



FINE EUROPEAN CUISINE * IMPECCABLE SERVICE *EXQUISITE RENTALS

SEATED DINNER MENUS - 2019

Menus prices include:
Salad and Entrée and Dessert

PAGE 2..... SALADS
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SALAD SELECTIONS - Choice of ONE

Southwest Caesar Wedge

Julienne Bell Peppers, Chili Dusted Crouton and Shaved Parmesan,
Chipotle 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

Chicken Breast stuffed with Forrest Mushroom Mousse

Cabernet and Basil Reduction
Wild Rice Flan, French Baby Green Beans and Sautéed Peppers

\$37



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

DUET ENTRÉE SELECTIONS

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

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

DESSERT SELECTION - Choice of ONE Included in entrée Price

- 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



PASSED CANAPES - TIER 1

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

- *Sweet Potato Risotto Cake topped with Slow Roasted Pork and Maple Cream topped with Pecan Dust
- *Warm Brie en Croute with Adriatic Port Fig Preserves, and Sea Salt Coated Marcona Almonds (V)
- *Ahi Tuna or Line Caught Salmon Poke with Spicy Aioli served in a Miniature Bamboo Pyramid and Sprinkled with Toasted Hemp Seed (GF)
- *Miniature Boursin and Half-Hydrated Baby Heirloom Tomato Grilled Cheese Sandwiches on Artisan Sour Dough topped with Sticky Shallots (V)
- *Cherry Glazed Duck Breast on a Sweet Potato Scone with a Zesty Balsamic and Apple Reduction with Toasted Chestnuts
- *Sous Vide prepared Beef Tenderloin with Brandy Infused Gorgonzola Cream served on Crisp Potato Galette topped with a light touch of Dehydrated Morrel Mushrooms
- *Lump Blue Crab Cake with Caper Aioli

PASSED CANAPES - TIER 2

**Choose (2) for \$6pp
Choose (3) for \$8pp**

- *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
- *Caramelized Onion with Balsamic Vinegar, Kalamata Olive in Phyllo Cup (V)
- *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) Event Manager (1 per Event)	\$300 each
(1) Servers (1 p/20 Guests when <i>serving plated dinner</i>)	\$225 each
(1) TABC Bartenders (1 per 75/100 guests)	\$250 each
(1) Chef (1 per 100 guests Plated dinner)	\$225 each