

Soiree Menus for all Occasion Receptions

Light Meal: Choose 4 Hors d'oeuvres, and 2 Platters/Salads *\$15.95 pp*

Medium Meal: Choose 4 Hors d'oeuvres, 1 Action Station, 2 Platters/Salads, 1 Pasta, Petite Dessert Tray. *\$23.95 pp*

Large Meal: Choose 6 Hors d'oeuvres, 2 Action Stations, 3 Platters/Salads, 1 Pasta, Large Dessert Tray. *\$34.95 pp*

Hors D'oeuvres

Seafood

Asian Lacquered Salmon on bamboo skewers
Mini Maryland Style Crab Cakes with Spicy Creole Remoulade
Key West Conch Fritters, Smoky Tomato Chipotle, served in Bamboo Baskets
Coconut Shrimp with Sweet Chili Dipping Sauce
Tempura Shrimp on Bamboo & Special Sauce

Poultry

Orange Chicken Shumia with Sweet Chili Dipping Sauce
Asian Dumplings with Orange Chicken & Sweet Chili Dipping Sauce
Chicken Wellington with Boursin
Coconut Macadamia Chicken with Passion Fruit Mustard Dipping Sauce
Thai Chicken Sate with Thai Curry Coconut Dipping Sauce

Vegetable and Cheese

Goat Cheese, Sun dried Tomato & Spinach Phyllo Fingers
Pesto Arancini with Smoked Gouda
Wild Mushroom Spring Rolls with a Citrus Ponzu Dip
Polenta Triangle with Gorgonzola & Oven Dried Tomato Checca
Spanakopita with Spinach & Feta
Caprese Skewers with Mozzarella Balls, Roma Tomatoes & Basil Balsamic Glaze

MEAT

Empanadas with Grilled Vegetables & Tomatillo Dip
Tender Teriyaki Beef Skewers with Spicy Mango Chutney
Beef Rissoli (Yucca Croquettes)
Spicy Sausage Bites in Puff Pastry with Honey Dijon Dip
Swedish meatballs in Sour Cream Balsamic with Thyme
Braised Short Ribs Ravioli

Stationary Display Platters

Imported & Domestic Cheese & Fruit Display- Served with Assorted Crackers Accents Crostini

Fresh Vegetable Crudités Display- Served on a Wheat Grass Field, with Assorted Dipping Sauces

Mediterranean Display with Grilled Portabella Mushrooms, Roasted Red Peppers, Grilled Zucchini Roma Tomatoes, Basil Marinated Mozzarella, Roasted Carrots, with Goat's Cheese, Grilled Artichoke Hearts, Mixed Greek Olives Prosciutto Wrapped Asparagus

Antipasto Display- Imported Italian Meats & Cheeses, Marinated Vegetables & Tuscan Olives & Peppers, Served with Assorted Breads. Featuring Soppressata, Capicola and Prosciutto wrapped asparagus

Chilled Beef Tenderloin Filet Platter - Beautifully Sliced & Fanned with Sweet Onion Marmalade & Horseradish Sauce. Served with Mini Brioche Rolls

Norwegian Smoked Salmon Chilled Display- Red Onions, Capers, hard Cooked Eggs. Cucumbers, Lemons & Fresh Herbs, Served with Dill Cream. Bagel Chips and baguette slices

Torte Terrine - 9" Round Savory Torte of Cheeses, Sun dried Tomato, Artichokes & Pesto, Served with Baguette Slices

*Hot artichoke dip - Served Hot with Baguette Slices and Tri Colored Tortilla Chips. Served warm
Con Queso Chorizo with Mexican Salsa/Welsh Rabbit/Spinach Crab Dip*

Chips and salsa-Charred Tomatillo Guacamole served with Pico de gallo and Chipotle ranch

Bruschetta - Garlic Crostini, Hummus, Tapenade, Tomato Basil, Red Pepper & Feta

ACTION STATIONS

Our action stations are designed to enhance your event either for a simple cocktail party or a Wedding, sweet sixteen, soiree or any style of party you want to add a unique flair

Risotto Bar

*Choose 3
Beef Tenderloin
Broccolini
Lobster
Veal Piccata
Plum Tomato
Asparagus*

*Choose 3
Portabella Mushrooms
Shitake Mushrooms
Sweet Peppers
Grilled Chicken
Shrimp
Broccolini*

Gourmet Pizza Station

*Assorted Pizza's with a New York style crust or Neapolitan Flat Breads
Watch our Chefs Stretch the Dough and Build your Choice of Pizzas with the Fresh meats
and Cheeses of your choice*

Choose 3:

*BBQ Chicken
Pesto Shrimp
Pepperoni
Grilled Veggie*

*Fresh Mozzarella & Tomato Basil
4-Cheeses
Italian Meat Combo
Wild Mushroom*

*Smoked Salmon
California Club
Baja Tequila Shrimp
Thai Shrimp*

Martini Mash

Choose 2

***Creamy Garlic Mash
Risotto
Jasmine Rice***

***Sweet Potatoes
Israeli Cous Cous***

***Orzo
Basmati Rice
Rice Pilaf***

Choose 3

***Braised Short Ribs
Beef Tenderloin
Chicken Marsala
Grilled Vegetables***

***Sliced Sirloin Cabernet Reduction
Veal Scaloppini
Rosemary Chicken
Creamed Spinach***

***Beef Brisket
BBQ Chicken
Wild Mushroom
Shrimp Scampi***

Carving Station

Choose 2

***Prime Rib of Beef
Pork Tenderloin
Roasted Turkey Breast***

***Beef Tenderloin
Leg of Lamb***

***NY Strip Sirloin
Honeyed Glazed Ham
Pistachio Crusted Florida Grouper***

Served with appropriate breads and condiments

Seafood Extravaganza

Seasonal Stone Crabs, Steamed Shrimp, Fresh Shucked Oyster, Cherrystone Clams and

Sesame Encrusted Ahi Tuna

Served on Stunning Ice Block Presentation.

Fusion Cocktail Sauces, Lemon, Limes & Chili Sauce

Shucker Attendant

French Fry Bar

Choose 3

Sweet Potato fries

***Shoe String French Fries
Battered French fries***

Beer Battered Onion Rings

Choose 3

***Chicken Nuggets
Shrimp Tempura
Cracker Meal Shrimp
Risotto Cakes***

***Chicken Tenders
Catfish Nuggets
Calamari***

***Grouper Fingers
Macaroni & Cheese
Green Beans
Calabaza Wedges***

Sushi Sashimi Station

***Hand Rolled Sushi Rolls Featuring Tampa Rolls, Shrimp Rolls, Spicy Tuna Rolls, Sashimi Sliced
Salmon, Tuna & Hamachi Served with Soy Sauce, Wasabi, Sesame Seaweed Daikon Salad & Pickled Ginger***

Salads

*BBQ Chopped Chicken Salad, Chicken, Crispy Tortilla Strips, Corn, Black Beans,
Tomatoes, Mozzarella, Green onion & BBQ Ranch Dressing*

*Grilled Chicken Caesar Salad Romaine, Grilled Caesar Chicken Breast, Homemade Croutons, Parmesan & our
Homemade Classic Caesar Dressing*

*Antipasto Salad Classic Salad or Chopped Salad) Italian Meats & Cheeses, Marinated
Vegetables, Peppers, Olives, Mixed Greens Served with Italian Vinaigrette*

*Chicken Taco Salad Fajita Spiced Chicken, Black Beans, Cheese, Cilantro, Scallions, Peppers &
Greens, Served with Fresh Salsa, Guacamole, Sour Cream*

Chouinard's Original Poached Pear Salad Spicy Pecans & Gorgonzola Cheese

*Spinach Salad Mushrooms, Bacon, Hardboiled Egg, Red Onion, Goat Cheese & Choice of
Sesame Balsamic or Hot Bacon Vinaigrettes*

Pasta

*Pasta's Penne Ala Vodka with Shrimp or Chicken in a Creamy Pommodore with Vodka
Linguini Alfredo-with Grilled Italian Vegetables*

*Southwestern Chicken with Chipotle Cream, Cilantro & Corn Tossed with Fettuccini
Tortellini, Cheese Tortellini, Fresh Tomato & Pesto Cream Sauce with Italian Sausage or Chicken
Seafood Ravioli with Lobster Cream Sauce*

Smoked Salmon Ravioli

Penne with Asparagus in Lemon sauce

Desserts

Petit Desserts Choices

*Original Chocolate Balls Chouinard's. Classic Rich Chocolate & White Chocolate with Almonds
Assorted Mini Cannoli*

Fresh Fruit Mini Tartlets with Fresh Berries & vanilla Cream

Chocolate Chip Walnut Brownies

Ganache Decadence Triangles

Mini Crème Brulee on Chinese Spoons

Pastelitos de Guayaba y Coco Dulce

*Tasting for 2 People included /High end disposables included in price
Add \$6.00 per person for full china glass and silver*

We would be delighted to work with you and design your customized menu. All the selections we are presenting meets the highest criteria of flavor, presentation, texture and color. We appreciate hosting your function and recognize you are the sole judge of all our effort.

*For an additional cost, your event can be unique with any of the following
Action Stations, Custom linens, Chair covers, Overlays, Special effects, Lighting
Fresh floral décor, Balloon décor, Ceremony/event coordination.*

Customized Cakes, Ice Sculptures Fruit Carvings

Servers 1 per 35 people \$20.00 per Hour (Avg. 5 hours) Additional Hours: \$25.00 per Hour

Bartenders 1 per 40 people \$25.00 per Hour (Avg. 5 Hours) Additional Hours: \$30 per Hour

Chefs 1 per 40 People \$20.00 per Hour (Avg. 5 Hours) Additional Hours: \$25 per Hour

Onsite Manager: \$200 7% Florida sales tax 20% management logistic fee