CARROL’S CREEK CAFÉ
COCKTAIL PARTY OPTIONS

SEAFOOD

**Jumbo Lump Crabmeat Dip**
with French baguette slices

**Jumbo Lump Mini Crab Cakes**
(50 pieces)
broiled and served on crackers with remoulade

**Silver Dollar Mushrooms**
(50 pieces)
stuffed with Jumbo Lump Crab meat

**Crab Soup Shots**
(50 shots)
our famous homemade Cream of Crab Soup served in small shot glasses

**Jumbo Lump Crab and Vegetable Spring Roll**
(50 pieces)
With a spicy mustard dipping sauce

**Texas Barbeque Shrimp**
(50 pieces) 175
tail on shrimp wrapped in bacon, grilled and topped with our homemade barbeque sauce

**Coconut Shrimp**
(50 pieces) 175
Served with a sweet chili sauce

**Jumbo Shrimp Cocktail (16/20’s)**
(50 pieces) 135
tail on shrimp and served with cocktail sauce

**Blue Crab Fingers**
(50 pieces)
Served with our version of Joe’s Mustard sauce
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, Caper dill sauce and crackers

Bay Scallop  (50 pieces)  225
served in a phyllo cup on a bed of wilted spinach, lump crab and proscuitto 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)  175
   with raisin sauce

Roast Pork Loin  (per 7 lb. Roast, serves 28)  140
   with mango chutney

**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)  115
   with balsamic syrup

Thai vegetable Spring Rolls  (50 pieces)  115
   served with a red chili dipping sauce

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
   (we can mix different platters together)  115

**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.