



A Waterfront Dining Experience

2023 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
Market Price

Grilled Canadian Salmon,
grilled salmon with sautéed green beans and artichokes, green herb mashed
potatoes, heirloom cherry tomato-caper-champagne butter sauce
45

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 butternut squash and rosemary risotto, basil and corn,
topped with sautéed baby spinach and 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 8oz filet, trio of garlic mushrooms, broccolini and cipollini onions, sour cream potato cake, béarnaise butter

55

New York Strip,

Grilled 14oz Angus steak, roasted fall squash, sweet peppers and grilled vegetables, molten blue cheese, aged balsamic syrup

57

Sautéed Chicken Breast,

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

40

Red Curry Acorn Squash,

Roasted Acorn Squash with green beans, bamboo shoots, shiitake mushrooms, red and yellow bell peppers, Thai Coconut, lemon grass & lime Red Curry, micro cilantro

37

Seasonal Vegetable and Mushroom Risotto-GF

Topped with asparagus

37

COMBINATION DINNERS

Petit Filet Mignon and Maryland Crab Cake	Market Price
Petit Filet Mignon and Grilled Salmon or Grilled Shrimp	60

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

20% Service Charge and 6% Tax Additional

DESSERTS

\$11 per person

Select one choice for all guests

Please inquire if the desserts are current, they are subject to change

Maple Pumpkin Cheesecake,
bourbon caramel and maple crème fraiche, cinnamon ice cream, toasted pumpkin
seeds

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

Honeycrisp Apple Crisp,
duo of caramel and vanilla ice creams, pumpkin seed granola cookie crumble

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

PETIT FOURS

Lemon Bars, Mini Cheesecakes, Decadence Squares, Key Limes Tart, Lemon Tart,
Cream Puff, Eclairs, Fruit Tarts, Vanilla Cheesecakes, Cannoli's, Chocolate Mousse
Cups, Assorted Cookies (chocolate Chip, Oatmeal Raisin, Chocolate Crinkles and
Snickerdoodles), Assorted (Double Fudge, Cheesecake Marble and chocolate
Raspberry) Brownies, Chocolate covered Strawberries

\$30 per dozen

20% Service Charge and 6% Tax Additional

