

## Platinum hors d'oeuvres

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### Select 4 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

Lobster & crab sticks with smoky tomato chipotle dip

Assorted butler-passed sushi

Caprese skewers with mozzarella balls, roasted roma tomatoes & fresh basil with balsamic glaze

Mini Maryland style crab cakes with spicy remoulade

Pan seared apple wood bacon wrapped sea scallops

Seared peppercorn crusted filet on gorgonzola crostini with onion marmalade

Mini beef Wellingtons with port truffle glaze

Seared ahi tuna on wonton crisp with wasabi aioli and house made pickled ginger

Spicy Asian shrimp skewer with tangerine dipping sauce

Shrimp or crab claw cocktail shooters

### Platinum dinner

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#### 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

Tomato mozzarella salad with fresh basil leaves & balsamic glaze

Roasted beet salad with haricorvert mesculin mixed ,berries, toasted pumpkin seeds, monchega cheese & sherry hazelnut vinaigrette

Warm spinach salad with pancetta, toasted pine nuts, goat cheese, raspberry port vinaigrette

#### Select 2 sides

Ginger maple carrots

Garlic mashed potatoes

Seasonal vegetable sauté

Roasted herb & garlic new potatoes

Broccoli polonaise

Rice pilaf

Green bean almandine

Penne alla vodka

Grilled vegetable platter

Farfalle with sun dried tomato pesto

Roasted root vegetables

Tortellini primavera in light parmesan cream

Golden beets, carrots & Brussels

Celery root Yukon gold mashed potatoes

Steamed asparagus hollandaise

Provolone potatoes

Haricorvert with brown butter & almonds

Roasted garlic & herb fingerling potatoes

Eggplant parmesan

#### Choose 3 entrées

Vegetable orzo

Additional entrée priced per item per person

Buttered parsley noodles

Marinated, grilled tri tip with mushroom pinot noir sauce

Lemon rice

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

Marinated southwest grilled skirt steak with tropical fruit salsa

Seared tenderloin of beef sliced with choice of 3 sauces: merlot wild mushroom demi, artichoke gorgonzola cream, or traditional béarnaise

Roasted prime rib of beef with horseradish cream and au jus – requires carver

Veal banquet simmered in white wine tarragon mushroom cream sauce

Veal osso bucco braised in a tomato veal sauce with orange zest

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

Free range chicken stuffed under skin with leeks, shitakes & boursin cheese with jus lie

Grilled salmon with papaya mango salsa

Pesto crusted pan seared salmon with pomodoro sauce

Grilled mahi mahi with pineapple rum cream sauce

Seafood strudel – shrimp, scallops & fish baked in puff pastry with lobster fondue

Baked stuffed shrimp with crabmeat in a light cognac shrimp sauce

Sole Veronique baked with crab & shrimp in creamy white grape sauce

Grilled halibut Vera Cruz with tomatoes, olives, artichokes, lemons & anchovies

Soy miso cured pan seared sea bass with kaffire ginger lime butter

Roasted honey mustard glazed pork loin with apple compote

Pistachio crusted pork tenderloin stuffed with dried cherries in cherry brandy sauce

Vegetable moussaka layered with eggplant & Portobello's in red wine cream & shallots

Wild mushroom, artichoke & leek straddle in puff pastry

Vegetable lasagna in Alfredo or pomodoro sauce

Grilled vegetable napoleon layered with polenta & goat cheese & topped with Portobello's

### Dessert

Includes Viennese table of assorted pies,

Tarts, cakes and mini pastries

Package includes All China glass and

Silver ware service and Linens.

Champagne Toast and Butler

Passed Hors'd oeuvre's \$45.95 per person

Package menus may incur additional costs per venue capabilities additional for necessary Kitchen set up and equipment.

\$15.00 per hour

1 per 30 Av.8 hours

Cooks

\$ 15.00 per hour additional

1 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

Nathanson creek cabernet sauvignon

Nathanson creek chardonnay

Nathanson 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

Additional cost

Servers

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**