



FINE EUROPEAN CUISINE \* IMPECCABLE SERVICE \*EXQUISITE RENTALS

## SEATED DINNER MENUS - 2020

Menus prices include:

Salad, Entrée and your choice of Passed Canapés **OR** Dessert

PAGE 2..... SALADS  
PAGE 3..... ENTREES + DUET ENTREES  
PAGE 4..... PASSED CANAPES + DESSERTS + ADDITIONAL COSTS



**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**



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

**DUET ENTRÉE SELECTIONS**

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

**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 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

**DESSERT SELECTION**

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



## **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*

<b>LINENS *</b>	<b>\$22 each</b>
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>servicing plated dinner</i> )	\$225 each
(1) TABC Bartenders (1 per 75/100 guests)	\$250 each
(1) Chef (1 per 100 guests <b>Plated dinner</b> )	\$225 each