



Sit down dinner Menu selections

Please feel free to inquire about a 45 min cocktail reception hors d'oeuvre menu prior to your sit down dinner

All entrées are accompanied with a choice of salad choice, your

Selection of vegetables, rice or potato, homemade breads, and your selection of dessert

Beverages: coffee, decaffeinated, assorted hot tea or iced tea

Wines for dinner can be added as well as a champagne toast

Sample tray passed

Potato pancakes with house cured salmon and dilled crème fraiche

Asian lacquered salmon on bamboo skewers

Wild mushroom tartlets with gruyere cheese and fresh thyme

Mini beef empanadas with roasted red pepper sour cream

Spanikopita with spinach and feta

Chicken satay with Thai curry coconut dipping sauce

Sweet onion, leek and goat cheese tart

Parmesan Bruschetta with tomato basil checca and mozzarella melt

Mini Maryland style crab cakes with spicy remoularde

Assorted butler-passed sushi

Lobster and crab sticks with smoky tomato chipotle dip

Sample Salad:

Classic Caesar with crisp romaine, parmesan, homemade croutons, classic Caesar dressing

Roasted beef salad mixed mesclun lettuce, berries, toasted pumpkin seeds, manchego cheese & sherry hazelnut vinaigrette

Spinach salad with mushrooms, bacon, egg, red onion, balsamic vinaigrette

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

Sample Entrée:

Roast Chicken stuffed under the skin with boursin cheese spinach and Mushroom Garlic mashed potatoes and asparagus

Pesto Crusted Salmon: smoked tomato basil fondue herbal polenta Asparagus

Baked Stuffed Jumbo Shrimp with crabmeat and Anthony's Pier 4 topping Rice Pilaf and asparagus

Sliced tenderloin of beef with merlot shiitake mushroom glaze with wasabi Mashed and Haricorvert almandine

Chouinard's Surf & Turf filet mignon with Maine lobster tail two sauces Oven roasted fingerling potatoes and asparagus Hollandaise

Sample Dessert:

Almond Florentine cups

Delicate almond cups, accented with a thin layer of chocolate, with a delicious sherry/ custard fresh berry medley and Chantilly cream

Ultimate chocolate mousse cake

Flourless chocolate cake, with a bittersweet chocolate Ganache espresso with raspberry Sauce

Chouinard's Tiramisu lady fingers soaked in Kailua, dark rum with a mascarpone cheese filling

All-inclusive packages require a minimum of 50 guests; price includes a 20% administrative fee and current sales tax. Starting at \$55pp pricing based on a five hour event and has been designed for venues equipped with a full kitchen. Venues that do not have these capabilities will be subject to additional rental and labor fees. Prices subject to change.