



4521 107th Circle North
Clearwater Fl. 33762
727-612-1253
chouinardscuisine@gmail.com
www.chouinardscuisine.com

TRAY PASSED HORS D' OEUVRES

SEARED AHI TUNA ON WONTON WITH PAVRE WASABI CREAM
PICKLED GINGER SPECIAL SAUCE

MINI KOSHER BEEF FRANKS IN BLANKET

LAMB LOLLIPOPS WITH PINEAPPLE MINT CHUTNEY

GRILLED TANDOORI CHICKEN KEBABS WITH MANGO CHUTNEY

BUTTERNUT SQUASH SHOOTER WITH RASPBERRY PUREE

VIDALIA ONION SOUP SHOOTER WITH MADEIRA AND BRUNOISE CROUTON

FRENCH FRY BAR

APPLE CHIPS WITH CINNAMON

SWEET POTATO FRIES

SEASONED FRENCH FRIES

TATOR TOTS

HOMEMADE KETCHUP

GARLIC AIOLI, CAESAR

SWEET RED PEPPER REMOULARDE

MEDITERRANEAN STATION

EDAMAME HUMMUS

TAPENADE

CAPONATA

WITH BRUSCHETTA AND TOASTED PITA

YOUNG ADULTS MENU

BRISKET SLIDERS

CHICKEN FINGER

GRILLED VEGETABLE FLAT BREADS

CONTINUATION OF FRENCH FRY BAR

MAIN MENU

BREAD SERVICE FOR EACH PLACE SETTING PUMPKIN BREAD, HERBAL LAVASH AND MIN CHALLAH

Thank you for choosing Chouinard's Catering for all of your catering needs



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FIRST COURSE

***RED AND GOLDEN BEET SALAD WITH VANILLA BEAN CACTUS FRUIT VINAIGRETTE,
LOTUS ROOT CHIPS AND TOASTED SUNFLOWER SEEDS***

SECOND COURSE

ZUCCHINI LATKE WITH HOMEMADE APPLE SAUCE AND PAVRE SOUR CRÈME

ENTREE

***ORANGE GINGER HOISIN BEEF BRISKET IN RED WINE SAUCE WITH GLAZED CARROTS
STRIPS***

***ROASTED ROOT VEGETABLE WITH PARSNIPS, BRUSSELS SPROUTS, ACORN SQUASH,
CELERY ROOT AND TURNIPS***

GARLIC OLIVE OIL ROASTED YUKON GOLD POTATO TOURNIE

DESSERT

ASSORTED PAVRE DESSERTS