

# 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 corporate event menu  
taste of the goats passed bites

## passed bites

**tuna tiradito** . serrano-cilantro . passion fruit . jicama

**veggie spring roll** . spring onion cream cheese . peanut crunch

**sichuan goat meatballs** . vanilla bean yogurt . chili sauce

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

**twice cooked pork belly** . scallion pancake . ginger maple slaw

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

**skuna bay salmon** . chili crunch . strawberry . avocado . asparagus

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

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

**smoked apple & potato pierogies** . rosemary cream  
apple-pear relish

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 food station

**kohlrabi salad** . fennel . olives . apples . toasted almonds  
montamore . roasted shittakes . 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**

**mini cupcakes** . all the chocolate . lemon soaked vanilla

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sample corporate event menu  
girl & the goat inspired family style menu

## on the table

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

## first course

**kohlrabi salad** . fennel . olives . apples . toasted almonds  
montamore . roasted shittakes . 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 . *gluten free*

## dessert

### mini cookies & brownies

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