



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                                   | <b>\$250 each</b> |
| (1) Server           | 1 p/25 Guests when serving Buffet or Stations | <b>\$175 each</b> |
| (1) TABC Bartenders  | 1 per 75/100 guests                           | <b>\$200 each</b> |
| (1) Chef             | 1 per Action Station                          | <b>\$175 each</b> |