



CARROL'S CREEK CAFÉ

COCKTAIL PARTY OPTIONS

SEAFOOD

Jumbo Lump Crabmeat Dip with French baguette slices		Market Price
Jumbo Lump Mini Crab Cakes broiled and served on crackers with remoulade	(50 pieces)	Market Price
Silver Dollar Mushrooms stuffed with Jumbo Lump Crab meat	(50 pieces)	Market Price
Crab Soup Shots our famous homemade Cream of Crab Soup served in small shot glasses	(50 shots)	Market Price
Jumbo Lump Crab and Vegetable Spring Roll With a spicy mustard dipping sauce	(50 pieces)	Market Price
Texas Barbeque Shrimp tail on shrimp wrapped in bacon, grilled and topped with our homemade barbeque sauce	(50 pieces)	175
Coconut Shrimp Served with a sweet chili sauce	(50 pieces)	175
Jumbo Shrimp Cocktail (16/20's) tail on shrimp and served with cocktail sauce	(50 pieces)	135
Blue Crab Fingers Served with our version of Joe's Mustard sauce	(50 pieces)	Market Price

Calamari		250
Dusted with seasoned rice flour, fried crisp served with sriracha basil aioli dipping sauce		
Pastrami Cured Salmon	(50 pieces)	120
topped with tomatoes, capers & dill sour cream served on toasted French baguette slices		
Whole Poached Salmon		175
Whole Salmon served with tomatoes, egg, capers, red onion, Capers dill sauce and crackers		
Bay Scallop	(50 pieces)	225
served in a phyllo cup on a bed of wilted spinach, lump crab and prosciutto ham finished with a shrimp sauce		
Grade One Cajun Tuna	(50 pieces)	150
served on wonton strip, topped with seaweed salad, wasabi aioli and finished with a ginger soy sauce		
Oriental Shrimp Stir Fry,	(serves 30-40)	200
with julienne vegetables and teriyaki glaze		
Seafood Risotto,	(serves 30-40)	Market
served with rockfish, shrimp and scallops		

RAW BAR STATION

Please see what we have available for clams, mussels, lobsters and oysters

MEAT

Marinated Beef Tenderloin Skewers	(50 pieces)	225
served with a cilantro cream sauce		
Buffalo Chicken Bites	(50 pieces)	125
With housemade blue cheese		
Baja Chicken Rolls	(50 pieces)	140
Stuffed with shredded chicken, black beans, peppers, corn and Swiss cheese served with an avocado mousse		
Baby Lamb Chops	(50 pieces)	250
roasted and Dijon encrusted		
Beef Empanadas	(50 pieces)	200
Filled with beef tenderloin, wild mushrooms, and gouda cheese Served with guacamole and a roasted pepper sauce		

CARVING STATIONS

Top Round of Roast Beef	(per 12 lb. Roast serves 35-45)	***
Tenderloin of Beef	(per 5 lb. Roast, serves 10- 15)	***
Beef Stations include: horseradish cream & béarnaise		
Maryland Spiral Sliced Ham	(per 10 lb. Roast, serves 30-40)	
with raisin sauce		175
Roast Pork Loin	(per 7 lb. Roast, serves 28)	
with mango chutney		140
**Fresh Rolls are served with the carving stations		

VEGETARIAN

Basil, Mozzarella and Tomato Skewers	(50 pieces)	115
with Balsamic Vinaigrette		
Melted Brie and Raspberry in a Phyllo Cup	(50 pieces)	115
Tomato and Basil Bruschetta	(50 pieces)	
with balsamic syrup		115
Thai vegetable Spring Rolls	(50 pieces)	
served with a red chili dipping sauce		115
Asparagus rolled in Phyllo with parmesan	(50 pieces)	115
Baked Brie Stuffed with Fresh Fruit		
with French baguette slices		125
Fresh Seasonal Fruit Platter		115
Imported & Domestic Cheese Platter with crackers		125
Fresh Vegetable Crudité Platter with chef's dip		115
(we can mix different platters together)		

****IF THERE IS SOMETHING THAT YOU WOULD LIKE TO OFFER FOR YOUR EVENT AND IT IS NOT ON THIS MENU, SIMPLY ASK AND WE CAN ACCOMMODATE YOUR REQUEST****

DESSERTS

PETIT FOURS

Currently unavailable due to shortage of staff

**Lemon Squares, Cheese Cake Bites, Fruit Tarts, Brownies, Mini Flourless Chocolate Cakes,
Strawberries Covered in Chocolate, Key Lime Tart, Cannoli, Apple Tarts, Chocolate
Raspberry Tart, Flourless Chocolate Balls Dipped in Chocolate, Chocolate Chip Cookies,
Oatmeal Raisin Cookies, Sugar Cookies**

\$18 per dozen

Client Dessert

**Clients who decide to provide their own dessert will be charged a service charge of \$1.00
per person, based upon the total number of guests in attendance**

20% gratuity and 6% tax are additional

RESERVATIONS/CONTRACT/DEPOSIT

~A signed contract and 50% deposit of the minimum rate (the cost of food and beverage) is what is required to reserve the date and room of your function.

~Deposits are non-refundable unless the date is re-sold.

~Deposits for dinner seminars are non-refundable and non-transferable.

~If a contract and deposit are not received by the date stated on the contract, Carrol's Creek Café will not hold the date and it will be released.

~Payment of the balance is due on or before the date of the banquet.

~If a contract needs to be revised, you need to give one weeks notice to the director of catering.

~Parking is validated for 3 ½ hours for private functions.

ENTRÉE SELECTION & CONFIRMATION

~All food selections or food changes need to be given to Carrol's Creek Café one week prior to your event.

~One week prior to you event please notify Carrol's Creek Café with the final count of guests attending your event.

~Please notify catering if your guests have any allergies to food or if there are going to be vegetarians attending your event so we can properly attend to their needs.