



ACTION STATIONS

\$35 Per Person * includes one selection from each Tier

Each Tier requires at least (1) Chef
Chefs are priced at \$225 each

★ TIER I ★ PAGES 2 – 3	★ TIER II ★ PAGES 4 – 6	★ TIER III ★ PAGES 7 – 8
CHURRASCARIA STYLE CARVING	GROWN UP GRILLED CHEESE	AVOCADO DISPLAY
TRADITIONAL CARVING	ADULT MAC N' CHEESE	PACIFIC RIM CUISINE
TEXAS ROADHOUSE	PASTA STATION	ELOTE – ROASTED CORN
FLORIBBEAN COAST CUISINE	SOUTHERN LOVE	CRAB & LATKE DISPLAY
TANDOORI BISTRO	BACKYARD BURGER TOWER	LOCAL INGREDIENT SALAD BAR
MEDITERRANEAN COAST CUISINE	TEX MEX TACO HOUSE	FARM TO MARKET TABLE

*** See Page 8 for additional costs**

Rentals, Linens, Chefs, Banquet Staff, Bar/Bar Set Up



★ TIER I ★

CHURRASCARIA STYLE CARVING - CHOICE OF ONE PROTEIN

All meats are Fire Pit Roasted and Carved off of Large Skewers

- Garlic Studded Beef Sirloin
- Spicy Smoked Jalapeno Sausage
- Bacon Wrapped Chicken Breast
- Parmesan Crusted Pork Loin

2 proteins +\$4pp

3 proteins +\$6pp

All Served with Argentinean Chimichurri Sauce and Soft Cheese Rolls
Grilled Jumbo Asparagus and Baby Carrots with Lemon Zest
Brazilian Hearts of Palm with Hothouse Tomatoes and Thin Sliced Vidalia Onions
Sautéed Makers Mark Portabellini Mushrooms

TRADITIONAL CARVING STATION - CHOICE OF ONE PROTEIN

Slow Roasted Herb Crusted Sirloin with Whipped Horseradish Cream
Roasted Pork Loin with Mango and Apple Chutney
Mesquite Smoked Whole King Salmon with Southwest Remoulade
House Smoked Brisket with House Barbecue Sauce
Whole Baked Mahi Mahi with Cajun Remoulade
Served with

2 proteins +\$4pp

3 proteins +\$6pp

- Soft White and Multigrain Rolls
- Seasonal Vegetable Medley
- Mashed Potatoes with Toppings of
Sour Cream, Apple Smoked Bacon and Cheddar Cheese

TEXAS ROADHOUSE - CHOICE OF TWO PROTEINS

Texas House Smoked Brisket with Tangy Barbecue Sauce
Grilled Chicken Breast, Onions, Mushrooms and Jack Cheese Sauce
Smoked Jalapeno Sausage and Black Pepper Sausage Sautéed with Peppers and Onions
Served with

2 proteins +\$4pp

3 proteins +\$6pp

- Horseradish Mashed Potatoes
- Spicy Vinaigrette Cole Slaw
- Sautéed Green Beans and Onions

Relish Tray to Include Julienned Onion, Baby Pickles, Cherry Peppers and Whole Jalapenos
Cheese Biscuits and Parker House Rolls Included



★ TIER I ★ CONTINUED

FLORIBBEAN COAST CUISINE – BOTH PROTEINS ARE INCLUDED

Mojo Rubbed Chicken with Mango Pico and Grilled Red Onion

Sweet & Spicy Guava Rubbed Pork Cutlets with Papaya & Key Lime Salsa

Served with

Coconut Jasmine Rice with Curried Shrimp and Sweet Peas

Gulf Coast Shrimp Ceviche with Roasted Peppers, 3-Citrus Marinade, hint of Coriander

Hearts of Palm Salad with Pineapple, Baby Shallots and Young Tomatoes all

Hand Tossed in Fresh Cilantro Vinaigrette

Banana Coconut Soft Rolls

TANDOORI BISTRO

Slow Roasted Tandoori Chicken Marinated in Fresh Ginger, Ground Cumin and Masala

Potato and Pea Samosas

Basmati Rice with a touch of Curry

Palak Paneer - Creamed Spinach with Cubed Cheese, Turmeric and Coriander

Grilled Naan Breads

Apple Cilantro Yogurt Sauce

Tamarind Chutney and Minted Chutney

MEDITERRANEAN COAST CUISINE

Beef Sirloin, Chicken and Lamb Gyro Kabobs

Marinated in Yogurt, Fresh Rosemary, Spring Garlic and Lemon Zest

Served with Saffron Rice and Roasted Vegetable

Assortment of Olives Displayed with Feta Cheese and Fresh Dolmas

Spicy Garlic Sauce and Creamy Cucumber Tatziki for Dipping Skewers

All accompanied with Lebanese Tabbouleh and Toasted Tahini

Assortment of Taboon and Grilled Flat Breads



★ TIER II ★

GROWN UP GRILLED CHEESE - CHEF PREPARED HOT GRIDDLED SANDWICHES

Spring & Summer Selections

*Smoked Gouda, Honey Crisp Apple, Orange and Red Onion Chutney,
Crisp Baby Spinach and Cherry Smoked Bacon melted between Sourdough Bread

*Fresh Texas Mozzarella, Sliced Hothouse Tomatoes and
Fresh Basil Pesto between Whole Grain Bread

Served with Heirloom Tomato and Texas Grown Watermelon Salad with crumbled Feta Cheese, Fresh Herbs and Citrus Spritz

Fall & Winter Selections

*Creamy Cambozola, Monterrey Jack, Cinnamon & Red Pear Chutney with
Aged Prosciutto melted between Sour Dough Bread

*Melted Gruyere and Manchego Cheese with Crispy Onions,
Heirloom Tomatoes on Toasted Wholegrain Bread

Served with Roasted Tomato Basil Soup and Cumin-Dusted Croutons

ADULT MAC N' CHEESE – CHOOSE **TWO** OF THE FOLLOWING STYLES

Carbonara Style

Ridged Macaroni with Sautéed Pancetta, Fresh Basil Pesto with
Goat Cheese & White Irish Cheddar Cheese Sauce

Chef Style

Gemelli Pasta with House Smoked Brisket
Becks Blond Cheese Sauce with Manchego and Texas Gold Cheddar

American Style

Ridged Macaroni with Fried Chicken Bites, Sweet Green Peas and
Mountain Valley Cheddar Cheese Sauce

Italian Style

Elbow Pasta with Sautéed Spinach, Sun dried Tomatoes, Toasted Pine Nuts,
Porcini Mushrooms in a Roasted Garlic Parmigiano-Reggiano Cream Sauce



★ TIER II ★ CONTINUED

PASTA STATION - CHOOSE ONE OF THE FOLLOWING PREPARATIONS

Creamy Pecorino Alfredo with

Blackened Grilled Chicken and Pasta

Pesto Cream Sauce with

Sautéed Artichoke Hearts, Baby Spinach, Pine Nuts and Pasta

Heirloom Tomato Sauce

Sweet Italian Sausage, Roasted Red Peppers and Pasta

Creamy Vodka Tomato Sauce with

Sautéed Shrimp and Scallops tossed in Pasta

Pasta Selection served with:

Chicken Asiago Roulade with Plum Tomato Sauce

Sautéed Green Beans with Vidalia Onions

Fresh Tossed Caesar Salad or Seasonal Garden Salad

Assorted Bread Sticks and Baguettes

SOUTHERN LOVE STATION-CHOOSE ONE

Your Choice of Fried Chicken (Tenders) N' Waffles with Sage Butter **or**

Miniature Chicken Fried Steak with White Country Gravy

Served with

Personal Tomato Pies – Texas Tomatoes, Fresh Herbs Layered in Flaky Pie Crust
with Sweet Onions and Local Mozzarella Cheese

Green Bean Casserole with Crispy Fried Onions

Mixed Field Greens with Seasonal Vegetables and Buttermilk Ranch on the Side

Served with Biscuits, Soft Yeast Rolls and Whipped Butter

BACKYARD BURGER TOWER -

House Ground Beef Sliders on Soft White Roll

Chicken Burgers on Soft Wheat Roll

Smoked Jalapeno Sausage Bite

Condiments to top things off with:

Wild Baby Arugula, Grilled Shallots, Sliced Tomatoes, Pickled Pickles and Crispy Onions

Smoked Onion Ketchup, Wasabi Mustard, Fresh Basil Mayo

Spicy Root Vegetable Chips with Creamy Cucumber Dip

TEX MEX TACO HOUSE - COOKED TO ORDER IN A GIANT CAST IRON SKILLET

Beef & Chicken Fajitas with sautéed Peppers

Masa Dusted Grouper Fish with Cilantro Vinaigrette Slaw

Charred Tomato Salsa and Spicy Salsa Verde

Crisp Tortilla Chips with Avocado Pico de Gallo

Chipotle Sour Cream Sauce, Fine Diced Onions

Sliced Jalapenos, Crumbled Cotija Cheese and Fresh Lime Wedges

Fresh Corn Tortillas and Wild Confetti Spanish Rice



★ TIER III ★

AVOCADO DISPLAY - (WE USE "SEASONALLY AVAILABLE" AVOCADOS)

Whole Avocados Split and Pitted

Displayed on a Clear Lucite Pyramid

Crab, Artichoke and Gruyere Cheese Sauce

Hand Pulled Smoked Brisket and Sharp Cheddar Cheese Sauce

Sour Cream, Chopped Red Onions, Diced Tomatoes and Crispy Red Tortilla Strips

Displayed in Glass Containers

PACIFIC RIM CUISINE-SERVED IN A BOWL

Your choice of Aromatic Brown Rice(V) or Lemongrass Scented Jasmine Rice(V)

Choose Two of the following Protein Sauces

Red Curry Chicken with Fresh Ginger and Coconut Milk

Korean Style Brisket in a Yellow Curry Sauce

Keng Phet (V) with Red Curry, Chinese Eggplant, Crispy Tofu and Galanga Root

Your Guests Choice of Add-Ins

Julienned Carrot, Bean Sprouts, Shitake Mushrooms, Bell Peppers, Chopped Peanuts, Bamboo Shoots,

Fresh Chopped Herbs and Sriracha Sauce

ROASTED CORN "ELOTE" DISPLAY IN CAST IRON SKILLETS

Smoked Turkey and Roasted Corn with Tarragon and Pepper Jack Cheese Sauce

Pit Roasted Pork Butt and Roasted Corn with Manchego, Chive and Cilantro Cream Sauce

Toppings Displayed in Miniature Cast Iron Skillets

Caramelized Shallots, Parmesan Cheese, Tortilla Strips and Valentino Sauce



★ TIER III ★ CONTINUED

CRAB AND LATKE DISPLAY

Cold Lump Blue Crab Salad with Tarragon and fresh Citrus
Potato and Zucchini Latke topped with Scottish Smoked Salmon and Crème Fraiche
Jicama and Tortilla Slaw tossed in Citrus Vinaigrette
Fresh Seasonal Green Salad with Cilantro Vinaigrette

LOCAL INGREDIENT SALAD BAR

Chopped Romaine Hearts with Radicchio and Endive and Seasonal Mix of Greens
(Chef James will hand pick your lettuce mix two days before your event depending on local availability and optimal freshness)

Toppings to include;

Fried Garbanzo Beans, Julienned Butternut Squash, Crumbled Feta Cheese, Shaved Parmesan,
Shredded Texas Gold Cheddar, Sliced Radish, Grape Tomatoes, Dried Cherries and Toasted Pecans

Signature Dressings to include

Balsamic and Dried Cherry Vinaigrette
Creamy Champagne Vinaigrette
Whole Grain Mustard and Caper Vinaigrette

FARM TO MARKET TABLE - DECORATED WITH TEXAS SODAS & CARNIVAL CAULIFLOWER

Baby Kale Caesar Salad with Toasted Panko Bread Crumbs and Lemon Caesar Dressing
An Array of Fresh Seasonal Produce and Nuts from Local Texas Farms
Whole Texas Dates, Baby Carrots with Balsamic Glaze, Assorted Figs, Chappell Hill Salamis, Broccoli
with Dried Cherries and Almonds, Pickled Farm Vegetables, Roasted Squash and Salted Harvest Nuts



★ PASSED CANAPES + ADDITIONAL COSTS ★

PASSED Canapés – offered during cocktail hour - Choice of (2) \$6 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 Herb Boursin 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
- Caramelized Onion with Balsamic Vinegar, Kalamata Olive in Phyllo Cup (V)
- Lump Blue Crab Cake with Caper Aioli
- Spanakopita (phyllo dough stuffed with spinach and feta cheese) (V)
- Beef Tenderloin, Roasted Red Pepper & Boursin Cheese on Crostini

ADDITIONAL COSTS

RENTALS

- China and Silverware **\$9 per person**
- Glassware for Tables and Bars **\$3 per person**
- Linen napkins (Black, White or Ivory) **\$0.50 each**

LINENS *

\$22 each

Guest tables, Cocktail Tables, Buffet/Food Stations, Bars, Cake, 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.*

LABOR

- (1) Service Director **\$300 each**
- (1) Server **\$225 each**
- (1) TABC Bartenders **\$250 each**
- (1) Chef **\$225 each**