

Gold hors d'oeuvres

Select 3 butlers passed items – 45 minutes

Parmesan Bruschetta with tomato basil checca & mozzarella melt

Stuffed mushrooms with Italian sausage

Chicken satay with Thai curry coconut dipping sauce

Sweet onion, leek and goat cheese tart

Mini hot dogs wrapped in puff pastry with honey dijon dipping sauce

Potato pancake with chive, sour cream and apricot jelly

Mini beef empanadas with roasted red pepper sour cream

Spanikopita with spinach and feta

Shrimp egg rolls with sweet & sour dipping sauce

Coconut macadamia chicken with passion fruit mustard dipping sauce

Garlic & herb crostini with apricot brandy puree

Turkey & ginger shumia with ginger soy dipping sauce

Pork & shrimp shumia with citrus ponzu

Wild mushroom tartlets with gruyere cheese & fresh thyme

Vegetable or pork pot stickers with Thai chili dipping sauce

Potato pancakes with house cured salmon & dilled crème fraiche

Asian lacquered salmon on bamboo skewers

Tender teriyaki beef skewers with spicy mango chutney

Polenta triangle with gorgonzola & oven dried tomato checca

Select 2 salads

Includes artisan breads & butter

Classic Caesar with parmesan crisp and garlic croutons

Spring salad with cherry tomatoes, English cucumbers, carrot curls, house dressing

Steak house style chilled ice berg wedges with bleu cheese dressing

Poached pear, baby lettuce, candied walnuts & goat cheese with port pear vinaigrette

Pesto green bean salad with fresh roma tomatoes

Chouinard's" waldorf – diced apples, golden raisins, walnuts, shredded carrots, gorgonzola with citrus vinaigrette

Select 2 sides

Ginger maple carrots

Buttered parsley noodles

Seasonal vegetable sauté

Lemon rice

Broccoli polonaise

Garlic mashed potatoes

Green bean almandine

Roasted herb & garlic new potatoes

Grilled vegetable platter

Rice pilaf

Roasted root vegetables

Penne alla vodka

Golden beets, carrots & Brussels

Farfalle with sun dried tomato pesto

Vegetable orzo

Celery root Yukon gold mashed potatoes

Provolone potatoes

Choose 2 entrée

Additional entrée priced per item per person

Marinated, grilled tri tip with mushroom pinot noir sauce

Roasted sliced ny strip loin with shitake mushroom, red wine Dijon glaze

Marinated southwest grilled skirt steak with tropical fruit salsa

Veal Blanquette simmered in white wine tarragon mushroom cream sauce

Chicken Florentine

Chicken marsala with marsala mushroom sauce

Whole roasted chicken with garlic, thyme & light herbal jus lie
Coq au vin – braised chicken in red wine and mushrooms
Chicken francaise lightly battered with lemon white wine sauce
Grilled salmon with papaya mango salsa
Pesto crusted pan seared salmon with pomodoro sauce
Grilled mahi mahi with pineapple rum cream sauce
Roasted honey mustard glazed pork loin with apple compote

Choose 1 dessert

Mini desserts and pastries

Assorted pudding shots & crème brulee spoons with wafers and garnishes

Cobblers & bread puddings – chocolate, vanilla and assorted fruits

PACKAGE INCLUDES ALL CHINA GLASS AND

SILVER WARE SERVICE AND LINENS.

CHAMPAGNE TOAST AND BUTLER

PASSED HORS'D OEUVRE'S \$39.95 PER PERSON

PACKAGE MENUS MAY INCUR ADDITIONAL COSTS PER VENUE CAPABILITIES ADDITIONAL FOR NECESSARY KITCHEN SET UP AND EQUIPMENT.

ADDITIONAL COST
SERVERS

\$15.00 PER HOUR

1 PER 30 AV.8 HOURS

1 COOKS

\$ 15.00 PER HOUR ADDITIONAL PER 50 AV.6-8 HOURS

CAPTAIN X 1 \$250

CHEF X 1 \$250

BAR PRICING

SOFT BAR

HOUSE WINE, DOMESTIC & SELECT IMPORTED BEER, SODAS & BOTTLED WATERS

1HR: \$10 PER PERSON

2HRS: \$12 PER PERSON

3HRS: \$14 PER PERSON

4HRS: \$16 PER PERSON

NATHAN SON CREEK CABERNET SAUVIGNON

NATHAN SON CREEK CHARDONNAY

NATHAN SON CREEK WHITE ZINFANDEL

CORONA

NEWCASTLE

HEINEKEN

MILLER GENUINE DRAFT

MILLER LITE

BUD LIGHT

WELL BAR

HOUSE WINE, WELL LIQUOR, DOMESTIC & IMPORTED BEER, SODAS & BOTTLED WATERS

1HR: \$14 PER PERSON

2HRS: \$16 PER PERSON

3HRS: \$18 PER PERSON

4HRS: \$22 PER PERSON

BERINGER WHITE ZINFANDEL

BV CABERNET SAUVIGNON

YELLOW TAIL CHARDONNAY

YELLOW TAIL PINOT NOIR

WELL LIQUORS: CRYSTAL PALACE, SKY, MALIBU, ORIGINAL CAPT. MORGAN, BACARDI, RON RICO, SEAGRAM'S 7, CUTTY SARK

, JACK DANIEL'S, JOHNNIE WALKER RED, EL JIMADOR, JOSE CUERVO

PREMIUM BAR

PREMIUM LIQUORS, MARTINIS, BEER, WINE, AND SOFT DRINKS

3HRS: \$24 PER PERSON

4HRS: \$28 PER PERSON

MONDOVI CAB SAUV

/SYRAH/ZIN BLEND

KENDAL JACKSON CHARDONNAY

PREMIUM LIQUORS: BOMBAY SAPPHIRE, CAPT. MORGAN SILVER SPICED RUM, TANQUERAY, SEAGRAM'S VO, CHIVAS REGAL,

DEWAR'S, CROWN ROYAL, JOHNNIE WALKER RED, 1800, CAZADORES

SUPER PREMIUM LIQUORS: BELVEDERE, PATRON SILVER \$11.00 PER DRINK

CASH PRICES

WINE \$5 PER GLASS

DOMESTIC BEER \$4

IMPORT BEER \$5

WELL BRANDS \$7.00+

Initial Deposit: To reserve and secure your event, a %50 deposit will be due 90 day's prior to the event.

Booking less than 6 months out, a 50% deposit is required to secure the date for your event.

Final Guarantees: A final guest count of the persons attending the event is due 7-10 days prior to your Event, along with your final payment. This number will be considered a guarantee, not subject to reductions.

Menu Selections: Our banquet menus are merely a sample of what we can offer. We would be delighted to work with you in designing a customized menu for you and your guests.

A complimentary menu tasting is included with your booked event.

Optional Upgrades: For an additional cost, your event can be unique with any of the following:

Custom linens, chair covers, overlays, special effect

Lighting, fresh floral décor, balloon décor, and ceremony/event coordination.

Alcoholic Beverages: Only Chouinard's staff is permitted to serve liquor on the property. We Reserve the right to refuse alcohol service if a person is underage or cannot provide proper Identification.

Food and Beverage: No food or beverage may be brought into or taken from the facility. There will Be a 20% service charge and local sales tax added to all food and beverage. The 20% service Charge is subject to applicable sales tax.

**Chouinard's Cuisine Phone: 727-329-8717 9617 Bay pines Blvd St. Peters burg Fl.
33708**