



A Waterfront Dining Experience

2020 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	\$10 per person
ONION SOUP	\$9 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
\$30.00

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

Sautéed Jumbo Shrimp,
Over linguini tossed with onions, tomatoes, olives, capers and artichokes in a white wine lemon butter sauce
\$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

Spicy Honey Roasted Swordfish

With two jumbo shrimp, ginger sweet mashed potatoes and Brussel sprouts in a creamy sauce with house made bacon

\$25.00

Pan Seared Scallops,

With a mascarpone, gruyere cheese and tasso ham and pea risotto, butternut squash hash and chive truffle oil-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,

with champagne wild mushroom cream, truffle mashed potatoes and French green beans

\$22.00

Seasonal Vegetable and Mushroom Risotto

Served in an acorn squash bowl and topped with roasted red peppers-GF

20.00

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-Vegan

\$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	\$10per person
ONION SOUP	\$9 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

Select one choice for all guests

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

Maple Cheesecake
finished with a cranberry compote

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

Egg Nog Crème Brule-GF
Served with a ginger snap cookie

“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 Caramel Tart
Served warm, with salted caramel ice cream
Just Berries-GF
A flavorful assortment of fresh berries

\$8.50 per person

ICE CREAM

Please ask about our weekly flavors from A La Mode Shoppe Ice cream

\$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.

~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.

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