



FAMILY STYLE MENUS

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

- PAGE 2..... SALADS, SIDES & ENTREES**
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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 Ciliegene 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 Bouldes and Semolina Batards



PASSED HORS D'OEUVRES - Choice of TWO \$6.00 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 Pumpernickel 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**

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|-------------------------------------|---------------------------|
| 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

RENTALS

- China, Glassware, Silverware **\$12 per person**
- Linen Napkins **\$0.25 each**
- Necessary Plate/Platters for Family Style **\$250 flat fee**

LINENS *

- Guest tables, Cocktail Tables, Buffet/Food Stations, Bars, Cake, DJ, Sign in, Gift table **\$22 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

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|----------------------|-------------------|-------------------|
| (1) Service Director | 1 per Event | \$300 each |
| (1) Server | 1 per 20 Guests | \$225 each |
| (1) TABC Bartenders | 1 per 100 guests | \$250 each |
| (1) Chef | (1) per 75 guests | \$225 each |