



FINE EUROPEAN CUISINE IMPECCABLE SERVICE EXQUISITE RENTALS

Table Displays & Hors d'oeuvres

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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 \$6pp
Choose (3) for \$8pp**

Smoked Chicken Pistachio Mousse-Dried Apricots-Spring Onions
Belgian Endive Petal-Danish Blue Cheese-Caramelized Bosc Pear Chutney (V)
Mini Lobster "Club"
Smoked Salmon Pops
Stuffed Citrus-Herb Boursin Mousse Plum Tomatoes (V)
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
Sesame Ginger Shortbread-Crème Fraîche-Wasabi Tobiko (V)
Lump Crab Cake-Smoked Onion Cajun Remoulade

Passed or Displayed HOT HORS D'OEUVRES

**Choose (2) for \$7 pp
Choose (3) for \$10pp**

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
Pork Potsticker with Dim Sum Soy and Chive Sauce
Lacquered Short Rib Bite-Pickled Onion
Cremini Mushroom Cigar-Ginger Chive Remoulade (V)
Almond Crusted Chicken Tender-Buttermilk Blue Cheese
Boursin Stuffed Baby Artichoke-Chive Mayo (V)
Chipotle Chicken Quesadilla-Cilantro Lime Cream
Blue Cheese Tater Tot-Roasted Red Pepper Mayo (V)
Blue Cheese-Caramelized Apple Pecan Parcel (V)
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
Seasonal Avocados, Split and Pitted displayed on Lucite Risers Warm Artichoke and Gruyere Cheese Sauce and Smoked Brisket and Cheddar Fondue Toppings to include Sour Cream, Chopped Red Onions, Diced Tomatoes and Crispy 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
<i>Soup Sips Displayed on Lucite Riser Pyramid</i> 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 Smoked Ham, Watercress and Chive Butter on Rosemary Bread <i>Includes an Assortment of all of the above</i>	
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 <i>Includes an Assortment of all of the above</i>	
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 Pork Potsticker with Soy and Chive 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	
<i>Jumbo Shrimp Cocktail and Crab Claws ONLY</i>	\$11 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 <i>This is one clear vessel serving Jumbo Shrimp Three Ways</i>	



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 (1 per Event)	\$300 each
(1) Server (1 p/25 Guests when serving Buffet or Stations)	\$225 each
(1) TABC Bartenders (1 per 75/100 guests)	\$250 each
(1) Chef (1 per Action Station)	\$225 each