



## 2023a 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	12 per person
MD CRAB SOUP	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  
60

**Grilled Salmon Filet,**  
Sautéed haricot vert and red onion, green herb mashed potatoes, cherry tomato-caper champagne butter sauce, frizzed scallions  
42

**Sautéed Jumbo Shrimp**  
Gemelli pasta with red bell pepper, cherry tomatoes, asparagus, grilled vegetables, lemon zest and lemon basil cream  
45

**Herb Encrusted Rockfish,**  
roasted and served over sautéed baby spinach, butternut squash and herb risotto, jumbo lump crab meat with beurre blanc  
55

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410 Severn Ave Annapolis, MD 21403  
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### **Thai Style Shrimp & Scallops**

Sautéed shrimp and jumbo scallop with zucchini shiitake mushrooms, red bell pepper, cilantro jasmine rice, Thai green coconut curry sauce, toasted coconut and cilantro

50

### **Grilled Filet Mignon,**

grilled medium-rare, with roasted mushrooms, sautéed Vidalia onions, sour cream and chive potato cake, cabernet demi-glace

55

### **Grilled Prime Ribeye Steak**

Grilled asparagus, sautéed Vidalia onions, herb crusted potatoes and Madeira-wild mushroom demi-glace

59

### **Sautéed Chicken Breast,**

with champagne wild mushroom cream, truffle mashed potatoes and French green beans

38

### **Seasonal Vegetable and Mushroom Risotto**

topped with asparagus and a portabello mushroom-GF

35

## **COMBINATION DINNERS**

Petit Filet Mignon and Maryland Crab Cake Market Price

Petit Filet Mignon and Grilled Salmon or Grilled Shrimp 58

**PLEASE INQUIRE FOR PASSED HORS D'OEUVRES, COCKTAIL PARTY OPTIONS OR  
A SEATED DINNER BUFFET**

**20% Service Charge and 6% Tax Additional**

## **DESSERTS**

**\$10 per person**

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

## **ICE CREAM**

Please ask about our weekly flavors from A La Mode Shoppe Ice cream

**\$7 per person**

**20% Service Charge and 6% Tax Additional**

