



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

### **SEAFOOD**

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

<b>Jumbo Shrimp Cocktail (16/20's)</b> tail on shrimp and served with cocktail sauce	<b>(50 pieces)</b>	<b>135</b>
<b>Smoked Salmon</b> 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> Whole Salmon served with tomatoes, egg, capers, red onion, Caper dill sauce and crackers		<b>135</b>
<b>Bay Scallop</b> 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> 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> with julienne vegetables and teriyaki glaze	<b>(serves 30-40)</b>	<b>175</b>
<b>Seafood Risotto,</b> 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> 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> 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> 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> (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