

Soiree Menus

Vegetarian

Wild mushroom tartlets with gruyere cheese & fresh thyme
Garlic & herb crostini with apricot brandy puree
Caprese skewers w/ mozzarella balls, roasted roma tomatoes & fresh basil w/balsamic glaze
Sweet onion, leek and goat cheese tart
Polenta triangle with gorgonzola & oven dried tomato checca
Vegetarian pot stickers with thai chili dipping sauce
Potato pancake with chive, sour cream and apricot jelly
spanikopita with spinach and feta
Belgium endive w/goat cheese, fig, caramelized pecan and port reduction drizzle
Greek filo cups with spinach, artichoke & cheeses
Wild mushroom filo tartlets
Classic tomato & basil Bruschetta on herbed crostini with feta sprinkle
Spinach & cheese country quiche bites
Spinach and artichoke stuffed mushrooms
Mini fruit skewers with ginger honey drizzle
Gazpacho soup shooters shrimp and avocado ceviche shooters
Goat cheese and apricot with fresh thyme on herbed crostini

Classic tomato & basil Bruschetta on herbed crostini with feta sprinkle

Seafood

seared ahi with pickled ginger & wasabi in cucumber cup
lobster & crab sticks with smoky tomato chipotle dip
potato pancakes with house cured salmon & dilled crème fraiche
spicy ahi tuna with wasabi aioli on wonton crisp
Bacon wrapped sea scallops
Asian lacquered salmon on bamboo skewers
Blackened shrimp skewers with peach salsa
Mini Maryland style crab cakes with spicy Creole remoularde
Pan seared apple wood bacon wrapped sea scallops
Spicy Asian shrimp skewer with tangerine dipping sauce
Endive boats with smoked salmon & whipped dilled cream cheese
Shrimp egg rolls with sweet & sour dipping sauce
Shrimp or crab claw cocktail shooters
Assorted butler-passed sushi
Coconut shrimp with sweet chili dipping sauce

Chicken / poultry

Turkey & ginger shumia with ginger soy dipping sauce
Orange chicken pot stickers with sweet chili dipping sauce
Asian dumplings with orange chicken & sweet chili dipping sauce
Curried chicken on date canapés
Chicken & artichoke stuffed mushrooms
Coconut macadamia chicken with passion fruit mustard dipping sauce

Spicy chicken satay with peanut sauce

Thai chicken satay with Thai curry coconut dipping sauce

Beef / pork / lamb

filet & Portobello skewers with ponzu sauce
Tender teriyaki beef skewers with spicy mango chutney
Petit lamb lollipops with apple mint chutney

Seared peppercorn crusted filet on gorgonzola crostini with onion marmalade
Mini beef wellingtons with port truffle glaze
Seared peppercorn filet on gorgonzola crostini with onion marmalade
Tenderloin sliders with gorgonzola and caramelized onions
Mini beef empanadas with roasted red pepper sour cream
Mini hot dogs wrapped in puff pastry with honey dijon dipping sauce
Bbq baby back ribs
Bbq kielbasa picks w/ basil and cheddar
Spicy sausage bites with honey dijon dip
Swedish meatballs
Pork & shrimp shumia with citrus ponzu
Stuffed mushrooms with Italian sausage
Pork pot stickers with Thai chili dipping sauce
Prosciutto The easy answer for any occasion...

Spicy sausage bites with honey Dijon dip

Hors d'oeuvres stations

Gourmet quesadilla bar

Brie & walnut with green grape, cheddar & roasted red bell with blackened chicken,
Provolone & grilled pesto vegetables, havarti with Cajun shrimp & fresh tomato, goat
cheese &
Oven dried tomatoes, pepper jack with steak & onion, and more...

Martini mash

Creamy garlic, celery root, Okinawa sweet mashed potatoes
Scooped into a martini glass
Your guests will choose from 3-4 selected toppings including:
Cabernet reduction short ribs, curry, creamed spinach, marsala mushrooms, grilled
rosemary
Baby lamb chops, Tuscan chicken, sun dried tomato cream sauce, creamy lemongrass
Shrimp and more...

Tepannyki station

Steamed Japanese rice served with your choice of:
Stir fried shrimp, chicken, steak, steamed veggies or combination
Sauce suggestions: teriyaki, sweet-n-sour, honey hoi sin glaze, spicy orange peel sauce,
Kung pao, ginger soy and more...

Filled crepes

Savory or sweet crowd pleasers include:
Chicken in white wine beurre blanc with wild mushrooms, blackened shrimp & scallops
in
Lobster sherry sauce, sirloin beef stroganoff, sautéed seasonal veggies (with & without
cheese
Trilogy)
Triple berry sauce with cream cheese, chocolate ganache, nutella, seasonal fresh
orchard
fruit flambé

Island bbq

Shrimp, veggie, tropical fruit, tri tip steak & chicken skewers grilled on site (preferably)
and
Served with choice of dipping sauces on bamboo skewers

Seafood extravaganza

Super fresh seasonal seafood with stunning ice block presentation

Also served with trilogy of fusion cocktail sauces, lemons, limes, chili sauce and more...

Baja taco bar

Fresh corn tortillas filled with Baja style chicken, shrimp or carne asada, topped with fresh

Cabbage, cilantro and served with our homemade salsa bar and fresh citrus

Sushi- sashimi station

Selection of super fresh sushi by our super sushi chefs or pre plattered

French fry bar

Sweet potato, shoe string & French fries + beer battered onion rings with garlic aioli, ketchup

And ranch dipping sauces

Mini brioche carving station

Prime rib, ny sirloin, beef tenderloin, roasted turkey, or pork tenderloin

Served with caramelized onions, creamy horseradish, apple chutney &/or cabernet reduction

Sauce

Here at Chouinard's we can customize all your soiree needs we can cook and serve for any occasion in any Language so feel free to call to book your soiree Today

Phone: 727-329-8717