



# GOLDEN CARROT BUFFET

*menu*

INFO@BYGOLDENCARROT  
WWW.BYGOLDENCARROT.COM

GOLDEN CARROT CATERING LLC ©





## *BUFFET RECEPTION*

### **Cocktail Hour + Buffet**

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

### **Buffet Only**

A comprehensive buffet that showcases a vast array of dishes, perfect for any formal culinary celebration.

## *ADDITIONAL SERVICES*

**WAITER SERVICE  
BARTENDERS  
LIMITED BAR SERVICE  
COORDINATION  
ONSITE COOKING  
EVENT RENTALS  
COOKING RENTALS  
LINENS  
TENTS  
CHAIRS  
TABLES  
WEDDING & EVENT PLANNING  
TABLESCAPES  
AFTER PARTIES  
GIFTS**



# BUFFET RECEPTION

## *Packages*

### SILVER

#### Cocktail Hour

(2) Cold Display

#### Buffet

(1) Salad

(2) Entrées, (4) Sides

(2) Dessert

Seasonal Fruit Display

Artisanal Bread & Butter

### GOLD

#### Cocktail Hour

(6) Passed Appetizers

#### Buffet

(1) Salad

(3) Entrées, (4) Sides

(2) Dessert

Seasonal Fruit Display

Artisanal Bread & Butter

### PLATNIUM

#### Cocktail Hour

(1) Cold Display

(6) Passed Appetizers

#### Buffet

(1) Salad

(3) Entrées, (4) Sides

(2) Dessert

Seasonal Fruit Display

Artisanal Bread & Butter

### DIAMOND

#### Cocktail Hour

(2) Cold Display

(8) Passed Appetizers

#### Buffet

(1) Salad

(3) Entrées, (4) Sides

(3) Dessert

Seasonal Fruit Display

Artisanal Bread & Butter

### ELITE

#### Cocktail Hour

(2) Cold Station

(10) Passed Appetizers

#### Buffet

(1) Salad

(3) Entrées, (4) Sides

(3) Dessert

Seasonal Fruit Display

Artisanal Bread & Butter

### PRESTIGE

#### Cocktail Hour

(2) Cold Station

(1) Hot Station

(10) Passed Appetizers

#### Buffet

(1) Salad

(3) Entrées, (4) Sides

(4) Dessert

Seasonal Fruit Display

Artisanal Bread & Butter

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.





## *HEARTY SIDES*

**Pumpkin Ravioli with a Sage Cream Sauce**

**Mushroom and Leek Risotto**

**Fusilli with Peas, Spinach & Onions in a Blush Sauce**

**Garlic Roasted Potatoes**

**Rosemary, Apple & Sausage Stuffing**

**Yukon Mashed Potatoes**

**Corn Pudding Casserole**

**Asian Style Fried Pork Rice or Vegetable**

**Rice Pilaf**

**Vegetable Pot Pie**

**Polenta Cakes with Onion, Goat Cheese & Honey**

**Fusilli with Zucchini & Cherry Tomatoes in Garlic & Oil**

**Green Bean Mushroom Casserole**

**Gnocchi Pomodoro Rosso with Grated Pecorino Cheese**

**Red Bliss Country Style Mashed Potatoes**

**Sweet Potato Gratin**

**Eggplant Sicilian (Rigatoni, Onions & Spicy Pomodoro)**

**Buttery Cauliflower Potato Purée**

**Tortellini, Pancetta, Peas in a Lite Blush Sauce**

**Mushroom Ravioli with an Asiago Sage Cream Sauce**

**Orzo & Cranberries, Tossed with Peppers, Celery,**

**Scallions, Basil, Sun-dried Tomato Pesto**

**California Pasta - Heirloom Tomatoes, Mozzarella, Basil,**

**Red Onions & Parmesan Cheese**





## *VEGETABLE SIDES*

**French Green Beans & Cherry Tomatoes**

**Seasonal Roasted Vegetables**

**Garlic & Lemon Sautéed Broccoli**

**Cauliflower Gratin**

**Glazed Carrots with Parsley**

**Lemon Asparagus**

**Corn & Mushrooms with Green Peas**

**Roasted Curry Cauliflower & Red Onions**

**Eggplant Ragu**

**French Beans & Tomatoes**

**Boursin Creamed Spinach**

**Sautéed Wild Mushrooms**

**Butternut Squash with Spinach and Dried Cranberries**

**Green Apple, Bacon & Broccoli Slaw**

**Buffalo Cucumber, Bean & Tomato Salad**

**Grilled Poblano & Corn Salad**

**Ratatouille**

**Loaded Baked Potatoes**

**Loaded Baked Sweet Potatoes**

**Roasted Root Vegetables**





## ***BEEF ENTREES***

**French Onion & Blue Cheese Stuffed Flank Steak**  
**Blueberry Port Braised Short Rib**  
**Herb Marinated Skirt Steak with an Arugula Salsa Verde**  
**Korean Braised Beef with Sesame and Scallions**  
**Lasagna Bolognese**  
**Prosciutto, Escarole & Blue Cheese Steak Rollatini**  
**Lamb Meatloaf with Greek Dill Yogurt**  
**Baked Rigatoni Bolognese**  
**Asian Glazed Skirt Steak with Shiitakes and Scallions**

## ***CHICKEN ENTREES***

**Lemon Caper Chicken**  
**Kale & Pepper Ricotta Stuffed Chicken Breast**  
**Frenched Orange-Rosemary Chicken Breast**  
**Caramelized Onion Stuffed Chicken**  
**Tuscan Chicken Parmesan**  
**Chicken Pot Pie**  
**Stuffed Chicken Cordon Bleu**  
**General Tso's Chicken Skewers**  
**Coq au Vin (Chicken Braised with Wine, Mushrooms,  
and Pearl Onions)**





## *SEAFOOD ENTREES*

**Tahini Glazed Atlantic Salmon with a Creole Tomato Jus**  
**Atlantic Salmon with Spinach and a Warm Balsamic Bruschetta**  
**Atlantic Salmon with a Sweet Mustard Ganache and Dill Dust**  
**Boston Baked Cod with a Panko Crust**  
**Pistachio Crusted Grouper with a Honey Drizzle**  
**Crab Stuffed Shrimp**  
**Crab Crusted Tilapia with an Herb Butter Sauce**  
**Jumbo Shrimp Scampi with Fusilli Pasta, Spinach, and Asiago Cheese**  
**Orecchiette & Shrimp Al Forno**  
**Gambas al Ajillo (Garlic Shrimp)**  
**Paella Valenciana (Traditional Paella with Seafood, Chicken, and Saffron Rice)**

## *PORK ENTREES*

**Moroccan Spiced Seared Pork Medallions with an Apple Calvados Glaze**  
**Shrimp & Pork Fried Rice**  
**Spicy Sausage Penne a la Vodka**  
**Stuffed Portobello Mushrooms-Italian Sausage and Hatch Chili Queso**





## *VEGAN ENTREES*

**Korean BBQ Tofu with Sautéed Bok Choy  
Couscous Tagine**

**Spinach Almond Butter Raviolis  
General Tso's Seitan**

**Mediterranean Style Tofu and Vegetable Skewers  
Squash Risotto with a Curry Pumpkin Coconut Trail Mix  
Portobello Parmesan**

**Seasonal Risotto Cakes with Seasonal Farm Fresh Vegetables  
Blackened Cauliflower Steak with Raisins, Pinenuts, Mustard Seed,  
Olives, and Pear Purée**

## *VEGETARIAN ENTREES*

**Eggplant Parmesan  
Pumpkin Ravioli with a Sage Cream Sauce  
Mushroom and Leek Risotto  
Fusilli with Peas, Spinach & Onions in a Blush Sauce  
Pasta ai Funghi  
Butternut Squash Ravioli with a Sweet Potato Peach  
Purée**





## *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, crème 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.





## ***CARVING 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)**



## ***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**







## *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**





