



Carrol's Creek Cafe

A Waterfront Dining Experience

2023b 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	11 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

Mediterranean Style Salmon
Grilled Canadian salmon, roasted fingerling potatoes, sautéed artichokes, tomatoes, capers, and garlic with thyme and basil oil, topped with micro greens
43

Sautéed Jumbo Shrimp & Lump Crab
Gemelli pasta with fresh corn, cherry tomatoes, asparagus, grilled vegetables, lemon zest and lemon basil cream
48

Herb Encrusted Rockfish,
roasted and served over sautéed baby spinach, basil and corn, jumbo lump crab meat with beurre blanc
55

Thai Style Shrimp & Scallops-GF

Sautéed shrimp and jumbo scallops with green beans, shiitake mushrooms, red bell peppers, cilantro jasmine rice, Thai green coconut curry sauce, toasted coconut and cilantro

49

Grilled Filet Mignon,

grilled medium-rare, 8 oz filet with garlic, spinach and wild mushrooms, sour cream and chive potato cake and garlic-herb butter

55

New Zealand Rack of Lamb-GF

13oz lamb rack, sautéed corn, asparagus and green beans, parmesan mashed potatoes, mint chimichurri

59

Sautéed Chicken Breast,

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

38

Spring Vegetable Bowl

Israeli cous cous with zucchini, artichokes, grilled eggplant, basil, roasted red peppers, feta cheese, crispy chickpeas, lemon-garlic vinaigrette

35

Seasonal Vegetable and Mushroom Risotto-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

