



FINE EUROPEAN CUISINE \* IMPECCABLE SERVICE \*EXQUISITE RENTALS

## **SEATED DINNER MENUS**

**Menus prices include:**

**Salad, Entrée and your choice of Passed Canapés **OR** Dessert**

**PAGE 2..... SALADS**

**PAGE 3..... ENTREES + DUET ENTREES**

**PAGE 4..... PASSED CANAPES + DESSERTS + ADDITIONAL COSTS**



**SALAD SELECTIONS – Choice of ONE**

**Southwest Caesar Wedge**

Julienne Bell Peppers, Chili Dusted Crouton and Shaved Parmesan,  
Chipolte Caesar Dressing

**Crisp Baby Spinach**

Candied Texas Pecans, Tomato, Watermelon Radish, Apple Smoked Bacon  
Sesame Cracker and Champagne Vinaigrette

**Organic Field Greens**

Dallas Blue Cheese, Seasonal Pears, Radicchio Cup, Spiced Walnuts  
Sesame Cracker and Dried Cherry Vinaigrette

**Caprese Salad**

Wild Baby Arugula, Ciliegene Mozzarella, Texas Heirloom Tomatoes  
First Press Olive Oil, Balsamic Drizzle, Smoked Sea Salt and Cracked Black Pepper

**Mediterranean Salad**

Chopped Romaine, Feta Cheese, Kalamata Olive, Grape Tomato, Pepperoncini  
Lemon Caper Vinaigrette and Sesame Lahvosh Cracker

**Steak House Baby Berg**

Baby Iceberg, Diced Tomato, Apple-Smoked Bacon, Crumbled Blue Cheese  
Buttermilk Bleu Cheese Dressing

**Organic Baby Greens & Arugula**

Marinated Beets, Watercress, Belgium Endive, Goat Cheese Croustade  
Dried Cherry and Balsamic Vinaigrette

**Gulf Crab Cake - Add \$4 per person**

Arcadian Greens, Julienne Peppers with Citrus Vinaigrette  
Whole-Grain Mustard Remoulade

**Boston Hydro Bib - Add \$4 per person**

Broiled Langoustine, Pink Grapefruit, Avocado Mousse, Mandarin Orange  
Saffron Vinaigrette



**ENTRÉE SELECTIONS**

<b>Chicken Breast stuffed with Forrest Mushroom Mousse</b>	\$37
Cabernet and Basil Reduction Wild Rice Flan, French Baby Green Beans and Sautéed Peppers	
<b>Pan Seared Beef Filet with Pinot Essence Demi Glaze</b>	\$41
Sweet Pea & Potato Puree, Sautéed Brussel Sprouts & Roasted Globe Tomatoes	
<b>Peppercorn Crusted Beef Tenderloin with Cognac Cream Sauce</b>	\$41
Dauphine Potato, Grilled Squash, Broccoli and Roasted Globe Tomato	
<b>Beef Tenderloin Stuffed with Garlic and Herb Mousse with a Pinot Reduction</b>	\$43
Dauphine Potato, Grilled Baby Leeks, Baby Carrots and Roasted Globe Tomato	
<b>Baked Salmon with Salmon Mousse and Julienne Peppers Wrapped in Phyllo Pastry</b>	\$41
Lobster Bourbon Sauce Caviar Rice Blend, French Green Beans & Sautéed Red Peppers	
<b>Almond and Herb Crusted Seasonal Line Caught White Fish</b>	\$43
Lemon Caper Butter Sauce Caviar Rice Blend with Romanesco Broccoli and Roasted Globe Tomato	

**DUET ENTRÉE SELECTIONS**

<b>Filet Mignon with Wild Mushroom Demi</b>	\$48
Sautéed Tiger Shrimp with Lemon Buerre Blanc Lobster Mashed Potato, Broccoli and Roasted Globe Tomato	
<b>Stuffed Chicken with Brie, Sun Dried Cranberries, Apple and Sage with Calvados Sauce</b>	\$46
Sautéed Blue Lump Crab Cake with Lemon Butter Sauce Caviar Rice Blend, Grilled Squash, Broccoli and Roasted Globe Tomato	
<b>Stuffed Chicken Breast with Apricot and Pistachio &amp; Chicken Fried Lobster Tail</b>	\$48
Sauce Madeira and Lemon Butter Sauce Classic Dauphine Potato, Roasted Brussel Sprouts, Globe Tomato and Shallots	
<b>Seared Beef Tenderloin with Fried Onions and Green Peppercorn Sauce</b>	\$46
Stuffed Chicken Breast with Dried Cranberries, Apple and Brie Calvados and Fresh Sage Reduction Mashed Potato, Grilled Squash, Broccoli and Roasted Globe Tomatoes	



**\*\* Entrées can be customized, so please just let us know if you have something specific in mind \*\***

**PASSED Canapés - Select TWO choices from the list below** (V) = vegetarian options

- 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 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)
- Pork Potstickers with Soy and Chive Dipping Sauce
- Beef Tenderloin, Roasted Red Pepper & Boursin Cheese on Crostini
- Applewood Smoked Bacon-Wrapped Scallop

**OR**

**DESSERT SELECTION**

- Molten Chocolate Cake with Bing Cherry Sauce
- Lemon Torte-Brûlée Crust with Raspberry Puree
- Praline Crème Brûlée, Ginger Cookie and Raspberry Coulis
- Almond Tuille with Fresh Berries and Romanoff Sauce and Raspberry Drizzle
- Tiramisu-Espresso Scented Mascarpone with Kahlua Crème Anglaise
- Fresh Berry Tart with Crème Anglaise-Guava Drizzle
- Triple Layer Chocolate Mousse with Raspberry Coulis
- Apple Walnut Tart with Warm Caramel Sauce

**ADDITIONAL COSTS**

**RENTALS**

**\$12 per person**

China, Glassware, Silverware and Linen napkins

**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 (1 per Event) **\$300 each**
- (1) Servers (1 p/20 Guests when *servicing plated dinner*) **\$225 each**
- (1) TABC Bartenders (1 per 75/100 guests) **\$250 each**
- (1) Chef (1 per 100 guests **Plated dinner**) **\$225 each**