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!
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
sample seated dinner menu
little goat inspired family style “breakfast for dinner”

passed bites

mini broccoli cheddar frittata
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