



2022 LUNCH 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	Market Price
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
\$27.00

Sautéed Jumbo Shrimp,
Over penne pasta with andouille sausage, Tasso ham, onions, peppers, shitake
mushrooms and finished with a white wine shrimp cream sauce
\$29.00

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
\$40.00

Grilled Filet Mignon,
grilled medium-rare, with caramelized sweet onions, wild mushroom sauté, garlic
mashed potatoes and merlot glace de viande-GF
\$35.00

Sautéed Chicken Breast,
with champagne wild mushroom cream, truffle mashed potatoes and French green
beans
\$27.00

Seasonal Vegetable and Mushroom Risotto
topped with asparagus and a portabello mushroom-GF
22.00

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
\$22.00

Grilled Portabello Mushroom,
Served over mashed cauliflower with sautéed baby bok-choy and a saffron cream
sauce-GF
\$22.00

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

\$25

Caesar Salad, the classic combination of hearts of romaine, fresh
grated imported cheese, homemade croutons, Caesar dressing

\$16

Beet Salad, baby greens, tomato, orange, Point Reyes blue cheese,
golden and red beets with a citrus vinaigrette-GF

\$16

Carrol's Creek Salad, with baby greens topped with sunflower seeds,
dried cranberries and stilton cheese with a fresh tarragon and raspberry
vinaigrette-GF

\$15

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

\$17

SALAD TOPPERS

With grilled chicken breast strips	6
With Steamed Shrimp	10
With Grilled Salmon	10
With Crab Cake	Market Price

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

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

