

LUNCH SERVICE

Soup of the Day

Entrée Salads

Choose 1

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

\$9.95

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

\$9.95

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

\$10.95

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

\$9.95

Chouinard's Original Poached Pear Salad. Bibb Lettuce Spicy Pecans & Gorgonzola Cheese, Port Vinaigrette and a cheddar-Walnut Crisp

\$9.95

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

\$9.95

Twin Stuffed Tomato

Choice of Chicken Salad, Tuna Salad or Shrimp Salad. Accompanied by Scallion Potato Salad. Served on Julienne of greens and baby spinach leaf

\$12.95

Choice of Dressing

Toasted Parmesan Bruschetta

Choice of Mini Raspberry Bars, Lemon Bars or Brownie

Iced Tea, Lemonade

(2.50 pp)

Signature Sandwiches

***Served with a Choice of Soup of the Day or Pasta Salad or Potato Salad
Dusted Sesame Wonton Chips***

Poblano Hoagie

***Chipotle Chicken on Toasted French Bread - Pulled Rotisserie Chicken, smoked bacon,
cheddar cheese, tomatoes and ancho chiles. Chipotle spreads. Toasty and Warm
\$8.95***

Sierra Turkey

***Smoked turkey, Asia go Cheese, field greens, tomatoes and sweet onions with a pesto flavored
mayonnaise. On Focaccia Bread
\$8.95***

Cuban Sandwich

***Traditional with Sliced roasted pork, ham, Swiss cheese and pickles. Touch of mustard.
Lightly buttered and pressed. Toasty and Warm
\$9.95***

Tomato & Mozzarella

***Fresh Mozzarella, roasted and fresh tomatoes, fresh basil and sun-dried tomato pesto.
Ciabatta Bread
\$8.95***

Buffalo Chicken

***Our pulled chicken tossed in hot sauce and blue cheese with Muenster cheese, bacon, spinach,
red onion and tomatoes on baguette. Toasty and Warm
\$8.95***

Twin Sliders- He Man

***Fresh Ground Beef Patties are seared on grill to medium done. Dollop of Chimichurri Sauce
and topped with quick fried frizzle onions. Served on semi-sweet brioche roll
\$9.95***

Entrees Plated Lunches

Choose 1

Classic Caesar Salad with Homemade Crotons, Parmesan Cheese and Caesar Dressing

or

BLT, Iceberg Wedge, with chopped bacon, tomatoes and eggs with Blue Cheese dressing

Country Meat Loaf

Flavored with homemade sofrito, diced onion, carrots and spinach, Barely a touch of balsamic vinegar. Brushed with a BBQ and Tomato glaze. Served with our homemade mashed potato and dinner style green beans

\$13.95

Braised Beef Brisket

Dry Rubbed and slowly cooked with a touch of beer. Thick sliced and served with garlic rosemary rubbed potatoes and roasted root vegetables

\$16.95

Chicken Enchiladas

Lime marinated pulled chicken, with a Monterrey, Tomatillo, jalapeno filling. Filled into a giant flour tortilla and baked, Guacamole, shredded lettuce and Pico de Gallo. Ancho Chile rice

\$13.95

Chicken Parmigiano

Chicken Breast is quickly seared and topped with a light Pomodoro Sauce. Provolone cheese and Parmesan to bake/melt. Served with Penne tosses with a bit of lemon and rapellini

\$16.95

Chicken al Fuego.

A bit smoky. Slowly baked. Finished with a real chimichurri sauce. Served with Tex- Mex style macaroni and cheese and fried Calabaza wedges

\$16.95

Thai Chili Salmon

Asian Spread rub and sweet chili sauce. Steamed rice with scallions and bok choy

\$18.95

New England Style Haddock

Rolled in a vegetable mirepoix mix with a Ritz cracker topping. Served with a white clam sauce and a potato /carrot, green beans mix tossed in seasoned butter

\$18.95

Bread Basket served with all lunches

*** Good selection of Pasta and Vegetable entrees is available upon request ***

For an additional \$4.95

Desserts

Choose 1

mini brownies

raspberry bar

lemon bar

mini bread pudding

Louisiana Bread Pudding with Bourbon Sauce

Strawberry Shortcake

French Coconut Custard Pie

Chouinard's Cheesecakes

Chocolate Cake

Iced Tea, Lemonade or Regular and Decaf Coffee

Service Personnel is required for all plated meals and will be at an additional cost. Please call us for a quote!

LUNCH SERVICE

Build Your Own

Soup of the Day

Choice of Seasonal Greens Salad, Potato Salad, Asian Cole Slaw or Fruit Salad

Herb Roasted Beef, Smoked Turkey Breast, and Virginia Smoked Ham

Cheddar, Swiss, Pepper Jack and Provolone

Lettuce, tomatoes, onions, pickles, mayonnaise, mustard grain and aioli

Assortments of breads and wraps

Cookies, brownies, raspberry bars

Iced tea.

Coffee Service available for additional

\$9.95

Ready Made Sandwich Buffet

These platters will have 1.5 sandwiches per person

Choose 3

Corn Beef and Swiss on Rye Roast Beef and Muenster/Sesame seed buns

Grilled veggies / fresh mozzarella on Focaccia

Roasted Turkey Breast and Havarti on Croissant

Shrimp salad in spinach rollup

Club wrap with turkey, ham bacon and Swiss

Classic Italian Hoagie

\$10.95

LUNCH SERVICE

Hot Buffet

Salads:

Choose 1

Crisp Romaine and topped with vegetables of cucumbers, olives, tomatoes, red onions and peppers with Italian Vinaigrette

BLT Salad. Iceberg Wedge, with chopped bacon, tomatoes and eggs with Blue Cheese dressing

Spinach Salad Mushrooms, Bacon, Hardboiled Egg, Red Onion, Goat Cheese & Bacon with Sesame Balsamic

Chouinard's Poached Pear Salad – Poached Pears with Fresh Spring Mix, Gorgonzola Cheese and Spicy Pecans with our House Made Pear Vinaigrette

Entrees:

Choose 1

London Broil Mushroom Pinot Noir Sauce

Chicken Florentine Spinach & Cheese

Roasted Chicken Garlic, Thyme. Herbal Jus Lie

Fettuccini al Salmon Seared Medallions tossed in a Dill Cream Sauce

Penne with Sweet Italian Sausage Peppers & Onions in a Pomodoro Sauce

Pan Seared Tilapia Citrus Butter Sauce & Citrus Salsa

Pasta's Penne Ala Vodka with Shrimp or Chicken in a Creamy Sauce

Southwestern Chicken with Chipotle Cream, Cilantro & Corn Tossed with Fettuccini

Chicken Limone

Chicken Marsala Mushroom Sauce

Roasted NY Sirloin au Poivre Sauce

Choose 2

Burnt Sugared Maple Yams

Garlic Chive Mashed Potatoes

Chouinard's Au Gratin Potatoes

Green Beans Almandine

Scalloped Potatoes

Rice Pilaf

Seasonal Vegetable Sauté

Steamed Broccolini with Garlic butter

Honeyed Ginger Carrots

Roasted Root Vegetables

Desserts
Choose 1:

Bread Pudding / Bourbon Sauce
Berry Cobbler
Chocolate Mousse Cake
Cheesecake

Strawberry Shortcake
Carrot Cake
Apple Pie

Bread Basket with Unsalted Butter
Iced tea and Lemonade
\$19.95