

THE GRANOLA BAR IS COMMITTED TO GIVING YOU AN OUTSTANDING CATERING EXPERIENCE FOR EVENTS OF ALL SIZES! WE OFFER PICK-UP, DELIVERY, AND ON-SITE CATERING. ADDITIONALLY, THE GRANOLA BAR SPACES ARE AVAILABLE FOR PRIVATE PARTIES & EVENTS! NEED AN EXTRA HAND? WE OFFER SERVICES FOR PARTY DESIGN & DECOR, SET-UP, AND MORE – JUST ASK!



BOOK OUR FOOD TRUCK!

CATERING, FOOD TRUCK & PRIVATE PARTY INQUIRIES: CRISSI@THEGRANOLABARCT.COM

PLEASE ALLOW AT LEAST 72 HOURS NOTICE FOR ALL CATERING ORDERS

BAKERY PLATTERS

SIGNATURE GRANOLA BARS

PALEO/GLUTEN FREE COOKIES & BROWNIES

BAKERY SWEETS

BEVERAGES

BOX OF JOE | SERVES 10

includes cups, stirrers, sweetener, and milk(s)
» non-dairy milk available

TEA TIME | SERVES 10

assorted tea bags and hot water;
includes cups, stirrers, sweetener, and milk(s)
» non-dairy milk available

BOTTLED BEVERAGES

- » iced coffee
- » fresh brewed iced tea
black, green or hibiscus
- » lemonade
- » half & half
- » bottled water
- » sparkling water

platter sizes

small 8-10 » large 12-15

WESTPORT
275 POST ROAD EAST
WESTPORT, CT 06880
203.349.5202

GREENWICH
41 GREENWICH AVE
GREENWICH, CT 06830
203.883.5220

STAMFORD
THE GRANOLA BAR TO GO
700 CANAL STREET
STAMFORD, CT 06902
203.883.0304

RYE
96 PURCHASE STREET
RYE, NY 10580
914.709.4229

ARMONK
575 MAIN STREET
ARMONK NY 10504
914.861.3070

catering menu

@THEGRANOLABAR

platters to share

PALEO BAKERY PLATTER

assorted muffins, breads & scones served with raw honey & house almond butter

BAKERY PLATTER

assorted muffins & bagels served with butter, cream cheese (plain & scallion), jam and house made almond butter

HOUSE CURED SALMON

our house cured salmon served with bagels, cream cheese (plain & scallion), sliced tomatoes, capers & red onion

MINI PARFAITS

your choice of one of our signature parfaits

TEA SANDWICHES

selection of cucumber & tzatziki, house cured salmon & scallion cream cheese, turkey & cranberry cream cheese, egg salad & sprouts

TGB SIGNATURE DEVILED EGGS

(12 per order) selection of house traditional style, candied turkey bacon, house cured salmon

FRUIT PLATTER

fresh seasonal fruits

EGG STRATA

whole eggs or egg whites

» cheddar & bacon

» spinach, feta & tomato

» black bean, cheddar & pico de gallo served with a side of avocado mash

HOUSE SPREADS PLATTER

choice of fresh seasonal vegetables, house made chips, or paleo breadsticks with your choice of two spreads: traditional hummus, beet hummus, green goddess dressing, house tzatziki

AVOCADO TOAST

chunky avocado served on toasted multigrain or paleo flax bread

» olive oil and sea salt

» bacon & house jalapeño sauce

» house cured salmon

» feta & crushed red pepper flakes

platter sizes

small 8-10 » large 12-15

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

wrap platters

» choose one type of wrap or a combination

THE BEACH

double bacon, egg and cheese with avocado and hot sauce

THE DANA

egg whites, spinach, avocado & turkey bacon

THE HEISENBERG

sausage, two eggs, bacon, cheddar cheese, and hot sauce

BREAKFAST BURRITO

two eggs scrambled with quinoa, black beans, avocado, cheddar cheese, and pico de gallo

ALMOND CHICKEN SALAD

house made almond chicken salad with mixed greens

MISO CHICKEN

chicken, veggie slaw, black sesame granola with miso aioli

BUFFALO CHICKEN

chicken, cheddar cheese, jalapeño sauce, hot sauce, lettuce and tomato

BABABOOEY

roasted turkey, swiss cheese, bacon, mixed greens, tomato, and tgb signature sauce

VEGGIE BURGER

house black bean patty, avocado, mixed greens, tomato, miso aioli

signature salad bowls

» served family style!

BRUSSELS & KALE

shaved brussels sprouts, kale, quinoa, sesame almonds, and dried cranberries tossed in maple-mustard vinaigrette

THE NAUGHTY COBB

mixed greens, chicken, hard boiled eggs, feta cheese, tomato, cucumber, and our house made maple-bacon granola with your choice of dressing

MODERN FARMLY

baby kale, sausage, goat cheese, sweet potatoes, and spiced pumpkin seeds with maple-mustard vinaigrette

HOUSE MARKET SALAD

mixed greens, cucumbers, carrots and tomatoes with your choice of dressing

QUINOA BOWL

cucumbers, tomatoes, avocado, black beans

TOP IT OFF!

CHICKEN » ROASTED TURKEY » BACON » BAKED SALMON
HOUSE CURED SALMON » PALEO FLAX CROUTONS

house made dressings

» green goddess » maple-mustard

» fig balsamic » citrus vinaigrette

(all dressings are gluten free)

BUILD YOUR OWN boutique box

» choose one of each of the following «

MAIN

» crunchy elvis

» paleo turkey club

» bababooley wrap

» raw oatmeal

» almond chicken

» brussels & kale

» breakfast burrito

» house market

» house market

» the heisenberg

» miso chicken wrap

» salad w/chicken

SIDE » fresh fruit » salad greens

SWEET TREAT

» granola bar

» sweet potato brownie

» energy bites

» cookie

» muffin of the day

BEVERAGE

» iced coffee

» fresh brewed iced tea

» lemonade

» bottled water