



A Waterfront Dining Experience

2019 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	\$9 per person
ONION SOUP	\$8 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
\$44.00

Grilled Atlantic Salmon Filet,
Served over mashed cauliflower with sautéed baby bok-choy and a saffron cream sauce-GF
\$36.00

Pan Seared Scallops,
With a mascarpone, gruyere cheese and tasso ham and pea risotto served with grilled asparagus and a blood orange reduction-GF
\$40.00

Sautéed Jumbo Shrimp,
Sautéed with onions, sweet bell peppers, Andouille sausage with a white truffle and brandy cream sauce served over Anson Mills grits-GF
\$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

Grilled Swordfish

Topped with crispy carrots served with roasted root vegetables, jasmine rice and sauced with balsamic syrup

\$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,

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 and served with fingerling potatoes, grilled asparagus and a herb and mushroom white wine cream sauce

\$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

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

- 2 -

410 Severn Ave Annapolis, MD 21403
410.263.8102

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

NY Style Cheesecake
finished With a cranberry port sauce

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

Pumpkin Spice Crème Brule-GF
With a crunchy caramelized sugar crust

“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 & Cranberry Cobbler
Topped with vanilla ice Cream

Just Berries-GF
A bowl of mixed berries with a touch of crème faiche

\$8.50 per person

ICE CREAM

Please ask about our weekly flavors from our local distributor

\$5.50 per person

20% Service Charge and 6% Tax 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.

- 3 -

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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 week notice to the director of catering.

Carrol's Creek reserves the right to move your banquet to the appropriate sized room based on your final guaranteed number of guests. Minimum rates will apply based on the room used on the night of the banquet.

Parking is Validated for 3 ½ hours for private functions.

ENTRÉE SELECTION & CONFIRMATION

Select 3 entrees for your guests to choose from.

The guaranteed count (pre-order) of each entrée choice is required one week prior. Any additions to the menu are requested 24 hours prior. The list of each guests name and entrée chosen is due the day before the event. Carrol's Creek Café will provide place cards for your event. This is not required for all events.

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

To inquire more about the bar options please contact catering