

24 CARROTS

CATERING & EVENTS



Holiday Fine Dining

24 Carrots Holiday Collection

76.00 PP

In addition to the menu price, an administration fee is required.
Taxes, service staff, and delivery fees are determined by your customized event needs.

MENU INCLUDES

- Passed Hors d'oeuvres (Select 4) *Page 7*
- Salad (Select 1) *Page 7*
- Entrées (Select 2)
- Accompaniments (Select 2) *Page 7*

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

ENTRÉES

Choice of 2

RED WINE-BRAISED SHORT RIB

Braising Jus Reduction

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 Fraîche
Chef Carver Required

PROSCIUTTO-WRAPPED PORK LOIN

Roasted Granny Smith Apples, Apple Brandy Sauce

WHOLE-ROASTED CIDER-BRINED TURKEY

Traditional Gravy
5 Business Days Lead Time

CIDER-BRINED ROASTED TURKEY BREAST

Traditional Gravy

ITALIAN SAUSAGE-STUFFED TURKEY BREAST

Roasted Cherry Tomato Sauce

CHICKEN GRAND MERE

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

SEARED KING SALMON

Leek & Chive Soubise

SHRIMP SCAMPI

Garlic Herb Butter, Lemon
5 Pieces Per Person

CHILEAN SEA BASS

Citrus Coriander Butter Sauce

LOBSTER TAIL *+11.00 PP*

Lemon-Scented Clarified Butter

18 Carrots Holiday Collection

61.00 PP

In addition to the menu price, an administration fee is required.
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MENU INCLUDES

- Passed Hors d'oeuvres (Select 4) *Page 7*
- Salad (Select 1) *Page 7*
- Entrées (Select 2)
- Accompaniments (Select 2) *Page 7*

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

ENTRÉES

Choice of 2

RED WINE-BRAISED BEEF

Braising Jus Reduction

PEPPERCORN-CRUSTED PRIME RIB

Rosemary Au Jus, Horseradish Crème Fraîche
Chef Carver Required

SANTA MARIA-STYLE TRI-TIP

Garlic Parsley Maître d'Hôtel Butter

PAN-SEARED HANGER STEAK

Café de Paris Butter, Balsamic Glaze

BROWN SUGAR-GLAZED HAM

Cracklin' Brown Sugar and Cider-Baked Ham

PROSCIUTTO-WRAPPED PORK LOIN

Roasted Granny Smith Apples, Apple Brandy Sauce

CIDER-BRINED ROASTED TURKEY BREAST

Traditional Gravy

ITALIAN SAUSAGE-STUFFED TURKEY BREAST

Roasted Cherry Tomato Sauce

GARLIC & THYME-ROASTED CHICKEN BREAST

Dijon Mustard-Roasted Chicken Jus

SEARED ATLANTIC SALMON

Leek & Chive Soubise

SEARED LEMON SNAPPER

Pomegranate Chimichurri

SHRIMP SCAMPI

Garlic Herb Butter, Lemon
5 Pieces Per Person

14 Carrots Holiday Collection

49.00 PP

MENU INCLUDES

- Passed Hors d'oeuvres (Select 3) *Page 7*
- Salad (Select 1) *Page 7*
- Entrées (Select 1)
- Accompaniments (Select 2) *Page 7*

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

ENTRÉES

Choice of 1

RED WINE-BRAISED BEEF

Braising Jus Reduction

PEPPERCORN-CRUSTED PRIME RIB

Rosemary Au Jus, Horseradish Crème Fraîche
Chef Carver Required

SANTA MARIA-STYLE TRI-TIP

Garlic Parsley Maître d'Hôtel Butter

PAN-SEARED HANGER STEAK

Café de Paris Butter, Balsamic Glaze

BROWN SUGAR-GLAZED HAM

Cracklin' Brown Sugar and Cider-Baked Ham

PROSCIUTTO-WRAPPED PORK LOIN

Roasted Granny Smith Apples, Apple Brandy Sauce

CIDER-BRINED ROASTED TURKEY BREAST

Traditional Gravy

ITALIAN SAUSAGE-STUFFED TURKEY BREAST

Roasted Cherry Tomato Sauce

GARLIC & THYME-ROASTED CHICKEN BREAST

Dijon Mustard-Roasted Chicken Jus

SEARED ATLANTIC SALMON

Leek & Chive Soubise

SEARED LEMON SNAPPER

Pomegranate Chimichurri

Silver Holiday Collection

44.00 PP

MENU INCLUDES

- Salad (Select 1) *Page 7*
- Entrées (Select 1)
- Accompaniments (Select 2) *Page 7*

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

ENTRÉES

Choice of 1

RED WINE-BRAISED BEEF

Braising Jus Reduction

PEPPERCORN-CRUSTED PRIME RIB

Rosemary Au Jus, Horseradish Crème Fraîche
Chef Carver Required

SANTA MARIA-STYLE TRI-TIP

Garlic Parsley Maître d'Hôtel Butter

PAN-SEARED HANGER STEAK

Café de Paris Butter, Balsamic Glaze

BROWN SUGAR-GLAZED HAM

Cracklin' Brown Sugar and Cider-Baked Ham

PROSCIUTTO-WRAPPED PORK LOIN

Roasted Granny Smith Apples, Apple Brandy Sauce

CIDER-BRINED ROASTED TURKEY BREAST

Traditional Gravy

ITALIAN SAUSAGE-STUFFED TURKEY BREAST

Roasted Cherry Tomato Sauce

GARLIC & THYME-ROASTED CHICKEN BREAST

Dijon Mustard-Roasted Chicken Jus

SEARED ATLANTIC SALMON

Leek & Chive Soubise

SEARED LEMON SNAPPER

Pomegranate Chimichurri

In addition to the menu price, an administration fee is required.

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Holiday Appetizers

60.00 PP

In addition to the menu price, an administration fee is required.
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MENU INCLUDES

- Hors d'oeuvres (Select 4) *Page 7*
- Holiday Potato Bar
- Deluxe Cheese & Charcuterie

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

HOLIDAY POTATO BAR

Included

MASHED POTATOES

Select 2

- Cheddar & Chive
- Boursin & Garlic
- Buttered Red Bliss
- Yukon Gold
- Sweet Potato & Brown Butter
- Caramelized Onion & Gruyère

PROTEINS

Select 2

- Roasted Turkey & Gravy
- Red Wine-Braised Chicken & Mushrooms
- Sirloin, Onions, & Cabernet Reduction
- Short Rib San Marzano Tomato Ragout
- Garlic Butter Shrimp +2.00 PP
- Ratatouille
- Roasted Forest Mushrooms

ACCOMPANIMENTS

Includes All

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

DELUXE CHEESE & CHARCUTERIE

Included

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

Optional Interactive Upgrade:
Whole Leg of Iberico Ham +1575.00

MEDITERRANEAN MEZZE

Optional Upgrade +19.00 PP

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

Hors d'oeuvre Platters

SMALL | LARGE

In addition to the menu price, an administration fee is required.
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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

Passed Hors d'oeuvres

BRIE & MANGO CHUTNEY PUFF PASTRY

FIG & HERBED CHEESE ENDIVE SPEAR

Candied Pecan, Chive

ASSORTED MINI QUICHE

GRILLED LAMB CHOPS

Red Bell Pepper & Pesto Drizzle

SPINACH & FETA PUFF PASTRY

BLUE CHEESE-STUFFED DATE

Bacon-Wrapped

BAKLAVA CHICKEN LOLLIPOP

Honey, Pesto, Pistachio

MINI BEEF SHISH KEBABS

Bell Peppers, Onions, Roasted Garlic Hummus

CAPRESE SKEWERS

Cherry Tomato, Basil, Mozzarella, Balsamic

KALBI BBQ BEEF SKEWER

Gochujang Garlic Sauce, Chives, Sesame Seeds

MINI MARYLAND CRAB CAKE

Jumbo Lump Crab, Panko, Tartar Sauce

STUFFED MUSHROOMS

Spinach & Cheese

INDIVIDUAL SHRIMP COCKTAIL

Served in Mini Martini Stems

MINI GRILLED CHEESE

Gruyere, Tomato Soup Shooter

BACON-WRAPPED SCALLOP

Sherry Gastrique

MINI TURKEY POT PIE PUFFS

MINI BEEF WELLINGTON

Classic Bearnaise

BRAISED SHORT RIBS

Crispy Polenta Cup

BUTTERNUT SQUASH SOUP SHOOTER

Maple Creme Fraiche, Crispy Bacon

Salads

24 CARROTS CAESAR

Romaine, Parmesan, Garlic Croutons, House-Made Dressing

WILD ARUGULA

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

HARVEST GREENS

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

BUTTER LETTUCE

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

BABY SPINACH & QUINOA

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

FARRO, BABY KALE, ROASTED BUTTERNUT SQUASH

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

Accompaniments

ROASTED FINGERLING POTATOES

Garlic, Rosemary

CREAMY WHIPPED POTATOES

Traditional Gravy

CARAMELIZED ONION & GRUYÈRE WHIPPED POTATOES

POTATO & WHITE CHEDDAR GRATIN

WHIPPED SWEET POTATOES

Brown Butter

HOMESTYLE STUFFING

WILD RICE PILAF

FOREST MUSHROOM & ROASTED GARLIC POLENTA CAKE

ROASTED ASPARAGUS

Agrumato Lemon Herb Oil

CARAMELIZED BRUSSELS SPROUTS

Honey-Glazed Bacon

ROASTED ROOT VEGETABLES

Parsnips, Turnips, Golden Beets, Carrots, Thyme, Sage

ROASTED BABY CARROTS

Honey Butter

HASSELBACK BUTTERNUT SQUASH

Candied Pecans, Honey Butter

Dessert

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

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