



A Waterfront Dining Experience

2024 SUMMER 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 garlic mashed potatoes, seasonal vegetables, corn sauce
Market Price

Grilled Canadian Salmon-GF
grilled salmon with sautéed sugar snap peas, haricots vert, pearl onions, shiitake
mushrooms, green herb mashed potatoes, heirloom cherry tomato-caper-
champagne butter sauce
31

Sautéed Jumbo Shrimp & Lump Crab
strozzapreti pasta with fresh corn, cherry tomatoes, asparagus, grilled vegetables,
lemon zest and lemon basil cream
33

Herb Encrusted Rockfish,
roasted and served over basil and Maryland corn risotto topped with sautéed baby
spinach and jumbo lump crab meat with beurre blanc
35

Thai Style Shrimp & Scallops-GF

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410 Severn Ave Annapolis, MD 21403
410.263.8102

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,

Pan roasted mozzarella and Prosciutto de Parm stuffed chicken breast, caramelized onion & garlic haricots vert, herb-encrusted fingerling potatoes, garlic-cherry tomato-basil pan 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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DESSERTS

\$13 per person

Select one choice for all guests

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

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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

Frozen Key Lime Soufflé,
With lime curd, raspberry sauce, fresh raspberries

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