

24 CARROTS

CATERING & EVENTS



Holiday Delivered

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25.00 PP

\$1,500 Order Minimum. In addition to the menu price, an administration fee is required.
Taxes and delivery fees are determined by your customized event needs.

MENU INCLUDES

- Entrée (Select 1)
- Accompaniments (Includes All)
- Fresh-Baked Brioche Rolls & Butter

Add-On & Upgraded Entrées, Salads, and Desserts available at an additional charge.

ENTRÉES

Choice of 1

CIDER-BRINED ROASTED TURKEY BREAST

Traditional Gravy

BROWN SUGAR-GLAZED HAM

Cracklin' Brown Sugar and Cider-Baked Ham

SEARED ATLANTIC SALMON +4.50 PP

Leek & Chive Soubise

STUFFED CHICKEN BREAST +3.50 PP

Spinach, Ricotta, Pine Nuts, Sun-Dried Tomato Cream

GARLIC & THYME-ROASTED CHICKEN BREAST

Dijon Mustard-Roasted Chicken Jus

BRAISED BRISKET OF BEEF

RED WINE-BRAISED BEEF +6.00 PP

Braising Jus Reduction

SANTA MARIA-STYLE TRI-TIP +4.50 PP

Garlic Parsley Maître d'Hôtel Butter

ACCOMPANIMENTS

Includes All

CREAMY WHIPPED POTATOES

Traditional Gravy

HOMESTYLE STUFFING

GREEN BEANS ALMANDINE

CRANBERRY RELISH

FRESH-BAKED BRIOCHE ROLL

Butter

UPGRADES

GARDEN SALAD +3.50 PP

Mixed Greens, Tomato, Cucumber, Carrots, Olives, Balsamic Vinaigrette

CAESAR SALAD +4.00 PP

Romaine, Parmesan, Garlic Croutons, House-Made Dressing

HARVEST GREENS +4.50 PP

Red & Yellow Teardrop Tomatoes, Sun-Dried Cranberries, Caramelized Pecans, Choice of House-Made Raspberry or Balsamic Vinaigrette

Hors d'oeuvre Platters

SMALL | LARGE

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BAKED CARAMEL APPLE BRIE 136

Serves up to 40

Cranberries, Pecans, Assorted Crackers, French Baguette

FRESH FRUIT 22 | 73.50

Small serves up to 6 | Large serves up to 20

Assortment of Freshly Cut Fruits & Berries

FRESH VEGETABLE CRUDITE 54.50 | 167.50

Small serves up to 8 | Large serves up to 25

Rainbow Baby Carrots, Red Bell Pepper, Celery,
Cucumber, Green Beans, Radish, Cherry Tomatoes,
Hummus, Buttermilk Ranch, Roasted Red Bell Pepper Aioli

ARTICHOKE DIP 66 | 162

Small serves up to 6 | Large serves up to 15

Grilled Olive Oil Crostini, Pita Chips, Tortilla Chips

BRUSCHETTA 54.50 | 167.50

Small serves up to 8 | Large serves up to 25

Traditional Bruschetta, Shaved Reggiano, Garlic Crostini

SHRIMP COCKTAIL 94.50 | 282.50

Small serves up to 5 | Large serves up to 15

Chilled Shrimp, Cocktail Sauce, Horseradish,
Sliced Lemons
5 Pieces Per Person

PESTO-GRILLED SHRIMP 94.50 | 282.50

Small serves up to 5 | Large serves up to 15

5 Pieces Per Person

SMOKED SALMON 94.50 | 282.50

Small serves up to 5 | Large serves up to 15

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

DELUXE CHEESE 376.50 | 752.50

Small serves up to 20 | Large serves up to 40

Manchego, Brie, Herb & Garlic Boursin, Goat Cheese,
Aged White Cheddar, Point Reyes Blue Cheese, Parmesan,
Fresh Berries, Grapes, Dried Apricots, Dried Figs,
Candied Pecans, Toasted Walnuts, Honeycomb,
Fruit Preserves, Assorted Breads & Crackers

DELUXE CHARCUTERIE 376.50 | 752.50

Small serves up to 20 | Large serves up to 40

Dry-Aged Salami, Prosciutto, Spanish Chorizo,
Mortadella, Manchego, Aged Gouda, Assorted Olives,
Cornichons, Caper Berries, Goat Horn Peppers,
Assorted Breads & Crackers

MEDITERRANEAN MEZZE 376.50

Serves up to 20

Assorted Aged Balsamic-Grilled Vegetables including
Asparagus, Zucchini, Yellow Squash, Bell Peppers,
Roasted Fennel and Garlic Bulbs, Fresh Vegetable Crudit 
including Rainbow Carrots, Zucchini, Celery, Bell Peppers,
Rainbow Radishes, Cherry Tomatoes, Marinated
Artichokes, Mushrooms, and Bocconcini, Hummus,
Baba Ghanoush, Harissa, Green Goddess, Assorted
Olives, Caper Berries, Sliced French Baguette, Focaccia,
Grilled Naan

KETTLE CHIPS & DIPS 67 | 193.50

Small serves up to 8 | Large serves up to 25

Kettle Chips, French Onion Dip, Smoked Chili Cheese Dip,
Horseradish White BBQ Dip

TORTILLA CHIPS & DIPS 67 | 193.50

Small serves up to 8 | Large serves up to 25

Tortilla Chips, House Salsa, Spicy Chipotle Salsa,
Guacamole, Molcajeta Verde

Dessert

\$1,500 Order Minimum. In addition to the menu price, an administration fee is required.
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FALL & WINTER MINI DESSERTS 4.50 EA

- Salted Caramel Cheesecakes Bites
- Dark Chocolate Peppermint Mousse Cups
- Spiced Chocolate Pots de Crème
- Seasonal French Macarons
- Seasonal Mini Petit Fours
- Mini Pumpkin Pies
- Mini Pecan Pies
- Mini Apple Pies

CARAMEL APPLE CHEESECAKE 66

14 Slices Per Cheesecake

4 Business Day Lead Time Required

24 CARROTS FAMOUS COBBLER 104.50 | 209

Half Pan serves 20 | Full Pan serves 40

Spiced Apple, Mixed Berry

Add Vanilla Ice Cream +2.00 PP

BEST BREAD PUDDING 104.50 | 209

Half Pan serves 20 | Full Pan serves 40

Dried Wild Berry, Chocolate Chip, Salted Caramel,

Banana Bourbon Caramel

Add Vanilla Ice Cream +2.00 PP

Beverages

\$1,500 Order Minimum. In addition to the menu price, an administration fee is required.
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HOLIDAY COFFEE 4

Half and Half, Sugars, Flavored Syrups

Available Regular or Half Decaf & Half Regular

DELUXE HOLIDAY COFFEE 5

Half and Half, Sugars, Flavored Syrups, Whipped Cream,
Chocolate Shavings, Cinnamon Sticks

Available Regular or Half Decaf & Half Regular

HOT CHOCOLATE 3.50

Mini Marshmallows

DELUXE HOT CHOCOLATE 5

Mini Marshmallows, Mini Candy Canes, Whipped Cream

HOT TEA 4

Assortment of Republic of Tea, Lemon Wheels, Honey

DELUXE HOT TEA 5

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

HOT APPLE CIDER 3.50

Order & Delivery Details

Ordering Information

- A \$1,500 food and beverage minimum per order and a minimum quantity of 10 per item is required unless otherwise specified.
- The final guest count and all final revisions must be confirmed with 24 Carrots by no later than 12:00pm 2 business days prior to the event.

Delivery

- Our standard delivery window is 45 minutes prior to client's requested start time. Shorter delivery windows are available upon request, and additional delivery fees will apply.
- Delivery and pickup fees vary depending on the event location, time of day, and day of the week.
- Delivery is limited to a 30 mile radius from our Costa Mesa headquarters. Full-service catering options are available throughout Southern California.

Setup

- Standard setup includes chafing dishes, risers, non-disposable platters, stainless serving utensils, black buffet linen for client's table or counter, buffet signage, and disposable plates, utensils, cups, and napkins. (Pickup required.)
- Upgraded disposable clear acrylic plates available for an additional fee of \$1.50/person.
- All-disposable delivery & setup with disposable hot boxes, pans, platters, and service utensils available for an additional fee of \$4.00/person. (No pickup required.)
- Individual disposable packaging available for an additional fee of \$5.00/person.

Additional Rentals & Services

- Additional rentals including tables, linens, chairs, china, flatware, glassware, etc., are available upon request and for an additional rental fee. Please contact your event manager for pricing and availability.
- Service staff and chefs are available for an additional fee. Please contact your event manager for pricing.

Administrative Fee, Gratuity, & Sales Tax

- Menu prices and minimum order requirements do not include delivery & pickup fees, administrative fee, gratuity, or sales tax.
- A 24% administrative fee will be added to the full subtotal of the event invoice.
- Gratuity is optional and is greatly appreciated by our staff. If client so chooses, gratuity can be added to client's contract before or after client's event, or gratuity can be given directly to staff at the event.
- Sales tax is applicable to the full event invoice.

Cancellation

- For orders under \$2,500.00, cancellations must be made a minimum of 2 business days and at least 48 hours prior to the event.
- For orders over \$2,500.00, all pre-paid fees will be forfeited for cancellations.

Evening & Weekend Orders

- All pricing included in this menu is valid for Monday-Friday lunch orders only.
- Please refer to our Holidays at Home Menu for evening orders after 5:00 PM and weekend order pricing.