



The Grain House Party Planning Lunch Menu

Appetizers

Golden Calamari

Peppadew Peppers, Orange, Pignoli Nuts, Reggiano Cheese

Mediterranean Plate

Falafel, Hummus, Tabbouleh, Tapenade, Grilled Flatbread

Pan Fried Grain House Crab Cake

Cucumber Salsa, Micro Salad, Ginger Emulsion

Salad

Our Chef's Soup of the Day

Grain House Salad

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

Organic Red Lentil Soup

Indonesian Red Lentils with Carrots, Celery and Vidalia Onions
Cumin and a Hint of Jalapeño

Entrée

Hibachi Shrimp Wrap

Pea Shoots, Avocado, Spinach with Miso Dressing

Smoked Turkey & Brie Sandwich

Organic Arugula, Crisp Bacon, Scallion Fucelle

Whole Wheat Mozzarella Ravioli with Fresh Peas

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

Fish & Chips

Ale Battered Chatham Cod, Hand Cut Fries, Malt Vinegar

Sliced Flat Iron Steak Sandwich

Grilled Peppers, Onion and Mushrooms, Swiss with Horseradish Cream on a French Roll

Grain House 8oz. Black Angus Burger

Choice of Cheese, Hand Cut Fries, Onion Rings

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 33.

Four Course 39.

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~

