



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

### **SEAFOOD**

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

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

### RAW BAR STATION

|   |                     |
|---|---------------------|
| Blue Point Oysters, Long Island               | <b>Market Price</b> |
| Malpeque Oysters, Prince Edward Island        | “                   |
| Moonstone Oysters, Narragansett, Rhode Island | “                   |
| Top Neck Clams                                | “                   |

### MEAT

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

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) 150  
roasted and Dijon encrusted

**Beef Empanadas** (50 pieces) 135  
Filled with beef tenderloin, wild mushrooms, and gouda cheese  
Served with guacamole and a roasted pepper sauce

**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) 75  
with raisin sauce

**Roast Pork Loin** (per 7 lb. Roast, serves 28) 65  
with mango chutney

**\*\*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) 100  
with balsamic syrup

**Thai vegetable Spring Rolls** (50 pieces) 100  
served with a red chili dipping sauce

**Asparagus rolled in Phyllo with parmesan** (50 pieces) 100

**STATIONS**

|  |    |
|--|----|
| <b>Baked Brie Stuffed with Fresh Fruit</b><br>with French baguette slices                          | 85 |
| <b>Fresh Seasonal Fruit Platter</b>  | 95 |
| <b>Imported &amp; Domestic Cheese Platter with crackers</b>  | 95 |
| <b>Fresh Vegetable Crudité Platter with chef's dip</b><br>(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

\$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