

# 24 CARROTS

HOLIDAY DELIVERED









### HOLIDAY TRADITION 26.00 pp + tax

Minimum 15 Guests

#### MENU INCLUDES

Menu includes assorted holiday rolls with butter, traditional cranberry sauce, and basic holiday décor for buffets. Includes disposable plates, cutlery, and napkins. China, flatware, and glassware available at an additional charge.

#### Salads

Select 1 salad

#### Entrées

Select 1 entrée. Additional Entrée + 5.00 pp.

#### Accompaniments

Select 2 accompaniments.

#### SALADS

#### 24 Carrots Caesar Salad

Romaine Lettuce, Parmesan, Garlic Croutons, House-Made Dressing

#### Wild Arugula

Granny Smith Apples, Medjool Dates, Candied Walnuts, Manchego, Shaved Red Onion, Champagne Vinaigrette

#### Farro, Baby Kale, Roasted Butternut Squash Salad

Maytag Blue Cheese, Dried Cranberries, Toasted Almonds, Sherry Vinaigrette

#### **FNTRÉE SELECTIONS**

#### Garlic and Thyme-Roasted Chicken Breast

Dijon Mustard-Roasted Chicken Jus

#### Maple-Glazed Roasted Turkey Breast

Whiskey Thyme Gravy

#### Seared Lemon Snapper

Pomegranate Chimichurri

#### Seared Atlantic Salmon

Leek and Chive Soubise

#### Red Wine-Braised Short Rib

Braising Jus Reduction

#### Baby Spinach and Quinoa

Toasted Pine Nuts, Dried Cherries, Goat Cheese, Applewood-Smoked Bacon, Sherry Vinaigrette

#### Harvest Greens

Red and Yellow Teardrop Tomatoes, Sun-Dried Cranberries, Caramelized Pecans, Choice of House-made Raspberry or Balsamic Dressing

#### Butter Lettuce Salad

Caramel-Roasted Pear, Candied Pecans, Dried Cranberries, Aged White Cheddar, Maple Apple Cider Vinaigrette

#### Santa Maria Style Tri-Tip

Garlic Parsley Maître d'Hôtel Butter

#### Pan-Seared Hanger Steak

Café De Paris Butter, Balsamic Glaze

#### Peppercorn-Crusted Prime Rib

Rosemary Au Jus, Horseradish Crème Fraiche Chef Required

#### Brown Sugar-Glazed Ham

Cracklin' Brown Sugar and Cider Baked Hame

#### **ACCOMPANIMENTS**

#### Roasted Fingerling Potatoes

Garlic Herb Butter

#### Roasted Garlic-Whipped Potatoes

Traditional Gravy

#### French Onion Cheese Potatoes

Potato and White Cheddar Gratin

Crispy Parmesan Polenta Cake

Wild Rice Pilaf

Homestyle Stuffing

#### Jumbo Asparagus + 1.00 pp Parmesan Breadcrumbs

#### Caramelized Brussels Sprouts

Honey-Glazed Bacon Available Without Bacon

#### Roasted Butternut Squash

Shaved Fresno Chili, Sage

#### Brown Butter-Roasted Parsnip and Granny Smith Apples

#### Forest Mushrooms

Toasted Hazelnuts, Tarragon, Parmesan

# HOLIDAY MASHED POTATO BAR 14.00 pp + tax Minimum 15 Guests

#### **MENU INCLUDES**

Menu includes Harvest Green Salad, assorted holiday rolls with butter, and basic holiday décor for buffets. Includes disposable plates, cutlery, and napkins. China, flatware, and glassware available at an additional charge.

#### SALAD

#### Harvest Greens

Red and Yellow Teardrop Tomatoes, Sun-Dried Cranberries, Caramelized Pecans, Choice of House-made Raspberry or Balsamic Dressing

#### **HOLIDAY POTATO BAR**

#### Select Two:

- · Cheddar and Chive
- Boursin and Garlic
- Buttered Red Bliss
- Yukon Gold
- · Sweet Potato and Brown Butter
- · Chipotle Green Onion

#### Select Two:

- Roasted Turkey and Gravy
- Red Wine-Braised Chicken, Mushrooms, Pearl Onions
- · Sirloin, Caramelized Onions, Cabernet Reduction
- · Short Rib San Marzano Tomato Ragout
- Garlic Butter Gulf Shrimp +2.00 pp
- Ratatouille
- Roasted Forest Mushrooms

#### Includes All Accoutrements:

- · Aged White Cheddar
- Sour Cream
- Scallions
- · Applewood-Smoked Bacon
- Frizzled Onion Hay

# HORS D'OEUVRE PLATTERS

Small feeds 10 | Medium feeds 20 | Large feeds 30

Fresh Vegetable Crudite

50 | 90 | 120

Baby Carrots, Asparagus, Red Bell Pepper, Celery, Zucchini, Squash, Red and Yellow Cherry Tomatoes, Roasted Garlic and White Bean Hummus, Ranch, Roasted Red Bell Pepper Aioli

Artichoke Dip

80 | 150 | 210

Grilled Olive Oil Crostini, Pita Chips, Tortilla Chips

Bruschetta Platter

50 | 90 | 120

Traditional Bruschetta, Shaved Reggiano, Garlic Crostini

**Domestic Cheese** 

60 | 110 | 150

Fancy Crackers, Sliced French Baguette

Regional and International Cheese 140 | 270 | 390

Fresh Berries, Dried Fruit, Fancy Crackers, Sliced Baguette

Mediterranean Mezze

100 | 180 | 240

Roasted Garlic and White Bean Hummus, Grilled Marinated Mushrooms, Fire-Roasted Artichokes, Roasted Marinated Peppers, Pickled Sweet Cherry Peppers, Marinated Fresh Mozzarella, Assorted Olives, Assorted Crackers, French Baguette, House-Made Focaccia

Charcuterie Platter

120 | 230 | 330

Soppresata, Prosciutto, Spanish Chorizo, Rosemary Ham, Turkey Galantine, Dijon, Whole-Grain Mustard, Cornichon, Roasted Marinated Peppers, Parmigiano Reggiano, Assorted Crackers, French Baguette, House-Made Focaccia

Country Pate

120 | 180 | 240

Whole-Grain Mustard, Cornichons, Pickled Onions, Crostini

Trio of Deviled Eggs

60 | 110 | 150

Traditional, Crab, Applewood-Smoked Bacon

15pc / 30pc / 45pc

Shrimp Cocktail Platter

120 | 230 | 330

Pesto-Grilled Shrimp Platter

120 | 230 | 330

**Smoked Salmon Platter** 

120 | 230 | 330

3.00 Per Piece

Tomato, Red Onion, Capers, Lemon, Herb Cheese,

French Baguette

Baked Caramel Apple Brie

60

Cranberries, Pecans, Assorted Crackers, French Baguette Serves 12 - 20

# **DESSERTS**

24.00 Homemade Apple, Pumpkin, or Pecan Pie 8 Slices per Pie

Eggnog, Pumpkin, or Cranberry Cheesecake 48.00

16 Slices per Cheesecake

24 Carrots Famous Cobblers 60 | 110

Half Pan feeds 20 / Full Pan feeds 40

Georgia Peach, Harvest Apple, Mixed Berry

Add Vanilla Ice Cream +1.50 pp

4.00 Per Piece Assorted Classic Cupcakes

Vanilla, Chocolate Chocolate, Carrot Cake, or

Red Velvet

Assorted Mini Cupcakes 2.00 Per Piece

Vanilla, Chocolate Chocolate, Carrot Cake, or Red Velvet

Fall & Winter Mini Dessert Selections

- · White Chocolate Pumpkin Cheesecake Bites
- Cranberry Cheesecakes Bites
- Mini Pumpkin Pies
- · Mini Pecan Pies
- · Mini Apple Oat Streusel Pies
- Butterscotch Carrot Cake Madeleines
- Dark Chocolate Peppermint Mousse Cups
- · Spiced Chocolate Pots De Crème
- · White Chocolate Cranberry Parfait
- · Red Velvet, Chocolate or Pumpkin Spice Whoopie Pies
- Seasonal French Macaroons
- Seasonal Mini Petite Fours

## **BEVERAGES**

Holiday Coffee 2.50 pp Half and Half, Sugars, Flavored Syrups, Mini Candy Canes

Available Regular, or Half Decaf, Half Regular

Deluxe Holiday Coffee 3.50 pp Half and Half, Sugars, Flavored Syrups, Mini Candy Canes, Whipped Cream, Chocolate Shavings, Cinnamon Sticks Available Regular, or Half Decaf, Half Regular

Hot Chocolate

Mini Marshmallows

**Deluxe Hot Chocolate** 3.50 pp Mini Marshmallows, Mini Candy Canes, Whipped Cream

Hot Apple Cider 2.00 pp

Hot Tea 2.50 pp Assortment of Republic of Tea, Lemon Wheels, Honey

Deluxe Hot Tea 3.50 pp Assortment of Republic of Tea, Assorted Sugars, Milk, Honey, Cinnamon Sticks and Flavored Syrups

# 24 CARROTS HOLIDAY COLLECTION INFO

2.00 pp

- · Pricing does not include sales tax.
- · Menu available for Monday Friday lunch only.
- Additional 5.00 pp + tax + administrative fee for Monday Friday dinner.
- · Service personnel is available at an additional fee.

#### Ask About Whole Turkeys

Special order whole turkeys available upon request. 5 business day lead time required. Subject to availability.