



A Waterfront Dining Experience

2024 SUMMER 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	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
45

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

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
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 pearl onions, sour cream potato cake, béarnaise butter

55

Prime Ribeye Au Poivre-GF

Grilled 15oz pepper-crusting USDA Prime ribeye steak, roasted asparagus, smashed and baked fingerling potatoes with garlic & Tillamook cheddar, brandy au poivre sauce

65

Stuffed 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

40

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

37

Seasonal Vegetable and Mushroom Risotto-GF

Topped with asparagus

~Vegan without butter

37

COMBINATION DINNERS

Petit Filet Mignon and Maryland Crab Cake

65

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

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410 Severn Ave Annapolis, MD 21403

410.263.8102

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**

**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**