

*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*

*Call us today for a customized menu!*

*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  
Lobster Spring Rolls with Sweet Chili Dipping 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  
Mac 'n' Cheese Lollipops*

*Beef and Pork*

*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  
Pork and Ginger Potstickers*

**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- Served 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*

*BBQ Chicken*  
*Pesto Shrimp*  
*Pepperoni*  
*Grilled Veggie*

*Choose 3:*  
*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*

*Sweet Potatoes*  
*Israeli Cous Cous*

*Orzo*  
*Basmati Rice*

*Jasmine Rice*

*Rice Pilaf*

*Braised Short Ribs  
Beef Tenderloin  
Chicken Marsala  
Grilled Vegetables*

*Choose 3  
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  
Pistachio Crusted Florida Grouper*

*NY Strip Sirloin  
Honey Glazed Ham*

*\*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  
Battered French fries*

*Shoe String French Fries*

*Beer Battered Onion Rings*

*Chicken Nuggets  
Shrimp Tempura  
Cracker Meal Shrimp  
Risotto Cakes*

*Choose 3  
Chicken Tenders  
Catfish Nuggets  
Calamari  
Calabaza Wedges*

*Grouper Fingers  
Macaroni & Cheese  
Green Beans*

**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 Pomodoro 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*