

CHOUINARD'S GOURMET TO GO

Family celebrations, dinner parties, friends for the game, showers, open houses, picnics on the boat or in the park, business meetings and more, you will find a delicious collection of Chouinard's fine Cuisine

Scrumptious hors devours and party platters, tempting entrees, decadent desserts and more
at your fingertips

Invite Chouinard's gourmet to go and truly enjoy the party!

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Ordering Info

Additional Services

Phone: 727-329-8717

E-mail: chef@chouinardscuisine.com

Gourmet to go

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Appetizer Display Platters

Amounts reflect how many people served per platter

Fruit and cheese display

Served with assorted crackers Accents, Small (10 to 15) 55.00

Large (20 to 25) 95.00

Fresh Seasonal Fruit Beautiful and delicious seasonal fruits, cut and Small (10 to 15) 37.00

Decoratively arranged for your enjoyment Large (20 to 25) 68.00

Ginger Honey Dip – Delicious fruit compliment (32 oz) 12.00

Fresh vegetable crudité display, with ranch dip or red pepper aioli **Small** (10 to 15) 39.00

Large (20 to 25) 59.00

Cheese & pate display platter artistically arranged, accented with fresh

Fruits & served with crackers or baguettes (20 to 30) 149.00

Antipasto display - Italian meats & cheeses, marinated vegetables, peppers & more

Beautiful rolled display. Served w/ focaccia bread (20 to 30) 159.00

Antipasto marinated vegetables & olives display (10 to 15) 42.00

Grilled vegetable display garnished w/feta cheese, basil & olives, **Small** (10 to 15) 42.00

Served with garlic herb crostini **Large** (25 – 35) 92.00

Chilled beef tenderloin filet platter - beautifully sliced & fanned with

Sweet onion marmalade & horseradish sauce. Served with mini crostini **Small** (10 -12) 85.00

Large (25 – 35) 195.00

Pinwheel florentine chicken platter - Served w/ Tropical Fruit Relish (25 – 35) 150.00

Meat & Cheese Platter - Roast beef, Turkey & Ham with Provolone & Small (10 to 15) 95.00

Cheddar cheese Dijon Mustard & Mayonnaise, with assorted rolls Large (20 to 25) 155.00

Relish Tray - Lettuce, sliced tomatoes, red onions, pepperoncini, pickles, olives (15 – 25) 25.00

Caramelized pesto brie - Fabulously unusual! Pesto, nuts, caramelized Small (10 to 20) 55.00

sugar, fruit accents, served w/ sliced baguettes Large (20 to 30) 75.00

Baked Brie – Baked in flaky puff pastry w/apricot conserve, fresh fruit Small (10 to 20) 55.00

accents, served w/sliced baguettes Large (20 to 30) 75.00

Torte terrine - 9" round savory torte of cheeses, sundried tomato, artichokes (20 to 25) 70.00

& pesto, served with baguette slices

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Seafood Displays

Serving Size Price

Jumbo Shrimp Display Served w/ Spicy Horseradish Cocktail Sauce & Lemon (15 to 20) 175.00

Jumbo Shrimp Bouquet, served w/Spicy cocktail sauce (40 pc) (8 to 10) 89.00

Jumbo Shrimp & Crab Claws Display (15 to 20) 215.00

Grand Poached Salmon Display - poached in white wine, garnished Half (10 to 20) 150.00

w/ Cucumbers, Fresh Herbs and Edible Flowers. Whole (20 to 30) 290.00

Served w/Creamy Dill Sauce

Norwegian Smoked Salmon Platter - w/Capers, Red Onion, Lemon

Confetti, Cream Cheese, Cocktail Breads (20 to 30) 180.00

Smoked Salmon Terrine – Cream with herbs and cream cheese,

served with Crackers (20 to 30) 75.00

Sushi or Sashimi Assortment Platter - Pickled Ginger & Wasabi on the side (20 to 30) 235.00

Seared Cajun Ahi Platter - Garnished w/Wasabi, Pickled Ginger & Spring Greens

(20 to 30) 235.00

Dips & Casual Fare

Hot artichoke dip - addictive! Served hot with baguette slices (20 to 25) 60.00

Hot crab & spinach dip - Served hot with sliced baguettes & crackers (15 to 20) 75.00

Southwest fondue - hot dip w/chorizo, mushrooms & Mexican cheeses. (15 to 20) 50.00

Served with sliced baguettes

Tortilla chips & fresh Pico De Gallo Salsa (15 to 20) 40.00

Black bean & roasted corn salsa fresco with tortilla chips (15 to 20) 42.00

Eight Layer Dip - Refried beans, guacamole, sour cream, tomato, cheddar

cheese, green onion, cilantro. Served with homemade tortilla chips (15 to 20) 48.00

Buffalo, Thai Angel or BBQ Chicken Wings (50 pc) (15 to 20) 48.00

Served with Celery spears and Blue Cheese, Sweet Chili or BBQ dip

Twice Baked Potato skins – Cheesy goodness w/bacon, chives and (15 to 20) 66.00

Sour cream. Sides of Pico de Gallo & Ranch for dipping

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Hors d'oeuvres

One Platter serves 20 to 25 guests Price

Coconut shrimp with sweet chili dipping sauce (30) 77.00

Filet & portobello skewers with ponzu sauce (30) 77.00

Goat cheese & apricot with fresh thyme on herbed crostini (36) 60.00

Spinach & cheese country quiche bites (30) 54.00

Bbq kielbasa picks w/ basil and cheddar (30) 54.00

Swedish meatball picks (36) 48.00

Caprese picks heirloom tomatoes fresh mozzarella basil & balsamic glaze (30) 54.00

Spinach & artichoke stuffed mushrooms (30) 60.00

Endive boats with smoked salmon & whipped dilled cream cheese (36) 73.00

Asian dumplings with orange chicken & sweet chili dipping sauce (30) 60.00

Sirloin sliders with gorgonzola & caramelized onions (26) 72.00

Macadamia chicken skewers with passion fruit & old fashioned mustard (26) 68.00

Chicken Chow tender crispy cakes topped with tropical salsa (30) 66.00

Mini fruit skewers with ginger honey drizzle (30) 66.00

Parmesan bruschetta with tomato basil checca & feta sprinkle (30) 48.00

Stuffed mushrooms with Italian sausage(30) 54.00

Chicken satay with Thai curry coconut dipping sauce (30) 60.00

Curried chicken on date canapé (30) 66.00

Sweet onion, leek & goat cheese tart (30) ` 60.00

Mini hot dogs wrapped in puff pastry with honey dijon mustard dipping sauce (30) 60.00

Mini beef empanadas with roasted red pepper sour cream (30) 68.00

Spanikopita with spinach & feta (30) 54.00

Shrimp egg rolls with sweet & sour dipping sauce (30) 66.00

Turkey & ginger shumia with ginger soy dipping sauce (30) 54.00
Pork & shrimp shumia with citrus ponzu (30) 66.00
Wild mushroom tartlet with gruyere cheese & fresh thyme (30) 60.00
Asian lacquered salmon on bamboo skewers (30) 66.00
Tender teriyaki beef skewers with spicy mango chutney (30) 66.00
Polenta triangle with gorgonzola & oven dried tomato checca (30) 60.00
Assorted sushi selection market price
Spicy Asian shrimp skewer with tangerine dipping sauce (26) 72.00
Mini Maryland style crab cakes with spicy remoularde (30) 84.00
Pan seared applewood bacon wrapped sea scallops (30) 84.00
Seared peppercorn filet on gorgonzola crostini with onion marmalade (30) 84.00
Beef tenderloin croute with tarragon mustard on crostini (30) 84.00
Petit lamb lollipops with apple mint chutney (26) 85.00
Mini beef wellingtons with port truffle glaze (26) 72.00
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Entrées

Beef/poultry/others

One platter serves 12-15 guests Price

Marinated, grilled tri tip with mushroom pinot noir sauce 90.00

Roasted sliced NY strip loin with shitake mushroom, red wine Dijon glaze 109.00

Marinated southwest grilled skirt steak with tropical fruit salsa 90.00

Seared tenderloin of beef sliced with choice of 3 sauces: 150.00

- Merlot wild mushroom demi
- Artichoke gorgonzola cream
- Traditional béarnaise

Roasted prime rib of beef with horseradish cream & au jus 150.00

Sliced beef sirloin tips – served with savory mushroom sauce 90.00

Beef stroganoff with parsley buttered noodles 79.00

Beef & broccoli 79.00

BBQ Pork Baby Back Ribs w/Colette's Dijon Molasses Sauce 114.00

BBQ Shredded Beef - Tender Beef in Colette's Dijon Molasses Sauce 96.00

Korean short ribs with scallions 89.00

Veal blanquet simmered in white wine tarragon mushroom cream sauce 149.00

Veal osso bucco braised in a tomato veal sauce with orange zest 199.99

Garlic & Lemon Chicken filet - White Wine, Caramelized Garlic, Lemon & Rosemary 89.00

Half Roasted Chicken with garlic, thyme & light herbal jus lie 96.00

Chicken Picatta - sautéed breast filet with lemon caper sauce 89.00

Chicken Saltimbocca - prosciutto basil provolone & lemon beurre blanc 89.00

Chicken Provencal - Mediterranean style with olives, tomato & wine sauce 96.00

Chicken Verdicchio - sautéed w/artichokes, mushrooms & wine 89.00

Apricot Chicken - orange, apricot, ginger sauce 96.00

Chicken Florentine – stuffed with spinach and herbs, panko crusted & served 96.00

With white wine, mushrooms, herb and fresh tomato cream sauce

Chicken California - Sundried Tomato and Goat Cheese stuffed 89.00

Chicken Marsala - with marsala mushroom sauce 89.00

Coq au vin – braised chicken in red wine & mushrooms 90.00

Free range chicken stuffed under skin with leeks, shitakes & boursin cheese w/ jus lie 96.00

Herb grilled chicken breast, marinated & grilled with fresh herbs 89.00

Half Thai barbecue chicken – thai style with sweet spicy chili dipping sauce 89.00

Citrus teriyaki chicken with tropical fruit salsa 89.00

Half Pollo El Carbon- lime marinated with citrus & Mexican spices 89.00

Kung Pao chicken 69.00

Cashew chicken 69.00

Roasted honey mustard glazed pork loin with apple compote 99.00

Pistachio crusted pork tenderloin stuffed in cherry brandy sauce 119.00

Barbecue pork baby back ribs

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Seafood's One platter serves 12-15 guests Price

Pesto crusted pan seared salmon with pomodoro sauce 179.00

Grilled mahi mahi with pineapple rum cream sauce 159.00

Baked stuffed shrimp with crabmeat in a light cognac shrimp sauce 209.00

Sole Veronique baked with crab & shrimp in creamy white grape sauce 189.00

Grilled halibut vera cruz with tomatoes olives artichoke lemon & anchovies 189.00

Soy miso cured pan seared sea bass with kaffire ginger lime butter 209.00

Grilled Mahi Mahi or Salmon – choice of sauces 169.00

- Roasted Corn & Black Bean Salsa
- Pineapple Cream Sauce
- Blood Orange Citrus (Seasonal)
- Papaya Mango Tropical Salsa
- Vera Cruz - tomatoes olives artichoke lemon & anchovies

Vegetarian

Vegetable ratatouille layered with eggplant & portobellos in red wine cream & shallots 89.00

Wild mushroom, artichoke & leek straddle in puff pastry 69.00

Eggplant parmesan 69.00

Grilled vegetable napoleon layered with polenta & goat cheese & topped with portobellos 70.00

Southwestern cuisine

Enchiladas – cheese, chicken or carne asada

Chicken or beef fajitas—with flour tortillas & fresh salsa

Carnitas – tender shredded roast pork with corn or flour tortillas & fresh salsa

Tamales (chicken or pork) – with fresh Mexican salsa or fresh fruit salsa

Spicy tex mex chili with beef & pintos topped with cheese & green onion \$80.00

Pastas & Italian accompaniments

½ pans of pasta serve 6 to 10 as Entrée or 10 – 20 as a side dish

Roasted Vegetable lasagna w/ rich bechamel sauce 58.00

Spinach & Cheese Lasagna - Baked pasta layered with Ricotta and Spinach,
Marinara Sauce & Cheese 46.00

Lasagna Supreme with Sausage and Meat - Baked pasta layered with our
Meat Sauce, Ricotta, Spinach & Cheese 49.00

Penne alla vodka 60.00

Farfalle with sun dried tomato pesto 58.00

Tortellini with Basil Cream - Cheese Tortellini, Fresh Tomato & Pesto Cream Sauce 58.00

Pasta al fresco in light wine sauce with mushrooms, chicken & fresh basil 54.00

Gnocchi with gorgonzola sauce & fresh herbs 58.00 full pan

Penne with our homemade marinara & cheese blend on the side 48.00

Penne with Gorgonzola Sauce - Pasta with a rich Gorgonzola Cheese Sauce 54.00

Sweet Italian sausage with sautéed peppers & onions 59.00

Italian meat balls in sauce – baked in marinara, w/ parmesan 59.00

Sides

One platter serves 12-15 guests Price

Ginger maple carrots 36.00

Seasonal vegetable sauté 36.00

Broccoli polonaise 42.00

Green bean almondine \$42.00

Grilled vegetable platter 46.00

Grilled asparagus 46.00

Haricover with brown butter & almonds 46.00

Creamed spinach 46.00

Vegetable orzo 36.00

Buttered parsley noodles 36.00

Lemon rice 36.00

Garlic mashed potatoes 40.00

Red rose skin-on mashed potatoes 46.00
Rosemary Red Roast Potatoes 40.00
Rice pilaf 36.00
Fruited Polynesian rice 40.00
Japanese steamed rice 36.00
Celery root yukon gold mashed potatoes 46.00
Provolone potatoes 46.00
Roasted garlic & herb fingerling potatoes 46.00
Baked macaroni & cheese with applewood bacon 46.00
Baked macaroni w/ 3 cheeses 46.00
House bread or dinner rolls 18.00
Garlic cheese bread 28.00
Corn bread w/ honey butter 28.00
Parmesan focaccia 28.00
Spanish rice 36.00
Shrimp fried rice 46.00
Stir fry vegetables 36.00

Sauces Requests

Peanut Sauce (12.00
Chouinards Citrus Vinaigrette 9.00
Provençal Sauce - Mediterranean style w/ Olives, Tomato & Wine
Verdicchio Sauce - Sautéed w/Artichokes, Mushrooms & Wine
Wild Mushroom Zinfandel
Demi Glace
Marsala
Pomodoro

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Entrée Salads

One platter serves 10-12 guests Price

Chopstix Chinese salad – tender beef or chicken, fresh lettuces, Chinese vegetables, Mandarin oranges, crispy wontons & rice noodles, accented by our light & sweet

Sesame chopsticks dressing & toasted almonds 70.00

Bbq chopped chicken salad – chopped chicken, crispy tortilla strips, corn, black beans, tomato, Mozzarella, green onion, bbq ranch dressing 78.00

Grilled Chicken Caesar Salad – Romaine, Grilled Caesar Chicken Breast,

Homemade Croutons, Parmesan & our own Classic Caesar Dressing 70.00

Antipasto salad - (classic salad or chopped salad) Italian meats & cheeses, marinated

Vegetables, peppers, olives, mixed greens & Italian vinaigrette 79.00

Prawn & scallop salad – shrimp & scallops with sweet onion, artichoke hearts & citrus sections over Butter lettuce, with champagne orange vinaigrette 90.00

Chicken taco salad – fajita spiced chicken, black beans, cheese, cilantro, scallions,

Peppers & greens. Served with fresh salsa, guacamole, sour cream & dressings 70.00

Side Salads

One platter serves 12 – 15 Price

Chouinard's Fruity Summer Salad - spring greens diced fruits, golden raisins, gorgonzola, toasted walnuts & citrus vinaigrette 58.00

Tomato mozzarella salad with fresh basil leaves & balsamic glaze 54.00

Tortellini pesto salad with fresh basil, roma & sun dried tomatoes 54.00

Chouinard's poaced pear salad with spicy pecans and gorgonzola

Spinach salad with mushrooms, bacon, hard-boiled egg, red onion & choice of

Sesame, Balsamic or Hot Bacon Dressing and goat cheese 48.00

Greek salad with cucumber, roma tomatoes, feta, olives & house dressing 48.00

Classic Caesar - crisp romaine, homemade croutons, parmesan and classic dressing 48.00

Garden salad - cherry tomatoes cucumbers, carrot curls & choice of dressing 48.00

Steak house style chilled ice berg wedges with bleu cheese dressing 48.00

Pesto green bean salad with fresh roma tomatoes 48.00

Thai noodle salad - cool noodles with spicy peanut dressing, broccoli, cucumber,

Mandarin oranges, scallions & chopped peanut 48.00

Fruited Cous cous salad - Moroccan grain salad with seasonal fruits, basil, mint, tomato w/ sweet basil vinaigrette 48.00

German Potato - new potato salad bacon parsley & balsamic olive oil dressing 48.00

Traditional potato salad 42.00

Fusilli pasta salad with Italian vinaigrette & fresh vegetables (4#) 42.00

Cole slaw traditional style 42.00

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Sandwich Platters

One platter serves 10-12 sandwich entrée or 24 minis Price

Palm Sandwiches - Small rolls w/ Ham, Turkey, Roast Beef & Cheese, Lettuce, 60.00

Tomato. Mayo Mustard on the side (24 pieces) Mayo & mustard on the side

Croissant Sandwiches – Assorted Tray (24 -1/2 or mini croissant) 60.00

Turkey, ham & roast beef with cheeses combo. Mayo & Mustard on the side

Chicken Salad & Albacore Tuna Croissants w/lettuce & tomato (24 -1/2 or mini croissant) 60.00

Roast Tenderloin Petit Sandwiches - 24 mini rolls with carved rare beef tenderloin, 76.00

piled with sweet onion marmalade. Horseradish dip on the side

Wrap Sandwich platter – Select 2 variety from; Barbecue Chicken, 76.00

Turkey w/Plum Cranberry relish, Roast Beef w/ Caramelized Onion,

Roasted Vegetable w/ Feta & Balsamic. (24 -½ wraps)

Kids Corner

Chicken Tender Strips Platter (24 piece / with Ranch & Catsup dips 30.00

“Kids” Macaroni & Cheese 30.00

PB & J Finger Sandwiches on white & wheat breads (30 piece tray) 30.00

Fresh Fruit Lollipops (30 pieces) with raspberry cream dip 30.00

Sliced Apples & Caramel Dip 30.00

Chocolate Milks & Juice Boxes on ice (20) 34.00

Breakfast To-Go

Breakfast Bread Trays - Assortment of Bagels, Danish, Cinnamon Rolls, Muffins,

Croissant or Pecan Rolls with cream cheese, butter or jam as appropriate Small (15 to 20) 60.00

Large (40 to 50) 150.00

Quiche Lorraine with bacon, swiss cheese, onions.

Fresh Vegetable Quiche with cheddar & feta

Country Quiche with eggs, corn, ham, mushrooms, sautéed onions, tomato and cheese.

9" rd. (5 to 6) 18.00

(10 to 12) 40.00

(20to 25) 60.00

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Dessert

Chouinard's Classic Cakes

Chouinard's Special Chocolate

Dipped Strawberries & Cream

Cream Crunch

Classic Carrot

Black Forest Daydream

Italian Almond Delight

Luscious Lemon Cream

White Chocolate truffle

Classic Cheesecake

Fruit topped Cheesecake

German Chocolate

Pumpkin Spice

Tiramisu

Apple crisp

Banana coconut cream pie

Key lime tart

Ultimate Chocolate Mousse cake

Cupcakes Serving Size Price

See our full cakes menu for 13 varieties (20 pc. tray) 85.00

Bread Puddings

Decadent Chocolate Chocolate (10 to 15) 40.00

Banana Croissant

Pineapple w/Caramel Rum Sauce

Petit Desserts

50 piece Assortment Tray of fanciful handmade minis (15 to 20) 90.00

Petit Desserts Individual items (50 piece minimum)

Ultimate Balls our classic rich chocolate & white chocolate almond (50 piece) 90.00

Cream & Custard Puffs chantilly cream & chocolate custard filled 90.00

Mini Cheesecake bites 90.00

Lemon Bars 90.00

Fresh Fruit Mini Tartlets 115.00

Brownies & Coconut Pecan Bars 80.00

Ganache Decadence Triangles 100.00

Assorted Mini Cake squares 100.00

Assorted Homemade Cookies Tray 60.00

(Choc. Chip, Oatmeal, Snicker doodles and more)

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Ordering Information

Orders may be place by phone or e-mail.

Most order require 72 hour minimum notice, call to check availability. Please allow 7 to 10 days notice if possible.

Phone: 727-329-8717

E-mail: chef@chouinardscuisine.com

Pick up at

Chouinards Cuisine

9617 Bay pines Blvd

St. Petersburg Fl. 33708

Delivery

Delivery is available on orders over \$250.00. A delivery fee will apply.

Minimums

\$100. Minimum purchase on orders Monday to Friday by 5:00 PM

\$200. Minimum purchase on orders Saturday by 1:00

\$400. Minimum on after hours or Sunday orders

Confirmation & Payment

Once received, your order will be processed in our office and sent for you to review for accuracy. A

50 % deposit is due at the time of confirmation. Changes or reductions to orders are requested 7 days

Prior to your pick up date.

Menu questions?

Foods are presented on disposable trays ready for presentation or your oven. Items which may require finishing touches, heating or final cooking will include instructions. Display items may be set up on client trays with advance notice. Hot pick up is also available.

For gatherings of over 30 to 40 guests, please consider our full service catering @ chouinardscuisine.com