

# goat group catering

by Stephanie Izard

Please note that the following menu samples highlight the various types of services we can provide. All of our menu offerings are based on the seasonality of ingredients, are served family style over multiple courses, and are inspired by our Goat Restaurant favorites.

We look forward to helping you curate the perfect menu for your event!



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sample in home celebration menu  
snacks & girl and the goat inspired food stations

## snack station

**warm baked crab dip** . ritz crackers

**chips n' dip** . masa chips . pimento cheese . hummus . tzatziki

**charcuterie platter** . assorted housemade breads and crackers  
seasonal jams and butters . pickle mix . bresaola . sliced prosciutto  
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## girl & the goat inspired food station

**goat empanadas** . grilled pineapple-blueberry pico  
roasted poblano crema . queso fresca

**kohlrabi salad** . fennel . olives . apples . toasted almonds  
montamore . roasted shiitakes . ginger maple dressing

**roasted cauliflower** . pine nuts . mint . parmesan . pickled peppers

**roasted pork shank** . dill & tahini marinade . labneh  
ruby grapefruit . dukkah . pitas

## dessert station

### mini cookies & brownies

**miso soaked sponge cake** . miso caramel whip . guava sorbet  
honey roasted almonds

**mini peach cobblers** . masala crumble . whip

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**sample in home celebration menu**  
duck duck goat inspired bites and seated dinner

## duck duck goat inspired bites station

**mini char siu bao** . steamed bbq pork buns

**chilly chili noodles** . chili vinaigrette . sesame pickles

**shrimp toast** . fish sauce aioli . pickled veggies

## on the table

**assorted breads and spreads** . seasonal jams & butters . pickle mix

## first course

**kohlrabi salad** . fennel . olives . apples . toasted almonds  
montamore . roasted shiitakes . ginger maple dressing

**chickpea fritter** . carrot hummus . green garbanzo beans  
pickled rhubarb . baby carrots . rhubarb vinaigrette . sheep's milk feta

**goat empanadas** . grilled pineapple-blueberry pico  
roasted poblano crema . queso fresca

## second course

**sauteéd green beans** . fish sauce vinaigrette . cashews

**roasted pork shank** . dill & tahini marinade . labneh  
ruby grapefruit . dukkah . pitas

**mediterranean seabass** . kimchi brown butter yogurt  
grilled veggies . pickled rhubarb

## dessert

### mini cookies & brownies

**mango coconut cloud** . mango gelee . coconut cloud . seasonal fruit

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## sample in home celebration menu

little goat inspired family style “breakfast for dinner”

food station breakfast bites

### mini broccoli cheddar fritata

**pork belly pancake** . scallion pancake . hoisin . maple ginger slaw

**avocado toast** . bagel chip

little goat inspired seated  
“breakfast for dinner”

**warm baked crab dip** . ritz crackers

**chickpea kale salad** . chopped veggies . montamore cheese  
kimchee vinaigrette . crispy onions

**this little piggy went to china** . sesame cheddar biscuit .  
sichuan pork sausage . chili garlic chive sauce . gooseberries

**veggie crepes** . hong kong cream cheese

**shrimp & cheesy grits** . braised pistachio . grumpy goat grits

dessert

### mini cookies & brownies

**mini peach cobblers** . masala crumble . whip