

THEME BUFFETS

MANGIA

Cold Display

Chopped Antipasto Salad

Pepperoni, red onions, pepperoncini peppers, cucumbers, Roma tomatoes, Kalamata and green olives, provolone and feta cheese with mixed lettuce in our signature Italian vinaigrette

Bruschetta Display

An assortment of Bruschetta toppings displayed among traditional garlic rubbed and parmesan sprinkle Crostini

Hot Station

Chouinard's Classical Lasagna

Towering layers of Bolognese Sauce, and Alfredo Sauce with ricotta, mozzarella, provolone and Parmesan.

chicken Limone

Cutlets are dipped in seasoned flour and sautéed. Tossed in a bit of butter, chicken stock and white wine. Reduce to a glaze with lemon juice.

Vegetables

Broccoli with Pecorino.

An emulsion with a bit of warm water olive oil, pecorino cheese and coarse black pepper

Roasted Squash

Sliced and baked with a sprinkle with red onions, oregano, mint, drizzle of vinegar and olive oil

Pasta Station

Spaghetti or Penne

Pesto Sauce

Basil, pine nuts, garlic, and olive oil in a blended to a puree with the addition cheese, salt and pepper.

Sun Dried Tomatoes with Pecorino

To sautéed garlic, we add the tomatoes packed in oil, cream and brandy, reduce it a bit. Touch of butter at the end. Tossed with fresh julienne basil.

Putanesca Sauce

Pasta Putanesca Penne Pasta tossed with Black Olives, Capers, Chopped Parsley, Sweet Red Chili Peppers, & House made Roasted Tomato Sauce Topped with Parmesan Cheese & Fresh Basil

Bread Service

Italian Bread with Chouinard's Unique Seasoned Olive Oil Blend for dipping

Frito Misto

Fried Calamari

Dipped in seasoned flour and flash fried. Served with roasted garlic lime aioli and Pomodoro sauce.

Risotto Fritters

*Ricotta, Mozzarella, a bit of Pancetta, parsley. Egg wash and bread crumbs. Nested inside a risotto round
Brushed with garlic*

Desserts, Choose 2

Italian Rum Cake

Lemon Torte

Chocolate Chip Cannoli

RANCHO-NACHO

Antojitos y Ensalada

Guacamole Mixto con Pico de Gallo Tortilla Chips y Platanitos Verdes

Chipotle Dip de Mayonesa

Ensalada de Repollo con Jicama y Pimentones

Platos Principales

Carne Guisada

Jalapeno, Serrano, Cilantro, Cumin y tomatillos saborea esta receta de carne asada.

Se cocina con cerveza y cocido de res. Exquisito!!

Enchilada de Pollo

Pollo ripiado asado de green chiles, espinaca and cebolla picadita. Cotija cheese crumble en la mezcla con la salsa de chile. Rallado en una tortilla. Queso de Monterrey Jack por arriba y al horno.

Servicio de Pan Calientico. Pan Fritos con Mantequilla y Miel

Vegetables

Lime /Cilantro Rice

Simple Arroz con chispao de culantro, cabalettas picada y jugo de lima

Papa Dulce Al carbon

Papa asada entera y roseado con azucar. Cortada en angulo para servir

Estacion Manejada

Quesadillas

Con nuestro Pico de Gallo y Queso Monterrey

Quesadilla Diablo Se agrega jamon molidos y mezcla especial de queso

Quesadilla de Pollo y Vaca Frita. Separadas. Res y Pollo ripiado cocinado en el grill con cebolla, ajo, jugo de limon

Chimichanga

Masitas de Puerco, chilies, taco seasoning and tomato sauce is braised until meat is shredded Add chilies, cheese, onions. A bit of stock for a smooth filling. On tortilla. Packed tight. Fry to a golden brown.

Chimichanga

De arroz blanco, salmon y spinach

El procedimiento es el mismo pero los ingredientes cambian

Postres de la Casa

Tres Leches, Tradicional

Chibiricos, Enpolvado de Azucar y Cinnamon