

## **DINNER SERVICE**

### **Dinner Buffet 1**

**\$22.00**

#### **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*

**or**

**NY Sirloin** *with Red Wine Shitake Mushroom Sauce*

**Or**

*Baked Haddock with Anthony's Pier 4 Ritz Topping with Sherry Butter*

#### **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**

**Or**

**Traditional Rice Pilaf**

#### **String Beans Almandine**

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

#### **Desserts**

**Choose 1**

**Apple Crisp**

**Bread Pudding**

**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***

***\$3.00 per person***

***Dinner Buffet 2***

***\$26.00***

***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***

***Provencal 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*

***Tri Colored Tortellini Primera Vera***

***Garlic Mashed Potatoes-*** *Red potatoes mashed with roasted fresh garlic*

***Or***

*Traditional Rice Pilaf*

***Flash Steamed Broccolini***

**Desserts**

**Choose 1**

**Chouinard's Tiramisu**

**Carrot Cake**

**Tres Leches Cake**

**Swiss Roll with Bourbon Custard Rolled in toasted Pine Nuts**

**Ultimate Chocolate Mousse Cake**

**Fresh Fruit Tarlettes**

**Cheesecake**

**Beverage Service**

**\$3.00 per person**

**PLATED DINNERS**

**Salads**

**Choose 1**

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

**House Salad-** of chilled mixed greens, feta, Kalamata olives roam 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

**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

**\$34.95**

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

**\$27.95**

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

**\$24.95**

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

**\$26.95**

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

**\$27.95**

**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

**\$25.95**

**Miso Glazed Salmon-** Over Wild Rice Pilaf and Sesame Ginger Bok Choy. Topped with Toasted

*Sesame Seeds and Edamame*

**\$24.95**

**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

**\$22.95**

**Florentine Chicken-** Rolled with cheeses, spinach and herbs with an herb cream sauce Baby glazed carrots and provolone potatoes

**\$22.95**

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

**\$23.95**

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

**\$24.95**

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

**\$34.95**

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

**\$32.95**

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

**\$29.95**

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

**\$39.95**

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

**\$39.95**

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

**\$39.95**

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

**\$45.95**

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

**potatoes**

**\$45.95**

### **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

**\$34.95**

***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*

**\$32.95**

***Dessert Selections***

***Choose 1***

***Mini Molten Lava Cake with Fresh Raspberries***

***Chouinard's Tiramisu***

***Flan de Caramelo, Classical, Rick 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 filled with Vanilla Bean Ice Cream with a three-milk sauce enclosed in a fresh meringue shell. The merengue is torched brown and served flaming with. Show stopper. Additional \$3.00***