



# Carrol's Creek Cafe

*A Waterfront Dining Experience*

## 2020 DINNER BANQUET MENU

ALL ENTREES INCLUDE FRESH ROLLS & BUTTER, UNLIMITED SODA, ICE TEA, HOT TEA COFFEE AND A SIDE CARROL'S CREEK SALAD (baby greens topped with sunflower seeds, dried cranberries and stilton cheese with a tarragon raspberry vinaigrette),

### **OPTIONAL STARTERS:**

CREAM OF CRAB	\$10 per person
ONION SOUP	\$9 per person
CAESAR SALAD SUBSTITUTION	\$2.50 per person

### **ENTRÉE'S**

**Maryland Jumbo Lump Crab Cake,**  
served with roasted garlic mashed potatoes, seasonal vegetables, and a mustard vinaigrette  
\$46.00

**Grilled Atlantic Salmon Filet,**  
Served over mashed cauliflower with sautéed Swiss chard and a saffron cream sauce-GF  
\$36.00

**Pan Seared Scallops,**  
With a mascarpone, gruyere cheese and tasso ham and pea risotto, butternut squash hash and chive truffle oil-GF  
\$40.00

**Sautéed Jumbo Shrimp,**  
Over linguini tossed with onions, tomatoes, olives, capers and artichokes in a white wine lemon butter sauce  
\$38.00

**Herb Encrusted Rockfish,**  
roasted and seared over sun dried tomato pesto risotto, sautéed baby spinach, jumbo lump crab meat and a lemon butter sauce  
\$45.00

### **Spicy Honey Roasted Swordfish**

With two jumbo shrimp, ginger sweet mashed potatoes and Brussel sprouts in a creamy sauce with house made bacon

\$40.00

### **Grilled Filet Mignon,**

grilled medium-rare, with caramelized sweet onions, wild mushroom sauté, bacon chive mashed potatoes and merlot glace de viande-GF

\$46.00

### **Grilled New York Strip, π**

With bacon and chive mashed potatoes, French green beans and a portabello-Madeira glace de viande-GF

\$44.00

### **Sautéed Chicken Breast**

Made with local organic chicken, onions, mushrooms, green beans, tomatoes and served with fingerling potatoes

\$36.00

### **Quinoa Bowl**

Made with a tri-color quinoa, onions, artichokes, tomatoes, mixed olives with fresh basil and olive oil, garnished with baby lettuce and beet slices-GF-Vegan

31.00

### **Seasonal Vegetable and Mushroom Risotto**

Served in an acorn squash bowl and topped with roasted red peppers-GF

31.00

### **Grilled Portabello Mushroom,**

Served over mashed cauliflower with sautéed baby bok-choy and a saffron cream sauce-GF

\$31.00

## **COMBINATION DINNERS**

Petit Filet Mignon and Maryland Crab Cake \$50

Petit Filet Mignon and Grilled Salmon or Grilled Shrimp \$46

Black Angus Steak and Grilled Salmon or Grilled Shrimp \$45

Black Angus Steak and Maryland Crab Cake \$48

**PLEASE INQUIRE FOR PASSED HORS D'OEUVRES, COCKTAIL PARTY OPTIONS OR  
A SEATED DINNER BUFFET**

## **DESSERTS**

Select one choice for all guests

Please inquire if the desserts are current, they are subject to change

**Maple Cheesecake**  
finished with a cranberry compote

**Flourless Chocolate Cake-GF**  
With a warm white chocolate ganache center, topped with vanilla ice cream, sauced with raspberry puree

**Espresso Crème Brule-GF**

**“Coffee and Donuts” Bread Pudding**  
made with Krispy Kreme glazed donuts, served with coffee-chocolate chip ice cream and a Makers Mark sea salt caramel sauce

**Apple Caramel Tart**  
Served warm, with salted caramel ice cream

**Just Berries-GF**  
A flavorful assortment of fresh berries

**\$8.50 per person**

## **ICE CREAM**

Please ask about our weekly flavors from A La Mode Shoppe Ice cream

**\$5.50 per person**

## **PETIT FOURS**

Lemon Squares, Cheese Cake Bites, Fruit Tarts, Brownies, Mini Flourless Chocolate Cakes, Strawberries Covered in Chocolate, Key Lime Tart, Cannoli, Apple Tarts, Chocolate Raspberry Tart, Flourless Chocolate Balls Dipped in Chocolate, Chocolate Chip Cookies, Oatmeal Raisin Cookies, Sugar Cookies

**\$18 per dozen**

**20% Service Charge and 6% Tax Additional**

