



4521 107th Circle North Unit 4
Clearwater Fl. 33762
727-612-1253
chouinardscuisine@gmail.com
www.chouinardscuisine.com

Starting at \$15.95

Sweet Onion, Leek & Goat Cheese Tart

Vegetarian Pot Stickers with Edamame Yuzu Ponzu Dipping Sauce

Truffle Mac & Cheese with Madeira Sauce on Asian Spoon

Lobster Rangoon Spring Roll with Smoky Tomato Chipotle Dip

Seafood Lollipop on a Miniature Bamboo Fork with Asian Remoularde

Orange Chicken Shumia with Sweet Chili Dipping Sauce

Brazilian Rissole Croquettes Yucca Stuffed with Ground Brazilian Beef & Spices

Tender Teriyaki Beef Skewers with Spicy Mango Chutney



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Platter Menu

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, **Small** (10 to 15) 33.00

Decoratively arranged for your enjoyment **Large** (20 to 25) 65.00

Ginger Honey Dip – Delicious fruit compliment (32 oz) 11.00

Fresh vegetable crudité display, with ranch dip or red pepper aioli **Small** (10 to 15)
35.00

Large (20 to 25)
55.00

Cheese & pate display platter artistically arranged, accented with fresh

Fruits & served with crackers or baguettes (20 to 30)
135.00

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

Beautiful rolled display. Served w/ focaccia bread (20 to 30)
144.00

Antipasto marinated vegetables & olives display (10 to 15) 38.00

Grilled vegetable display garnished w/feta cheese, basil & olives, **Small** (10 to 15) 38.00

Served with garlic herb crostini **Large** (25 – 35) 84.00

Chilled beef tenderloin filet platter - beautifully sliced & fanned with

Sweet onion marmalade & horseradish sauce. Served with mini crostini **Small** (10 -12)
73.00

Large (25 – 35)

175.00

Pinwheel Florentine chicken platter - Served w/ Tropical Fruit Relish (25 – 35) 135.00

Meat & Cheese Platter - Roast beef, Turkey & Ham with Provolone **Small** (10 to 15) 86.00

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)
23.00

Caramelized pesto brie - Fabulously unusual! Pesto, nuts, caramelized **Small** (10 to
20) 50.00

Sugar, fruit accents, served w/ sliced baguettes **Large** (20 to 30)
70.00

Baked Brie – Baked in flaky puff pastry w/apricot preserve, fresh fruit accents, served
w/sliced baguettes

Small (10 to 20)

50.00

Large (20 to 30)

68.00

Torte terrine - 9" round savory torte of cheeses, sundried tomato, artichokes (20 to 25)
65.00

& pesto, served with baguette slices

Gourmet to go

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Seafood Displays

Serving Size Price

Jumbo Shrimp Display Served w/ Spicy Horseradish Cocktail Sauce & Lemon (15 to 20)
160.00

Jumbo Shrimp Bouquet, served w/Spicy cocktail sauce (40 pc) (8 to 10) 80.00

Jumbo Shrimp & Crab Claws Display (15 to 20) 194.00

Grand Poached Salmon Display - poached in white wine, garnished Half (10 to 20)
135.00

w/ Cucumbers, Fresh Herbs and Edible Flowers. Whole (20 to 30) 261.00

Served w/Creamy Dill Sauce

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

Confetti, Cream Cheese, Cocktail Breads (20 to 30) 162.00

Smoked Salmon Terrine – Cream with herbs and cream cheese,
served with Crackers (20 to 30) 68.00

Sushi or Sashimi Assortment Platter - Pickled Ginger & Wasabi on the side (20 to 30)
212.00

Seared Cajun Ahi Platter - Garnished w/Wasabi, Pickled Ginger & Spring Greens
(20 to 30) 212.00

Dips & Casual Fare

Hot artichoke dip - addictive! Served hot with baguette slices (20 to 25) 54.00

Hot crab & spinach dip - Served hot with sliced baguettes & crackers (15 to 20) 68.00

Southwest fondue - hot dip w/chorizo, mushrooms & Mexican cheeses. (15 to 20) 45.00

Served with sliced baguettes

Tortilla chips & fresh Pico De Gallo Salsa (15 to 20) 36.00

Black bean & roasted corn salsa fresco with tortilla chips (15 to 20) 38.00

Eight Layer Dip - Refried beans, guacamole, sour cream, tomato, cheddar
cheese, green onion, cilantro. Served with homemade tortilla chips (15 to 20) 44.00

Buffalo, Thai Angel or BBQ Chicken Wings (50 pc) (15 to 20) 44.00

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) 60.00

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

Hors d'oeuvres

One Platter serves 20 to 25 guests Price

Coconut shrimp with sweet chili dipping sauce (30) 70.00

Filet & portobello skewers with ponzu sauce (30) 70.00

Goat cheese & apricot with fresh thyme on herbed crostini (36) 54.00

Spinach & cheese country quiche bites (30) 50.00

Bbq kielbasa picks w/ basil and cheddar (30) 50.00

Swedish meatball picks (36) 44.00

Caprese picks heirloom tomatoes fresh mozzarella basil & balsamic glaze (30) 50.00

Spinach & artichoke stuffed mushrooms (30) 64.00

Endive boats with smoked salmon & whipped dilled cream cheese (36) 65.00

Asian dumplings with orange chicken & sweet chili dipping sauce (30) 54.00

Sirloin sliders with gorgonzola & caramelized onions (26) 65.00

Macadamia chicken skewers with passion fruit & old fashioned mustard (26) 62.00

Chicken Chow tender crispy cakes topped with tropical salsa (30) 60.00

Mini fruit skewers with ginger honey drizzle (30) 60.00

Parmesan bruschetta with tomato basil checca & feta sprinkle (30) 44.00

Stuffed mushrooms with Italian sausage (30) 50.00

Chicken satay with Thai curry coconut dipping sauce (30) 54.00

Curried chicken on date canapé (30) 60.00

Sweet onion, leek & goat cheese tart (30) 54.00

Mini hot dogs wrapped in puff pastry with honey dijon mustard dipping sauce (30) 54.00

Mini beef empanadas with roasted red pepper sour cream (30) 62.00

Spanikopita with spinach & feta (30) 50.00

Shrimp egg rolls with sweet & sour dipping sauce (30) 60.00

Turkey & ginger shumia with ginger soy dipping sauce (30) 50.00

Pork & shrimp shumia with citrus ponzu (30) 61.00

Wild mushroom tartlet with gruyere cheese & fresh thyme (30) 54.00

Asian lacquered salmon on bamboo skewers (30) 60.00

Tender teriyaki beef skewers with spicy mango chutney (30) 60.00

Polenta triangle with gorgonzola & oven dried tomato checca (30) 54.00
Assorted sushi selection market price
Spicy Asian shrimp skewer with tangerine dipping sauce (26) 65.00
Mini Maryland style crab cakes with spicy remoularde (30) 76.00
Pan seared applewood bacon wrapped sea scallops (30) 76.00
Seared peppercorn filet on gorgonzola crostini with onion marmalade (30) 76.00
Beef tenderloin croute with tarragon mustard on crostini (30) 76.00
Petit lamb lollipops with apple mint chutney (26) 76.00
Mini beef wellingtons with port truffle glaze (26) 65.00
Gourmet to go
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Entrées

Beef/poultry/others

One platter serves 12-15 guests Price

Marinated, grilled tri tip with mushroom pinot noir sauce 82.00

Roasted sliced NY strip loin with shitake mushroom, red wine Dijon glaze 100.00

Marinated southwest grilled skirt steak with tropical fruit salsa 81.00

Seared tenderloin of beef sliced with choice of 3 sauces: 135.00

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

Roasted prime rib of beef with horseradish cream & au jus 135.00

Sliced beef sirloin tips – served with savory mushroom sauce 81.00

Beef stroganoff with parsley buttered noodles 72.00

Beef & broccoli 72.00

BBQ Pork Baby Back Ribs w/Colette's Dijon Molasses Sauce 103.00

BBQ Shredded Beef - Tender Beef in Colette's Dijon Molasses Sauce 87.00

Korean short ribs with scallions 81.00

Veal blanquet simmered in white wine tarragon mushroom cream sauce 135.00

Veal osso bucco braised in a tomato veal sauce with orange zest 180.00

Garlic & Lemon Chicken filet - White Wine, Caramelized Garlic, Lemon & Rosemary 83.00

Half Roasted Chicken with garlic, thyme & light herbal jus lie 90.00

Chicken Picatta - sautéed breast filet with lemon caper sauce 83.00

Chicken Saltimbocca - prosciutto basil provolone & lemon beurre blanc 83.00

Chicken Provençal - Mediterranean style with olives, tomato & wine sauce 88.00

Chicken Verdicchio - sautéed w/artichokes, mushrooms & wine 83.00

Apricot Chicken - orange, apricot, ginger sauce 88.00

Chicken Florentine – stuffed with spinach and herbs, panko crusted & served 88.00

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

Chicken California - Sundried Tomato and Goat Cheese stuffed 82.00

Chicken Marsala - with marsala mushroom sauce 82.00

Coq au vin – braised chicken in red wine & mushrooms 81.00

Free range chicken stuffed under skin with leeks, shitakes & boursin cheese w/ jus lie 92.00

Herb grilled chicken breast, marinated & grilled with fresh herbs 81.00

Half Thai barbecue chicken – thai style with sweet spicy chili dipping sauce 81.00

Citrus teriyaki chicken with tropical fruit salsa 81.00

Half Pollo El Carbon- lime marinated with citrus & Mexican spices 81.00

Kung Pao chicken 63.00

Cashew chicken 63.00

Roasted honey mustard glazed pork loin with apple compote 90.00

Pistachio crusted pork tenderloin stuffed in cherry brandy sauce 107.00

Barbecue pork baby back ribs

Gourmet to go

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Seafood's One platter serves 12-15 guests Price

Pesto crusted pan seared salmon with Pommodore sauce 162.00

Grilled mahi mahi with pineapple rum cream sauce 144.00

Baked stuffed shrimp with crabmeat in a light cognac shrimp sauce 189.00

Sole Veronique baked with crab & shrimp in creamy white grape sauce 171.00

Grilled halibut vera cruz with tomatoes olives artichoke lemon & anchovies 171.00

Soy miso cured pan seared sea bass with kaffire ginger lime butter 189.00

Grilled Mahi Mahi or Salmon – choice of sauces 153.00

- 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 81.00

Wild mushroom, artichoke & leek straddle in puff pastry 63.00

Eggplant parmesan 63.00

Grilled vegetable napoleon layered with polenta & goat cheese & topped with portobellos 63.00

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 \$72.00

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 53.00

Spinach & Cheese Lasagna - Baked pasta layered with Ricotta and Spinach,
Marinara Sauce & Cheese 42.00

Lasagna Supreme with Sausage and Meat - Baked pasta layered with our
Meat Sauce, Ricotta, Spinach & Cheese 45.00

Penne ala vodka 54.00

Farfalle with sun dried tomato pesto 53.00

Tortellini with Basil Cream - Cheese Tortellini, Fresh Tomato & Pesto Cream Sauce 53.00

Pasta al fresco in light wine sauce with mushrooms, chicken & fresh basil 50.00

Gnocchi with gorgonzola sauce & fresh herbs 53.00 full pan

Penne with our homemade marinara & cheese blend on the side 44.00

Penne with Gorgonzola Sauce - Pasta with a rich Gorgonzola Cheese Sauce 50.00

Sweet Italian sausage with sautéed peppers & onions 55.00

Italian meat balls in sauce – baked in marinara, w/ parmesan 55.00

Sides

One platter serves 12-15 guests Price

Ginger maple carrots 33.00

Seasonal vegetable sauté 33.00

Broccoli polonaise 38.00

Green bean almandine \$38.00

Grilled vegetable platter 42.00

Grilled asparagus 42.00

Haricover with brown butter & almonds 42.00

Creamed spinach 42.00

Vegetable orzo 33.00

Buttered parsley noodles 33.00

Lemon rice 33.00

Garlic mashed potatoes 36.00

Red rose skin-on mashed potatoes 42.00
Rosemary Red Roast Potatoes 36.00
Rice pilaf 33.00
Fruited Polynesian rice 36.00
Japanese steamed rice 33.00
Celery root yukon gold mashed potatoes 42.00
Provolone potatoes 42.00
Roasted garlic & herb fingerling potatoes 42.00
Baked macaroni & cheese with applewood bacon 42.00
Baked macaroni w/ 3 cheeses 42.00
House bread or dinner rolls 15.00
Garlic cheese bread 25.00
Corn bread w/ honey butter 25.00
Parmesan focaccia 25.00
Spanish rice 33.00
Shrimp fried rice 42.00
Stir fry vegetables 33.00

Sauces Requests

Peanut Sauce 10.00
Chouinards Citrus Vinaigrette 8.00
Provencal Sauce - Mediterranean style w/ Olives, Tomato & Wine
Verdicchio Sauce - Sautéed w/Artichokes, Mushrooms & Wine
Wild Mushroom Zinfandel
Demi Glace
Marsala
Pomodoro

Gourmet to go

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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 65.00

Bbq chopped chicken salad – chopped chicken, crispy tortilla strips, corn, black beans, tomato,

Mozzarella, green onion, bbq ranch dressing 71.00

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

Homemade Croutons, Parmesan & our own Classic Caesar Dressing 65.00

Antipasto salad - (classic salad or chopped salad) Italian meats & cheeses, marinated Vegetables, peppers, olives, mixed greens & Italian vinaigrette 71.00

Prawn & scallop salad – shrimp & scallops with sweet onion, artichoke hearts & citrus sections over

Butter lettuce, with champagne orange vinaigrette 81.00

Chicken taco salad – fajita spiced chicken, black beans, cheese, cilantro, scallions, Peppers & greens. Served with fresh salsa, guacamole, sour cream & dressings 64.00

Side Salads

One platter serves 12 – 15 Price

Chouinard's Fruity Summer Salad - spring greens diced fruits, golden raisins, gorgonzola, toasted walnuts & citrus vinaigrette 53.00

Tomato mozzarella salad with fresh basil leaves & balsamic glaze 50.00

Tortellini pesto salad with fresh basil, roma & sun dried tomatoes 50.00

Chouinard's poaced pear salad with spicy pecans and gorganzola

Spinach salad with mushrooms, bacon, hard-boiled egg, red onion & choice of Sesame, Balsamic or Hot Bacon Dressing and goat cheese 44.00

Greek salad with cucumber, roma tomatoes, feta, olives & house dressing 44.00

Classic Caesar - crisp romaine, homemade croutons, parmesan and classic dressing 44.00

Garden salad - cherry tomatoes cucumbers, carrot curls & choice of dressing 44.00

Steak house style chilled ice berg wedges with bleu cheese dressing 44.00

Pesto green bean salad with fresh roma tomatoes 44.00

Thai noodle salad - cool noodles with spicy peanut dressing, broccoli, cucumber,
Mandarin oranges, scallions & chopped peanut 44.00

Fruited Cous cous salad - Moroccan grain salad with seasonal fruits, basil, mint, tomato
w/ sweet basil vinaigrette 44.00

German Potato - new potato salad bacon parsley & balsamic olive oil dressing 44.00

Traditional potato salad 38.00

Fusilli pasta salad with Italian vinaigrette & fresh vegetables (4#) 38.00

Cole slaw traditional style 38.00

Gourmet to go

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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, 55.00

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

Croissant Sandwiches – Assorted Tray (24 -1/2 or mini croissant) 55.00

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) 55.00

Roast Tenderloin Petit Sandwiches - 24 mini rolls with carved rare beef tenderloin, 70.00
piled with sweet onion marmalade. Horseradish dip on the side

Wrap Sandwich platter – Select 2 variety from; Barbecue Chicken, 70.00

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

Roasted Vegetable w/ Feta & Balsamic. (24 -1/2 wraps)

Kids Corner

Chicken Tender Strips Platter (24 piece / with Ranch & Catsup dips 27.00

“Kids” Macaroni & Cheese 27.00

PB & J Finger Sandwiches on white & wheat breads (30 piece tray) 27.00

Fresh Fruit Lollipops (30 pieces) with raspberry cream dip 27.00

Sliced Apples & Caramel Dip 27.00

Chocolate Milks & Juice Boxes on ice (20) 30.00

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) 55.00

Large (40 to 50) 135.00

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) 15.00

(10 to 12) 35.00

(20to 25) 55.00

Gourmet to go

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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) 78.00

Bread Puddings

Decadent Chocolate Chocolate (10 to 15) 35.00

Banana Croissant

Pineapple w/Caramel Rum Sauce

Petit Desserts

50 piece Assortment Tray of fanciful handmade minis (15 to 20) 81.00

Petit Desserts Individual items (50 piece minimum)

Ultimate Balls our classic rich chocolate & white chocolate almond (50 piece) 81.00

Cream & Custard Puffs chantilly cream & chocolate custard filled 81.00

Mini Cheesecake bites 81.00

Lemon Bars 81.00

Fresh Fruit Mini Tartlets 105.00

Brownies & Coconut Pecan Bars 72.00

Ganache Decadence Triangles 90.00

Assorted Mini Cake squares 90.00

Assorted Homemade Cookies Tray 55.00

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

gourmet to go

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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.

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 or 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

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Chouinard's Cuisine

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