



24 CARROTS CATERING



K1 MENU

CATERING MENU



BREAKFAST

California Continental 7 pp

Danish pastries, assorted muffins, croissants, and breakfast breads, presented with butter, fruit preserves, and fresh-brewed coffee (add fresh fruit 2.45 pp).

The Health Nut 10 pp

Our beautiful fresh fruit display served with individual yogurts, granola, low-fat muffins, breakfast breads with butter and preserves, and fresh-brewed coffee.

The "Big" Breakfast Wrap 8 pp

A client favorite! Scrambled eggs, home style potatoes, and cheese, filled with your choice of three of the following wrapped in a warm flour tortilla and served with fresh salsa (add fresh fruit 3 pp, substitute turkey bacon or sausage for 1 pp).

- Bacon, Egg, Cheddar Cheese and Breakfast Potatoes
- Chorizo, Egg, Cheddar Cheese, Breakfast Potatoes, Green Chiles, Onions, and Tomatoes
- Sausage, Egg, Cheddar Cheese, and Breakfast Potatoes
- Egg, Cheddar Cheese, Breakfast Potatoes, Mushrooms, Onions, Tomatoes, and Green Chiles

Cream Cheese Stuffed French Toast 10 pp

French toast stuffed with cream cheese and topped with your choice of fresh strawberries, or warm spiced apples. Includes maple, boysenberry, or blueberry syrup, and choice of bacon, sausage, or ham (add fresh fruit 2.45 pp, add farm-fresh scrambled eggs with cheddar cheese 2.00 pp, substitute turkey bacon or sausage 1.00 pp).

The O.C. Breakfast 12 pp

Farm-fresh eggs scrambled with cheddar cheese. Includes your choice of ham, bacon or sausage, choice of home style potatoes or baked parmesan tomatoes, and fresh-baked breakfast pastries. (add fresh fruit 2.45 pp, substitute turkey bacon or sausage for 1.00 pp).

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SANDWICHES AND WRAPS Pricing includes 1 deli side

Assorted Deli Sandwiches 10 pp

Includes a relish tray. Sliced onions available upon request (substitute croissants - 1.45 pp)

Choice of Bread:

- Fresh Baked Kaiser
- Focaccia
- Ciabatta
- Sliced White
- Sliced Wheat

Choice of Three:

- Roast Beef
- Deli Ham
- Roast Turkey Breast
- Tuna Salad
- Vegetarian
- Chicken Salad

Mini Deli Sandwiches 10 pp

Same selections as the assorted deli sandwiches except they are prepared on petite rolls. Includes a relish tray and sliced cheese. Two each.

Chicken Caesar Wrap 11 pp

Grilled chicken breast, romaine lettuce, parmesan cheese, and our Caesar dressing wrapped in a large flour tortilla.

Grilled Chicken Club 12 pp

Grilled chicken breast, swiss cheese, avocado, bacon, green lettuce, and our sundried tomato mayo served on sourdough bread.

Grilled Vegetable Wrap 11 pp

Eggplant, zucchini, yellow crookneck, red bell pepper, feta cheese, and our sundried tomato pesto, wrapped in a flour tortilla.

Turkey and Avocado Focaccia 11 pp

Roast turkey breast, avocado, swiss cheese, lettuce, and tomato on our fresh-baked focaccia bread.

All Served Buffet Style. Boxed Lunches Available Upon Request.

DELI SIDES 3 pp

Tex-Mex Salad

Garden Salad with Dressing Choice

California Pasta Salad

Red Potato Salad

Homemade Tabouli

Cool Cucumber and Dill

Fresh Fruit Display

Sweet Corn with Black Beans

Classic Caesar Salad

Asian Chopped Salad

Asian Noodle Salad

Honey Dijon Coleslaw

“Kicked-Up” Baja Slaw

Assorted Chips

Whole Fruit

Veggies and Dip

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LUNCHEON SALADS

Classic Cobb 10 pp

Chopped assorted greens with grilled chicken breast, chopped tomato, egg, avocado, bleu cheese crumbles, bacon, and choice of dressing. Served with fresh-baked rolls with butter.

BBQ Chicken Chopped Salad 10 pp

Grilled chicken breast, barbecue sauce, romaine lettuce, tomatoes, green onion, black beans, cilantro, pepper jack cheese, corn, crunchy onion strings, and barbecue ranch dressing.

Tex-Mex 10 pp

Classic romaine greens topped with grilled chicken breast, chopped tomato, sweet corn, fresh cilantro, pepitas, and tortilla strips with our cilantro pepita dressing.

Chinese Chicken Salad 11 pp

Shredded napa cabbage and bok choy with grilled chicken breast, snow peas, red bell pepper, bean sprouts, water chestnuts, mandarin oranges, and crispy wontons with our Chinese sesame dressing. Includes fresh-baked roll with butter.

Antipasto Salad 10 pp

Tender romaine hearts with tomato, olives, pepperoncini, thinly sliced salami, artichoke hearts, and provolone cheese with Mediterranean Herb dressing. Includes fresh-baked focaccia bread.

Greek Chicken Salad 11 pp

Crisp romaine, grilled chicken breast, cucumber, tomato, artichoke hearts, red onions, kalamata olives, and feta cheese with our Mediterranean herb vinaigrette. Includes with fresh-baked focaccia bread.

Grilled Chicken Caesar 10 pp

Tender romaine hearts with sourdough croutons, parmesan cheese, grilled chicken breast, and our Caesar dressing. Includes fresh-baked focaccia bread.

Add 1.00 per person to make these individual salads.

Dressing Choices

- Buttermilk Ranch
- Bleu Cheese
- Raspberry Vinaigrette
- Asian Sesame
- Honey Dijon
- Classic Caesar
- Balsamic Vinaigrette
- Mediterranean Herb
- Cilantro Pepita
- Citrus Vinaigrette
- Maple Apple Cider Vinaigrette
- Lemon Tahini Vinaigrette
- Lemon Herb Vinaigrette

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HOT ENTRÉES

Eggplant Parmesan 13 pp

Fresh eggplant battered and baked to a golden brown, with garden fresh vegetables, penne pasta, cheese, and our homemade marinara sauce. Includes a garden salad with choice of dressing and fresh-baked focaccia bread.

Kalua Pulled Pork 15.50 pp

Served with sweet Hawaiian rolls, Polynesian rice, stir-fry vegetables, and our spinach and mandarin salad with Asian sesame dressing.

Baked or Whipped Potato Bar 14 pp

Includes butter, sour cream, green onions, crisp bacon crumbles, cheddar cheese, and your choice of either homemade chili, steamed veggies alfredo, or beef stroganoff. Includes a garden salad with your choice of dressing, and green chile cheddar cornbread with honey butter.

FRESH FISH

Poached Salmon 17 pp

Delicately poached in white wine and served with choice of cilantro-lime or dill butter sauce. Includes your choice of one entrée side, a garden salad with choice of dressing, and fresh-baked rolls with butter.

Blackened Salmon 17 pp

With our cool tomato-basil relish. Includes your choice of one entrée side, a garden salad with choice of dressing, and fresh-baked rolls with butter.

Orange and Basil Infused Mahi Mahi 17 pp

Mahi Mahi filets infused with our orange and basil sauce. Includes your choice of one entrée side, a garden salad with choice of dressing, and fresh-baked rolls with butter.

Herb-Crusted Alaskan Cod 17 pp

With nage sauce. Includes your choice of one entrée side, a garden salad with choice of dressing, and fresh-baked rolls with butter.

CHICKEN

Teriyaki Chicken Breast 14 pp

Grilled and served with choice of Polynesian or steamed jasmine rice, stir-fry vegetables, Asian spinach and mandarin salad, and fresh-baked rolls with butter.

Chicken Tenders 14 pp

Crispy chicken tenders baked to a golden brown. Served with your choice of cool buttermilk ranch or bleu cheese for dipping. Includes your choice of one entrée sides, a garden salad with choice of dressing, and fresh-baked rolls with butter. Available buffalo-style on request.

Chicken Breast Piccata 15 pp

A client favorite! Chicken breast pan seared with a parmesan batter and lemon-caper butter sauce. Includes your choice of one entrée side, a garden salad with choice of dressing, and fresh-baked rolls with butter.

Chicken Marsala 15 pp

Breast of chicken in a marsala wine demi-glaze with shallots and mushrooms. Includes your choice of one entrée side, a garden salad with choice of dressing, and fresh-baked rolls with butter.

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Cajun Chicken Breast 14 pp

Juicy chicken breast rubbed with cajun spices and topped with our tomato-basil relish. Includes your choice of one entrée side, a garden salad with choice of dressing, and fresh-baked rolls with butter.

BEEF

Braised Brisket of Beef 16 pp

Slow-roasted brisket in its own juices. Includes your choice of one entrée side, a garden salad with choice of dressing, and fresh-baked rolls with butter.

Roasted Marinated Tri-Tip 17 pp

Sliced tri-tip cooked to perfection and served with a demi-glaze flavored with our secret marinade. Includes your choice of one entrée side, a garden salad with choice of dressing, and fresh-baked rolls with butter.

Marinated Beef Kabobs 15 pp

Skewers of beef, bell peppers, and onions in a garlic herb marinade. Includes your choice of one entrée side, a garden salad with choice of dressing, and fresh-baked rolls with butter.

Swedish Meatballs 13 pp

Served over buttered fettuccini noodles. Includes your choice of one entrée side, a garden salad with choice of dressing, and fresh baked rolls with butter.

ENTRÉE SIDES

Starches and Such 2.25 pp

- Rosemary Garlic Roasted New Potatoes
- Steamed Jasmine Rice
- Wild Mushroom Risotto
- Homemade Creamy Mac and Cheese

- Baked Potato with Butter
- Whipped Sweet Potatoes
- Steamed Brown Rice
- Refried Beans
- Black Beans
- Butter and Cream

- Whipped Potatoes
- Garlic and Chive Whipped Potatoes
 - Baked Beans
- Wild Rice Pilaf

Veggies 2.25 pp

- Seasonal Vegetable Medley
- Green Beans Almandine
- Corn on the Cob
- Sautéed Squash

- Steamed Asparagus *Add 2*
- Buttered Cut Corn
- Grilled Marinated Veggies

- Baked Parmesan Tomatoes
- Baby Vegetable Medley *Add 2*

Soups 4.45 pp

- Chicken Noodle
- Tomato Bisque
- Harvest Vegetable
- Minestrone
- Chicken Tortilla
- Chicken Enchilada

- New England-Style Clam Chowder
- Corn Chowder
- Broccoli and Cheddar
- Vegetable Pot Pie
- Chicken Pot Pie

- Chicken and White Bean Green Chili
- Three Bean Vegetable Chili
- French Onion

1/2 order of two sides - split charge of 1.00 pp

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SOUTH OF THE BORDER

Enchiladas 13 pp

Choice of chicken, beef, or cheese. Includes our Tex-Mex salad, tortilla chips, homemade salsa, your choice of traditional Spanish rice or cilantro-lime rice, and your choice of refried beans or black beans.

Classic Taco Bar 15 pp

Your Choice of chicken, steak, carnitas, or barbacoa with a platter of chopped tomato, lettuce, and onions, shredded cheese, tortillas, and sour cream. Includes our Tex-Mex salad, tortilla chips, homemade salsa, and your choice of traditional Spanish rice or cilantro-lime rice, and your choice of refried beans or black beans.

Burritos Ranchero 13 pp

Your choice of chicken or beef, and topped with melted cheese. Includes our Tex-Mex salad, tortilla chips, homemade salsa, sour cream, your choice of traditional Spanish or cilantro-lime rice, and your choice of refried beans or black beans.

Fajitas 15 pp

Choose from chicken, steak, or vegetarian with fresh grilled onions and peppers. Includes tortillas, our Tex-Mex salad, tortilla chips, homemade salsa, sour cream, your choice of traditional Spanish rice or cilantro-lime rice, and your choice of refried beans or black beans.

Southwest Chicken Breast 15 pp

Chicken breast rubbed with our special blend of southwest spices and topped with our chipotle cream sauce and a grilled poblano chili. Includes our Tex-Mex salad, tortilla chips, homemade salsa, your choice of traditional Spanish rice or cilantro-lime rice, and your choice of refried beans or black beans.

Add-Ons

- Second Entrée 5.00 pp
- Guacamole 3.00 pp
- Churros 2.25 pp
- Traditional Flan 4.00 pp

SOUTHERN HOSPITALITY

“So-Cal” Fried Chicken 14 pp

Includes our honey-dijon coleslaw, choice of red beans or baked beans, mashed potatoes and gravy, and green chile cheddar cornbread with honey butter.

Barbecued Ribs 18 pp

Choose from pork or beef with our own traditional recipe barbeque sauce. Includes our honey-dijon coleslaw, your choice of red beans or baked beans, dirty rice, and green chile cheddar cornbread with honey butter.

Shrimp and Grits 19 pp

Served with white cheddar grits, garden salad, green chile cheddar cornbread and honey butter.

Barbecue Pulled Beef Sandwich 14 pp

Tender pulled beef tossed in our own traditional recipe barbeque sauce and petite rolls to create your own sandwiches (2 per person). Includes our honey-dijon coleslaw, and your choice of red beans or baked beans.

Barbecue Pulled Pork Sandwich 14 pp

Tender pulled pork tossed in our own traditional recipe barbeque sauce and petite rolls to create your own sandwiches (2 per person). Includes our honey-dijon coleslaw, and your choice of red beans or baked beans.

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FROM OUR TRATTORIA

Cheese Tortellini or Ravioli 13 pp

Choice of marinara, alfredo, or pesto sauce. Includes Caesar salad or garden salad with choice of dressing, and choice of focaccia bread or garlic bread.

Chicken and Fettuccini Alfredo 14 pp

Fresh fettuccini noodles and grilled chicken, tossed in our creamy alfredo sauce. Includes a Caesar salad or garden salad with choice of dressing, and choice of focaccia bread or garlic bread.

Lasagna 120 Per ½ Pan (Serves Up to 10), or 220 Per Full Pan (Serves Up to 20)

Choose from classic meat or vegetarian. Our homemade lasagna is always a crowd pleaser. Includes your choice of a Caesar salad or garden salad, and choice of focaccia bread or garlic bread.

Spaghetti and Meatballs 13 pp

A traditional favorite! Includes a Caesar salad or a garden salad with choice of dressing, and choice of focaccia bread or garlic bread.

Meatball Subs (Make-Your-Own) 10 pp

Served with soft French rolls and mozzarella cheese. Includes your choice of Caesar salad or a garden salad with choice of dressing.

Italian Add-Ons

- Side of Pasta with Choice of Sauce 3 pp
- Sweet Florentine Cannolis 6 pp
- Tiramisu 6 pp
- Biscotti 4 pp

THE FAR EAST

Orange Chicken 14 pp

Includes vegetable chow mein, our Asian chopped salad, and your choice of steamed rice or fried rice.

Broccoli Beef 15 pp

Includes vegetable chow mein, our Asian chopped salad, and your choice of steamed rice or fried rice.

Kung Pao Chicken 14 pp

Includes vegetable chow mein, our Asian chopped salad, and your choice of steamed rice or fried rice.

Sweet and Sour Chicken 14 pp

Includes vegetable chow mein, our Asian chopped salad, and your choice of steamed rice or fried rice.

Mongolian Beef 15 pp

Includes vegetable chow mein, our Asian chopped salad, and your choice of steamed rice or fried rice.

Vegetable Egg Rolls (2 Each) 4 pp

All entrees include soy sauce and a fortune cookie. Chopsticks are available upon request. Add second entrée for 4.00 per person. Sushi platter available upon request - priced to order.



MENU

SWEET ENDINGS

Fresh-Baked Cookies 2.45 each

- Chocolate Chip
- Peanut Butter
- Snickerdoodle
- Oatmeal Raisin
- White Chocolate Macadamia Nut

Brownies (Plain or Frosted) 2.75 each

Fortune Cookies 2.25 pp

Peanut Butter Brownies 3.00 each

Almond Cookies 3 pp

Lemon Bars with a Shortbread Crust 3.00 each

Mini Churros (2 Each) 2.25 pp

Assorted Mini Pastries (2 Each) 7 pp (Minimum 25 Guests)

Variety may include mini strawberry cheesecakes, pear tartlets, crème brulee tarts, chocolate ganache cakes, apple pecan pastries, white chocolate macadamia nut tarts, lemon tarts, and so much more!

24 carrots "Unbelievable Cobbler" 70.00 for ½ Pan (Serves Up to 20,) 120.00 for a Full Pan (Serves Up to 40)

- Spiced Apple
- Wild Berry
- Southern Peach
- Strawberry Rhubarb
- Add Vanilla Ice Cream for 1.50 pp

Flan 4 pp

Rich and creamy flan dressed in sweet caramel.

Crème Brûlée 9 pp (Minimum of 25 Guests).

Individually presented in ramekins with biscotti and seasonal berries.

Tiramisu 7 pp

Kahlua with cream and chocolate mousse.

Sweet Florentine Cannoli 3 pp

Cheesecakes (Serves Up to 16) 58.00

- New York Style
- Amaretto
- Raspberry Swirl
- Chocolate Swirl



MENU

Specialty Cheesecakes (Serves Up to 14) 65.00

- White Chocolate
- Oreo Cookie
- Chocolate Pecan

Mini Bundt Cakes 3.75 pp

- Lemon
- Vanilla
- Chocolate
- Red Velvet
- Carrot

BEVERAGES

Cold Beverages

- Assorted Sodas (Regular and Diet) 2.00 each
- Bottled Waters 2.00 each
- Iced Tea (Regular and Tropical) 2.50 pp
- Lemonade 2.25 pp
- Sparkling Water 3.00 each
- Apple, Cranberry or Grape Juice 2.45 pp
- Orange Juice 2.45 pp
- Milk (Regular or Chocolate) 2.45 each
- Snapple 2.75 each
- Starbucks Frappuccino 4.00 each
- Sobe 4.00 each
- Red Bull, Rock Star or Monster Energy 5.00 each

Hot Beverages

- Coffee (Regular or Decaf) 2.75 pp
- Kean or Starbucks (Regular or Decaf) 3.25 pp
- Hot Chocolate 2.45 pp
- Premium Hot Tea (Assortment) 3 pp
- Hot Apple Cider 2 pp

Add whipped cream, chocolate shavings, assorted syrups, cinnamon sticks, and flavored creamers for 2 pp

EVENING ORDERS

Orders for events after 5:00 pm are an additional \$6.00 per entree item, plus administration fee.

DELIVERY

Delivery charge of \$75 applies to all orders.