# THEBBAR

# LARGE PARTY MENU GOOD MORNING, BETTER NIGHT:

RYE, DARIEN, & UWS | FOR GROUPS OF 8+ | BEVERAGES ON CONSUMPTION | ALL PRICES PER PERSON

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# BREAKFAST/BRUNCH PACKAGE 35 PP

### TOASTS SELECT 2

On sourdough. Served family style

GRILLED PEACH & RICOTTA Grilled peaches, whipped

ricotta, hot honey and mint

#### RASPBERRY & COTTAGE CHEESE

Fresh raspberries, cottage cheese, raspberry reduction

#### TRUFFLE HONEY & RICOTTA

Whipped ricotta and truffle honey

#### SIGNATURE AVOCADO TOAST

- CITRUS OLIVE OIL & SEA SALT
- APPLE, GOAT CHEESE & HONEY
- SHAVED EGG, SALSA MACHA & LEMON ZEST
- BACON & JALAPEÑO PARM SAUCE
- SMOKED SALMON & PICKLED ONION +8

# BAKERY +6

BREAKFAST BAKERY PLATTER<sup>‡</sup> Bakery tray of TGB granola bars and muffins

## PARFAITS SELECT ]

Individual servings. Sub cashew yogurt +2

CLASSIC PARFAIT Greek yogurt, berries & granola

AFTERNOON DELIGHT +2 Greek yogurt, Vanilla Almond granola, dark chocolate chunks, berry compote

MAINS SELECT 3

Served family style

CHALLAH FRENCH TOAST Berries & maple syrup

BUTTERMILK PANCAKES Berries & maple syrup

SWEET POTATO PANCAKES Whipped butter & maple syrup

BEC Over easy egg, cheese & bacon on brioche

PESTO EGG WRAP Scrambled eggs, avocado, parmesan, pesto

DANA WRAP Egg whites, spinach, avocado, turkey bacon CRUNCHY ELVIS +2 Greek yogurt, Vanilla Almond granola, almond butter, honey, banana

MORNING ZEST +2 Greek yogurt, strawberry compote, almond butter, and Morning Zest granola.

HEISENBERG Scrambled eggs, sausage, bacon, cheddar cheese, hot sauce

BUFFALO BEC Bacon, egg, American cheese, avocado, buffalo-style cream cheese on an everything bagel

HUEVOS RANCHEROS Two soft eggs, cotija cheese, avocado, spiced black beans, salsa macha, pickled onion, pico de gallo

BREAKFAST BURRITO Scrambled eggs, quinoa, black beans, avocado, American cheese, pico de gallo

STEAK & EGG BURRITO +5 Hashbrowns, black beans, avocado, pickled onions, scallions, chimichurri, jalapeño parm sauce



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Tax and 20% large party gratuity not included in per person prices. \* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ‡ Contains nuts.

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# LUNCH PACKAGE 45 DD

### SANDWICHES SELECT.

Served family style

#### AVOCADO GRILLED CHEESE

#### PARMESAN CRUSTED AVOCADO GRILLED CHEESE On sourdough

ALMOND CHICKEN SALAD WRAP

Chicken salad with Maple Bacon granola, grapes, mixed greens, heirloom tomato

#### **THE 203**

Chicken, bacon, cheddar, tomato, mixed greens, green goddess, on brioche

#### CHICKEN CAESAR WRAP (CRISPY OR GRILLED)

Grilled chicken, romaine, shaved Brussels and cauliflower, Parmesan Rosemary granola, lemon anchovy dressing

#### HOT HONEY CHICKEN SANDWICH

Asian slaw, pickles, green goddess on brioche

Served family style

CRISPY BRUSSELS

FRENCH FRIES

#### DESSER +8 pp

TGB BAKERY TRAY OF **BARS & BROWNIES** 

#### **BUFFALO CHICKEN WRAP**

Chicken, cheddar cheese, parmesan jalapeño sauce, hot sauce, mixed greens, heirloom tomato

STEAK & CHIMI SANDWICH +5 Seared steak, arugula, avocado aioli,

crispy shallots, chimichurri on sourdough

#### BAGEL & LOX

Smoked Nova salmon, scallions, cream cheese, cucumber and pickled onion on a toasted everything bagel

#### TUNA WRAP

Tuna, heirloom tomato, avocado, arugula, salsa macha on sourdough

#### BURGER

Pat LaFrieda dry-aged double smash patty, caramelized onions, gouda cheese, pepper herb aioli on toasted brioche

ROASTED POTATOES

Tarragon house seasoning, remoulade

TIRAMISU

#### CHOCOLATE CAKE

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#### **BAR CAESAR**

Romaine, shaved Brussels and cauliflower, Parmesan Rosemary granola, lemon anchovy dressing

#### NAUGHTY COBB

Mixed greens, chicken, hard boiled egg, feta, tomato, cucumber, Maple Bacon granola and fig balsamic vinaigrette

#### WARM BRUSSELS

Roasted Brussels and cabbage tossed with tahini dressing, topped with Black Sesame granola

#### CRISPY KALE & HALLOUMI SALAD

Crispy kale, gooseberries, toasted pumpkin seeds, cider vinaigrette

#### MACRO BOWL

Roasted cauliflower, beet hummus, sweet potato, goat cheese, walnuts, over sautéed kale with tahini vinaigrette

#### TACO BOWL

Pork carnitas, avocado, sweet potato, spiced black beans and pickled onion with pico de gallo over roasted cauliflower

#### BABY KALE, AVOCADO & SESAME SEARED TUNA +10

Baby kale, avocado, watermelon radish, miso ginger dressing

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# DINNER PACKAGE 65 PP

### STARTERS SELECT 2

served family style

**GRILLED ARTICHOKES** Butter bean purée, gremolata, Aleppo pepper, sea salt

ROASTED CARROTS Beet hummus, Black Sesame granola, pomegranate seeds, lemon

WATERMELON SALAD Feta, pickled onion, basil, tajin, hot honey, pistachios, champagne vinaigrette

BRUSSELS SPROUTS Mint, cashews, chili lime vinaigrette

MARINATED OLIVES Red pepper flakes, lemon zest, EVOO

SHISHITO PEPPERS Black Hawaiian sea salt

FRIED MONTAUK CALAMARI Lemon aioli

CRISPY KOREAN CHICKEN WINGS Gochujang, sesame seeds, green onions TUNA TARTARE MINI TACOS

Avocado, pineapple serrano chili dressing, salsa macha on a hard shelled corn tortilla

GRILLED PEACH & RICOTTA TOAST Grilled peaches, ricotta, hot honey, mint, on sourdough

TRUFFLE HONEY RICOTTA TOAST Whipped ricotta, truffle honey, sea salt on sourdough

EVERYTHING BAGEL PIGS IN A BLANKET With spicy mustard

NACHOS Plant based queso, plant based sour cream, corn tortilla chips, roasted corn, pickled pico de gallo, tajin, hawaiian sea salt, cilantro

BEER BATTERED FRIED PICKLES Spicy dill dip



BURRATA & GRILLED SQUASH

Grilled zucchini, pomegranate seeds, toasted almonds, arugula, maple citrus vinaigrette

BAR CAESAR SALAD Shaved Brussels, cauliflower, Parmesan Rosemary granola, lemon anchovy dressing

CRISPY KALE & HALLOUMI SALAD Crispy kale, gooseberries, toasted pumpkin seeds, cider vinaigrette

BABY KALE, AVOCADO, WATERMELON RADISH SALAD Miso ginger dressing

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### MAINS SELECT 3

served family style

HALLOUMI TACOS

Hot honey, pico de gallo, green goddess dressing

GOCHUJANG SHRIMP TACOS Grilled shrimp, mango pico

de gallo, herb aioli

STEAK TACOS Remoulade, arugula, crispy shallots, lemon

PRIME DRY AGED BEEF SLIDERS Sautéed Vidalia onion, cheddar cheese, pickles, TGB Sauce

#### EGGPLANT PARM SLIDERS

Fried eggplant, marinara, fresh mozzarella, basil

#### HOT HONEY CHICKEN

Asian slaw, pickles, green goddess dressing

#### HERB LIME RICE BOWL

Edamame, corn, cilantro, crispy chili, furikake, fresh lime

ADD CHICKEN, SHRIMP, OR TOFU +9
SALMON, STEAK OR SESAME CRUSTED TUNA +12

CHICKEN MILANESE Arugula, gooseberries, shaved parm, champagne vinaigrette

PAN SEARED SALMON Roasted potatoes, asparagus, beurre blanc sauce

CAULIFLOWER STEAK Romesco, gremolata, lemon zest, sea salt

#### TRUFFLE & WILD MUSHROOM PAPPARDELLE Wild mushroom cream sauce,

black truffle, parmesan

#### LEMON ZUCCHINI PAPPARDELLE Grilled zucchini, fresh basil,

ricotta, lemon zest



ROASTED POTATOES

Tarragon house seasoning, remoulade

TRUFFLED CAULIFLOWER PURÉE Cauliflower, EVOO, truffle purée, sea salt

ROASTED BROCCOLINI EVOO, lemon

ROASTED ASPARAGUS Shaved parmesan, EVOO

#### FRENCH FRIES

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CHOCOLATE CAKE

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DESSERT

TGB BAKERY TRAY OF

**BARS & BROWNIES**