



CARROL'S CREEK CAFÉ

COCKTAIL PARTY OPTIONS

SEAFOOD

Crab Dip with French baguette slices		300
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)	225
Jumbo Lump Crab Salad Served on a porcelain soup spoon with ginger soy aioli, Ttatsoi and lime	(50 pieces)	Market Price
Lobster Salad With lemons and chives	(50 pieces)	300
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 Claws	(50 pieces)	140
Served with our version of Joe's Mustard sauce		
Rockfish Bites	(50 pieces)	175
flash fried herb and breadcrumb rockfish fingers with lemon and tarragon aioli		
Calamari		250
Dusted with seasoned rice flour, fried crisp served with sriracha basil aioli dipping sauce		
Smoked 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 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		
Pepper Crusted Beef Tenderloin	(50 pieces)	225
Topped on a crostini with a horseradish-chive sauce		
Buffalo Chicken Bites	(50 pieces)	125
With housemade blue cheese		
Baby Lamb Chops	(50 pieces)	

roasted and Dijon encrusted		250
Beef Empanadas	(50 pieces)	200
Filled with beef tenderloin, wild mushrooms, and gouda cheese Served with guacamole and a roasted pepper sauce		
Miniature Chicken Pot Pie	(min 50 pieces)	175
Wild mushrooms, corn, fall vegetables and tarragon cream sauce in a volauvant		

CARVING STATIONS

Top Round of Roast Beef	(per 12 lb. Roast serves 35-45)	130
Tenderloin of Beef	(per 5 lb. Roast, serves 10- 15)	125
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
Fresh Herb Chevre Goat Cheese in a Volauvant		135

Dates Stuffed with Blue Cheese and Pimento Cheese	125
Baked Brie Stuffed with Fresh Fruit with French baguette slices	125
Fresh Seasonal Fruit Platter	150
Imported & Domestic Cheese Platter with crackers	225
Fresh Vegetable Crudité Platter with chef's dip (we can mix different platters together)	150

****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

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

The petit four desserts are not made by Carrol's Creek.

They do not contain any nuts however they were produced in a facility that does have peanuts and tree nuts

Client Dessert

Clients who decide to provide their own dessert will be charged a service charge of \$1.50 per person, based upon the total number of guests in attendance

20% gratuity and 6% tax are additional