

CARROLL'S CATERING

PRIVATE CHEF DINNER SAMPLE MENUS



MENU 1

WELCOME PLATTER

SEAFOOD TOWER

East and West Coast Oysters, King Crab
Lobster Claws, Little Neck Clams,
Ceviche Served with Mignonette, Dijonnaise

APPETIZERS

NOBU STYLE BANG BANG SHRIMP

Tempura Shrimp, Tobajan Aioli, Tobiko,
Crunchies

CHICORY CAESAR SALAD

Endive, Raddichio, Fennel, Satsuma, Brioche
Crumble, Green Goddess Caesar Dressing

WAGYU-TRUFFLE SMASH SLIDERS

Wagyu Sliders, Truffle Russian Dressing,
Caramelized, Shallots, Comté Cheese,
Shaved Burgundy Truffles

ENTRÉES

GNOCCHI CACIO E PEPE

Hand Rolled Gnocchi, Cacio e Pepe Crema

KING SALMON 'N RISOTTO

Pan Seared King Salmon,
Mattituck Mushroom Risotto,
Meyer Lemon Beurre Blanc

TOMAHAWK STEAK FRITES

28 Day Dry-Aged Tomahawk,
Hand Cut Truffle Fries, Au Poivre Sauce

DESSERTS

LEMON 'N UBE PAVLOVA

Meringue, Ube Chiboust Cream, Lemon Curd,
Bee Pollen

100 LAYER TIRAMISU MILLE CRÊPE CAKE

100 Layer Espresso-Vanilla Crêpes,
Tiramisu Diplomat Cream,
Lady Finger Crumble

MENU 2

WELCOME PLATTER

MEZZE BOARD

Hummus, Baba Ghanoush, Moroccan Carrots,
Lebanese Eggplant, Olives,
Za'atar Spiced Pita Bread,
Served with Vegetable Crudit 

APPETIZERS

OYSTERS ROCKEFELLER

Kumamoto Oysters, Creamed Spinach,
Comt  Br l e

BURRATA AND HONEY

Burrata, Roasted Honeynut Squash,
Hazelnut Gremolata, Shaved Kohlrabi

BONE MARROW SHOOTERS

Pancetta-Shallot Jam, Zhoag,
Herb Gremolata

ENTR ES

TRUFFLE SHUFFLE PASTA

Bucatini Alla Gricia, Shaved Burgundy Truffles

FALAFEL CRUSTED KING SALMON

Falafel Crusted Salmon,
Israeli Couscous Tabbouleh,
Sauce Vin Blanc

STRIP STEAK CRAB OSCAR

Dry-Aged New York Strip Steak,
White Asparagus, King Crab, B arnaise Sauce

DESSERTS

CR ME BR L E

Farm Eggs, Goodale Farms Cream,
Vanilla Bean

BANANAS FOSTER

Chocolate Lava Cake, Bananas Foster,
Italian Meringue, Halva Crumble

MENU 3

WELCOME PLATTER

CHARCUTERIE AND CHEESE BOARDS

An assortment of Salumis, Cheeses, Olives,
Spreads and Dips

APPETIZERS

WAGYU BEEF TARTARE

Wagyu Filet, Yuzu-Kosho Aioli, Pickled Coral
Mushrooms, Carta de Musica Chips

CRAB CAKES ESQUITES

Jumbo Lump Crab Cake, Mexican Street Corn,
Cilantro N' Lime Crema

OCTOPUS A LA GALLEGA

Ember Roasted Baby Octopus,
100 Layer Pimento N' Duck Fat Potato,
Roasted Piquillo Pepper Aioli

ENTR ES

SPATCHCOCK CHICKEN AUX TRUFFLES

Roasted Whole Chicken, Pommes Pur e,
Truffle Chicken Jus

LOBSTER THERMIDOR 'N FRITES

Maine Lobster, Cognac Cream Sauce,
Comt  Cheese, Fines Herbs, Shoe String Fries

"CARBONE" RIGATONI ALLA VODKA

Rigatoni Pasta, Guanciale, Alla Vodka Sauce,
Calabrian Chili Crumble

DESSERTS

TWIX BAKED ALASKA

Salted Caramel, Brown Butter Shortbread,
Dulce de Leche Gelato,
Toasted Italian Meringue

RAINBOW COOKIE CHEESECAKE

Almond Genoise Cake, Basque Style
Cheesecake, Chocolate Ganache