



## **FAMILY STYLE MENUS – 2015 / 2016**

All dinner buffets include Iced Tea and Coffee

China, Glassware, Silverware, Linens, Service Staff, Bar/Bar Set up and Taxes are additional and **not** included in Buffet prices.

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**Your choice of: (2) Salads, (2) Entrees and (2) Sides**

**SALAD SELECTIONS - Choose two**

Southwest Caesar Salad

Heart of Romaine Wedge-Bell Peppers-Chili Dusted Croutons Shaved Parmesan Reggiano

Crisp Baby Spinach

Vidalia Onion-Candied Pecan-Grape Tomato-Crispy Pancetta and Champaign Vinaigrette

Organic Field Greens

Dallas Bleu Cheese, Bosc Pear, Spicy Texas Walnuts and Dried Cherry and Balsamic Vinaigrette

Shingled Red and Gold Tomatoes

Wild Baby Greens, Asparagus Spears and Creamy Vinaigrette

Caprese Salad with Ciliegine Mozzarella, Heirloom Tomatoes, Wild Baby Arugula, Basil Pesto and Balsamic Drizzle

**ENTRÉE SELECTIONS – Choose two**

Wild Mushroom Stuffed Chicken Breast

Pinot and Demi Reduction

Marinated and Grilled Flank Steak

Green Peppercorn Sauce

Baked Farfalle Pasta

Hot Italian Sausage and Fire Roasted Heirloom Marinara

Sliced Pork Loin with

Raspberry and Chipotle Glaze

Blackened Grouper with

Lemon and Parsley Aioli

Chicken Breast Piccata

Artichokes and Capers Butter

Ranchers Steak Rib-Eye

Sautéed Peppers and Pepper Jack and Green Chili Sauce

**SIDE SELECTIONS – choose two**

Herb Roasted New Potatoes

Adult Macaroni and Cheese - **Choose your Flavor**

Traditional Cheddar, Smoked Gouda or Gruyere & Parmesan

Wild Cabernet Rice Blend

Mashed Potatoes with Chives and Cheddar

Sautéed Baby Green Beans and Baby Carrots

Roasted Brussel Sprouts and Cauliflower

**All Meals served with Whole Grain Boules and Semolina Batards**



**PASSED HORS D'OEUVRES - Choice of TWO** **\$4.00 per person**

- Smoked Chicken Pistachio Mousse with Dried Apricots and Spring Onions
- Belgian Endive Petal with Danish Blue Cheese and Caramelized Bosc Pear Chutney (V)
- Stuffed Plum Tomatoes with Citrus and Fresh Herb Mousse (V)
- Parma Ham and Asparagus Bruschetta with Roasted Garlic Aioli
- Chipotle Rubbed Pork Tenderloin on Sweet Potato Pancake and Southern Chutney
- Masa Shortbread with Poached Chicken Salad and Charred Tomato Salsa
- Fingerling Potato with Texas Goat Cheese and Smoked Prosciutto
- Baby Brie on Pumpnickel Triangle with Cabernet Grapes (V)
- Coconut Crusted Shrimp with Sweet Thai Chili Dipping Sauce
- Lump Blue Crab Cake with Caper Aioli
- Spanakopita (phyllo dough stuffed with spinach and feta cheese) (V)
- Vegetable Spring Rolls with Hot Mustard Dipping Sauce (V)
- Beef Tenderloin, Roasted Red Pepper & Boursin Cheese on Crostini
- Applewood Smoked Bacon-Wrapped Scallop

**SWEETS & TREATS** **Add One Dessert** **\$3.00 per person**  
**Add Two Desserts** **\$5.00 per person**

- |                                     |                           |
|-------------------------------------|---------------------------|
| Carrot Cake with Cream Cheese Icing | Mojito Cake               |
| New York Style Cheesecake           | Chocolate Caramel Crunch  |
| Kentucky Bourbon Chocolate Cake     | Pina Colada Cake          |
| German Chocolate Cake               | New York Style Cheesecake |
| Italian Cream Cake                  | Fresh Fruit Cobbler       |
| Key Lime Pie                        | Chocolate Cream Pie       |

**Additional Costs**

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**RENTALS**

- China, Glassware, Silverware **\$12 per person**
- Linen Napkins **\$0.25 each**
- Necessary Plate/Platters for Family Style **\$2 – 4 per person**

**LINENS \***

- Guest tables, Cocktail Tables, Buffet/Food Stations, Bars, Cake, DJ, Sign in, Gift table **\$20 each**

*\* Client is responsible for renting linens to cover all buffet/ bar and beverage tables. Buffet prices do not include linens. Linens can be rented through Gil's at the above listed prices, or through a linen provider of your choice. Linen order requires a \$300 minimum.*

**LABOR**

- |                      |                    |                   |
|----------------------|--------------------|-------------------|
| (1) Service Director | 1 per Event        | <b>\$250 each</b> |
| (1) Server           | 1 per 20 Guests    | <b>\$175 each</b> |
| (1) TABC Bartenders  | 1 per 100 guests   | <b>\$200 each</b> |
| (1) Chef             | (1) per 100 guests | <b>\$175 each</b> |