



## **BUFFET MENUS - 2020**

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Rentals, Linens, Service Staff, Bar/Bar Set up and Taxes  
are additional and *not* included in menu prices.



## **GOLD DINNER BUFFET**

**\$31 Per person**

### **Green Salads - choice of Two**

Caprese Salad with Cherry Tomatoes, Fresh Mozzarella, Kalamata Olives and Basil Pesto  
Saffron Orzo Pasta with Garden Vegetables and Herbed Vinaigrette  
Cucumber & Tomato Salad with Fresh Dill  
Fresh Vegetable Crudit  with Broccoli, Carrots, Peppers, Cherry Tomatoes and Ranch Dressing  
Tossed Field Greens with Seasonal Vegetables, served with Ranch & Vinaigrette Dressings  
Southwest Caesar with Crisp Romaine, Red Peppers, Chili Dusted Croutons, Shaved Parmesan  
Mediterranean Salad with Feta Cheese, Olives, Pepperoncini and Lemon Basil Vinaigrette

### **Side Selections - choice of Two**

Twice Baked Potatoes with Bacon, Cheddar Cheese and Chives  
Herbed New Potato with Rosemary  
Whipped Yukon Mashed Potato  
Bowtie Pasta with Grilled Vegetables in a Creamy Alfredo  
Pasta Primavera with Roasted Vegetables and Pesto Cream Sauce  
Buttered Saffron Orzo Pasta  
Caviar Blend Long Grain Rice with Wheat Berries and Spinach  
Broccoli, Cauliflower and Baby Carrot Medley  
Roasted Root Vegetables with Beets, Turnips and Baby Carrots  
Trio of Grilled Seasonal Vegetables  
French Green Beans and Baby Carrots

### **Entr es - choice of Two**

Chicken Parmesan with Plum Tomato Marinara and Melted Provolone  
Chicken Piccata with Artichokes and Capers in a Lemon Butter Sauce  
Chicken Asiago Roulade with Tomato Vodka Sauce  
  
Rancher's Ribeye Steak with Green Chili Sauce  
Grilled Flank Steak with Natural Au Ju  
  
Pan Seared Salmon with Artichoke and Chardonnay Butter  
Roasted Pork Loin with a Raspberry Chipotle Sauce

Buffet Served with Warm Dinner Rolls and Butter



## TRADITIONAL GILS BUFFET

**\$32 per person**

\* THIS MENUS REQUIRES (1) CHEF TO CARVE MEAT.

**Chef is \$225**

### Green Salads - choice of one

- Caprese Salad with Cherry Tomatoes, Fresh Mozzarella, Kalamata Olives and Basil Pesto
- Cucumber & Tomato Salad with Fresh Dill
- Fresh Vegetable Crudit  with Broccoli, Carrots, Peppers, Cherry Tomatoes and Ranch Dressing
- Tossed Field Greens with Seasonal Vegetables, served with Ranch & Vinaigrette Dressings
- Southwest Caesar with Crisp Romaine, Red Peppers, Chili Dusted Croutons, Shaved Parmesan
- Mediterranean Salad with Feta Cheese, Olives, Pepperoncini and Lemon Basil Vinaigrette

### Side Selections - choice of Two

- Twice Baked Potatoes with Bacon, Cheddar Cheese and Chives
- Herbed New Potato with Rosemary
- Whipped Yukon Mashed Potato
- Bowtie Pasta with Grilled Vegetables in a Creamy Alfredo
- Pasta Primavera with Roasted Vegetables and Pesto Cream Sauce
- Buttered Saffron Orzo Pasta
- Caviar Blend Long Grain Rice with Wheat Berries and Spinach
- Broccoli, Cauliflower and Baby Carrot Medley
- Roasted Root Vegetables with Beets, Turnips and Baby Carrots
- Trio of Grilled Seasonal Vegetables
- French Green Beans and Baby Carrots

### Displayed Entr es - choice of one

- Chicken Piccata with Artichokes and Capers in a Lemon Butter Sauce
- Herb Roasted Chicken Breast with a Garlic and White Wine Cream Sauce
- Panko Crusted Chicken with Tomato Vodka Sauce

### TRADITIONAL CARVING - choice of one

- Slow Roasted Herb Crusted Sirloin with Whipped Horseradish Cream
- Roasted Pork Loin with Mango and Apple Chutney
- Mesquite Smoked Whole King Salmon with Southwest Remoulade
- House Smoked Brisket with House Barbeque Sauce

Buffet Served with Warm Dinner Rolls and Butter

## BUFFET DISPLAYS

**\$26 per person**

### Chip & Dip Station - choose THREE of the following Dips

- 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, warm Tortillas  
Chipotle Chicken Quesadillas with Cilantro Cream

### **FONDUE DIP & GRILLED VEGETABLE DISPLAY**

Parmesan and Artichoke Fondue Dip  
served with Artisan Crackers, Lahvosh & Rustic Baguette

Farm Fresh Grilled Vegetables to include  
Asparagus, Zucchini, Squash, Portobello Mushroom  
Jicama, Grape Tomato, Baby Carrot and Spring Onions

### **COOL COCKTAIL SANDWICHES**

Smoked Turkey, Neufchatel, Sliced Mango and Crispy Fried Onions  
Tuscan Prosciutto with Red Peppers & Basil on Focaccia  
BLT - Pesto Mayo, Apple wood Bacon and Heirloom Tomato  
*Includes an Assortment of the above*

### **CHICKEN AND BEEF SKEWERS - TWO of each per person**

Chicken & Beef Marinated in Curried Coconut Milk  
Served with Tropical Pico de Gallo and Cool Cucumber Dipping Sauce

## **ITALIAN BUFFET RECEPTION**

**\$27 Per Person**

### **Green Salads - choice of one**

Caprese Salad with Cherry Tomatoes, Fresh Mozzarella, Kalamata Olives & Basil Pesto  
Tossed Field Greens with Seasonal Vegetables, served with Ranch & Vinaigrette Dressings  
Classic Caesar Salad with crisp Romaine, Ancho Croutons and Parmesan Cheese  
Cucumber & Tomato Salad with Fresh Dill

### **Side Dishes - choice of one**

Baby Green Beans with Almond



Roasted Squash Blend  
Buttered Cauliflower & Baby Carrots  
Brussel Sprouts with Bacon and Vidalia Onions

**Entrée - choice of one**

Chicken Piccata with Capers and Lemon Zest  
Golden Baked Lasagna with Bolognese  
Three Cheese Tortellini with Lobster Brandy Sauce  
Italian Sausage Mixed with Bell Peppers and a Tasty Marinara Sauce  
Chicken Provencal in a Brandied Cream Sauce with Artichokes and Tomatoes  
Chicken Florentine Roulade with Spinach, Asiago Cheese with a Tomato Vodka Sauce

**Pasta Selection - choice of one**

Bowtie Pasta with Creamy Alfredo Sauce  
Penne Pasta with Marinara Sauce  
Fussili Pasta Tossed in Olive Oil and Fresh Herbs

Buffet Served with Warm Garlic Bread and Butter



## TEX-MEX BUFFET RECEPTION

**\$27 Per Person**

### Tex-Mex Buffet served with

Fresh Tortilla Chips, Hatch Chile Salsa, Salsa Verde and Avocado Pico De Gallo  
Sour Cream and Flour Tortillas

### Sides - choice of two

Refried Beans with Fresh Oaxaca Cheese  
Borracho Beans with Sautéed Bacon & Jalapeno's  
Southwestern Black Beans  
Spanish rice with Corn and Peas  
Jicama Cole Slaw with Cilantro Vinaigrette  
Tossed Greens with Black Bean & Corns Cherry Tomatoes and a Lime Vinaigrette

### Entrees - choice of two

Marinated and Grilled Skirt Steak with Sautéed Onions and Peppers - *large Skillet*  
Fire Grilled Chicken Breast with Sautéed Onions and Peppers - *large Skillet*  
Chicken Monterrey with Creamy Jalapeno Jack Sauce and Fresh Pico  
Slow Cooked Pulled Pork with Spanish Chiles  
Rancher's Ribeye Steak with Green Chili Sauce  
Masa Dusted Tilapia for Fish Tacos - includes Southwest Cream Sauce and Slaw

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## FOOT HILLS BBQ RECEPTION

**\$29 Per Person**

### Foot Hills Buffet Served with

Pickled Jalapenos, Vidalia Onion Slices, Pickles, Olives  
Parker House Rolls, Soft White Rolls and Creamery Butter

### Sides - choice of three

Potato Salad with Bacon and Chives  
Gratin Potatoes with Manchego and Pepper Jack Cheese  
Sautéed Green Beans with Peppers and Onions  
Campfire Beans with Black Pepper Sausage  
American Macaroni and Cheese with Cheddar and Panko Crust  
Tossed Field Greens with Seasonal Vegetables, served with Ranch & Vinaigrette Dressings  
Country Coleslaw with Apple Cider Vinegar

### Entrée - choice of two

Texas-Grown Hand-Cut Brisket with House Made Barbecue Sauce  
Grilled Chicken Breast, Onions, Mushrooms and Jack Cheese Sauce  
Smoked and Slow-Cooked Pulled Pork with Barbecue Sauce  
Rancher's Ribeye Steak with Green Chili Sauce

## PASSED CANAPES + DESSERT OPTIONS

### 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

**DESSERT OPTIONS**

**\$5 per person**

- Key Lime Pie with Cherry Coulis
- Praline Crème Brûlée with Warm Caramel Sauce and Ginger Cookie
- Chocolate Turtle Cheesecake with Chocolate Sauce
- Apple Walnut Torte with Warm Caramel Sauce
- Carrot Cake with Caramel Sauce



Individual Chocolate Cream Pie  
Layered Chocolate Mousse Cake with Raspberry Coulis  
New York Style Cheesecake with Strawberry Drizzle

**RENTALS**

China and Silverware **\$7 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 when serving BUFFET dinner 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) Server (1 p/25 Guests when *servicing Buffet or Stations*) **\$225 each**  
(1) TABC Bartenders (1 per 75 guests) **\$250 each**  
(1) Chef (1 required per event) **\$225 each**