



# 24 CARROTS

HOLIDAY FINE-DINING



# 24 CARROTS HOLIDAY COLLECTION

62.00 pp  
+ tax, catering staff, and service charge

## 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.

### 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

### 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*

### 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

### Prosciutto-Wrapped Pork Loin

Roasted Granny Smith Apples, Apple Brandy Sauce

### Chilean Sea Bass

Blood Orange Coriander Butter Sauce

### Seared King Salmon

Leek and Chive Soubise

### Shrimp Scampi

Garlic Herb Butter, Lemon Segments  
*5 Pieces Per Person*

### Australian Lobster Tail +10.00 pp

Lemon-Scented Clarified Butter

# 18 CARROTS HOLIDAY COLLECTION

52.00 pp  
+ tax, catering staff, and service charge

## 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.

### Salads

Select 1 salad.

### Entrees

Select 2 entrees and 2 accompaniments.

## ENTRÉE SELECTIONS

### Red Wine-Braised Short Rib

Braising Jus Reduction

### Peppercorn-Crusted Prime Rib

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

### Cider-Brined Roasted Turkey Breast

Traditional Gravy

### Italian Sausage-Stuffed Turkey Breast

Roasted Cherry Tomato Sauce

### Prosciutto-Wrapped Pork Loin

Roasted Granny Smith Apples, Apple Brandy Sauce

### Santa Maria-Style Tri-Tip

Garlic Parsley Maître d'Hôtel Butter

### Pan-Seared Hanger Steak

Café De Paris Butter, Balsamic Glaze

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

### Seared Atlantic Salmon

Leek and Chive Soubise

### Seared Lemon Snapper

Pomegranate Chimichurri

### Shrimp Scampi

Garlic Herb Butter, Lemon Segments  
*5 Pieces Per Person*

### Garlic and Thyme-Roasted Chicken Breast

Dijon Mustard-Roasted Chicken Jus

# 14 CARROTS HOLIDAY COLLECTION

40.00 pp  
+ tax, catering staff, and service charge

## 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.

### Salads

Select 1 salad.

### Entrees

Select 1 entree and 2 accompaniments.

## ENTRÉE SELECTIONS

### Red Wine-Braised Short Rib

Braising Jus Reduction

### Cider-Brined Roasted Turkey Breast

Traditional Gravy

### Italian Sausage-Stuffed Turkey Breast

Roasted Cherry Tomato Sauce

### Prosciutto-Wrapped Pork Loin

Roasted Granny Smith Apples, Apple Brandy Sauce

### 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

Dijon Mustard-Roasted Chicken Jus

# SILVER HOLIDAY COLLECTION

35.00 pp  
+ tax, catering staff, and service charge

## 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

### Cider-Brined Roasted Turkey Breast

Traditional Gravy

### Italian Sausage-Stuffed Turkey Breast

Roasted Cherry Tomato Sauce

### Prosciutto-Wrapped Pork Loin

Roasted Granny Smith Apples, Apple Brandy Sauce

### 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

Dijon Mustard-Roasted Chicken Jus

# HOLIDAY APPETIZERS 24

48.00 pp

+ tax, catering staff, and service charge

## 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 7.

## 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 pp*

### 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

36.00 pp  
+ tax, catering staff, and service charge

## 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 7.

## 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
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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

<b>Bruschetta Platter</b> 6.00 pp Traditional Bruschetta, Shaved Reggiano, Garlic Crostini	<b>Baked Caramel Apple Brie</b> 70.00 Cranberries, Pecans, Assorted Crackers, French Baguette, Serves up to 40	<b>Pot Pies</b> 14.00 pp Choice of 2: Chicken and Leek, Traditional Turkey, or Beef and Vegetable, Baked in Ramekins with Buttery Puff Pastry
<b>Artichoke Dip</b> 9.00 pp Grilled Olive Oil Crostini, Pita Chips, Tortilla Chips	<b>Domestic Cheese</b> 7.25 pp Fancy Crackers, French Baguette	<b>Shrimp Cocktail Platter</b> 70   210 Small serves up to 5   Large serves up to 15 Chilled Shrimp, Cocktail Sauce, Horseradish, Lemons 5 pieces per person
<b>Trio of Deviled Eggs</b> 12.00 pp Traditional, Crab, Applewood- Smoked Bacon	<b>Regional and International Cheese</b> 17.00 pp Fresh Berries, Dried Fruit, Fancy Crackers, Sliced Baguette	<b>Pesto-Grilled Shrimp Platter</b> 70   210 Small serves up to 5   Large serves up to 15 Grilled Pineapple Salsa 5 pieces per person
<b>Fresh Vegetable Crudite</b> 6.00 pp Baby Carrots, Asparagus, Celery, Red Bell Pepper, Zucchini, Squash, Red and Yellow Cherry Tomatoes, Roasted Garlic and White Bean Hummus, Buttermilk Ranch, Roasted Red Bell Pepper Aioli	<b>Classic Charcuterie</b> 12.00 pp Soppressata, Proscuitto, Turkey Galantine, Rosemary Ham, Spanish Chorizo, Dijon Mustard, Whole-Grain Mustard, Cornichon	<b>Smoked Salmon Platter</b> 70   210 Small serves up to 5   Large serves up to 15 Tomato, Red Onion, Capers, Lemon, Herb Cheese, French Baguette
<b>Mediterranean Mezze</b> 14.00 pp Roasted Garlic and White Bean Hummus, Marinated Fresh Mozzarella, Olive Tapenade, Baba Ghanoush, Grilled Vegetables with Balsamic Drizzle, Assorted Crackers, Sliced Baguette, House-Made Focaccia	<b>Deluxe Charcuterie</b> 20.00 pp Soppressata, Proscuitto, Turkey Galantine, Rosemary Ham, Spanish Chorizo, 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, Assorted Crackers	

## TRAY-PASSED

<b>Brie and Mango Chutney</b> Puff Pastry Purse	<b>Mini Beef Shish Kebabs</b> Bell Peppers, Onions, and Roasted Garlic Hummus	<b>Mini Tomato Bisque</b> Gruyere Grilled Cheese
<b>Belgium Endive Boat</b> Herbed Cheese, Dried Mission Figs, and Candied Pecans	<b>Caprese Skewers</b> Teardrop Tomatoes, Fresh Basil, Mozzarella, and Balsamic Drizzle	<b>Diver Sea Scallops</b> +2.00 pp Applewood-Smoked Bacon
<b>Assorted Mini Quiche</b>	<b>Kalbi Beef</b> Asian Pear and Soy-Marinaded Grilled Filet	<b>Mini Turkey Pot Pie Puffs</b>
<b>Grilled Lamb Chops</b> +2.00 pp Red Bell Pepper and Pesto Drizzle	<b>Dungeness Crab Cake</b> +2.00 pp Ancho Chili Aioli	<b>Petite Beef Wellingtons</b> House-Made Béarnaise
<b>Spinach and Feta</b> Puff Pastry Purse	<b>Stuffed Mushrooms</b> Spinach and Cheese	<b>Braised Short Ribs</b> Crispy Polenta Cup
<b>Blue Cheese-Stuffed Date</b> Wrapped in Bacon	<b>Individual Shrimp Cocktails</b> +2.00 pp In Mini Martini Stems	<b>Butternut Squash Soup Shooters</b>

# SALADS

## Harvest Greens

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

## 24 Carrots Caesar Salad

Romaine Lettuce, Parmesan, Garlic  
Croutons, House-Made 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

## Hasselback Butternut Squash

Honey Butter, Candied Pecans

## Wild Rice Pilaf

## Homestyle Stuffing

## Jumbo Asparagus +1.00 pp

Parmesan Breadcrumbs

## Caramelized Brussels Sprouts

Honey-Glazed Bacon  
*Available Without Bacon*

## Garlic Confit French Bread Toast

## Forest Mushroom and Roasted Garlic Risotto Cake

## Brown Butter-Roasted Parsnip and Granny Smith Apples

## Winter Squash Tart

Caramelized Onions, Fromage Blanc

## Forest Mushrooms

Toasted Hazelnuts, Tarragon, Parmesan

# DESSERTS

## Fall & Winter Mini Dessert Selections

4.00 Per Piece

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

## 24 Carrots Famous Cobblers

69 | 127

*Half Pan feeds 20 / Full Pan feeds 40*

Harvest Apple, Mixed Berry

*Add Vanilla Ice Cream +1.50 pp*

## Salted Caramel Cheesecake

56.00

16 Slices per Cheesecake



# BEVERAGES

**Holiday Coffee** 3.00 pp  
Half and Half, Sugars, Flavored Syrups, Mini Candy Canes  
*Available Regular, or Half Decaf, Half Regular*

**Deluxe Holiday Coffee** 4.00 pp  
Half and Half, Sugars, Flavored Syrups, Mini Candy Canes, Whipped Cream, Chocolate Shavings, Cinnamon Sticks  
*Available Regular, or Half Decaf, Half Regular*

**Hot Chocolate** 2.50 pp  
Mini Marshmallows

**Deluxe Hot Chocolate** 4.00 pp  
Mini Marshmallows, Mini Candy Canes, Whipped Cream

**Hot Apple Cider** 2.50 pp

**Hot Tea** 3.00 pp  
Assortment of Republic of Tea, Lemon Wheels, Honey

**Deluxe Hot Tea** 4.00 pp  
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.

#### Event Service

- **Event Lead** starts at 50.00 per hour.
- **Lead Chef** starts at 50.00 per hour.
- **Event Staff** starts at 40.00 per hour.
- **Event Chef** starts at 40.00 per hour.

#### Bar Service

- **Bartender** starts at 40.00 per hour.
- **Sommelier** starts at 155.00 per hour.

#### Additional Services

- **Personal Attendant** starts at 40.00 per hour.

#### Interactive Stations

- **Interactive Event Staff** starts at 40.00 per hour..

#### Uniform Standards

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