

Congratulations on your engagement!



Weddings by The Yellow Carrot will give your wedding day the perfect flavor. We have a team of wedding professionals solely dedicated to turning your vision into the day of your dreams.

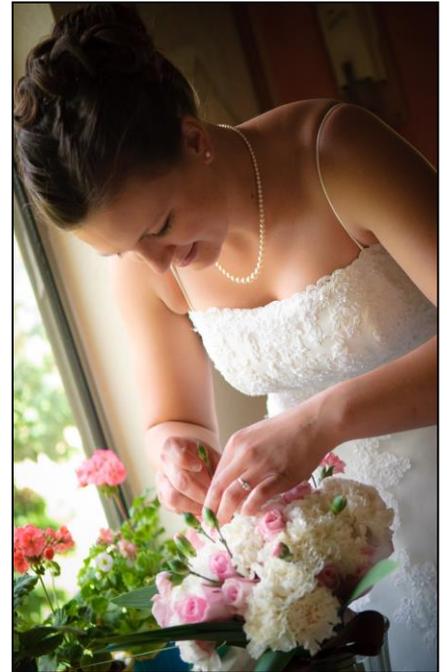
Our reliable, flexible, wedding experts will guide you through the process, to ensure no detail will be forgotten. We listen carefully, and are always focused on creating a celebration that is uniquely yours.



wickedly delicious

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Cutting Edge,
Creative
Cuisine. 

We use only the highest quality seasonal ingredients. Our unique presentation and attention to detail will help make your celebration truly memorable.

The Yellow Carrot can customize menus for virtually any budget or style of event. Our culinary team will create vegetarian, vegan, organic, Kosher, Indian, Japanese, or any other ethnic or specialty cuisine.

Your Checklist

Decide on a budget. Rank the budget items in order of importance.

Consider The Yellow Carrot for Flowers, Cake and Rentals. Visit www.theyellowcarrot.com for photos and ideas.

Consider the style and/or theme you would like your wedding to convey.

Contact The Yellow Carrot for a diverse selection of beautiful venues.

Think about your preferred dates and be ready to book your venue.

Review this packet for menu inspiration. Remember, these sample menus are a **starting point** as everything we do is customizable.

Consider a budget for flowers, including centerpieces and ceremony flowers. Think about flowers for yourself, the groom, bridesmaids, the flower girl, your family, etc.

Call 970.259.3773 to set up a meeting with The Yellow Carrot wedding consultants.

After the initial meeting, we will put together a full proposal based on your budget, season and vision.

Schedule a tasting to sample your menu selections and cake flavors. You will also have the opportunity to see, and touch, your linen, china, and flatware.

After your tasting, your proposal is adjusted based on your feedback. We want to make sure that every taste speaks to your vision.

A deposit is made to secure your date. Please note, we are very flexible and you are able to make changes along the way.

Two months before your wedding date, we will reach out to finalize all reception details including floor plans and timelines.

Ask us about catering options for your rehearsal dinner, bridesmaid's luncheon, spa day, or post wedding brunches. Call 970. 259. 3773 for more information.

Take a deep breath. The Yellow Carrot will ensure your wedding day seamless.



Passed Hors d'oeuvres

A small sampling to whet your appetite!

Poultry

Beggar's Purse

Parmesan chicken, Piave, candied
bacon, fried tomatoes

Sesame Short Bread

cilantro chicken, jalapeño, garlic aged
gouda

Chipotle Chicken

grilled pineapple, gorgonzola puff
pastry

Duck Roulade

pan roasted mushrooms, butter bean
puree, pan roasted honey gravy

Duck Hazelnut Lollipops

hazelnut and truffle crusted duck
breast, blueberry-frangelico
sauce

Prosciutto Popovers

smoked chicken, prosciutto, guyere,
almonds

Chicken Strata

spinach, smoked gouda, roasted garlic



Beef/Pork

Smoked Beef Tenderloin

basil-beet toast, smoked tomatoes,
Maytag blue, caramelized fennel

Strip Filet

artichoke mousse, shaved parmesan

Honeydew Carpaccio

honeydew ball, tenderloin, caper-red
onion sauce

Coconut-Pork Lollipops

lemongrass, sesame, garlic

Piave Crusted Beef Tip Lollipops

truffle demi glace

Beef Wellington

spinach, mushrooms, port wine
reduction

Asian Braised Pork Profiteroles

fennel, parmesan

Arugula Beef Roulades

anchovy butter, red pepper,

Seafood

Sea Scallops

prosciutto wrapped, lemon basil sauce,
shallots

Lump Crab Cakes

blood orange butter sauce

Sweet Potato Shrimp Lollipops

jumbo shrimp, chili-soy dipping sauce

Blueberry Shrimp Ceviche Shooters

Mexican Oregano, fire roasted
tomatoes

Saku Tuna Lollipops

wasabiaki crusted, black sesame

Apple Smoked Salmon Crepes

dill infused Colorado Haystack goat
cheese, spiraled cucumber

Ahi Tuna Canapés

corn bread, wasabi cream and roe

Lobster Stuffed Baby Bellas

tarragon butter, roasted Vidalia's

Gingered Blue Crab

fried green tomatoes

Smoked Salmon Quesadillas

basil, dill, lime goat cheese

Lobster Avocado

wonton chips, toasted black sesame,
sweet potato pancakes

Shrimp and Scallop Rafts

herbed Yukon frites, apple wood bacon,
arugula



Vegetarian

Beignets

cheddar, gruyere, green onion

Sweet Pea Flan

Piave crisps, peppered pecans

Stuffed Baby Pears

truffle and blue cheese custard

Cherry Habanera Shortbread

Comte cheese, sweet cherries

Bruchetta Bar

roasted garlic, fennel, smoked tomatoes, caramelized
onions, fried basil, fig goat cheese, shaved parmesan, sun
dried tomato foccacia

Appenzeller Cheese Crisps

Swiss cheese funnel cakes



Soups and Salads

Salad

Baby Greens

roasted garlic, walnuts, fig goat cheese,
smoked tomato vinaigrette

Fried Green Tomato Napoleon

Fresh mozzarella, basil, romas, lump crab,
Meyer lemon butter sauce

Ice Berg Wedge

smoked tomatoes, candied bacon, Maytag
blue cheese, fried parmesan crisps, basil
buttermilk

Blueberry- Apple Baby Spinach Salad

caramelized onions, candied sweet potatoes,
carrot flowers, caramel popcorn, tarragon
blue cheese vinaigrette

Celery Caesar

Roasted celery, crisp romaine hearts,
prosciutto, oregano Caesar vinaigrette

Roasted Italian Beet Salad

striped Italian beets, red beets, yellow beets,
watercress, capers, raspberry goat cheese

Butternut Squash Carpaccio

roasted red onions, fennel goat cheese,
frisee, sage vinaigrette

Cucumber Goblets

artichoke and spinach slaw, smoked salmon,
caper-lemon thyme vinaigrette

Snow Pea Fettuccini Salad

red pepper mousse, carrot slaw, English peas

Strawberry Stuffed Grilled Endive

roasted asparagus, gorgonzola and Comte
cheese, roasted strawberries

Boston Butter Bowls

fennel, leeks, roasted tomatoes, figs, shaved
parmesan, lemon

Beet Tartar

capers, cornichons, field greens, hazelnut
goat cheese

Hibiscus Chayote Salad

bacon, coconut scallops, plantains, roasted
tomatillos

Red Butter Lettuce

dried cherries, apple fennel vinaigrette,
chipotle carrots

Italian Frisee-Fennel

arugula, shallots, oregano, red onion, lemon,
parmesan, prosciutto



Soup

Crab Bisque

jumbo lump crab, fennel, tobiko roe

Roasted Garlic French Onion

roasted onions & garlic, tarragon, gruyere
toast

Corn Chowder

charred white sweet corn, red peppers,
leeks, Yukon golds

Mushroom and Smoked Gouda Bisque

wild mushrooms, creamy smoked Gouda,
tobacco onion rings

Apple-Cauliflower Bisque

saffron, fried apples, star fruit

Asparagus Truffle Bisque

truffle dust, sweet potato curls

Basil- Parmesan Chicken Chowder

Parmesan crusted chicken, basil, fresh
vegetables

Potato-Leek Bisque

blue cheese biscuits

Yellow Carrot Gazpacho

star anise, cucumber, yellow carrots, tomato,
basil shrimp, avocado cream

Roasted Tomato Bisque

shaved parmesan, fried tarragon

Coconut-Curry Chicken

ginger, shallots, shaved carrots

Pear and Gorgonzola Bisque

caramelized pears, fried sweet potatoes

Lobster Bisque

polenta cake, sherry cream

Chilled Watermelon Basil

carrot flowers, candied pecans

Butternut Squash Bisque

chipotle sugared almonds, Jack Daniels
cream

Tom Yum

Asian broth, shrimp, crab, sprouts, fried
plantains

Asian Vegetable Noodle

somen noodles, kale, carrots, long beans,





Entrees

Beef

White Pepper Seared Beef Tenderloin

buttery mashed Yukon gold potatoes,
bourbon glazed baby yellow carrots, truffle-
parmesan reduction

Eye of Ribeye

smoked Gouda potato gratin, lemon shaved
Brussels sprouts, roasted garlic demi glace

Dijon Grilled Beef Tips

Roasted carrot and Vidalia puree, roasted
Colorado blue potatoes

Porcini Crusted Tenderloin

Herbed truffle butter, zucchini gratin

Pan Roasted Strip Loin

butter roasted mushrooms, wild rice, aged
gouda- port wine reduction

Herb Roasted Filet Mignon

cauliflower risotto, roasted asparagus, red
onion gravy

Cilantro Grilled Skirt Steak

black beans, garlic roasted sweet potatoes,
white corn, cinnamon-tomato salsa

Roasted Garlic Petite Tenderloin

Purple potato mousse, fava bean puree,
seasonal vegetable, béarnaise



Pork, Lamb

Marinated Bone-in Pork Chop

Mongolian marinade, butter bean, French
bean, sweet corn and roasted red pepper
succotash

Green Chili Smoked Pork Tenderloin

white beans, red and yellow pepper, smoky
green chili

Grilled Stuffed Pork Loin

Baby spinach, roasted red peppers,
mushrooms, goat cheese, tomato scented
brown rice

Paive and Fennel Seared Rack of Lamb

mint-Dijon scented parsnips, sweet potato
and green bean bundles

Grilled Lamb Loin

Root vegetable gratin, sweet peas,
mushroom glaze



Poultry

Mushroom Honey Roasted Chicken

butter-bourbon vanilla caramel glaze,
broccoli and potato bake

Garlic Roasted Cornish Hens

creamy boursin polenta, French green beans,
cherry habanera chutney

Spanish Pepian Chicken

cilantro rice, chipotle refried beans

Pan Roasted Chicken Breast

four mushroom ragout, sweet pea risotto

Dijon Crusted Maple Leaf Duck Breast

Butternut squash, braised spinach

Parmesan and Sweet Potato Chicken

Asiago new potatoes, lemon French beans,
almond butter sauce

Chicken Roulade

spinach, capers, anchovy butter, wild rice

Puff Pastry Chicken Breasts

havarti, wild mushrooms, Vidalia reduction,
asparagus spears

Grilled Lemon-Basil Chicken Breasts

Artichoke, fennel, sundried tomato
ratatouille, basil-bowtie pasta



Vegetarian

Stuffed Artichoke Hearts

roasted parsnips, turnips, celery root, globe
grapes, apples, Fontina and herbed quinoa

Braised Portobello

roasted red peppers, roasted garlic spinach,
butternut squash, artichoke hearts tomato
scented rice

Sweet Potato Burritos

toasted sesame black beans, smoked corn,
romas, sharp white cheddar, green chili

Cranberry and Asparagus Risotto

brie cheese, roasted garlic, lemon buerre
blanc

Stuffed Shells

Ricotta, Spinach and Tomato, basil and
sundried tomato ricotta

Mushroom Stroganoff

Tomato and Haystack Goat Cheese





Seafood

Parmesan & Lemon Grass MAHIMAHI

truffle risotto, grilled asparagus

Orange Seared Wild Salmon

Snow pea linguini, chipotle cheese grits, pear
vanilla buerre blanc

Lemon Sole in Baby Artichokes

globe grape and walnut quinoa, honeyed
yellow carrots

Potato and Fennel Halibut

creamed spinach, shitake mushrooms,
roasted garlic, vanilla apples

Seared Scallops

prosciutto, wild rice, chardonnay-lemon
sauce, bell pepper medley

Wasabaki and Black Sesame Tuna

Chile glazed somen noodles, panang broccoli
florets

Asparagus Stuffed Salmon

Artichoke and cherry tomato ratatouille,
saffron rice, lemon basil sauce

Salmon Dijon

zucchini, havarti, roasted potatoes

Seared Snapper

portobello-asparagus ragout, parsnip puree

Shrimp and Grits

cheese grits, Cajun béchamel, red & yellow
peppers, button mushrooms,
andouille sausage

Lemon-Berry Shrimp

Fried carrots, sweet peas, blackberry jasmine
rice, Hawaiian black sea salt

Crab Stuffed Portobello

Spinach, celery root, fennel,
chive cornbread

Lobster Stuffed Halibut

Brown butter, carrot puree, caramelized
Shallots



A La Carte

Choose any items listed above, mix and match to your taste!

(Consultation will determine a la carte menu)





Bread

Asiago Bubble Bread
Fried Corn Bread
Lavender Beet French Bread
Parmesan Profiteroles
Basil Sourdough



Sundried Tomato Focaccia
Sweet Potato Biscuits
Love Olive Bread
Crisp Garlic Brioche
Jalapeño Cheese Rolls





Asian Fashion

Asian Hors d'oeuvres

Shrimp and Crab Wontons

ginger sauce

Thai Basil and Shrimp Spring Rolls

served cold, hoisin rice noodles, red pepper, daikon, lime chili sauce

Pork and Shrimp Spring Rolls

Served hot, kaffir lime, ginger-hoisin dipping sauce

Salt and Pepper Spare Ribs

five-spice sauce, red chiles

Scallion-Crab Pancakes

Roasted sesame sauce

Steamed Egg Rolls

shrimp, crab and pork, lemon grass sauce

Fried Tofu

crispy spinach, teriyaki sesame sauce

Pot Stickers

pork, green onions, shredded carrot

Crab Puffs

Asian pastry, wasabi cheese

Asian Pâté

wonton chips, ginger, garlic, oyster sauce

Braised Tofu and Chinese Mushrooms

rice wine, black bean paste, Asian greens

Thai Water Chestnuts

crispy bacon, Thai chiles, kaffir lime

Sesame Rice Balls

chile garlic sauce

Ginger Lemon Grass Crab Cakes

blood orange sauce

Miso Soup

Swiss chard, button mushrooms, bean sprouts

Asian Fused Entrees

Asian Braised Short Ribs

Fennel, star anise, roasted sesame

Assorted Sushi Rolls

Ahi Tuna, Wild Salmon, Smoked Salmon, Shrimp and Crab, Vegetable, Chile-Lime Soy Sauce, Sesame Wasabi

Love Birds Shrimp

Chile glazed shrimp, ginger, soy, snow peas

Lettuce Wrap Bar

crisp butter lettuce, sesame asparagus, carrot flowers, Thai daikon, peach cucumbers, red and yellow peppers, Asian braised Chicken, Thai Curry Shrimp, Chili Marinated Beef Tenderloin, wasabiaki sauce, lime ginger sauce, sesame soy sauce

Shrimp and Beef Pad Thai

coconut-peanut curry sauce with kaffir lime

Panang Curry Salmon

butternut squash, red peppers, broccoli, jasmine rice, panang curry sauce

Shrimp Vegetable Fried Rice

Asparagus, sweet corn, carrot flowers, English peas, sweet Chinese soy

Lemon Drunken Chicken

Chinese brandy, soy, lemon garlic sauce, cilantro jasmine rice

Sweet and Sour Crispy Pork

Udon noodles, broccoli rabe, napa cabbage

Spicy Beef Tenderloin

Rice noodles, stir fry lettuce, soy- ginger

Black Sesame and Almond Crusted

Grouper

Kaffir lime- basil basmati rice, baby bok choy





Southwestern Fare

Appetizers

Chipotle Beignets

smoky cheddar, Gouda

Lime-Chile Cucumber Cups

pineapple, tomatillo, ancho chile

Salsa Verde Tortilla Bowls

toasted sesame, avacado, serrano

Ahí Tuna Tacos

Tequila spiked wasabi, jicama

Fire Roasted Stuffed Jalapeños

Oaxaca queso, chipotle cheddar

Red Tortilla Nacho Cones

green chili cheddar, Spanish olives, carne

House Made Chorizo "Beggar's Purse"

five-chili chorizo, black beans, smoked mozzarella

Chicken Tinga Tostadas

Guajillo chili-lime braised chicken, asadero cheese, tomato, cilantro

Shrimp Ceviche Shooters

cucumber, blueberry, tomato, red onion, lime, sesame

Smoked Salmon and Corn Quesadillas

cilantro-basil crema

Jalapeño Corn Bread Canapés

shredded pork, queso cojita

Pico De Gallo and Cheese Tostada

seasoned pinto beans, smoked gouda cheese



Salad

Grilled Chipotle-Pineapple

arugula, spiraled cucumber, cilantro vinaigrette

Basil Watermelon Spinach

pomegranate vinaigrette, mulatto chili goat cheese

Smoked Corn and Black Bean

roasted chayote, sweet potatoes, fried plantains, beet-cilantro vinaigrette

Fried Tomatillo Napoleon

mozzarella, Roma tomatoes, purple grapes, lime burre blanc

Southwestern Caesar

smoked corn, green chilies, smoked cheddar, oregano vinaigrette, jalapeño croutons

Jicama and Orange

sweet radishes, citrus vinaigrette

Bing Marinated Zucchini & Raspberry

thinly sliced shallot, fresh raspberries, bing cherry vinaigrette

Entrees

Stuffed Red and Yellow Peppers

black beans, roasted sweet potatoes, sweet corn, garlic, smoky green chili, tomato scented rice

Chili and Garlic Rubbed Portobello

chipotle- balsamic reduction, Spanish potatoes

Black Bean and Chorizo Stuffed Chicken Breast

avocado-goat cheese, sweet red pepper, green pepper, roasted onions, sautéed

Roasted Chicken Pepian Rojo

pan roasted chicken, smoked tomatoes, toasted sesame, cloves & cinnamon puree, cilantro rice, warm corn tortillas

Chicken Enchilada "Wellington"

shredded chicken breast, roasted garlic, mushrooms, sweet red chili, puff pastry, southwest succotash

Pepian Verde Smothered Pork Loin

toasted pumpkin seeds, fire roasted tomatillos, Vidalia onion, clove & cumin puree, garlic brown rice

Cilantro Grilled Skirt Steak

black beans, garlic roasted sweet potatoes, white corn, cinnamon-tomato salsa

Smothered Spanish Beef Tips

zucchini, smoked corn, chayote, salsa verde, chile cheese tart

Beef Tenderloin Chalupas

avocado, roasted onions, butter lettuce, sweet red chile fried potatoes

Char Grilled Beef Tenderloin

three herb chimichurri, chipotle whipped potatoes, white corn, cilantro crema

Wild Mushroom and Coffee Braised Sirloin Enchiladas

spinach, yellow pepper, ancho cream sauce

Green Chili Meat Balls

stuffed with queso asadero, lemon- garlic rice, smoky green chili sauce, pork

Coconut Shrimp

tomatoes, spinach, mild coconut-chipotle cream sauce, cumin-lime rice

Lemon-Cumin Caraway Crusted MAHIMAH

basil burre blanc, ancho- butternut squash, potato and green chili gratin

Cilantro-Parmesan Tilapia

red onions, avocado, salsa verde, chipotle-basil buttermilk, warm corn tortillas

House Made Tamales

Green-Chili Pork and Creamed Corn
Chipotle Chicken, Spinach, White Cheddar
Red Chile Shredded Beef and Potato
Rice, beans, pico de gallo, lime-cilantro crema





Italian Fare

L'Antipasti

Bruchetta Bar

roasted garlic, fennel, smoked tomatoes, caramelized onions,
fried basil, fig goat cheese, shaved parmesan, sun dried tomato
focaccia

Basil Wrapped Roasted Garlic Shrimp

olive oil, grated Piave

Red and Yellow Pepper Boats

Italian sausage, roasted onions

Prosciutto Wrapped Watermelon

Lemon zest, baby mozzarella

Roman Toast

grilled buttered basil toast points, gorgonzola
mousse, fried tarragon

Roasted Wild Mushrooms

Balsamic, lemon, thyme, garlic

Spinach Ricotta Gnocchi

Smoked pancetta, parmesan

Fried Lemoncello Goat Cheese

vanilla bean marinara, basil, tomatoes



Insalata

Citrus Salad

oranges, grapefruit, basil, olive oil, cracked
pepper, baby greens

Artichoke, Lemon-Fennel

artichoke hearts, fresh grated fennel, lemon
vinaigrette, shaved parmesan

Giardiniera

Marinated yellow and red peppers, sweet
onions, garbanzo beans, fresh greens

Caprese

Roma tomatoes, fresh mozzarella, basil,
orange scented olive oil, black sea salt

Asparagus & Italian Green Bean

balsamic seared apples, smoked corn, baby
spinach, red peppers, fig goat cheese



Primi Piatti

Rigatoni alla Carbonara

Smoked pancetta, garlic, parsley, Parmesan

Chicken Parmesan

roasted garlic cream sauce, roma tomatoes, basil,
baby spinach, parmesan chicken, Cavitappi pasta

Bolognese Cigars

Lasagna bolognese, aged beemster, piave and
parmesan

Artichoke Farfalle

Procuitti di Parma, artichoke hearts, sun dried
tomatoes, lemon butter and roasted leek sauce

Stuffed Shells

Italian Sausage, spinach, fennel, zucchini,
Romano, roasted tomato sauce

Tarragon- Basil Shrimp Pesto Risotto

Grilled portobello mushrooms, sweet peas,
asparagus, tomatoes, Asiago, Garlic, olive oil

Butternut Squash Ravioli

brown butter, sage

Pork Tenderloin Guazetto Penne

Red wine braised pork tenderloin, braised carrot,
celery, fennel sweet onion, rich red wine demi

Gorgonzola Primavera Spaghetini

Fresh diced tomatoes, basil, spinach, asparagus,
roasted red peppers, artichokes, capers, zucchini,
roasted garlic-gorgonzola cream sauce

Secondo Piatto

Lamb or Pork Osso Bucco

Slow roasted, carrots, celery, onions, truffles,
procuitto, zucchini, red wine, creamy polenta

Procuitto Wrapped Duck Breast

Asparagus risotto, cherry-marsala gravy

Chicken Marsala

pan roasted chicken breast, roasted wild
mushrooms, caramelized onions, marasla
reduction

Pork Saltimboca

Pork tenderloin stuffed with smoked pancetta,
mozzarella, sage, goat cheese, fava bean puree

Fennel and Pepper Seared Beef Tenderloin

caramelized yellow carrots and fennel, asiago
roasted potatoes, rich anise demi glace

Lemon Blueberry Shrimp

Procuitto di Parma and roasted red pepper
risotto