



## 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



## **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**

