

DINNER SERVICE

Dinner Buffet 1

Stationary Hors d' Oeuvre Display

Antipasti Mosaic

Balsamic Grilled Portabella Mushrooms, Roasted Red Peppers, Grilled Zucchini

Roma Tomatoes, Basil Marinated Mozzarella, Roasted Carrots, Marinated Avocado, Grilled Artichoke Hearts, Mixed Greek Olives Prosciutto Wrapped Asparagus and Extra Sharp Provolone & Salami Roulades

Served at the Buffet

Warm Ciabatta Rolls, Garlic Bruschetta and Butter

Choice of

Classic Caesar, Crisp Romaine Parmesan, homemade croutons and our Caesar Salad dressing

or

Poached Pear, Baby lettuce, candied walnuts, goat cheese with port pear vinaigrette

Breast of Chicken, Limone

Succulent boneless chicken breast, marinated in sesame oil and coated with honey and a panko & sesame seed breading. Lemon-Caper sauce

or

Florentine Chicken. Rolled with cheeses, spinach and herbs with an herb cream sauce

Pasta with Vodka Tomato Cream Sauce

Fusilli pasta tossed in a rich sauce of marinara, vodka, and heavy cream.

Roasted Red Potatoes Seasoned with thyme and rosemary

String Beans Almandine

Steamed whole string beans, salted a buttered, and tossed with sliced toasted almonds

Desserts

Choose 1

Fresh Fruit Pavlov, Delicate meringue shell nestles a selection of fresh caught berries

Chouinard's Tiramisu

Carrot Cake

Strawberries Shortcake

Ultimate Chocolate Mousse Cake

Flourless bittersweet chocolate cake with a chocolate ganache. Served with raspberry sauce

Beverage Service

\$

Dinner Buffet 2

Market Display

*A stationary display of imported and domestic cheeses with assorted gourmet crackers
Fresh garden vegetables, including broccoli, baby carrots, celery, cherry tomatoes & cucumbers
Served with a creamy ranch dip. Sliced seasonal fruit*

Served at the Buffet

Fresh baked Italian bread with olive oil for dipping

Choose 1

*Classic Caesar, Crisp Romaine Parmesan, homemade croutons and our Caesar Salad dressing
or*

Poached Pear, Baby lettuce, candied walnuts, goat cheese with port pear vinaigrette

Choose 2

Provençal Short Ribs of Beef

Slowly Braised Boneless Beef Short Ribs Infused with Fresh Plum Tomatoes, Basil, Rosemary, Aromatics, & Thyme. With Toasted Fennel & Orange Zest with a Red Wine Demi-Glace

Slow roasted salmon Filet with Caper/Lemon Butter Sauce

Chicken Marsala Boneless chicken breasts served with a wild mushroom Marsala Sauce

Garlic Mashed Potatoes Red potatoes mashed with roasted fresh garlic

Flash Steamed Broccolini

Desserts

Choose 1

Fresh Fruit Pavlov, Delicate meringue shell nestles a selection of fresh caught berries

Chouinard's Tiramisu

Carrot Cake

Tres Leches Cake

Swiss Roll with Bourbon Custard Rolled in toasted Pine Nuts

Ultimate Chocolate Mousse Cake

Beverage Service

\$

PLATED DINNERS

Choice of Salad

Choose 1

Classic Caesar, Crisp Romaine Parmesan, homemade croutons and our Caesar Salad dressing

House Salad of chilled mixed greens, feta, Kalamata olives room and house dressing

Spinach Salad with mushrooms, boiled egg, bacon red onion, toasted pine nuts and raspberry vinaigrette

Poached Pear, Baby lettuce, candied walnuts, goat cheese with port pear vinaigrette

Tomato Mozzarella Salad with fresh basil leaves

Iceberg Wedge Halved topped with Crispy Onions, Bacon Lardoons and Bleu Cheese Crumbles

Basket of Assorted Breads

Selections

Potato-Crusted Sea Bass - Tender and Flaky Sea Bass Crusted with Shredded Idaho Potatoes and Topped with a Velvety Cream Laced Bruere Blanc

\$

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

\$

Pesto Crusted Salmon with smoked tomato basil fondue herbal polenta and asparagus

\$

Grouper Francaise sautéed in lemon caper butter serve with rice pilaf and Broccolini

\$

Salmon en Papillote Delicate Salmon Baked in Parchment Paper with Fresh Haricot Vert

\$

Salmon Wellington. Salmon Filet wrapped in a Prosciutto Baked in a Puff Pastry Stuffed with Spinach Served with a Creamy Lemon Dill Sauce on the Side

\$

Miso Glazed Salmon Over Wild Rice Pilaf and Sesame Ginger Bok Choy

Topped with Toasted Sesame Seeds and Edamame

\$

Chicken Francaise. Quick flashed chicken breast is swirled in a lemony sauce Served with Romano parsley tossed pasta with a touch of cream Sautéed seasonal vegetables

\$

Florentine Chicken. Rolled with cheeses, spinach and herbs with an herb cream sauce

Baby glazed carrots and provolone potatoes

\$

Chicken Saltimbocca is covered with provolone cheese and Prosciutto. Marsala Wine sauce. Herbal Orzo and Spring Vegetable medley

\$

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

\$

Roasted Beef Tenderloin with Caramelized onions, creamy horseradish, and a Cabernet Reduction Sauce Served with dauphinoise potatoes and baby green bean almandine

\$

Tenderloin Sliced of Beef with Merlot shiitake mushroom glaze Served with Wasabi mashed and Haricot vert almandine

\$

New York Strip Au Poivre with a black pepper cognac sauce roasted. Fingerling potatoes and a Julienne of fresh grilled vegetables

\$

Rib Eye Steak- Bone In. Grilled to doneness with Yukon Gold Potato Wedges and Steamed Broccolini Served with a dollop of Chouinard's Bolo sauce and Chimichurri

\$

*Veal King Oscar. Scaloppini of veal with king Crabmeat. Béarnaise Sauce Asparagus.
Accompaniment of Potato Duchess*

\$

*Roast Rack of Lamb with macadamia nut crust and pineapple mint chutney Dauphinoise potatoes and asparagus
with caper flavored sauce*

\$

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

\$

*Lobster Thermidor. Maine lobster in a creamy lobster sherry sauce served in its shell. Spring mélange of
vegetables and thyme grilled potatoes*

\$

Uniquely Chouinard's

Beef Wellington.

*Filet of beef tenderloin is assembled with liver pate, mushrooms and onions, then wrapped in puff pastry and
bake. Serve with Madeira sauce*

\$

Paella Valenciana.

*Traditional medley of seafood baked slowly in a saffron flavored stock. Served in a pastry nest. Salpicon de
vegetables on the side. Galicia Bica Gallego Cake*

\$

Dessert Selections

Choose 1

Fresh Fruit Pavlov, Delicate meringue shell nestles a selection of fresh caught berries

Chouinard's Tiramisu

Flan de Caramelo, Classical, Rich caramel custard, rum flavored

Ultimate Chocolate Mousse Cake, Luscious and flourless bittersweet chocolate cake with a chocolate ganache.

Served with raspberry sauce

*Tres Leche Baked Alaska, Moist cake with a three-milk sauce enclosed in a fresh meringue shell. The merengue
is torched brown and served flaming. Show stopper*