



2019 LUNCH 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
\$28.00

Grilled Atlantic Salmon Filet,
Served over mashed cauliflower with sautéed baby bok-choy and a saffron cream sauce-GF
\$22.00

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
\$25.00

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

\$29.00

Grilled Swordfish

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

\$25.00

Pan Seared Scallops,

With a mascarpone, gruyere cheese and tasso ham and pea risotto served with grilled
asparagus and a blood orange reduction-GF

\$25.00

Grilled Filet Mignon,

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

\$28.00

Sautéed Chicken Breast

Made with local organic chicken and served with fingerling potatoes, grilled
asparagus and a herb and mushroom white wine cream sauce

\$22.00

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

\$20.00

Grilled Portabello Mushroom,

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

\$20.00

20% Service Charge and 6% Tax Additional

LUNCH ENTRÉE SALADS

OPTIONAL STARTERS:

CREAM OF CRAB	\$9 per person
ONION SOUP	\$8 per person

ALL SALAD ENTREES INCLUDE FRESH ROLLS & BUTTER AND UNLIMITED ICE TEA,
SODA, HOT TEA AND COFFEE

Seafood Greek Salad, with jumbo lump crab meat, steamed shrimp,
black olives, feta cheese, tomatoes, pepperoncini, cucumbers and red
onions over iceberg lettuce and Greek salad dressing-GF

\$20

Caesar Salad, the classic combination of hearts of romaine, fresh
grated imported cheese, homemade croutons, Caesar dressing

\$13

Beet Salad, baby greens, tomato, orange, Point Reyes blue cheese,
golden and red beets with a citrus vinaigrette-GF

\$13

Carrol's Creek Salad, with baby greens topped with sunflower seeds,
dried cranberries and stilton cheese with a fresh tarragon and raspberry
vinaigrette-GF

\$12

Wedge Salad, a wedge of iceberg lettuce topped with our creamy Point
Reys blues cheese dressing, red onion, tomatoes, house cured bacon and
a balsamic glaze-GF

\$14

SALAD TOPPERS

With grilled chicken breast strips	6
With Steamed Shrimp	10
With Grilled Salmon	10
With Crab Cake	18

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

20% Service Charge and 6% Tax Additional

DESSERTS

- 3 -

410 Severn Ave Annapolis, MD 21403
410.263.8102

Select one choice for all guests
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 for your function.
Deposits are non-refundable unless the date is re-sold.

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.

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.

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

20% Service Charge and 6% Tax Additional