



*A Waterfront Dining Experience*

## **2025 WINTER LUNCH 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	13 per person
ONION SOUP	11 per person
CAESAR SALAD SUBSTITUTION	2.50 per person

### **ENTRÉE'S**

**Jumbo Lump Crab Cake,**  
served with roasted jasmine rice, seasonal vegetables, remoulade  
Market Price

**Grilled Canadian Salmon-GF**  
grilled salmon with sautéed snow peas, red onion and shiitake mushrooms, herb  
roasted fingerling potatoes, heirloom cherry tomato & caper butter sauce, frizzled  
scallions  
31

**Sautéed Jumbo Shrimp & Lump Crab**  
Caserecce pasta with red bell peppers, cherry tomatoes, asparagus, grilled  
vegetables, lemon zest and lemon basil cream  
33

**Herb Encrusted Rockfish,**  
roasted and served over rosemary and Butternut squash risotto topped with sautéed  
baby spinach and jumbo lump crab meat with beurre blanc  
35

**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

34

**Grilled Filet Mignon,**

grilled 5 oz filet, trio of garlic mushrooms, broccolini and pearl onions, sour cream potato cake, béarnaise butter

37

**Sautéed Chicken Breast,**

Served over herb roasted potatoes, seasonal vegetables and a mushroom champagne cream sauce

29

**Seasonal Vegetable and Mushroom Risotto-GF**

Topped with asparagus

~Vegan without butter

27

**Mediterranean Stir Fry-GF**

Spring asparagus, artichoke hearts, red onion, grilled eggplant, yellow squash, zucchini, wild and jasmine rice, garlic olive oil, cucumber, tomato & olive relish, mint and dill yogurt

~Vegan without yogurt

27

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

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

## LUNCH ENTRÉE SALADS

### OPTIONAL STARTERS:

CREAM OF CRAB	13 per person
ONION SOUP	11 per person

ALL SALAD ENTREES INCLUDE FRESH ROLLS & BUTTER AND UNLIMITED ICE TEA,  
SODA, HOT TEA AND COFFEE

Seafood Greek Salad, with jumbo lump crab meat, steamed shrimp,  
black olives, feta cheese, tomatoes, pepperoncini, cucumbers and red  
onions over iceberg lettuce and Greek salad dressing-GF

30

Caesar Salad, the classic combination of hearts of romaine, fresh  
grated imported cheese, homemade croutons, Caesar dressing

22

Carrol's Creek Salad, with baby greens topped with sunflower seeds,  
dried cranberries and stilton cheese with a fresh tarragon and raspberry  
vinaigrette-GF

22

Wedge Salad, a wedge of iceberg lettuce topped vine ripe tomatoes,  
Vidalia onions, crumbles of crisp bacon and blue cheese with black  
pepper-blue cheese dressing

24

### SALAD TOPPERS

With grilled chicken breast strips	8
With Steamed Shrimp	8
With Grilled Salmon	10
With Crab Cake	21

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SEATED BUFFET

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

## DESSERTS

**\$13 per person**

Select one choice for all guests

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

**Seasonal Shortcake,**  
Chef's grandad's lemon pound cake with season fruit or berries, whipped cream,  
vanilla bean ice cream

**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 glazed donuts, served with coffee-chocolate chip ice cream and a Makers  
Mark sea salt caramel sauce

**Honey Crisp Apple Cronut**  
With vanilla ice cream, whiskey caramel sauce

**Just Berries-GF**  
A flavorful assortment of fresh berries

## ICE CREAM & SORBET

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, Chocolate Mousse Cups,  
Assorted Cookies (chocolate Chip, Oatmeal Raisin, Chocolate Crinkles and  
Snickerdoodles), Assorted (Double Fudge, Cheesecake Marble and chocolate  
Raspberry) Brownies

**\$30 per dozen-minimum order of 4 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-NUT FREE

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