24 CARROTS

CATERING & EVENTS







Holidays at Home

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49.00 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	• Salad (Select 1) • Entrée (Select 1) *Additional Entrée +9.00 PP* • Accompaniments (Select 2)	Menu includes assorted holiday rolls with butter and traditional cranberry sauce. Includes disposable plates, cutlery, and napkins. China, flatware, and glassware available at an additional charge.

SALADS

Choice of 1

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

ENTRÉES

Choice of 1

GARLIC & THYME-ROASTED CHICKEN BREAST
Dijon Mustard-Roasted Chicken Jus

CIDER-BRINED ROASTED TURKEY BREAST
Traditional Gravy

SEARED LEMON SNAPPER
Pomegranate Chimichurri

SEARED ATLANTIC SALMON
Leek & Chive Soubise

RED WINE-BRAISED BEEF
Braising Jus Reduction

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

ACCOMPANIMENTS

Choice of 2

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

Hors d'oeuvre Platters

SMALL | LARGE

$1,500 Order Minimum. 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 Crudité 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

Holiday Mashed Potato Bar

21.00 PP

MENU INCLUDES

- Mashed Potatoes (Select 2)
- Proteins (Select 2)
- Accompaniments (Includes All)

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

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

Dessert

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

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

$1,500 Order Minimum. In addition to the menu price, an administration fee is required.
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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 specificed.
- 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 evening orders after 5:00 PM and weekend orders.
- Please refer to our Holiday Delivered Menu for Monday-Friday lunch order pricing.