



2019 CARROL'S CREEK CAFÉ **COCKTAIL PARTY OPTIONS**

SEAFOOD

Jumbo Lump Crabmeat Dip with French baguette slices		150
Jumbo Lump Mini Crab Cakes (½ oz.) broiled and served on crackers with remoulade	(50 pieces)	135
Silver Dollar Mushrooms stuffed with Jumbo Lump Crab meat	(50 pieces)	145
Crab Soup Shots our famous homemade Cream of Crab Soup served in small shot glasses	(50 shots)	125
Jumbo Lump Crab and Vegetable Spring Roll With a spicy mustard dipping sauce	(50 pieces)	150
Texas Barbeque Shrimp tail on shrimp wrapped in bacon, grilled and topped with our homemade barbeque sauce	(50 pieces)	145
Coconut Shrimp Served with a sweet chili sauce	(50 pieces)	145
Breaded Shrimp Ball with Peppers and Chives Served with adobo chipotle sauce	(50 pieces)	135
Laperouse Shrimp Lollipop's Hush puppy battered shrimps served on a stick	(50 pieces)	130

Jumbo Shrimp Cocktail (16/20's) tail on shrimp and served with cocktail sauce	(50 pieces)	135
Smoked Salmon topped with tomatoes, capers & dill sour cream served on toasted French baguette slices	(50 pieces)	120
Whole Poached Salmon Whole Salmon served with tomatoes, egg, capers, red onion, Caper dill sauce and crackers		135
Bay Scallop served in a phyllo cup on a bed of wilted spinach, lump crab and proscuitto ham finished with a shrimp sauce	(50 pieces)	135
Grade One Tuna Tartare served on a wasabi rice cracker filled with sushi rice, seaweed salad, pickled ginger and served with a lime, chive and cucumber vinaigrette	(50 pieces)	125
Oriental Shrimp Stir Fry, with julienne vegetables and teriyaki glaze	(serves 30-40)	175
Seafood Risotto, served with rockfish, shrimp, scallops and mahi	(serves 30-40)	175

RAW BAR STATION

Blue Point Oysters, Long Island	Market Price
Malpeque Oysters, Prince Edward Island	“
Moonstone Oysters, Narragansett, Rhode Island	“
Top Neck Clams	“

MEAT

Marinated Beef Tenderloin Skewers served with a Moroccan style tomato dipping sauce	(50 pieces)	125
Bite Size Sweet-Chili Chicken Bites	(50 pieces)	115
Baja Chicken Rolls Stuffed with shredded chicken, black beans, peppers, corn and Swiss cheese served with an avocado mousse	(50 pieces)	125

Cajun Carpaccio Croustades	(50 pieces)	
Raw beef tenderloin rolled in Cajun spiced, seared and sliced paper thin and served with Creole mustard, onions and capers on toasted French baguette slices		
		120
Baby Lamb Chops	(50 pieces)	
roasted and Dijon encrusted		
		150
Beef Empanadas	(50 pieces)	
Filled with beef tenderloin, wild mushrooms, and gouda cheese Served with guacamole and a roasted pepper sauce		
		135

CARVING STATIONS

Top Round of Roast Beef	(per 10 lb. Roast serves 30-40)	105
Tenderloin of Beef	(per 5 lb. Roast, serves 10- 15)	125
Beef Stations include: horseradish cream & béarnaise		
Maryland Spiral Sliced Ham	(per 10 lb. Roast, serves 30-40)	
with raisin sauce		
		75
Roast Pork Loin	(per 7 lb. Roast, serves 28)	
with mango chutney		
		65
**Fresh Rolls are served with the carving stations		

VEGETARIAN

Basil, Mozzarella and Tomato Skewers	(50 pieces)	100
with Balsamic Vinaigrette		
Tomato and Basil Bruschetta	(50 pieces)	
with balsamic syrup		
		100
Thai vegetable Spring Rolls	(50 pieces)	
served with a red chili dipping sauce		
		100
Asparagus rolled in Phyllo with parmesan	(50 pieces)	100

STATIONS

Baked Brie Stuffed with Fresh Fruit with French baguette slices	85
Fresh Seasonal Fruit Platter	95
Imported & Domestic Cheese Platter with crackers	95
Fresh Vegetable Crudit� Platter with chef's dip (we can mix different platters together)	85

****IF THERE IS SOMETHING THAT YOU WOULD LIKE TO OFFER FOR YOUR EVENT
AND IT IS NOT ON THIS MENU, SIMPLY ASK AND WE CAN ACCOMMODATE
YOUR REQUEST****

DESSERTS

Miniature Pastries

Fruit Tarts	Dark chocolate Strawberries	Wt. Chocolate Mango Cups
�clairs	Wt. Chocolate Strawberries	Fruited Cheesecake Squares
Napoleons	Chocolate Cheesecake Squares	Macadamia Squares
Operas	Chocolate Mousse Cups	Peanut Butter Mousse
Apple Tarts	Swan Cream Puffs	Strawberry Swirls
Pecan Squares	Chocolate Raspberry Tarts	Dark Chocolate Truffles
Lemon Squares	Wt. Chocolate Raspberries	Key Lime Tarts
Brownie Bites	Assorted Gourmet Cookies	Mini Cannoli

\$18.00 PER DOZEN

Client Dessert

**Clients who decide to provide their own dessert will be charged a service charge of
\$1.00 per person, based upon the total number of guests in attendance
WEDDINGS ARE EXCLUDED FROM THIS CHARGE**

20% gratuity and 6% tax are additional

RESERVATIONS / CONTRACT / DEPOSIT

~A signed contract and 50% deposit of the minimum rate (the cost of food and beverage) is what is required to reserve the date and room of your function.

~Deposits are non-refundable unless the date is re-sold.

~Deposits for dinner seminars are non-refundable and non-transferable.

~If a contract and deposit are not received by the date stated on the contract, Carrol's Creek Café will not hold the date and it will be released.

~Payment of the balance is due on or before the date of the banquet.

~If a contract needs to be revised, you need to give one weeks notice to the director of catering.

~Parking is validated for 3 ½ hours for private functions.

ENTRÉE SELECTION & CONFIRMATION

~All food selections or food changes need to be given to Carrol's Creek Café one week prior to your event.

~One week prior to you event please notify Carrol's Creek Café with the final count of guests attending your event.

~Please notify catering if your guests have any allergies to food or if there are going to be vegetarians attending your event so we can properly attend to their needs.

BAR SELECTION

HOST BAR-Client pays per drink/per person

CASH BAR-Guests are responsible to pay for their own drinks in cash

OPEN BAR-Available with a minimum of 70 guests (min. 2 hours)

To inquire more about the bar options please contact catering