



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 +\$8.00

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
- 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'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 +2.00 pp

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 +2.00 pp

Ancho Chili Aioli

Stuffed Mushrooms

Spinach and Cheese

Individual Shrimp Cocktails +2.00 pp

In Mini Martini Stems

Mini Tomato Bisque

Gruyere Grilled Cheese

Diver Sea Scallops +2.00 pp

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 +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

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.

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