



FINE EUROPEAN CUISINE IMPECCABLE SERVICE EXQUISITE RENTALS

Table Displays & Hors d'oeuvres – 2015 / 2016

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Rentals, Linens, Service Staff, Bar/Bar Set up and Taxes are additional and **not** included in menu prices.

We require a minimum of \$25 per person for all menus



Passed CANAPES

**Choose (2) for \$5pp
Choose (3) for \$7pp**

Smoked Chicken Pistachio Mousse-Dried Apricots-Spring Onions
Belgian Endive Petal-Danish Blue Cheese-Caramelized Bosc Pear Chutney
Mini Lobster "Club"
Smoked Salmon Pops
Stuffed Citrus-Herb Boursin Mousse Plum Tomatoes
Parma Ham-Asparagus Bruschetta-Roasted Garlic Aioli
Chipotle Rubbed Pork Tenderloin-Sweet Potato Pancake-Southern Chutney
Masa Shortbread-Spicy Chicken Salad-Charred Tomato Salsa
Roasted Beef Tenderloin Croustade-Boursin-Roasted Red Pepper
Fingerling Potato-Texas Goat Cheese-Smoked Ham
Honeydew-Cantaloupe-Watermelon Shooter-Mint Reduction
Sesame Ginger Shortbread-Crème Fraîche-Wasabi Tobiko
Beef Tenderloin Lettuce Wrap with cucumber Peanut Sauce
Lump Crab Cake-Smoked Onion Cajun Remoulade

Passed or Displayed HOT HORS D'OEUVRES

**Choose (2) for \$5 pp
Choose (3) for \$7pp**

Coconut Crusted Shrimp-Sweet Thai Chili Sauce
Roasted Beef Tenderloin-Wild Mushroom-Goat Cheese Empanada
Vanilla Bean Grilled Sea Scallops wrapped in Apple Smoked Bacon
Crispy Vegetable Spring Roll-Sweet Thai Sauce
Lacquered Short Rib Bite-Pickled Onion
Cremini Mushroom Cigar-Ginger Chive Remoulade
Almond Crusted Chicken Tender-Buttermilk Blue Cheese
Boursin Stuffed Baby Artichoke-Chive Mayo
Chipotle Chicken Quesadilla-Cilantro Lime Cream
Blue Cheese Tater Tot-Roasted Red Pepper Mayo
Blue Cheese-Caramelized Apple Pecan Parcel
Chicken Cordon Bleu Bite



FROM THE MARKET TABLE DISPLAYS

Cheese Board

\$6 pp

Imported and Domestic Cheese

St. Andre, Aged Wisconsin Cheddar

Big Eye Swiss, Ripe Brie, Maytag Bleu Cheese

Red Grapes, Fresh Berries, Dried Fruits and Candied Almond

Water Crackers, Rustic Baguettes and Lahvosh

Antipasto Platter

\$7 pp

Fresh Local Mozzarella, Goat Cheeses, Gorgonzola,

Marinated Artichoke, Grilled Wild Mushroom,

Roasted Garlic, Shallots, Peppers, Asparagus and Tomatoes

Prosciutto, Sopressata & Brined Olives

Focaccia and Artisan Breads, and Water Crackers

Grilled Vegetable Platter

\$6 pp

Farm Fresh Grilled Vegetables to include

Asparagus, Zucchini, Squash, Portobello Mushroom

Jicama, Roma Tomato, Baby Carrot and Spring Onions

Served with Homemade Ranch Dip

Avocado Bar

\$9 pp

Whole Hass Avocados Split and Pitted and displayed

Sour Cream, Chipotle Cream Sauce, Cheddar Cheese

Grated Pepper Jack, Chopped Onions, Diced Tomatoes, Cilantro
and Crispy Red Tortilla Strips

Fruit Presentation

\$6 pp

Fresh Fruit Display made in Accordance with the Season.

Includes the Finest Melons and Berries beautifully garnished

Chilled Soup "Sip" – includes all three Flavors

\$8 pp

Soup Sips Displayed on Lucite Riser Pyramid

Seasonal Melon Flavors with Candied Hazelnut Sprinkle

Tomato Gazpacho with Fresh Cilantro Garnish

Chilled Avocado with Crème Fraîche Froth



DIPS & CHIPS TABLE DISPLAYS

Chip & Dip Station – choose THREE of the following

\$6 pp

Fire Roasted Tomato Salsa
Sweet & Spicy Tomatillo Salsa
Avocado Pico De Gallo
Tropical Pico De Gallo with Mango and Papaya
Chili con Queso Served Warm
Santa Fe Hatch Chile Salsa
Served with Tri Color Tortilla Chips

Bread & Spread Station – choose THREE of the following

\$6 pp

Cool and Creamy Cucumber Dip
Spicy Southwest
Sun Dried Tomato & Garlic
Herb & Poblano Goat Cheese Dip
"The Best Ever" Hummus
All Dips Served with Rustic Baguette, Pita Chips, Lahvosh and Water Crackers

Mediterranean Display

\$7 pp

"The Best Ever" Hummus
Tuscan White & Black Bean Spread
Creamy Curried Cucumber
Dolmas, Greek Olives and Feta Cheese
Baby Carrots, Sugar Snaps, Daikon Radish and English Cucumber
Pita Chip, Assorted Breadsticks, and Lahvosh

Fondue Dips

Choose (1) for \$6pp

Choose (2) for \$9pp

Parmesan and Artichoke
Cajun Crab Dip with Roasted Garlic
Four Cheese and Creamy Spinach
All Choices are served with Artisan Crackers, Lahvosh & Rustic Baguette



HEARTY TABLE DISPLAYS

Traditional Finger Sandwiches

\$7 pp

Chicken Salad with Currants and Pecans on Croissant
Cucumber and Boursin Cream on Hearty White
French Radish, Butter and Sea Salt on Sourdough
Smoked Ham, Watercress and Chive Butter on Rosemary Bread

Includes an Assortment of all of the above

Cool Cocktail Sandwiches - Mini Cuban "Medianoche" Sandwich's

\$8 pp

Smoked Turkey, Neufchatel, Sliced Mango and Crispy Fried Onions
Tuscan Prosciutto with Red Peppers on Focaccia
BLT - Pesto Mayo, Apple wood Bacon and Heirloom Tomato

Includes an Assortment of all of the above

DISPLAYED Hot Hors d'oeuvres - Choice of Three

\$7 pp

Coconut Crusted Shrimp with Sweet Thai Chili Sauce
Chipotle Chicken Quesadilla with Cilantro Lime Cream
Crispy Vegetable Spring Roll with Sweet Dipping Sauce
Almond Crusted Chicken Tender with Buttermilk Blue Cheese
Chicken Cordon Bleu Bite
Meatballs in Marinara Sauce
Spanikopita Triangles with Baby Spinach and Feta

Chicken and Beef Skewers – TWO of each per person

\$5pp

Chicken & Beef Marinated in Curried Coconut Milk
Served with Tropical Pico de Gallo and Cool Cucumber Dipping Sauce

Savory Sticks – ONE of each per person

\$7 pp

Stuffed Pastry Sticks with
Artichoke and Basil Pesto
Chipotle Beef Tenderloin
Smoked Chicken and Spinach
Roasted Red Pepper Cream Sauce for Dipping Sauce



SEAFOOD TABLE DISPLAYS

Sushi Display - 1 Spring Roll & 3 pieces of Sushi Roll per person \$10 pp

Chicken, Shrimp and Vegetable Rice Paper Spring Rolls
California Rolls, Spicy Tuna Roll and Crab with Avocado Roll
All served with Pickled Ginger, Wasabi, Peanut Sauce and Sweet Chile Sauce

Rainbow Salmon Display \$9 pp

Whole Filet Smoked Salmon Side
Served with Tropical Pico de Gallo and Remoulade Sauce,
Assorted Crackers and Flat Bread

Ceviche Display \$14 pp

Shrimp Ceviche with a Citrus Spritz and Fresh Cilantro
Ahi Tuna Ceviche with Coconut, Chives, Lime Spritz and Daikon Radish
Bay Scallop Ceviche with Chipotle, Grapefruit and Organic Peppers
Displayed in Glass Votives on Lucite Pyramid and served with Plantain Crisp

Seafood Display - Four Total Pieces Per Person \$16 pp

Jumbo Peeled Shrimp & Snow Crab Claw Fingers
Traditional Cocktail and Cajun Remoulade Sauce
Ceviche
Oysters on the Half Shell
Displayed in Silver Punch Bowls

Jumbo Shrimp Cocktail and Crab Claws ONLY \$10 pp

Shrimp Votive Tower - TWO of each per person \$16 pp

Jumbo Shrimp with Traditional Cocktail Sauce
Jumbo Shrimp with Basil Mayo
Jumbo Shrimp with Cajun Remoulade
Displayed in Glass Votives on a Lucite Pyramid
This is one clear vessel serving Jumbo Shrimp Three Ways



ADDITIONAL COSTS

RENTALS

\$12 per person

China, Glassware, Silverware and Linen napkins
Everything you need to eat and drink with

LINENS *

\$15 - \$20 each

Guest tables, Cocktail Tables
Buffet/Food Stations, Bars
Dessert, DJ, Sign in, Gift table

**** Client is responsible for renting linens to cover all buffet/ bar and beverage tables. Menu 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	\$250 each
(1) Server	1 p/25 Guests when serving Buffet or Stations	\$175 each
(1) TABC Bartenders	1 per 75/100 guests	\$200 each
(1) Chef	1 per Action Station	\$175 each