



FAMILY STYLE MENUS - 2020

All dinner buffets include Iced Tea and Coffee

China, Glassware, Silverware, Linens, Service Staff, Bar/Bar Set up and Taxes are additional and not included in Buffet prices.

PAGE 2..... SALADS, SIDES & ENTREES

PAGE 3..... PASSED HORS D'OEUVRES

PAGE 3..... SWEET TREATS

PAGE 3..... RENTALS/STAFF/LINEN PRICES



Your choice of: (1) Salads, (2) Entrees and (2) Sides \$40 per person

SALAD SELECTIONS - Choose one

Southwest Caesar Salad
Heart of Romaine Wedge-Bell Peppers-Chili Dusted Croutons Shaved Parmesan Reggiano
Crisp Baby Spinach
Vidalia Onion-Candied Pecan-Grape Tomato-Crispy Pancetta and Champaign Vinaigrette
Organic Field Greens
Dallas Bleu Cheese, Bosc Pear, Spicy Texas Walnuts and Dried Cherry and Balsamic
Vinaigrette
Shingled Red and Gold Tomatoes
Wild Baby Greens, Asparagus Spears and Creamy Vinaigrette
Caprese Salad with Ciliegene Mozzarella, Heirloom Tomatoes, Wild Baby Arugula, Basil Pesto and
Balsamic Drizzle

ENTRÉE SELECTIONS - Choose two

Wild Mushroom Stuffed Chicken Breast with Pinot and Demi Reduction
Marinated and Grilled Flank Steak with Green Peppercorn Sauce
Baked Farfalle Pasta with Hot Italian Sausage and Fire Roasted Heirloom Marinara
Sliced Pork Loin with Raspberry and Chipotle Glaze
Blackened Grouper with Lemon and Parsley Aioli
Chicken Breast Piccata with Artichokes and Caper Butter
Ranchers Steak Rib-Eye with Sautéed Peppers and Pepper Jack and Green Chili Sauce

SIDE SELECTIONS - choose two

Herb Roasted New Potatoes
Adult Macaroni and Cheese - ***Choose your Flavor***
Traditional Cheddar, Smoked Gouda or Gruyere & Parmesan
Wild Cabernet Rice Blend
Mashed Potatoes with Chives and Cheddar
Sautéed Baby Green Beans and Baby Carrots
Roasted Brussel Sprouts and Cauliflower

All Meals served with Whole Grain Boullles, Semolina Batards



and Butter Roses

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

- *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

SWEETS & TREATS Add One Dessert
 Add Two Desserts

**\$3.00 per person
\$5.00 per person**

Carrot Cake with Cream Cheese Icing

Mojito Cake



New York Style Cheesecake
 Kentucky Bourbon Chocolate Cake
 German Chocolate Cake
 Italian Cream Cake
 Key Lime Pie

Chocolate Caramel Crunch
 Pina Colada Cake
 New York Style Cheesecake
 Fresh Fruit Cobbler
 Chocolate Cream Pie

Additional Costs

RENTALS

China, Glassware, Silverware and Linen napkins **\$12 per person**
 Necessary Platters and Service pieces for FAMILY STYLE DINNER **\$250.00**
 Linen napkins (Black, White or Ivory) **\$0.50 each**

LINENS *

Guest tables, Cocktail Tables, Buffet/Food Stations, Bars, Cake, DJ, Sign in, Gift table **\$22 each**

** 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 *servicing plated dinner*) **\$225 each**
 (1) TABC Bartenders (1 per 75/100 guests) **\$250 each**
 (1) Chef (1 per 100 guests) **\$225 each**