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!
sample corporate event menu
taste of the goats passed bites

goose group catering
by Stephanie Izard

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
toma. ewe calf to be kidding me blue

girl & the goat food station

**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**

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

dessert

mini cookies & brownies

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