

SIT DOWN WEDDINGS

All entrees are accompanied by a Choice of Salad, your selection of vegetables and starch, homemade bread basket and your selection of dessert. Choice of beverage; coffee regular or decaf, assorted hot teas or iced teas

Choose 4 Hors D'oeuvres for an additional \$6.95

*Mini Chicken Wellingtons Stuffed with Boursin Cheese
Lobster Spring Rolls with Sweet Chili Dipping Sauce
Coconut Chicken Fingers with Passionfruit Honey Mustard
Coconut Shrimp with Sweet Chili Dipping Sauce
Arancini Stuffed with Smoked Gouda
Mac 'n' Cheese Lollipops*

Choice of Salad

*Classic Caesar - Crisp Romaine Parmesan, homemade croutons and our Caesar Salad dressing
House Salad- of chilled mixed greens, feta, calamata olives roma and house dressing
Spinach Salad with mushrooms, boiled egg, bacon, 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*

Choice of Entree

Chouinard's Signature Choices

*Chicken Provencal- In an olive, caper, fresh tomato sauce. Touch of wine. Herbal Wild Rice and baby green beans almandine **\$22.95pp***

*Florentine Chicken- rolled with cheeses, spinach and herbs with an herb cream sauce. Baby glazed carrots and provolone potatoes **\$22.95pp***

*Chicken Saltimbocca- with provolone cheese, Prosciutto with a Marsala wine sauce. Herbal Orzo and spring vegetables **\$23.95pp***

*Roast Chicken stuffed under the skin- with boursin cheese spinach and mushroom. Garlic mashed potatoes and asparagus **\$24.95pp***

*Pesto Crusted Salmon- with smoked tomato basil fondue herbal polenta with steamed Broccolini **\$24.95pp***

*Grouper Francaise- sautéed in lemon caper butter serve with rice pilaf and haricot vert almandine **\$26.95pp***

Baked Stuffed Jumbo Shrimp- with crabmeat and Anthony's Pier 4 topping served with Risotto cake and lemon buttered asparagus **\$27.95pp**

Baked Stuffed filet of sole- with crabmeat and lobster in a lobster sherry butter. Baked rice pilaf and asparagus with capered butter **\$27.95pp**

Veal King Oscar- Scaloppini of Veal topped with King Crab Meat and Béarnaise Sauce with Grilled fresh vegetables and Potato Duchess **\$39.95pp**

New York Strip Au Poivre- Seared and served with a Black Peppercorn cognac sauce. Roasted fingerling potatoes and Chef's selection of fresh vegetable **\$29.95pp**

Tenderloin of Beef- Sliced, with merlot Shitake mushroom glaze with Wasabi flavored mashed potatoes and haricot vert almandine **\$32.95pp**

Grilled Veal Chop- with wild mushroom sauce. Truffle mashed potato and asparagus hollandaise sauce. **\$42.95pp**

Rack of Lamb- Roasted with Macadamia nut crust. Mint chutney. Dauphines potato and fresh vegetable **\$39.95pp**

Chouinard's Turf and Surf- Filet Mignon with Maine Lobster tail. Oven roasted fingerling potato and fresh vegetable. **\$45.95pp**

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 Gallega Cake **\$32.95**

Desserts

Fresh Fruit Tartlettes

Chouinard's Tiramisu

Chouinard's Carrot Cake

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 with Vanilla Bean Ice Cream with a three-milk sauce enclosed in a fresh meringue shell. The merengue is torched brown and served flaming. Show stopper. additional \$3.00