Time for Dessert

Cakes: All cake prices are for 8" double layer unless noted.

Carrot $40

Red Velvet $40

Chocolate $40

Guinness Chocolate $45

Rock and Roll Opera (Suzette's Special 2) $45

Pistachio $40

Vanilla $40

Peanut Butter $40

Banana $40

Lemon Blueberry $45

Strawberry $45

Mint Chocolate $45

All flavors can be made into cupcakes as well
Small size $2.50, min order 12 per flavor
Large size $4.25, min order 6 per flavor

Pies: All pies are 10" in diameter and serve 8-10

Pumpkin $20

Turtle Pumpkin $25

Apple $22

Pecan $22

Derby (Chocolate chip pecan) $22

Chocolate Cream $22

Beth's Chess $18

Lemon Meringue $25

Cherry $25

Blueberry $25

Graham Crust Pies

Snickers $20

Lemon Blueberry $20

Smores $20

Peanut Butter Chocolate $22

Cheesecakes: 9" Rounds

Pumpkin $35

Apple $35

Chocolate $35

Chocolate Chip $35

Suzette's Triple Chocolate Surprise $45

Mint Chocolate Chip$ 45

Banana $30

Cookie Boxes **$25.00**
Granola, Chocolate Chip, Peanut Butter Oatmeal, Sugar, No Bake, Kitchen Sink, Monster, Peanut Butter Explosion.
12 assorted or as you like.

Brownies and Bars **$2.50/each**
Peanut Butter Crispy Treats, Lemon Bars, Strawberry Jam Bars. Minimum special order 12.

There will be an additional 20% fee for all items requiring special catering trays or utensils

Some special request and special dietary concerns can be accommodated. All orders must given two business days in advance, except on Thanksgiving, Christmas and New Years when orders must be placed one week in advance

Call Nealie with any questions and to place your order

812 401-8111
info@granolajar.com

The Granola Jar's

Catering Menu, Holiday Order and Dessert Guide

"Let's Do Lunch"

We can accommodate any size tray

Sandwich Tray: **$44 and up**
Choose any of our cold sandwiches or wraps and we can either individually wrap and label or have guests make them up themselves and we will include assorted mayo's mustards and a lettuce and tomato tray.

Silver Dollar Sandwiches: **$25 per dozen**
Fluffy white silver dollar rolls with your choice of Ham, Turkey, Roast Beef or Corned Beef with a cheese of your choice. These would also be great with our home-style chicken salad, tuna salad or our dilled egg salad. Must be ordered by the dozen.

Serve with assorted chips or any of our salads by the pound

Big Green Salads by the pound as well: **$8.99 per serving**
Curry Met Salad, Jive Salad, Tangled up in Blue, or the Blue Buffalo Salad with the dressings on the side.
(Single servings are a meal by themselves)

Main Dish Salads by the Pound **$11.99 a pound**
Have our Home-Style Chicken Salad, Balsamic Chicken Salad, Tuna Salad or Dilled Egg Salad for your group.

Cold Deli Salads by the Pound: We offer Basil Pesto Tortellini, Poppy Seed Vegetables, Broccoli Slaw with a Sesame Dressing, Jalepéno Macaroni Salad, Roasted Sweet Potatoes with dried cranberries and almonds in a lemon dressing and Fruit Salad.
We do suggest a 1/4th pound per person

Meat and Cheese Tray: **$30 and up**
Your choice of Turkey, Ham and Roast Beef for added charge with Swiss, Provolone or Gouda Cheese.
We suggest 1/4th pound of meat per person, bread & condiments extra.

Add loaf of Bread **$5.50 per loaf**
White, Wheatberry or Marble Rye Bread

Rolls **$9 per dozen**
French Rolls, Multigrain Rolls
Corn Bread (9x13) **$15**

Soups to Go **$14 per quart**
Taco, Tomato Basil, Broccoli Cheddar, Chicken and Wild Rice, Cheesy Potato.

Party Time

Vegetable Trays: $55
With either spicy or regular ranch a tray for 25

Fruit Trays: $60
For 20. Add a creamy carmel dip for $7.50

Fancy Cheese Tray: $60
Brie, goat, blue and assorted cube cheeses with crackers for 6.

Hummus with Toasted Pita or Baguette: $25
Either our walnut hummus or our roasted red pepper hummus for 6.

Roasted Vegetable Tray: $55
Roasted Sweet Potatoes, New Potatoes, and Carrots, Asparagus with a garlic aioli dip. 16" tray feeds 20-25.

Smoked Salmon Flatbread: $45
Chunks of salmon tomatoes and red onion on top of cream cheese covered flat bread Serves 15-20.

Fig and Goat Cheese Tarts: $35
Marinated balsamic figs and pecans atop a goat cheese laced puff pastry. Serves 12-15.

Pear and Brie Bites: $35
These perfect little two bite appetizers are sure to be a hit at your holiday party. Phyllo cups filled with chunks of brie cheese, sweetened pears and pecan pieces. Serves 12-15.

Roasted Red Pepper Hummus Topped Cucumber Slices: $25
A crisp, light and fresh addition to your party. Serves 12 -15.

Caprice Skewers: $45
Cherry tomatoes with fresh mozzarella and basil with balsamic dipping sauce 15 people.

Curried Nuts: $16.95/lb
A great nibble for any party.

Shrimp with Cocktail Sauce: Market Price

Mini Cordon Blues: $25 for 24
Chicken, ham and Swiss cheese in a breaded shell, always a party hit.

Blue Cheese Puffs: $25 for 24
A soft puff with blue cheese throughout, one of our most popular treats.

Baked Brie with Cranberry or Blueberry Chutney: $25/$35
A wheel of Brie topped with cranberry chutney encased in puff pastry and baked to perfection. Comes in small or large.

Beef or Pork Tenderloin with Silver Dollar Rolls:
Sliced thin or left as is: Please call for current pricing

Pulled Pork in a Newcastle Nut Brown Ale Sauce: $55
Perfect for a crowd, Pork shoulder slow roasted in spices and Newcastle and then drenched in our own sauce.
5 pounds is the minimum order. Feeds 20.

Add Pretzel Buns to your pulled pork $18 per dozen

Spinach and Artichoke Dip $30
Serves 15-20.

Roasted Red Pepper Dip $30
Serves 15-20.

Spicy Buffalo Chicken Dip $35
Serves 15-20.

Tortilla Chips $6.99

Dinner Time

All Casseroles are in a 9 x 12 oven ready pan and serve 6-8 People
$40

Chicken Cordon Bleu Casserole: Breaded chicken, ham and Swiss cheese topped with a rich creamy sauce.

Kentucky Hot Brown Casserole: Homemade white bread, turkey and with decadent cheese sauce, Topped with tomatoes and bacon and baked to perfection.

Tamale Pie: A tex mex favorite with ground beef, chorizo sausage and a medley of black beans, green peppers and onion topped with a layer of corn bread.

Ground Beef Shepherd's Pie Ground Beef, mushrooms, carrots, peas and corn topped with garlic mashed potatoes.

Fiesta Chicken Casserole Chicken and tomato salsa with black beans corn, cheddar cheese topped with homemade pie crust baked to perfection.

Country Chicken Casserole; A laid back night favorite. Chunks of chicken with hash browns in a cheesy sauce topped with French fried onions.

Sides and Extras

Cranberry Chutney $15 (quart)
Chipotle Cranberry Chutney $15 (quart)
Frozen Dumplings $12 (pound)
Waldorf Salad with Curried Nuts and Coconut $35
Serves 10-15.
Roasted Sweet Potatoes with Pineapple and Pecans $35
Serves 10-15.
Old School Green Bean Casserole $25
9x12 oven ready pan.
Corn Pudding $30
9x12 oven ready pan.
Sage and Sausage Stuffing $35
9x12 oven ready pan.
Crunchy Sweet Potato Bake with Pecans $35
9x12 oven ready pan.
Macaroni and Cheese $30
9x12 oven ready pan.
Roasted Salt and Pepper or Rosemary Red Potatoes $35
9x12 oven ready pan.
Roasted Sweet Potatoes $35
9x12 oven ready pan.

There will be an additional 20% fee for all items requiring special catering trays or utensils

Did you know we can also work and deliver your event? Let us know how we can help you!

Breakfast and Brunch Time

Spicy Sausage and Egg Bake $35
Hash brown Potato brunch bake $30
Ham and Swiss Quiche $35
Spinach and Cheddar Quiche $25
Blue Cheese and Cheddar Quiche $25
Brunch Oven Omelet $30
Goat Cheese, Tomato with Basil Pesto Quiche $35
Don't Forget Granola $7.50 for12 ounce
Croissants $1.50 a piece
Whipped Strawberry Butter $8.50 a pint

Coffeecakes 9" Bundt $30
Cinnamon Crunch, Orange, Chocolate Swirl, Blueberry.

Muffins $30
Blueberry, Banana Oat, Banana Chocolate Chip Oat, Pumpkin, Morning Glory. 12 assorted or as you like.