



# 24 CARROTS

HOLIDAY FINE-DINING



# 24 CARROTS HOLIDAY COLLECTION

Minimum 15 Guests

## MENU INCLUDES

Menu includes assorted holiday rolls with butter, traditional cranberry sauce, water service, and basic holiday décor for buffets. Tableware and glassware rentals available at an additional charge.

## Hors d'oeuvres

Select 4 tray-passed hors d'oeuvres or 3 stationed hors d'oeuvres.

## Salads

Select 1 salad for plated. 2 for buffet.

## Entrees

Select 2 entrees and 2 accompaniments.

## ENTRÉE SELECTIONS

### Chicken Grand Mere

Herb-Roasted Chicken Breast, Mushroom Ragout, Pearl Onions, Applewood-Smoked Bacon

### Beef Wellington

Mushroom Truffle Duxelle, Red Wine Demi Jus

### Whole Roasted Beef Tenderloin

Porcini and Thyme-Crusted Tenderloin, Sauce Au Poivre  
*Individual Filets Available Upon Request*  
*Chef Carver Optional*

### Whole Roasted N.Y. Strip Loin

Whole Grain Mustard Demi-Glace  
*Chef Carver Required*

### Peppercorn-Crusted Prime Rib

Rosemary Au Jus, Horseradish Crème Fraiche  
*Chef Carver Required*

### Caramel Ginger-Brined Berkshire Pork Rack

### Chilean Sea Bass

Blood Orange Coriander Butter Sauce

### Seared Pacific Salmon

Coriander and Peppercorn-Crusted, Sweet Potato Veloute

### Maple-Glazed Turkey Breast

Whiskey Thyme Gravy

### Sliced Whole Roasted Turkey

Roasted Garlic Gravy, Cranberry Relish

### Australian Lobster Tail +10.00 pp

Lemon-Scented Clarified Butter

# 18 CARROTS HOLIDAY COLLECTION

Minimum 15 Guests

## MENU INCLUDES

Menu includes assorted holiday rolls with butter, traditional cranberry sauce, water service, and basic holiday décor for buffets. Tableware and glassware rentals available at an additional charge.

## Hors d'oeuvres

Select 4 tray-passed hors d'oeuvres or 3 stationed hors d'oeuvres.

## Salads

Select 1 salad.

## Entrees

Select 2 entrees and 2 accompaniments.

## ENTRÉE SELECTIONS

### Red Wine-Braised Short Rib

Braising Jus Reduction

### Rosemary & Thyme-Roasted Turkey Breast

Roasted Garlic Gravy, Cranberry Relish

### Cracklin' Brown Sugar and Cider-Baked Ham

### Santa Maria Style Tri-Tip

Garlic Parsley Maître d'Hôtel Butter

### Seared Atlantic Salmon

Leek and Chive Soubise

### Pan-Seared Hanger Steak

Café De Paris Butter, Balsamic Glaze

### Peppercorn-Crusted Prime Rib

Rosemary Au Jus, Horseradish Crème Fraiche

*Chef Carver Required*

### Seared Lemon Snapper

Pomegranate Chimichurri

### Garlic and Thyme-Roasted Chicken Breast

# 14 CARROTS HOLIDAY COLLECTION

Minimum 15 Guests

## MENU INCLUDES

Menu includes assorted holiday rolls with butter, traditional cranberry sauce, water service, and basic holiday décor for buffets. Tableware and glassware rentals available at an additional charge.

## Hors d'oeuvres

Select 3 tray-passed hors d'oeuvres or 2 stationed hors d'oeuvres.

## Salads

Select 1 salad.

## Entrees

Select 1 entree and 2 accompaniments.

## ENTRÉE SELECTIONS

### Red Wine-Braised Short Rib

Braising Jus Reduction

### Rosemary & Thyme-Roasted Turkey Breast

Roasted Garlic Gravy, Cranberry Relish

### Cracklin' Brown Sugar and Cider-Baked Ham

### Santa Maria Style Tri-Tip

Garlic Parsley Maître d'Hôtel Butter

### Seared Atlantic Salmon

Leek and Chive Soubise

### Pan-Seared Hanger Steak

Café De Paris Butter, Balsamic Glaze

### Peppercorn-Crusted Prime Rib

Rosemary Au Jus, Horseradish Crème Fraiche

*Chef Carver Required*

### Seared Lemon Snapper

Pomegranate Chimichurri

### Garlic and Thyme-Roasted Chicken Breast

# SILVER HOLIDAY COLLECTION

Minimum 15 Guests

## MENU INCLUDES

Menu includes assorted holiday rolls with butter, traditional cranberry sauce, water service, and basic holiday décor for buffets. Tableware and glassware rentals available at an additional charge.

## Salads

Select 1 salad.

## Entrees

Select 1 entree and 2 accompaniments.

## ENTRÉE SELECTIONS

### Red Wine-Braised Short Rib

Braising Jus Reduction

### Rosemary & Thyme-Roasted Turkey Breast

Roasted Garlic Gravy, Cranberry Relish

### Cracklin' Brown Sugar and Cider Baked Ham

### Santa Maria Style Tri-Tip

Garlic Parsley Maître d'Hôtel Butter

### Seared Atlantic Salmon

Leek and Chive Soubise

### Pan-Seared Hanger Steak

Café De Paris Butter, Balsamic Glaze

### Peppercorn-Crusted Prime Rib

Rosemary Au Jus, Horseradish Crème Fraiche

*Chef Carver Required*

### Seared Lemon Snapper

Pomegranate Chimichurri

### Garlic and Thyme-Roasted Chicken Breast

# HOLIDAY APPETIZERS 24

## MENU INCLUDES

Menu includes disposable plates, cutlery, and napkins. China, flatware, and glassware available at an additional charge.

## HORS D'OEUVRES

Includes choice of 4-tray passed hors d'oeuvres.  
See page 6.

## 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

## REGIONAL AND INTERNATIONAL CHEESE

Regional and International Cheese, Dried Fruit, Grapes, Berries, Artisan Bread, and Assorted Crackers

## CLASSIC CHARCUTERIE

Assorted Sliced Charcuterie, Dijon Mustard, Whole-Grain Mustard, Cornichon

*Upgrade to Deluxe Charcuterie*

### Deluxe Charcuterie

Assorted Sliced Charcuterie, Fruit Preserves and Bacon Fig Jam, Spiced Carrots, Pickled Asparagus, Pickled Dilly Beans, Assorted Olives, Extra-Virgin Olive Oil, Fresh Herb- Infused Olive Oil, French Baguette, House-Made Focaccia, and Assorted Crackers.

# HOLIDAY APPETIZERS 18

## MENU INCLUDES

Menu includes disposable plates, cutlery, and napkins. China, flatware, and glassware available at an additional charge.

## HORS D'OEUVRES

Includes choice of 4-tray passed hors d'oeuvres.  
See page 6.

## REGIONAL AND INTERNATIONAL CHEESE

Regional and International Cheese, Dried Fruit, Grapes, Berries, Artisan Bread, and Assorted Crackers

## 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
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- Sirloin, Caramelized Onions, Cabernet Reduction
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- Roasted Forest Mushrooms

### Includes All Accoutrements:

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

# HORS D'OEUVRES

## STATIONED

### Fresh Vegetable Crudite

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

Grilled Olive Oil Crostini, Pita Chips, Tortilla Chips

### Bruschetta Platter

Traditional Bruschetta, Shaved Reggiano, Garlic Crostini

### Domestic Cheese

Fancy Crackers, Sliced French Baguette

### Baked Caramel Apple Brie

Cranberries, Pecans, Assorted Crackers, French Baguette

### Mediterranean Mezze

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

### Country Pate

Whole-Grain Mustard, Cornichons, Pickled Onions, Crostini

### Mini Pot Pies

Choice of 2: Chicken and Leek, Traditional Turkey, or Beef and Vegetable

### Trio of Deviled Eggs

Traditional, Crab, Applewood-Smoked Bacon

### Shrimp Cocktail Platter

### Pesto-Grilled Shrimp Platter

### Smoked Salmon Platter

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

## DELUXE STATIONED

### Charcuterie Platter

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

### Regional and International Cheese

Fresh Berries, Dried Fruit, Fancy Crackers, Sliced Baguette

*Included in 24 Carrots Holiday Collection packages.*

*Available as additional upgrade: 18 Carrots Holiday Collection, 14 Carrots Holiday Collection.*

## TRAY-PASSED

### Brie and Mango Chutney

Puff Pastry Purse

### Belgium Endive Boat

Herbed Cheese, Dried Mission Figs, and Candied Pecans

### Assorted Mini Quiche

Traditional Bruschetta, Shaved Reggiano, Garlic Crostini

### Grilled Lamb Chops

Red Bell Pepper and Pesto Drizzle

### Spinach and Feta

Puff Pastry Purse

### Butternut Squash Soup Shooters

### Blue Cheese-Stuffed Date

Wrapped in Bacon

### Baklava Chicken Lollipops

Honey, Pesto, and Pistachio

### Mini Beef Shish Kebabs

Bell Peppers, Onions, and Roasted Garlic Hummus

### Caprese Skewers

Teardrop Tomatoes, Fresh Basil, Mozzarella, and Balsamic Drizzle

### Kalbi Beef

Asian Pear and Soy-Marinated Grilled Filet

### Dungeness Crab Cake

Ancho Chili Aioli

### Stuffed Mushrooms

Spinach and Cheese

### Individual Shrimp Cocktails

In Mini Martini Stems

### Mini Tomato Bisque

Gruyere Grilled Cheese

### Diver Sea Scallops

Applewood-Smoked Bacon

### Mini Turkey Pot Pie Puffs

### Petite Beef Wellingtons

House-Made Béarnaise

### Braised Short Ribs

Crispy Polenta Cup



# SALADS

## Harvest Greens

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

## Seasonal House-Clipped Greens and Vegetables

Buttermilk Ranch Dressing

## 24 Carrots Caesar Salad

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

## Crisp Iceberg Wedge

Crumbled Bleu Cheese, Avocado,  
Bacon Crumbles, Traditional Bleu  
Cheese Dressing

## Butter Lettuce Salad

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

## Wild Arugula

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

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

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

## Baby Spinach And Quinoa Salad

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

# 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

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

# DESSERTS

## 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

## Homemade Apple, Pumpkin, or Pecan Pie

8 Slices per Pie

## Eggnog, Pumpkin, or Cranberry Cheesecake

16 Slices per Cheesecake

## 24 Carrots

### Famous Cobblers

*Half Pan feeds 20 / Full Pan feeds 40*

Georgia Peach, Harvest Apple,  
Mixed Berry

*Add Vanilla Ice Cream*

## Assorted Cupcakes

Vanilla, Chocolate Chocolate, Carrot Cake,  
Red Velvet

## Assorted Mini Cupcakes

Vanilla,  
Chocolate Chocolate, Carrot Cake,  
Red Velvet



# BEVERAGES

## Holiday Coffee

Half and Half, Sugars, Flavored Syrups, Mini Candy Canes

*Available Regular, or Half Decaf, Half Regular*

## Deluxe Holiday Coffee

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

Mini Marshmallows, Mini Candy Canes, Whipped Cream

## Hot Apple Cider

## Hot Tea

Assortment of Republic of Tea, Lemon Wheels, Honey

## Deluxe Hot Tea

Assortment of Republic of Tea, Assorted Sugars, Milk, Honey, Cinnamon Sticks and Flavored Syrups

## 24 CARROTS HOLIDAY COLLECTION INFO

- Customized holiday décor available at an additional cost.

## STAFF RATES AND STANDARDS

### CATERING AND EVENT SERVICE

The guest count and style of your event will help your Catering and Event Specialist determine the service staff you need. We require a minimum time of four hours per staff member. Final service ratios are determined by the menu, setup, and complexity of the event. All 24 Carrots staff are fully covered by worker's compensation, general liability, and liquor liability insurances.

### Uniform Standards

- **Service Staff** Black pants, black collared long sleeve shirt, silver and black striped tie, and black bistro apron.
- **Culinary Staff** Black chef pants and black 24 Carrots-issued chef jackets.

*Large scale events, or events with additional rentals may require an advance set-up team.  
All pricing subject to tax and administration fee.*

### Ask About Whole Turkeys

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