



# Carrol's Creek Cafe

*A Waterfront Dining Experience*

## **BUTLER PASSED HORS D'OEUVRES**

**50 Pieces Per Tray**

*recommend 2-3 pieces per person*

### **SEAFOOD**

#### **Jumbo Lump Mini Crab Cakes**

½ oz. crab cakes broiled

**\$145**

#### **Silver Dollar Mushrooms**

stuffed with Jumbo Lump Crab meat

**\$145**

#### **Crab Soup Shots**

our famous homemade Cream of Crab Soup served in small shot glasses

**\$125.00**

#### **Jumbo Lump Crab Vegetable Spring Roll**

With a spicy mustard dipping sauce

**\$150**

#### **Texas Barbeque Shrimp**

tail on shrimp wrapped in bacon, grilled and topped with our homemade barbeque sauce

**\$145**

#### **Coconut Shrimp**

Served with a sweet chili sauce

**\$145**

#### **Jumbo Shrimp Cocktail (16/20's)**

tail on shrimp and served with cocktail sauce

**\$135**

#### **House Cured Salmon**

topped with tomatoes, capers & dill sour cream served on toasted French baguette slices

**\$120**

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410 Severn Ave Annapolis, MD 21403

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**Blue Crab Fingers**

Served with our version of Joe's Mustard sauce

**\$135**

**Bay Scallop**

served in a phyllo cup on a bed of wilted spinach, lump crab and proscuitto ham finished with a shrimp sauce

**\$135**

**Grade One Tuna Tartare**

served on a wasabi rice cracker topped with seaweed salad, pickled ginger and served with a lime, chive and cucumber vinaigrette

**\$125**

**MEAT**

**Grilled Beef Satay**

Cilantro Dipping sauce served on the side

**\$135**

**Beef Empanadas**

Filled with beef tenderloin, wild mushrooms, and gouda cheese

Served with guacamole and a roasted pepper sauce

**\$135**

**Buffalo Chicken Bites**

Served with house made blue cheese dressing

**\$115**

**Baja Chicken Rolls**

Stuffed with shredded chicken, black beans, peppers, corn and Swiss cheese served with an avocado mousse

**\$125**

**Cumin Spiced Lamb Chops**

Topped with lime goat cheese and toasted hazelnuts and a cilantro cream

**\$150.00**

**VEGETARIAN**

**Tomato and Basil Bruschetta**

with balsamic syrup

**\$100**

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**Melted Brie and Raspberry in a Phyllo Cup**  
\$100

**Thai vegetable Spring Rolls**  
served with a red chili dipping sauce  
\$100

**Asparagus rolled in Phyllo with parmesan**  
\$100.00

**Basil, Mozzarella and Tomato Skewers with Balsamic Vinaigrette**  
\$100.00

**Silver Dollar Mushrooms Stuffed with Warm Goat Cheese**  
\$100.00

### **STATIONS**

**Jumbo Lump Crabmeat Dip**  
with French baguette slices  
\$150

**Calamari**  
Dusted with seasoned rice flour, fried crisp served with sriracha basil aioli dipping sauce  
\$125

**Baked Brie Stuffed with Fresh Fruit**  
\$100

**Fresh Seasonal Fruit Platter**  
\$95

**Imported & Domestic Cheese Platter with crackers**  
\$95

**Fresh Vegetable Crudité Platter with chef's dip**  
\$85

(we can mix different platters together)