



2022 DINNER BANQUET MENU

Prices may change due to the large price increases we have seen
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	\$11 per person
ONION SOUP	\$9 per person
CAESAR SALAD SUBSTITUTION	\$2.50 per person

ENTRÉE'S

Jumbo Lump Crab Cake,
served with roasted garlic mashed potatoes, seasonal vegetables, and a mustard
vinaigrette
Market Price

Grilled Atlantic Salmon Filet,
Served over mashed cauliflower with sautéed bok choy and a saffron cream
sauce-GF
\$39.00

Sautéed Jumbo Shrimp,
Over penne pasta with andouille sausage, Tasso ham, onions, peppers, shitake
mushrooms and finished with a white wine shrimp cream sauce
\$43.00

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

Pan Seared Scallops,

With a mascarpone, gruyere cheese and tasso ham risotto, a sautéed vegetable trio of snow peas, bean sprouts and red peppers and chive truffle oil-GF
\$52.00

Grilled Filet Mignon,

grilled medium-rare, with caramelized sweet onions, wild mushroom sauté, garlic mashed potatoes and merlot glace de viande-GF
\$50.00

Grilled New York Strip,

With bacon and chive mashed potatoes, French green beans and a portabello-Madeira glace de viande-GF
\$50.00

Sautéed Chicken Breast,

with champagne wild mushroom cream, truffle mashed potatoes and French green beans
\$38.00

Seasonal Vegetable and Mushroom Risotto
topped with asparagus and a portabello mushroom-GF
32.00

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
\$32.00

Grilled Portabello Mushroom,

Served over mashed cauliflower with sautéed baby bok-choy and a saffron cream sauce-GF
\$32.00

COMBINATION DINNERS

Petit Filet Mignon and Maryland Crab Cake Market Price
Petit Filet Mignon and Grilled Salmon or Grilled Shrimp \$56

**PLEASE INQUIRE FOR PASSED HORS D'OEUVRES, COCKTAIL PARTY OPTIONS OR
A SEATED DINNER 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

Cheesecake
finished with a raspberry compote

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

Espresso Crème Brule-GF

“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

