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:**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>CREAM OF CRAB</td>
<td>$11 per person</td>
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<tr>
<td>ONION SOUP</td>
<td>$9 per person</td>
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<tr>
<td>CAESAR SALAD SUBSTITUTION</td>
<td>$2.50 per person</td>
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**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

$39.00

**Sautéed Jumbo Shrimp,**

Over penne pasta with andouille sausage, Tasso ham, onions, peppers, shiitake mushrooms and finished with a white wine shrimp cream sauce

$43.00

**Herb Encrusted Rockfish,**

roasted and severed over sun dried tomato pesto risotto, sautéed baby spinach, jumbo lump crab meat and a lemon butter sauce

Market Price

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410 Severn Ave Annapolis, MD 21403

410.263.8102
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 Portobello 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 Brûlée-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