

BRUNCH

available Saturday & Sunday
10AM-2PM only
serves 8-10

HOUSE-MADE BISCUITS & GRAVY - 60

THICK CUT PEPPER BACON - 50

PORK SAUSAGE PATTIES - 40

BLACK FOREST HAM - 40

PANCAKES - 50

SCRAMBLED EGGS - 30

CRISPY HASH BROWN POTATOES - 30

DESSERTS

BREAD PUDDING BITES - 50

bite size portions of our homemade bread pudding + crème brulee sauce (serves 10-15)

COOKIE & BROWNIE TRAY - 30

assortment of soft baked cookies and chocolate brownies (serves 10)

WHOLE CARROT CAKE - 50

homemade spiced cake + candied pecans + cream cheese icing

Serving great food starts with great quality ingredients.

We proudly source ingredients from partners committed to quality, authenticity, and practices that work to create a sustainable future.

CALL US TODAY

TO PLACE YOUR ORDER

101 North 10th Street
Noblesville, IN
(317) 774-5740

Please contact and give a minimum of 48-hour notice for any catering orders.

CLANCY'S

HOSPITALITY

EXPLORE OUR OTHER CONCEPTS!

THE
PRETENDER
HI-FI LOUNGE & BAR

THE
FOUNTAIN
ROOM

LOCAL SINCE 1982
GRINDSTONE CHARLEY'S
RESTAURANT • BAR

CLANCY'S
HAMBURGERS

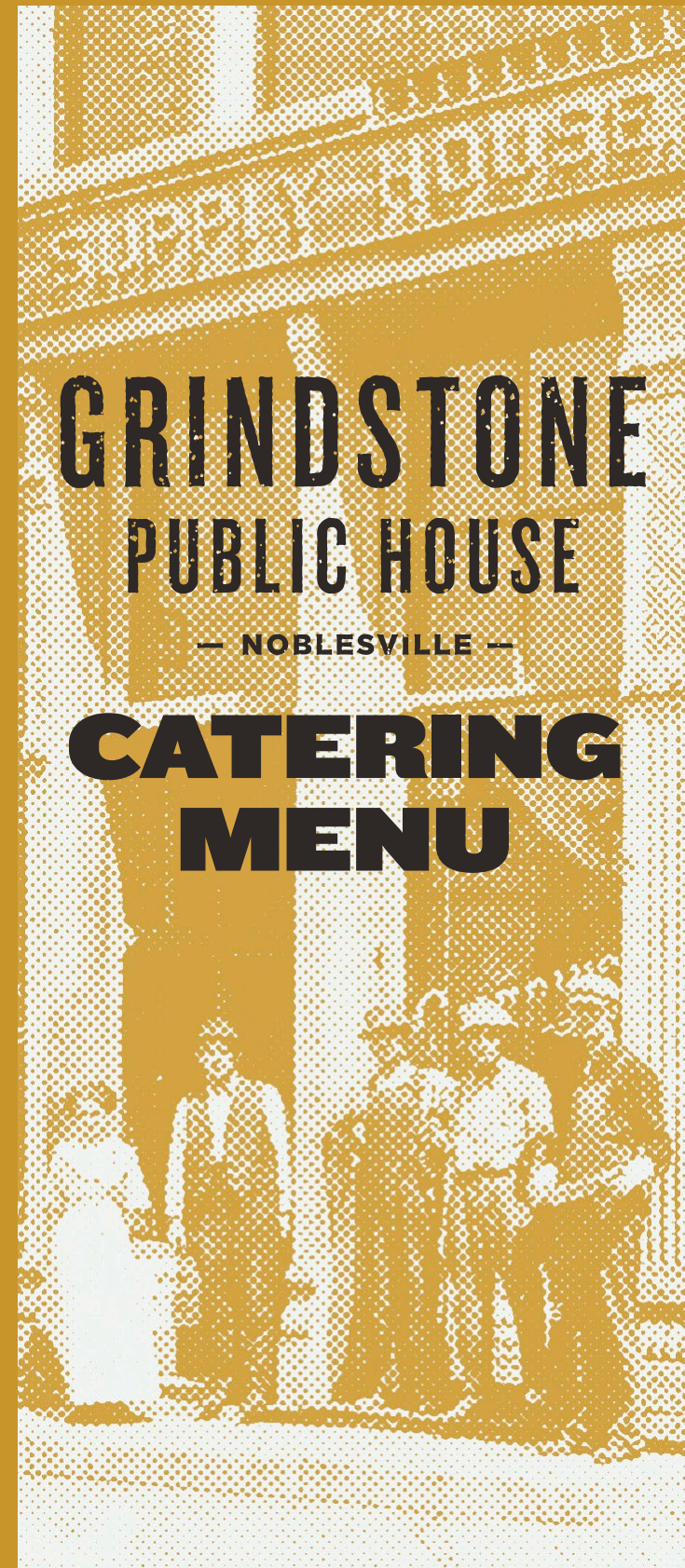
GRINDSTONE
ON THE MONON

MICHAELANGELO'S
ITALIAN • BISTRO

GRINDSTONE PUBLIC HOUSE

— NOBLESVILLE —

CATERING MENU



APPETIZERS

serves 8-10

FRIED GREEN TOMATOES - 50

hand-breaded + topped with parmesan
+ parsley + chipotle ranch

PRETZELS & PUB CHEESE - 60

fresh-baked Bavarian pretzel sticks + tortilla
chips + craft beer cheese tavern dip

CRAB DIP - 80

creamy crab + cajun seasoning + cheddar jack
cheese + green onions + tortilla chips + pita bread

SHRIMP COCKTAIL - 125

twenty five jumbo shrimp + fiery horseradish
cocktail sauce + lemons

SLIDERS

served as a pan of 10 slider sandwiches
(serves 5-10)

NASHVILLE CHICKEN - 60

buttermilk fried chicken + nashville hot
sauce + pepper jack cheese + bacon + ranch

TINY WAGYU TOPPERS - 60

ground wagyu beef + shredded lettuce +
american cheese + house tartar sauce

FILET - 70

seasoned center cut usda beef medallion
+ swiss cheese + crispy onion straws +
horseradish cream sauce

PORK TENDERLOIN - 60

hand-breaded or grilled + lettuce + tomato
+ onion + pickle

MAINS

serves 8-10

CHICKEN & NOODLES - 80

flavorful broth with chicken + roasted
vegetables + herbs + homestyle egg noodles
+ yukon gold mashed potatoes

MEATLOAF - 90

house-made beef & pork blend
meatloaf + demi-glaze

BABY BACK RIBS - 130

five full racks of our signature fifteen spice
rubbed pork ribs + choice of bbq sauce

CHICKEN FINGERS - 75

thirty hand-breaded chicken strips +
choice of dipping sauce

WHISKEY CHICKEN - 120

ten grilled chicken breasts + bourbon bbq
glaze + pepper jack cheese + bacon + crispy
onion straws

PRIME RIB - 180

five pounds of slow roasted, herb crusted
usda beef ribeye + au jus + horseradish
cream sauce

WINGS

served with celery, carrots & choice
of ranch or blue cheese dressing

50 WINGS - 100

100 WINGS - 180

sauce choice: bbq, buffalo, bourbon bbq,
tangy peach bbq, nashville hot sauce

SIDE DISHES

serves 10-15

MAC & CHEESE - 40

COLE SLAW - 30

GREEN BEANS - 35

GRILLED ASPARAGUS - 40

FRESH FRUIT - 30

MASHED POTATOES - 40

BAKED POTATOES - 40

ZUCCHINI NUT BREAD LOAF - 10

SOUP & SALADS

small salad serves 5-10

large salad serves 10-15

HOMEMADE SOUP - 25

ask about our ever-changing soup selection
(one quart serves 5)

HOUSE SALAD - 30/50

spring mix + cheddar jack cheese + tomato + red
onion + cucumber + croutons + choice of dressing

CAESAR SALAD - 30/50

chopped romaine + parmesan cheese +
croutons + caesar dressing

SOUTHERN FRIED CHICKEN - 60/100

spring mix + cheddar jack cheese + honey
mustard dressing + tomato + bell peppers +
hard-boiled egg + candied bacon + candied
pecans + crispy fried chicken

COBB - 60/100

romaine lettuce + blue cheese crumbles +
tomatoes + carrots + avocado + hard-boiled egg +
bacon + grilled chicken + blue cheese dressing