

Choura

V E N U E S E R V I C E S

Our Weddings Menu

*Ask us about Specialty Linens, Overlays, Table Runners,
Chair Covers, Chiavari Chairs, Lounge Furniture, Up-
Lighting, Specialty Decor and More!*

Add 21% production fee and applicable sales tax to all menus

Wedding Packages

All Packages Include

Served Champagne & Sparkling Cider Toast, Choice of White, Ivory, or Black Linens for all Tables, Selection of Napkin Color(s), All China, Glassware & Flatware, and Uniformed, Professional Staff. Add 3\$ per person for buffet style.

Lunch and Dinner Packages

The Silver

- “The Standard” Menu
- Complimentary Entrées for Bride & Groom
- Choice of Two “To Start” Displayed Appetizers
- Wine Service with Dinner (*two bottles per table*)
- Served Champagne & Sparkling Cider Toast Cake
- Cutting & Serving

Lunch
\$51.95
-
Dinner
\$56.95

The Gold

- “The Grand Standard” Menu
- Complimentary Entrées for Bride & Groom
- 90 Minute Limited Hosted Bar
- Choice of Three “To Start” Displayed Appetizers
- Choice of Two Tray Passed Hors D’oeuvres
- Wine Service with Dinner (*two bottles per table*)
- Served Champagne & Sparkling Cider Toast
- 10” Mirrored Round for Each Guest Table Cake
- Cutting & Serving

Lunch
\$61.95
-
Dinner
\$66.95

The Platinum

- “The Choura Standard” Menu
- Complimentary Entrées for Bride & Groom
- 90 Minute Hosted Bar w/ Signature Drink
- Choice of Three “To Start” Displayed Appetizers
- Choice of Three Tray Passed Hors D’oeuvres
- Wine Service with Dinner (*two bottles per table*)
- Served Champagne & Sparkling Cider Toast
- 10” Mirrored Round for Each Guest Table
- Chair Covers with Sash -or- Chiavari Chairs
- Cake Cutting & Serving

Lunch
\$74.95
-
Dinner
\$81.95

Bridal Room Packages

Each package is a flat cost and serves six people.

Afternoon Treat	\$59.00
<ul style="list-style-type: none">• Ice Cream Bars• Assorted Cookies• Coffee, Decaf, Assorted Sodas	
Spice It Up	\$76.00
<ul style="list-style-type: none">• Mini Chicken Quesadillas• Guacamole and Pico de Gallo• Tortilla Chips• Coffee, Decaf, Assorted Sodas	
Napa Valley	\$76.00
<ul style="list-style-type: none">• Marinated Olives, Goat Cheese, Grapes, and Crostinis Sliced Seasonal Fruit and Berries• Coffee, Decaf, Tea, Mineral Water, Assorted Sodas	
Balance	\$86.00
<ul style="list-style-type: none">• Granola Bars• Whole Fruit• Vegetable Crudités with Dip• Assorted Vitamin Water	
Time For Tea	\$97.00
<ul style="list-style-type: none">• Freshly Baked Scones• Assorted Tea Sandwiches• Strawberries with Whipped Cream• Assorted Hot Teas	
Ultimate Relaxation	\$143.00
<ul style="list-style-type: none">• Premium House Chardonnay and Cabernet Sauvignon• Gourmet Cheese Display with Dried Fruit and Nuts• Seasonal Fruit Platter• Assorted Breads & Crostinis• Mineral Water	

Appetizers

To Start

Displayed - *A la Carte*
\$4.50 per person

Domestic Cheese Platter

Domestic Cheese, Dried Fruit, Roasted Rosemary Nuts, & Assorted Crackers

Gourmet Cheese Platter

Gourmet Cheese, Dried Fruit, & Roasted Rosemary Nuts. Add Assorted Crostinis & Crackers (*Add \$1.50 per person*)

Fruit Platter

Assorted Seasonal Melon & Berries

Vegetable Crudités

Herb Ranch Dip

Antipasto Platter

Assorted Cured Meats, Marinated Artichoke Hearts, Assorted Olives, & Roasted Peppers

Roasted Garlic Hummus

Served with Pita Chips. Add Grilled Vegetables (*Add \$2.00 per person*)

Cold Hors D'oeuvres

Chilled and ready to eat. *A la Carte.*
\$5.00 per person for Tray Passed or
\$5.50 per person for Displayed

Antipasto Skewers

Cherry Tomatoes, Olives, Marinated Artichoke Hearts, & Bocconcini Mozzarella

Chopped Heirloom Tomato Salad

Baby Arugula, Crushed Pistachios, Goat Cheese, Basil & Dijon Vinaigrette on Endive Spear [*tray passed only*]

Sesame Crusted Goat Cheese

on Wonton Crisp

Ahi Poke

Tuna, Soy Sauce, Black Sesame Seeds, and Scallions on a Wonton Crisp [*tray passed only*]

White Fish Ceviche

on Tostada Round

Grilled Peach Crostini

Balsamic Glaze, Goat Cheese & Honey Drizzle

NY Steak Crostini

Caramelized Onions & Gorgonzola Cream

Open Faced NY Steak Sandwich Bite

Arugula & Spicy Aioli

Jumbo Shrimp

Cocktail Sauce & Lemon Wedges *(Add \$1.50 per person)*

Grilled Shrimp

Thai Chili Sauce *(Add \$1.50 per person)*

Pan Seared Ahi

Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli

Fresh Spring Rolls

Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin

Caprese Skewers

Cherry Tomato, Bocconcini Mozzarella, Fresh Basil, & Basil Pesto

Roasted Artichoke Crostini

Fennel Herb Goat Cheese

Avocado Kale Toast

Lemon, Olive Oil, Salt & Pepper

Warm Hors D'oeuvres

Warm and ready to eat. *A la Carte.*
\$5.00 per person for Tray Passed or
\$5.50 per person for Displayed

Homemade Meatballs

Select One: Teriyaki, Turkey, or Italian

Buffalo Chicken Drumettes

Served with Ranch Dressing

Crispy Chicken Egg Rolls

Served with Sweet + Sour Dipping Sauce

Pork & Shrimp Egg Rolls

Served with Sweet Chili Hoisin Sauce

Chicken Satay

Select One: Served with Spicy Peanut Sauce, Tikka Masala Sauce, or Teriyaki Pineapple

Spanakopita

Flaky Phyllo Stuffed with Spinach & Feta Cheese

Sicilian Stuffed Mushrooms

Sicilian Sausage & Cheddar

Yucatan Beef Empanadas

Served with Avocado Crème

Mini Beef Wellington

Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Lump Crab Cakes

Served with Cilantro Lime Aioli or "Ole Bay" Aioli *(Add \$1.50 per person)*

Mongolian Beef Skewers

Grilled Scallions

Short Rib Quesadilla

Served with Chipotle Crème

Soup Shooter

Select One: Tomato Bisque, Butternut Squash, or Mushroom Cream

Angus Beef Slider

Bleu Cheese & Port Wine Pickled Onions *(Add \$1.00 per person)*

Tikka Masala Taco

Chicken Tikka Masala, Cilantro & Cucumber Raita *[tray passed only]*

Italian Surf & Turf

Shrimp Scampi and Italian Sausage Bite

Lobster Corndogs

Served with Green Peppercorn Aioli *(Add \$1.50 per person)*

Thai Chicken Lettuce Wraps

Asian Inspired Diced Chicken on an Endive Spear *[tray passed only]*

Arancini Riso (Fried Risotto Balls)

Lemon Zest, Pancetta & Mascarpone Cheese

Mini Quiche

Bacon, Caramelized Onions, Fresh Herbs & Gruyere Cheese

Bacon Wrapped Shrimp *(Add \$1.50 per person)*

Bacon Wrapped Scallops *(Add \$1.50 per person)*

Wild Mushroom Crostini

with Fresh Thyme & Shaved Parmesan

Potstickers

Meat OR Vegetarian

Platters

Serves 25 guests unless noted otherwise

Assorted Wrap Sandwiches (per 25 pieces) Chicken, Caesar, BLT, Grilled Vegetables	\$80
Mini Bun Sandwiches (per 25 pieces) Turkey, Ham & Roast Beef	\$80
Condiments Tray (per 25 sandwiches) Lettuce, Tomato, & Cheese	\$35
Super Deluxe Mini Bun Sandwiches (per 25 pieces) Egg Salad, Chicken Salad, & Tuna Salad	\$100
Open House Special (20 person minimum) <ul style="list-style-type: none">• Mini Bun Sandwiches - Roast Beef, Ham, & Turkey• Vegetable Crudite• Gourmet Cheese & Cracker Display• Fresh Fruit Platter• Meatballs - Choose One: Teriyaki, Turkey, or Italian• Chicken Wings - Choose One: Lemon Pepper, Spicy Buffalo, BBQ, or Teriyaki• Salads - Choose Two: Tossed Green, Tri-Color Pasta, Red Bliss Potato, Macaroni, Caesar, and Fresh Fruit	\$20 <i>per person</i>
Crispy Tortilla Chips & Salsa	\$40
Crispy Tortilla Chips, Guacamole & Salsa	\$50

Main Courses

Served Meals. All entrées include homemade rolls & butter, one gourmet salad, one starch, and one vegetable. Beverage service includes coffee, iced water & iced tea or lemonade. For split menu *(Add \$3.00 per person)*. For buffet, choose additional salad & entrée *(Add \$3.00 per person)*.

The Standard

Choose two options for a duet plate *(Add \$3.00 per person)*

Lemon Rosemary Chicken

Bone-in Chicken Breast with Lemon Caper Beurre Blanc

Chicken Parmesan

Parmesan Panko Crusted Chicken Breast with Provolone & Basil Marinara Sauce

Chicken Marsala

Bone-in Chicken Breast with Sautéed Mushrooms, Caramelized Onions, & Marsala Wine Sauce

Beef Brisket

Fork Tender Roasted Beef Brisket with Natural Jus

Spiced Pork Loin

Roasted Poblano Ancho Chile Demi

Grilled Chipotle Lime Chicken

Grilled Airline Breast, Honey-Chipotle Lime Vinaigrette, Fresh Mango Salsa & Fresh Cilantro

Asian Inspired Salmon

Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction *(Add \$1.50 per person)*

The Grand Standard

Choose two options for a duet plate *(Add \$4.50 per person)*

Chicken Wellington

Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

California Chicken

Grilled Chicken Breast with Balsamic Marinated Artichoke Hearts, Roma Tomatoes, Sun Dried Tomato, Kalamata Olives, Capers, Garlic, Toasted Pine Nuts & Fresh Basil

Beef Stroganoff

Braised Filet Mignon Beef Tips, Mushrooms, & Demi Sauce

Bistecca

Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan, & Tomato Basil Vinaigrette

Red Snapper

Served with Chipotle Cream & Roasted Poblano Chiles

Pistachio Crusted Mahi Mahi

Served with Mango Relish

Coconut Crusted Salmon

Served with Coconut Lychee Cream

Turf and Turf

Chicken Grilled Breast & Herb Crusted Tri-tip with Rosemary Demi *(served meal only)*

The Choura Standard

Choose two options for a duet plate *(Add \$6.00 per person)*

Classic Beef Wellington

Filet Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Braised Short Ribs

Served with Aromatics & Chipotle Honey Jus

Chicken Cordon Bleu

Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, & Classic Cheese Mornay Sauce

Chicken Florentine

Roasted Chicken Breast Stuffed with Sautéed Spinach, Artichoke Hearts, and Topped with a Parmesan Cream Sauce

Prime Rib

Served with Green Peppercorn Demi

Filet Mignon

Served with Béarnaise Sauce (MP)

Chilean Sea Bass

Garlic Fennel Rubbed with Blood Orange Beurre Blanc (MP)

Spice Rubbed Halibut

Served with Lemon Cilantro Crema (MP)

Land and Sea

Petite Filet & Pan Seared Shrimp with Demi Glaze

Ribeye

Pan Seared with Thyme, Bellini Onions, & Cabernet Demi *(Only Available for Dinner Service)*

Vegetarian Options

Pasta Primavera

Penne Pasta with Roasted Vegetables and tossed in a White Wine Cream Sauce

Included

Eggplant Parmesan

Parmesan Panko Crusted Eggplant with Provolone & Basil Marinara Sauce

Included

Grilled Portobello Mushroom Cap *Included*
Filled with Roasted Vegetables and topped with a Tomato Coulis (*Vegan & Gluten Free*)

Roasted Butternut Squash *Included*
Stuffed with Roasted Vegetables and Topped with a Balsamic Glaze (*Vegan & Gluten Free*)

Other Options

Kids Meals (*ages 3-11*) **\$23**
Chicken Strips or Macaroni & Cheese, French Fries, Fresh Fruit & Juice OR
Smaller Portion of the Adult Meal. *per person*

Vendor Meals **\$27**
Chef's Choice *per person*

Carving Station Enhancement

Attendant Required; additional labor fees apply.

Spice Rub Pork Loin **\$11**
Ancho Chile Demi & Avocado Corn Relish *additional per person*

Turkey Airline Breast **\$11**
Cranberry Relish & Sage Turkey Gravy *additional per person*

Smoked Pitt Ham **\$11**
Honey Clove Orange Glaze & Ground Mustard Herb *additional per person*

Roasted Prime Rib of Beef **\$14**
Horseradish cream & Au Jus *additional per person*

Peppercorn Crusted Beef Filet **\$15**
Béarnaise & Bordelaise Sauce *additional per person*

Pig Lechon **\$700**
Extra Large 70lb Pig *per whole*

Salad

Select One.

Tossed Green *Included*
Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing

Arugula *Included*
Cranberries, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette

Spinach *Included*
Smoked Bacon, Mushrooms, Goat Cheese, & Caramelized Onion Bacon Vinaigrette

Panzanella Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons, & Creamy Basil Dressing	<i>Included</i>
Orzo Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto	<i>Included</i>
Angel Hair Pasta Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette	<i>Included</i>
Antipasto Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing	<i>Included</i>
Potato Salad Red Potatoes, Capers, Smoked Bacon, Scallions, & Sweet Pickled Relish	<i>Included</i>
Caesar Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing	<i>Included</i>
Spanish Caesar Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan Cilantro Dressing	<i>Included</i>
Black Bean Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette	<i>Included</i>
BLT Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette	<i>Included</i>
Spinach + Melon Diced Watermelon, Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese, & Citrus Vinaigrette	<i>Included</i>
Green Tea Soba Noodle Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette	<i>Included</i>
Spinach Citrus Salad Spinach, Red Onions, Mandarin Orange, Toasted Pecans, Sesame Seeds, Feta Cheese with Orange Marmalade Vinaigrette	<i>Included</i>
Boston Wedge Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, & Ranch Dressing	\$1.25 <i>additional per person</i>
Caprese Field greens, Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil, & Balsamic Vinaigrette	\$1.25 <i>additional per person</i>
Deconstructed Romaine Lettuce, Pickled Onion, Candied Pecans, Bleu Cheese Crumbles, Heirloom Tomatoes & Bleu Cheese Dressing	\$1.25 <i>additional per person</i>
Classic Cobb Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch	\$1.25 <i>additional per person</i>

Starch

Select One.

Brown Rice	<i>Included</i>
White Jasmine Rice	<i>Included</i>
Wild Rice Pilaf	<i>Included</i>
Roasted Red Potato	<i>Included</i>
Scalloped Potatoes	<i>Included</i>
Sweet Potato	<i>Included</i>
Butter Quinoa	<i>Included</i>
Couscous	<i>Included</i>
Roasted Garlic Mashed Potatoes	<i>Included</i>
Cauliflower Mash	<i>Included</i>

Vegetable

Select One.

Vegetable Medley	<i>Included</i>
Ratatouille	<i>Included</i>
Baby Carrots	<i>Included</i>
Grilled Zucchini	<i>Included</i>
Grilled Bok Choy	<i>Included</i>
Spicy Green Beans	<i>Included</i>
French Green Beans	<i>Included</i>
Root Vegetable Hash	<i>Included</i>
Roasted Brussel Sprouts w/ Pancetta & Balsamic Glaze	\$1.00 <i>additional per person</i>
Roasted Asparagus	\$1.00 <i>additional per person</i>

Perfectly Packaged Buffet

All packages include homemade rolls and butter, coffee, iced water & iced tea or lemonade. Please note, the Eats & Sweets Package only does not include homemade rolls and butter.

Taste of Asia

Lunch

\$33.95

Dinner

\$36.95

Salads – Select Two

- Chinese Chicken Salad - Chicken, Romaine, Thai Basil, Cucumber, Bean Sprout, & Toasted Sesame Vinaigrette
- Green Tea Soba Noodle - Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette
- Yum Yum Salad - Mixed Greens, Candied Pecans, Cherries, Crushed Pineapple, Shredded Coconut & Oriental Sesame Dressing

Entrées – Select Two

- Orange Chicken - Crispy Chicken Tossed with Orange Zest & Chiles
- Spicy Kung Pao Chicken - Pan Fried Chicken with Dried Chile Pods, Scallions, Peanuts, Cilantro, Peppers, Onions, & Red Chile Sauce
- Beef + Broccoli - with a Sweet Soy Ginger Glaze
- Mongolian Beef - Sautéed Tender Beef with Scallions & Garlic
- Asian Salmon - Shiitake Mushrooms, Bok Choy & Sweet Soy Reduction (*Add \$1.50 per person*)

Sides – Select Two

- Pan Fried Noodles - with Bean Sprouts, Asparagus, Shiitake Mushrooms, & Bok Choy
- House Fried Rice - with Fresh Peas, Egg, Carrots, Scallions, & Fresh Herbs
- Vegetable Stir Fry- Assorted Vegetables Sautéed with Garlic, Ginger, Asian Herbs, & Sweet Soy Sauce
- Steamed White Rice (*brown rice available upon request*)

Dessert – Select One

- Pineapple Upside-down Cake
- Almond Cookies

Taste of India

Served with Naan Bread

Lunch

\$33.95

Dinner

\$36.95

Salads – Included

- Tossed Green - Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing
- Cucumber Raita - Cucumber, Yogurt, Lemon, Garlic & Mint

Entrées – Select Two

- Chicken Tikka Masala - Boneless Chicken Marinated with Cumin, Cardamom, Paprika, Cayenne, and Garlic & Served with Traditional Indian Tikka Masala Sauce
- Curry Chicken - Boneless Chicken with a Classic Indian Curry Sauce (*Add \$1.50 per person for Shrimp*)
- Vegetable Skewers - Choose Tikka Masala or Curry Sauce

Sides – Select Two

- Basmati Rice
- Paneer Tikka - Stir Fried Vegetables with Curry Spice
- Dal Mahkni - Lentils, Onion, Garlic, Cumin & Cream

Dessert – Included

- Chef's Choice

South of the Border

Lunch

\$33.95

-

Dinner

\$36.95

Salads – Included

- Black Bean - Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette
- Mexican Chopped Salad - Mixed Greens with Jicama, Radishes, Tomatoes, Crispy Tortillas, Strips, & Spicy Chipotle Dressing

Entrées – Select Two

- Beef or Chicken Fajitas - Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions, & Mixed Peppers *(Add \$4 per person for Shrimp)*
- Chicken Enchilada Casserole - Slow Roasted & Shredded with Mexican Spices, Homemade Red or Green sauce, & Cheese
- Pollo Asado - Marinated Chicken with Fresh Citrus, Cumin, Cilantro, Garlic, & Fresh Herbs *(Add \$3 per person for Carne Asada)*

Sides – Included

- Mexican Rice
- Refried, Pinto, or Black Beans with Queso Fresco
- Corn or Flour Tortillas
- Homemade Salsa
- Sour Cream

Dessert – Select One

- Tres Leches Cake
- Churros with Caramel

Island Menu

Lunch

\$33.95

-

Dinner

\$36.95

Salads – Select Two

- Old School Style Macaroni Salad - Japanese Mayo, Carrot & Hawaiian Sea Salt
- Hawaiian Style Potato Salad - Pickles, Cucumber & Green Peas
- Yum Yum Salad - Mixed Greens, Candied Pecans, Cherries, Crushed Pineapple, Shredded Coconut & Oriental Sesame Dressing
- Broccoli Salad - Bacon, Pickled Onions, Dried Cherries, Pumpkin Seeds & Raspberry Vinaigrette

Entrées – Select Two

- Teriyaki Chicken - Airline Breast Marinated in Teriyaki Sauce, Lemon, Garlic & Sesame Oil
- Huli Huli Chicken ("turn-turn" chicken) - Barbecued Chicken with "Huli-Huli" Sauce Made with Pure Hawaiian Brown Sugar Cane, Soy Sauce & Fresh Ginger
- Chicken Kale Moa - Airline Breast with Fresh Ginger, Curry & Coconut Milk
- Kailua Pulled Pork - Slow Cooked Pork Butt with Alaea Sea Salt & Aromatics
- Braised Short Ribs - Boneless Short Ribs Braised with Kecap Manis, Star Anis, Ginger & Garlic *(Add \$3.00 per person)*
- Grilled Tri-Tip - Marinated with Pineapple, Fresh Ginger, Thai Basil, Brown Sugar and Roasted Garlic-Soy Reduction *(Add \$3.00 per person)*
- Teriyaki Salmon - Atlantic Salmon Marinated in Teriyaki Sauce, Lemon, Garlic & Sesame Oil *(Add \$3.00 per person)*
- Mahi Mahi - Macadamia & Panko-Crusted Mahi with Sake-Mirin Cream Sauce *(Add \$3.00 per person)*

Sides – Select Two

- Steamed White Rice - Scallions and Sesame Seeds
- Fried Rice - Chinese Sausage, Pineapple, Black Pepper & Sweet Soy
- Stir Fried Vegetables - Shanghai Cabbage, Shiitake Mushroom & Chinese Broccoli

Dessert – Included

- Pineapple Upside-Down Cake

The Southern/Backyard BBQ

Served with Homemade Cornbread and Honey Butter

Lunch

\$33.95

Dinner

\$36.95

Salads – Select Two

- Old School Mac Pasta Salad - Julienned Vegetables & Garlic Mayo
- Mixed Greens - Candied Pecans, Dried Cranberries, Gorgonzola & Balsamic Vinaigrette
- Romaine Salad - Cornbread Croutons & Spicy Caesar Dressing
- Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch
- Cole Slaw - Shredded Napa Cabbage, Apples, Toasted Pecans, Fresh Citrus, & Spicy Dijon Vinaigrette
- Potato Salad - Yukon Potatoes, Fresh Capers, Bacon, Scallions, Sweet House-Cured Pickles with Classic Mayo Dressing

Entrées – Select Two

- Maple Glazed Bone-In Chicken - Roasted with Fresh Herbs, Garlic & Tossed with a Chili-Maple Glaze
- Oven Fried Chicken - Buttermilk Brined Fried Chicken
- Simple Grilled Chicken - BBQ Sauce Served on the Side
- Smothered Chicken Breast - Airline Breast Pan Seared with Sausage Gravy
- Pork Tenderloin - Grilled, Glazed and Oven Roasted with a Bourbon BBQ Sauce
- Honey Glazed Ham - Roasted & Marinated in Dr. Pepper, Mustard & Pineapple with a Sweet Chili Glaze
- Roasted Beef Brisket - Fork Tender Brisket Served with Natural Jus
- Catfish - Cornmeal Crusted & Fried with a Creole Beurre Blanc
- Dirty South Ribs - Pork Ribs Featuring the Choura Signature Rub *(Add \$3.00 per person)*
- Blackened Salmon - Pan Seared with Choura's Special Blackened Seasoning, Fresh Lemon & Grilled Onions *(Add \$3.00 per person)*
- Tri Tip - Marinated with Fresh Herbs, Garlic, & Lemon *(\$100 Carver Required and Add \$3.00 per person)*

Sides – Select Two

- The Mash - Yukon Gold Potatoes with Roasted Garlic, Sour Cream, & Scallions
- Corn on the Cob - Grilled with Smokey Chipotle Butter
- Mac + Cheese - Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives, & Crispy Bread Crumb Crust
- Baked Beans - Slow Baked with Caramelized Onions, Brown Sugar, & Smoked Bacon
- Braised Black Eyed Peas - Ham Hock & Roasted Garlic
- Super Dirty Rice - Smoked Paprika, Black Beans, Cumin & Caramelized Onions
- Collard Greens - Garlic, Onions, Bacon & Chicken Stock

Dessert – Select One

- Apple Crisp *(top with a scoop of ice cream for \$1.50 per person)*
- Carrot Cake
- Chocolate Cream Pie

Mambo Italiano

Lunch

\$33.95

Salads – Select Two

- Orzo - Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto
- Angel Hair Pasta - Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette
- Caesar Salad - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing
- Antipasto Salad - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing

Dinner

\$36.95

Entrées – Select Two

- Chicken or Eggplant Parmesan - Parmesan Panko Crusted Chicken Breast or Baked Eggplant with Provolone & Basil Marinara Sauce
- Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan & Tomato Basil Vinaigrette (*Add \$1.25 per person*)
- Penne Pasta - Italian Sausage, Caramelized Onions, Roasted Peppers, & Rustic Basil-Alfredo Sauce
- Pasta Primavera - Garlic Butter Sautéed Seasonal Vegetables & White Wine Cream Sauce

Sides – Included

- Vegetable Ratatouille - Grilled Zucchini, Peppers, Asparagus, & Roasted Baby Carrots Seasoned with Garlic-Basil Butter
- Fettuccine Olio di Burro - Pasta Tossed with Butter, Fresh Italian Parsley, Extra Virgin Olive Oil and Parmesan Cheese

Dessert – Included

- Coconut Macarons & Mini Cannolis

From The Deli

Lunch

\$24.95

Salads – Included

- Antipasto - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing
- Panzanella - Cucumber, Tomato, Slivered Red Onion, Fresh Basil, Croutons, & Creamy Basil Dressing

Dinner

\$27.95

Between The Bread – Select Two

- Smoked Ham - Brie & Honey Mustard
- Roast Beef - Cheddar Cheese, Caramelized Onions, & Gorgonzola Spread
- Classic BLT - Bacon, Lettuce, Tomato, & Lemon Aioli
- Chicken Caesar Pita - Romaine Lettuce, Tomato, Parmesan, & Caesar Dressing
- Club Sandwich - Roasted Turkey, Ham, Lettuce, Tomato, Bacon, & Garlic Aioli
- Roasted Turkey - Provolone, Roasted Red Peppers, & Basil Pesto
- Santa Fe Chicken - Ortega Chiles, Pepperjack Cheese, Greens, & Chipotle Aioli
- Roasted Pork Loin - Asian Slaw, Thai Basil, Pea Sprouts, Pickled Cucumber, & Sriracha Aioli
- Albacore Tuna - with Scallions, Fresh Tarragon, & Lemon Zest
- Curry Chicken Salad - with Celery, Fresh Herbs, Dried Cherries, Chives, & Curry Aioli
- Chicken Salad - Celery, Fresh Herbs, Chives, & Mayo
- Garden Stack - Grilled Vegetables, Feta, & Olive Tapenade Spread
- Caprese Stack - Arugula, Mozzarella, Tomatoes, Balsamic Glaze, & Basil Pesto

Side – Included

- Assorted Chips

Dessert – Included

- Assorted Cookies & Brownies

Buffet Additions - *Chef Attendant Required*

Hot Sandwiches

Choice Of:

- Meatball - Italian Meatballs & Mozzarella Cheese
- Pulled Pork - BBQ Pork with Provolone Cheese
- Brisket - Grilled Onions & Gorgonzola Cheese

\$4.00
additional per person

Side

- Homemade Garlic Parmesan Fries

\$2.50
additional per person

Soups – Select One

- Tomato Bisque - Roasted Tomatoes with Cream & Herbs
- Chicken Noodle
- Clam Chowder - Potatoes, Cream & Clams
- Minestrone
- Baked Potato

\$3.50
additional per person

Eats + Sweets

Lunch

\$31.95

-

Dinner

\$34.95

Appetizers – Select Six

- Sesame Crusted Goat Cheese - on Wonton Crisp
- Ahi Poke - Tuna, Soy Sauce, Black Sesame Seeds, and scallions on a Wonton Crisp
- White Fish Ceviche - on Tostada Round
- Grilled Peach Crostini - Balsamic Glaze, Goat Cheese & Honey Drizzle
- NY Steak Crostini - Caramelized Onions & Gorgonzola Cream
- Pan Seared Ahi - atop Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli
- Roasted Garlic Humus - Served with Pita Chips *(Add \$1.00 per person)*
- Fresh Spring Rolls - Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin
- Caprese Skewers - Cherry Tomato, Bocconcini Mozzarella, Olives, & Basil Pesto
- Roasted Artichoke Crostini - with Fennel Herb Goat Cheese
- Avocado Kale Toast - Lemon, Olive Oil, Salt & Pepper
- Homemade Meatballs - Teriyaki, Turkey or Italian
- Crispy Spring Rolls - with Sweet - Sour Dipping Sauce
- Chicken Satay - with Spicy Peanut Sauce, Tikka Masala Sauce or Chimichurri Sauce
- Mini Beef Wellington - Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze
- Tikka Masala Taco - Chicken Tikka Masala, Cilantro & Cucumber Raita
- Mongolian Beef Skewers - Grilled Scallions
- Short Rib Quesadilla - with Chipotle Crème
- Lobster Corndogs - with Green Peppercorn Aioli *(Add \$1.50 per person)*
- Thai Chicken Lettuce Wraps - Asian Inspired Diced Chicken on an Endive Spear

Desserts – Select Two

- Traditional New York Cheesecake - with Seasonal Berries
- Cinnamon Apple Tart - with Fresh Whipped Cream
- Dolce Italiano - Coconut Macaroons & Mini Chocolate Chip Cannolis.
- Mini Beignets - Dusted with Cinnamon Sugar or Powdered Sugar

Live Cooking Stations

Attendant Required; additional labor fees apply. Minimum 25 people.

Mashed Potato Bar

\$14.00
per person

Select Two

- Red Bliss Mash
- Cheddar & Chive Mash
- Wasabi Mash
- Garlic Mash
- Sweet Potato Mash

Select Two

- Garlic Chive Butter Shrimp (*Add \$1.50 per person*)
- Shredded Rotisserie Chicken
- Beef Short Ribs
- Sautéed Mushrooms
- Chili
- BBQ Brisket

Includes All

- Sharp Cheddar
- Smoked Bacon Bits
- Sour Cream
- Whipped Butter
- Blue Cheese Crumbles
- Shoe-String Onions
- Scallions

Mac n' Cheese Martinis

\$13.00
per person

Select Two

- Cheddar Cheese Sauce
- White Cheddar
- Brown Ale Bacon Cheddar
- Swiss Chive Roasted Garlic

Select Two

- Shredded Rotisserie Chicken
- Chili
- BBQ Brisket
- Sautéed Mushrooms
- Beef Short Ribs

Includes All

- Sharp Cheddar
- Sour Cream
- Smoked Bacon Bits
- Scallions
- Shoe-String Onions

Taco Experience

\$12.00
per person

Select Two

- Carne Asada
- Pollo Asado
- Carnitas
- Barbacoa
- Chorizo

Includes All

- Cheese
- Sour Cream
- Salsa
- Cilantro
- Onion
- Corn -or- Flour Tortillas

Add Spanish Rice & Beans for \$3.00 per person

Quesadilla Station

\$12.00
per person

Select Two

- Carne Asada
- Pollo Asado
- Carnitas
- Barbacoa
- Chorizo

Includes All

- Cheese
- Sour Cream
- Salsa
- Cilantro
- Onion
- Corn -or- Flour Tortillas

Add Spanish Rice & Beans for \$5.00 per person

\$11.00

Chinese "To-Go" Cup

per person

Select Two

- Kung Pao Chicken
- Teriyaki Chicken
- Stir Fry Veggies
- Shrimp (*Add \$1.50 per person*)

Includes All

- Wonton Strips
- Scallions
- Roasted Peanuts
- Toasted Sesame Seeds
- Sriracha
- Soy Sauce

Slider Station

\$11.00
per person

Select Two

- Kahlua Pulled Pork on Hawaiian Roll
- Angus Beef w/ Caramelized Onions & Blue Cheese
- Blackened Chicken w/ Honey Mustard & Swiss
- Southwest Black Bean w/ Pepperjack & Guacamole

Includes All

- Cheddar
- Lettuce
- Tomato
- Onion
- Pickles
- Thousand Island
- Ketchup
- Mustard
- Mayo

By The Sea

\$13.00
per person

Included

- Butter Bowtie Pasta w/ Shrimp Scampi

Toppings

- Crushed Red Pepper Flakes
- Parmesan Cheese

Butcher Shoppe

\$12.00
per person

Included

- Carved Tri-Tip Sliders | Spicy Aioli & Micro Arugula on Toasted Asiago Rolls

**Any Add-On Add \$2.50 per person

Sweets

Sweet Tooth

Sweet Tooth Treats

Served or Displayed - A la Carte

\$4.00
per person

- Assorted Dessert Bars - Lemon & Pecan
- Tres Leches Cake
- Gourmet Homemade Pie - Caramel Apple or Chocolate Mousse
- Mini Bundt Cakes - Carrot Lemon or Chocolate
- Mini Cupcakes - PBJ Lemon Chocolate Red Velvet Vanilla or Mint Chocolate Chip
- Individual Fruit Tarts
- Tuxedo Trifle Mousse Cake - Chocolate Cake Layered with Vanilla Mousse and Chocolate Shell
- Cheesecake - Traditional New York with Seasonal Berries or Cookies and Cream with Oreo Crust
- Cinnamon Apple Tart - with Fresh Whipped Cream
- Dolce Italiano - Hazelnut Macaroons & Mini Chocolate Chip Cannolis
- Mini Beignets - Dusted with Cinnamon Sugar or Powdered Sugar
- Churros - with Caramel Sauce
- Chocolate Tartlet - with Salted Caramel
- Petite Fours (*Add \$1.00 per person*)

Custom Dessert Bar

Displayed.

3 Sweet Tooth Treats

Select options from Sweet Tooth treat list

\$8.00
per person

4 Sweet Tooth Treats

Select options from Sweet Tooth treat list

\$10.00
per person

5 Sweet Tooth Treats

Select options from Sweet Tooth treat list

\$12.00
per person

Sweet Stations

Float Home Station

Attendant Required; additional labor fee applies

\$4.00
per person

Select Two Soda Flavors
(*served with Vanilla Ice Cream*)

- Root Beer
- Orange
- Grape
- Coke

Churro Station

Attendant Required; additional labor fee applies

\$6.00
per person

Includes All

- Vanilla Ice Cream
- Chocolate Sauce
- Caramel Sauce

Chocolate Fountain

Warm Belgium Chocolate cascades off a three-tier fountain, specially designed for fondue.
Minimum 25 people.

\$350
rental fee

\$8-\$11.00
per person

Includes

- Three Hour Fountain Rental
- 20lbs of Belgium Chocolate (choice of dark, semisweet, milk, or white)
- Round, Skirted Table
- Napkins, Mini Plates, & 8in Skewers

Dipping Items

- Choose Three for \$7.50 *per person*
- Choose Four for \$9.00 *per person*
- Choose Five for \$10.00 *per person*

Choice of

- Cheesecake Bites
- Brownie Squares
- Strawberries
- Apples
- Oreo Cookies
- Caramel
- Bananas
- Peanut Butter Balls
- Nutter Butter Cookies
- Shortbread Cookies
- Snicker Pieces
- Pretzel Rods
- Cream Puffs
- Pineapple
- Rice Krispie Treats
- Graham Cracker Squares
- Coconut Macaroons
- Coconut Balls
- Biscotti
- Marshmallows

Sweets by the Dozen

A La Carte

- Assorted Cookies - Chocolate Chip, Oatmeal Raisin & Snickerdoodle **\$20**
- Fudge Brownies **\$28**
- Carrot Cake Bites **\$28**
- Brownie Bites **\$22**
- Lemon Bars **\$25**
- Stem Strawberries Dipped in Chocolate **MP**

Custom Cakes

Please Inquire About Pricing

Full Sheet Cake

Serves 80-100

Half Sheet Cake

Serves 30-50

Quarter Sheet Cake

Serves 16-25

Cakes

- White
- Marble
- Chocolate

Fillings

- Vanilla Bavarian
- Chocolate Bavarian
- Lemon Bavarian
- Raspberry Bavarian
- Strawberry Bavarian
- Banana Bavarian
- Apricot Bavarian
- Raspberry Chocolate Bavarian
- Mocha Bavarian

Icings

- White Buttercream
- Chocolate Buttercream

Should you wish to bring in your own cake or cupcakes, there is an additional fee
Cake Cutting Fee - \$3.00 per person | Cupcake Fee - \$1.00 per person

Drinks

By The Gallon

HOT - (15) 8 oz servings per gallon

Freshly Brewed Coffee	\$21
Freshly Brewed Decaffeinated Coffee	\$21
Hot Tea Service with Regular & Herbal Teas	\$21
Hot Chocolate	\$21
Hot Apple Cider	\$22

COLD - (15) 8 oz servings per gallon

Sparkling Punch	\$22
Lemonade	\$21
Orange Juice	\$21
Apple Juice	\$21
Cranberry Juice	\$21
Iced Tea with Sliced Lemon	\$21
Sweet Iced Tea (<i>minimum 2 gallons</i>)	\$22
Iced Water with Sliced Lemon	\$6

COLD - Individual & "On the Go" Portions

Canned Soda	\$2.00
Bottled Water	\$2.50
Individual Fruit Juice	\$3.00
Bottled Iced Tea	\$3.00

Wet Your Whistle

Beer

Domestic Beer	\$6
Import/Specialty Beer	\$7
Domestic Keg Approximately 150 servings	\$500
Import/Specialty Keg Approximately 150 servings	\$550

Wine

Wine by the Glass	\$7-\$8
Wine by the Bottle	\$24-\$36
Champagne by the Glass	\$8-\$10
Champagne by the Bottle	\$20-\$105

Mixed Cocktails

Well Brand	\$8
Call Brand	\$9-\$10
Premium Brand	\$10
Martinis	\$11

Non-Alcoholic

Bottled Water	\$3-\$5
Pellegrino Sparkling Water	\$4-\$6
Soft Drinks	\$3
Juices	\$2
Sparkling Cider	\$13 per bottle
Unlimited Sodas	\$4 per person
Corkage Fee	\$15 per bottle

Bars

Cash Bar

One bartender per 75 guests recommended

\$250
per bartender

Limited Hosted Bar

Bartender fee additional. \$500 minimum for flat-rate hosted bars. \$6 for each additional hour.

\$12-\$20
per hour, per person

- 1 hour for \$12 *per person*
- 2 hours for \$17 *per person*
- 3 hours for \$20 *per person*
- Limited Hosted Includes:
Domestic & Imported Beer, House Wine, Soft Drinks, and Mineral Water.

Hosted Bar

Bartender fee additional. \$500 minimum for flat-rate hosted bars. \$8 for each additional hour.

\$15-\$25
per hour, per person

- 1 hour for \$15 *per person*
- 2 hours for \$21 *per person*
- 3 hours for \$25 *per person*
- Hosted Bar Includes:
Well Drinks, Domestic & Imported Beer, House Wine, Soft Drinks, and Mineral Water.

Premium Hosted Bar

Bartender fee additional. \$500 minimum for flat-rate hosted bars. \$11 for each additional hour.

\$18-\$32
per hour, per person

- 1 hour for \$18 *per person*
- 2 hours for \$24 *per person*
- 3 hours for \$32 *per person*
- Hosted Bar Includes:
Call Drinks, Well Drinks, Domestic & Imported Beer, House Wine, Soft Drinks, and Mineral Water.

Drink Tickets

- Limited/Hosted Drink Tickets at \$10 each
- Premium Drink Tickets at \$12 each

CATERING AT THE CARSON CENTER

Choura
VENUE SERVICES

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