



# GOLDEN CARROT

## PLATED

*menu*

INFO@BYGOLDENCARROT  
WWW.BYGOLDENCARROT.COM

GOLDEN CARROT CATERING LLC ©



## *PLATED RECEPTION*

### **With Cocktail Hour**

Begin with a stylish cocktail hour, then enjoy a rich plated dinner service tailored for diverse tastes and preferences.

### **Family Style**

Shared platters that combine the warmth of family dining with the finesse of a formal meal.

### **Plated**

A classic dining choice where guests are served exquisite, individually prepared courses, enhancing the dining experience with elegance and personal touch.

\*Plated Appetizers are Available Upon Request

## *SERVICES*

**WAITER SERVICE**

**BARTENDERS**

**LIMITED BAR SERVICE**

**COORDINATION**

**ONSITE COOKING**

**EVENT RENTALS**

**COOKING RENTALS**

**LINENS**

**TENTS**

**CHAIRS**

**TABLES**

**WEDDING & EVENT PLANNING**

**TABLESCAPES**

# PLATED RECEPTION

## *Packages*

### SILVER

#### Cocktail Hour

- (1) Cold Station
- (6) Passed Appetizers

#### Plated Dinner

- (1) Salad Choice
- (3) Entree Choice
- (2) Passed Dessert
- Artisanal Bread & Butter
- Coffee & Tea

### GOLD

#### Cocktail Hour

- (2) Cold Station
- (6) Passed Appetizers

#### Plated Dinner

- (1) Salad Choice
- (3) Entree Choice
- (2) Passed Dessert
- Artisanal Bread & Butter
- Coffee & Tea

### PLATNIUM

#### Cocktail Hour

- (2) Cold Station
- (8) Passed Appetizers

#### Plated Dinner

- (1) Salad Choice
- (3) Entree Choice
- (2) Passed Dessert
- Artisanal Bread & Butter
- Coffee & Tea

### DIAMOND

#### Cocktail Hour

- (1) Cold Station
- (1) Hot Station
- (8) Passed Appetizers

#### Plated Dinner

- (1) Salad Choice
- (3) Entree Choice
- (3) Passed Dessert
- Artisanal Bread & Butter
- Coffee & Tea

### ELITE

#### Cocktail Hour

- (2) Cold Station
- (10) Passed Appetizers

#### Plated Dinner

- (1) Salad Choice
- (3) Entree Choice
- (3) Passed Dessert
- Artisanal Bread & Butter
- Coffee & Tea
- Limited Bar

### PRESTIGE

#### Cocktail Hour

- (2) Cold Station
- (1) Hot Station
- (10) Passed Appetizers

#### Plated Dinner

- (1) Salad Choice
- (3) Entree Choice
- (3) Passed Dessert
- Artisanal Bread & Butter
- Coffee & Tea
- Limited Bar

MENUS CAN BE CUSTOMIZED, PREMIUM ITEMS ARE UPGRADES (\$)

++ TAX, SERVICE, RENTALS

45 PERSON MINIMUM

22% CATERING FEE ADDED FOR FULL-SERVICE EVENTS



## *SALAD SELECTIONS*

### **Sangria Beet Salad**

Sangria-braised beets paired with pickled red onion, honey-glazed pecans, arugula, fresh mint, and a creamy lemon-goat cheese dressing.

### **Golden Carrot Salad**

Farm-fresh lettuce with tri color carrot ribbons, garlic-roasted pepitas, crispy onions, heirloom tomatoes, Kalamata olives, and a tangy carrot-Vidalia onion vinaigrette.

### **Pomegranate Pear Salad**

Muscat-poached pear, rainbow beets, baby spinach, and creamy Camembert, dressed in a bright pomegranate vinaigrette.

### **Gem Salad**

Grated feta, diced tomato and cucumber, red onion, hard-boiled egg, and a creamy green goddess dressing.

### **Root Vegetable Salad**

Marinated beet and carrot salad with roasted shallots, dill, pistachios, and a delicate orange glaze.

### **Basil Caesar Salad**

Crisp romaine lettuce, shaved Parmesan, garlic croutons, and a creamy basil-infused Caesar dressing.



## *PLATED ENTREE*

### **Blueberry Braised Short Rib**

Slow braised in blueberry port, Vermont cheddar scalloped potatoes, braised leeks, asparagus puree.

### **Almond-Encrusted Grouper**

Tender grouper fillet coated in a crunchy almond crust, served with a warm Caribbean pineapple relish and asparagus spears.

### **Lobster Ravioli**

Delicate pasta filled with fresh lobster and ricotta, served with a rich caviar cream sauce, topped with seared lobster medallions, microgreens, and a drizzle of lobster bisque.

### **Frenched Rosemary Chicken**

Rosemary and apricot glaze, local sweet squash, wild mushrooms, heirloom cherry tomatoes, fresh herbs, and cornbread stuffing.

### **Seared Scallops with Saffron Risotto \***

Perfectly caramelized scallops atop creamy saffron-infused risotto, finished with a drizzle of herb oil and microgreens.

### **Filet Mignon\***

Butter-browned potatoes, creamed spinach, carrot puree, baby carrots, blooming onions, and red wine jus.



## *PLATED ENTREE*

### **Moroccan Lamb\***

Moroccan cous-cous, harissa-roasted broccolini, olive puree, and confit roasted pepper coulis.

### **Peruvian Chicken**

spice-marinated Peruvian-style chicken served with steamed jasmine rice, roasted red peppers, tender green beans, and a chimichurri sauce.

### **Herb-Crusted Atlantic Salmon**

Served with roasted fingerling potatoes, heirloom carrots, and a dill-lemon cream sauce. Finished with fried capers and dill.

### **Miso Glazed Halibut**

Accompanied by ginger bok choy, forbidden black rice, and a yuzu-ponzu drizzle. Topped with toasted sesame seeds and scallions

### **Asian Marinated Skirt Steak**

Skirt steak marinated in soy, ginger, and sesame, served with fragrant jasmine rice and crispy wonton chips for a satisfying crunch.

### **Petite Filet Mignon & Lobster Tail\***

Tender filet mignon drizzled with red wine reduction and lobster tail topped with garlic butter. Served with roasted garlic potatoes and grilled asparagus spears.



## *PLATED VEGETARIAN ENTREES*

### **Tri-Color Quinoa with Roasted Cauliflower & Carrots** (Vegan)

Nutty tri-color quinoa paired with tender, spiced roasted cauliflower and carrots, finished with a drizzle of tahini and a sprinkle of fresh herbs.

### **Moroccan Spiced Tofu Skewers** (Vegan)

Grilled tofu and fresh vegetables, seasoned with aromatic Moroccan spices, served with a mint yogurt vegan sauce.

### **Ricotta Tortelloni**

Creamy truffle sauce with roasted squash and tomato concasse.

### **Portobello Tower**

Portobello and eggplant layered with béchamel sauce, sautéed spinach and kale, honey balsamic gastrique, and pistachio gremolata.

### **Corn & Leek Risotto** (Vegan)

Braised leeks, corn puree, fried shallots, red sorrel, and popcorn shoots.

### **Rustic Vegetable Lasagna**

A tower of fresh roasted garden vegetable lasagna, served with marinara sauce and roasted asparagus.

### **Butternut Squash Ravioli**

Savory Peach Squash Puree, Pepita Seeds Asian Mushrooms  
Microgreen Oil



## *COLD STATIONS*

### **Artisanal Charcuterie**

A curated assortment of cured meats, European cheeses, dried fruits, seasonal fresh fruit, salted nuts, local honey, whole-grain mustard, and preserves. Served with crackers and crostini.

### **Farmer's French Crudité**

Farm-to-table organic vegetables, slightly poached and iced for crispness. Served with Mediterranean hummus, spinach dip, and spicy Creole ranch. Accompanied by Za'atar naan, garlic crostini, and crackers.

### **Mediterranean Mezze**

Char-grilled vegetables, trio of hummus flavors (roasted red pepper, garlic nage', baba ghanoush), Greek orzo salad, tabbouleh, lemon couscous, rosemary-marinated feta, Kalamata olives, grilled pita, and crackers.





## *PREMIUM COLD STATIONS\**

### **Shrimp Cocktail & Caviar Bar\***

Chilled shrimp cocktail with zesty cocktail sauce and lemon wedges. An addition to an assortment of premium caviar options, served with traditional accompaniments such as blinis, crême fraîche, finely chopped eggs, chives, and shallots.

### **Sushi Bar\***

A selection of popular rolls including California, Spicy Tuna, Philadelphia, Salmon Avocado, Shrimp Tempura, and Vegetarian. Served with edamame, pickled ginger, wasabi, and soy sauce.

### **Burrata & Bruschetta Bar\***

Creamy burrata cheese paired with a variety of Italian cheeses and bruschetta toppings, including heirloom tomatoes, marinated olives, roasted peppers, basil pesto, and balsamic glaze. Served with toasted baguette slices and artisan crackers.



## *HOT STATIONS*

### **The Guac Stop**

Vegetable and smoky chicken quesadillas served with corn chips, guacamole, a trio of salsas, black bean dip, chipotle sour cream, pickled jalapeños, and street corn cups with Cotija cheese and chili-lime seasoning

### **The Meatball Shop**

Italian Beef and herb pesto chicken meatballs served with pasta or on mini brioche buns. Sauces include marinara, pesto cream, and spicy vodka. Toppings: Parmesan, mozzarella, basil, and red pepper flakes.

### **Farm-to-Table Risotto**

Wild mushroom risotto with fresh herbs, Parmesan, and truffle oil, paired with summer garden risotto featuring sweet corn, zucchini, heirloom tomatoes, lemon zest, and Pecorino Romano.

Add Crab, Lobster or Crispy Pork Belly\*



## *PREMIUM HOT STATIONS\**

### **Dim Sum Dreams \***

Teriyaki chicken potstickers, sticky pork belly, vegetable Thai noodles, and crispy vegetable spring rolls served with duck sauce and fortune cookies.

### **The Bull & The Bear\***

Sliced filet mignon, creamed spinach, frizzled onions, and loaded potato skins accompanied with bacon, chives, butter, and sour cream.

### **Golden Mac & Cheese\***

A customizable station featuring gemelli pasta with a rich cheese sauce base. Toppings include shredded cheddar, smoked gouda, crispy bacon, jumbo lump crab, sautéed mushrooms, caramelized onions, roasted broccoli, garlic panko breadcrumbs, and truffle oil.



## *ENTREE STATIONS\**

**Rosemary-Crusted Filet Mignon  
Herb-Crusted Turkey Breast  
Honey-Glazed Spiral Ham  
Moroccan-Spiced Leg of Lamb  
Citrus-Rubbed Salmon Filet  
Roasted Cauliflower Steak (Veg)  
Seafood Paella**



## *CHICKEN & TURKEY APP'S*

**Smoked Hawaiian Chicken on a Wonton Chip w/ Corn Salsa  
General Tso's Chicken Skewers  
Chicken Parmesan Focaccia Sliders  
Mini Thanksgiving Sliders  
Tandoori Chicken Skewers w/ Peanut Sauce  
Pan Seared Chicken Gyoza w/ Taki Sauce  
Chicken Pesto Meatball Skewers  
Buffalo Chicken Egg Rolls w/ Blue Cheese  
Buffalo Chicken Steamed Buns\***



## ***BEEF & LAMB APP'S***

**Brooklyn Beef Meatballs w/ Ricotta & Basil**  
**Cheese Steak Egg Rolls w/ Thousand Island Ketchup**  
**Braised Beef Birria Tacos w/ Guacamole Salsa Verde**  
**Sliced Ribeye Crostini w/ Blue Cheese Horseradish**  
**Grass Fed Beef Sliders w/ Bacon Jam & Ketchup Aioli**  
**Moroccan Lamb Chop Lollipops\***  
**Beef & Lamb Meatballs w/ Dill Yogurt**  
**Korean BBQ Pulled Beef Steamed Buns**



## ***PORK APP'S***

**Korean BBQ Glazed Pork Belly Lollipops**  
**Spicy Honey Pepperoni Flatbread**  
**Mini Brats in a Blanket w/ Onion Mustard**  
**Bacon Lardon Deviled Eggs w/ Frisse (GF)**  
**Mini Pressed Cuban Sandwich**  
**Mini Croque Monsieur**  
**Traditional Pigs In a Blanket**  
**Sausage & Hatch Chili Stuffed Mushrooms**  
**Brie & Prosciutto Crostini w/ Glazed Figs**



## *SEAFOOD APP'S*

**California Sushi Rolls (GF)**

**Buffalo Chicken Wonton Crisps**

**Spicy Shrimp Salad on Pita Bread**

**Chorizo & Shrimp Lettuce Wraps (GF)**

**Ahi Tuna Niçoise Cones\***

**Captain's Colossal Shrimp Cocktail (MP)\* (GF)**

**Mini Crab Cake Sliders with Remoulade\***

**Lanai Coconut Shrimp with Pineapple Yogurt\***

**Crab Stuffed Deviled Eggs with Caviar\* (GF)**

**Smoked Salmon Deviled Eggs with Caviar\***

**Lobster & Avocado Ceviche on a Wonton Chip (MP)\***

**Spicy Tuna Sushi with Wasabi Aioli\***

**Smoked Salmon Flatbread, Crème Fraîche, Caviar & Dill\***

**Smoked Salmon on a Corn Blini with Crème Fraîche\***





## *VEGETARIAN APP'S*

- Spicy Penne a La Vodka Cups**
- Potato Pancakes w/ Apple Sauce & Sour Cream**
- Corn Cake Tamales w/ Avocado Puree, Chipotle Sour Cream & Pico de Gallo**
- Mini Grilled Cheeses w/ Tomato Soup Shooters**
- Avocado & Asparagus Sushi Rolls**
- Buffalo Cauliflower Wonton Chips**
- Seared Carrot Taco Bites**
- Thai Vegetable Spring Rolls w/ Thai Chili Dipping Sauce**
- Mini Veggie Lettuce Wraps (GF)**
- Italian Stuffed Mushrooms**
- Mini Vegetable Pot Pie**
- Warm Pretzel Bites w/ Beer Cheese & Honey Mustard**
- Mozzarella & Fig Skewers w/ Balsamic Glaze (GF)**
- Heirloom Tomato Bruschetta w/ Ricotta**
- Brie & Honey Comb Crostini**
- Artichoke & Spinach Stuffed Phyllo Cups**
- Polenta Rounds w/ Mushroom Ragout (GF)**
- Feta & Spinach Spanakopita w/ Garlic Cucumber Sauce**
- Vegetable Arancini (Rice Balls) w/ Truffle Aioli**
- Portobello Mushroom Nuggets w/ Tomato Dipping Sauce**
- Roasted Vegetable Flatbread w/ Parmesan**
- Vegetable Asian Noodle Salad**
- Vegetable Quesadillas w/ Guacamole Salsa**
- Cold Antipasto Lollipop (GF)**



## *VEGAN APP'S*

**Harissa Hummus Cucumbers w/ Sesame & Dill (GF)**

**Chickpea Penne A La Vodka (GF)**

**Beet Poke Lettuce Wraps (GF)**

**Tofu Mediterranean Vegetable Skewers (GF)**

**Garlic Honey Chili Edamame (GF)**

**Avocado Sushi Roll (GF)**

**Avocado Cucumber Sushi Roll (GF)**

**Vegetable Sushi Roll (GF)**

**Spinach & Mushroom Ravioli w/ Garlic & Oil (GF)**

**Charred Street Corn Cups (GF)**

**Crudit  Jars w/ Harissa Hummus (GF)**

**Crispy Chickpea Croquettes**

**Roasted Tomato Soup Shooters (GF)**

**Beet Hummus Crostini**

**Buffalo Cauliflower Bites**

**Stuffed Baby Bell Peppers**







## *DESSERTS*

**Assorted Cake Pops**

**24 Karat Gold Brownies**

**24 Karat Golden Carrot Cake Bites**

**Cannoli Cones**

**Mini Butterscotch Chocolate Chip Cookie Cheesecake**

**Flying Saucers**

**Cinnamon Doughnut Holes with Salted Caramel**

**French Macarons**

**Fruit Kabobs**

**Lemon Meringue Spoons**

**S'mores Spoons**

**Blueberry Cobbler Spoons**

**Almond Raspberry Tarts**

**Apple Crumble Tarts**

**Crème Brûlée Cheesecakes**

**Mini Cupcakes**

**Mini Dessert Shooter Cups**

**Mini Caramel Pecan Bites**

**Petit Fours**

**Mini Crème Brûlée**

**Chocolate Covered Strawberries**





## *PLATED DESSERTS\**

**Cheesecake Brûlée**  
**Crème Brûlée**  
**Chocolate Mousse Bomb**  
**Pecan Caramel Cheesecake**  
**24 K Carrot Cake**  
**Seasonal Fruit Tart**  
**Chocolate Banana Bread Pudding**  
**Strawberry Crunch Parfait Cake**  
**Strawberry Shortcake**  
**Apple Berry Crisp Cake**  
**Banana Chocolate Mousse Cake**  
**Key Lime Pie**  
**Pecan Pie**

Wedding Cakes\*





## *DESSERT UPGRADES\**

- Bananas Foster Station**
- Ice Cream Sundae Station**
- Ice Cream Sandwich Station**
- Sweet Belgian Waffle Station**
- Doughnut Station**
- S'mores Station**
- Specialty Coffee & Espresso Station (Includes Lattes and Cappuccinos)**
- Ice Cream Shake Station**
- Large Assorted Cupcake Station**
- Fruit Sashimi Display**
- Rice Pudding Station**
- Hot Cookie Station**
- Plated Duo Dessert Jars**



