



FINE EUROPEAN CUISINE IMPECCABLE SERVICE EXQUISITE RENTALS

Table Displays & Hors d'oeuvres – 2019

PAGE 2.....	PASSED CANAPES + HOT & COLD HORS D'OEUVRES
PAGE 3.....	FROM THE GARDEN TABLE DISPLAYS
PAGE 4.....	DIPS & CHIPS TABLE DISPLAYS
PAGE 5.....	HEARTY TABLE DISPLAYS
PAGE 6.....	SEAFOOD TABLE DISPLAYS
PAGE 7.....	RENTALS, LINENS, STAFF

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



TINY TWO-BITE TACO PASSED DISPLAY - CHOOSE (2) STYLES FROM BELOW \$8 per person

Includes 3 Tiny Tacos per person

- *Tequila and Lime Lobster Tacos with Crunchy Slaw, Avocado Cream and Red Caviar
- *Slow Roasted Pork Carnitas with Fresh Cilantro, Onion and Lime Confit, Topped with Fresh Local Cotija Cheese
- *Smoked Texas Brisket, Grilled Onions, Baby Cilantro, House Made Tomatillo Salsa and Shaved Serrano Pepper

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 Capers 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



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
Includes an Assortment of all of the above



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
Includes an Assortment of all of the above

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
Served with 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

Everything you need to eat and drink with

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