cucumber Salsa, Micro Salad, Ginger Emulsion

#### **Parmesan Roasted Meatballs**

Light Marinara with Grated Locatelli Cheese  
Basil-Mascarpone Fondue

### **Salad**

#### **Our Chef's Soup of the Evening**

Created Daily

#### **Grain House Salad**

Organic Greens, Roquefort Cheese, Anjou Pear  
Red Onion, Toasted Pecan, Aged Sherry Vinaigrette

#### **Boston Bibb Salad with Cave Aged Danish Bleu Cheese**

Toasted Pine Nuts, Ripe Avocado and Citrus Vinaigrette

### **Entrée**

#### **Wok Charred Salmon**

Scallion Fried Rice, Edamame, Cilantro, Asparagus  
Maitake Mushroom

#### **Roasted Griggstown Farm Chicken**

Searred Wild Mushroom Cake and Cauliflower Francaise  
Roasted Shallots and Lemon with Crunchy Capers

#### **Garlic and Rosemary Grilled Berkshire Pork Chop**

Iron-Baked Corn Bread with Cantonese Lap Cheong Sausage  
Red Cabbage Health Slaw, Spiced Apricot Coulis

#### **Aged Black Angus Delmonico Steak**

Tiny French Beans, Old Fashioned Mashed Potatoes  
Barolo Wine Syrup

#### **Whole Wheat Mozzarella Ravioli with Fresh Peas**

Pan Roasted Plum Tomatoes and Local Sweet Basil  
Fire Grilled Red Pepper Puree and Pure Jade Oil

### **Dessert**

#### **Strawberry Shortcake**

Cinnamon Baked Biscuit  
Driscoll Berries and Hand Whipped Cream

#### **Grain House Pie**

Maple Soaked Georgia Pecans  
Dulce de Leche Gelato

#### **Warm Apple Spring Roll**

Organic Granny Smiths, Cinnamon-Almond Custard  
Cinnamon Stick Ice Cream

#### **Peanut Butter Cream Pie**

Fresh Driscoll Strawberries  
Whisked Sweet Cream, Peanut Crumbs

Three Course 54.

Four Course 64.

#### **Includes Our Artisan Breads and Creamery Butter**

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

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

