



## **BUFFET MENUS – 2022**

- PAGE 2..... GOLD DINNER BUFFET**
- PAGE 3..... TRADITIONAL GILS BUFFET**
- PAGE 4..... BUFFET DISPLAYS**
- PAGE 5..... ITALIAN BUFFET**
- PAGE 6..... TEX-MEX BUFFET & FOOTHILLS BBQ BUFFET**
- PAGE 7..... PASSED HORS D'OEUVRES, DESSERTS + ADDITIONAL COSTS**

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



**GOLD DINNER BUFFET**

**\$35 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

**\$39 per person**

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

**Chef is \$250**

### **Green Salads - choice of ONE - Served to the guests as a First course**

- Caprese Salad with Cherry Tomatoes, Fresh Mozzarella, Kalamata Olives and Basil Pesto
- 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
- Field Greens with Blue Cheese, Toasted and Spiced Pecans, Dried Cranberries, Fresh Pears

### **Side Selections - choice of THREE**

- Mini Baked Potatoes with, Cheddar Cheese, Chives and Sour cream *on the side*
- Herbed Roasted New Potato with Rosemary
- Whipped Yukon Smashed Potato
- Elbow Pasta with Sautéed Spinach, Sun dried Tomatoes, Porcini Mushrooms in a Roasted Garlic Parmigiano-Reggiano Cream Sauce
- Caviar Blend Long Grain Rice with Wheat Berries and Spinach
- Coconut Jasmine Rice with Curried Shrimp and Sweet Peas
- Lebanese Tabbouleh
- Broccoli, Cauliflower and Baby Carrot Medley
- Roasted Root Vegetables with Beets, Turnips and Baby Carrots
- Trio of Grilled Seasonal Vegetables - Zucchini, Squash and Peppers
- French Green Beans and Baby Carrots

### **Displayed Entrées - 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
- Mojo Rubbed Chicken with Mango Pico and Grilled Red Onion

### **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**

**\$30 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

**\$31 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 Provençal 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  
Fusilli Pasta Tossed in Olive Oil and Fresh Herbs

Buffet Served with Warm Garlic Bread and Butter



**TEX-MEX BUFFET RECEPTION**

**\$31 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

---

**FOOT HILLS BBQ RECEPTION**

**\$32 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

**\$11 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 \$10 pp**

**Choose (3) for \$13 pp**

- \*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 \$9 pp**

**Choose (3) for \$11 pp**

- \*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** **\$7 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 **\$8 per person**
- Glassware for Tables and Bars **\$4 per person**
- Linen napkins (Black, White or Ivory) **\$0.55 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) **\$325 each**
- (1) Server (1 p/25 Guests when serving Buffet or Stations) **\$250 each**
- (1) TABC Bartenders (1 per 75 guests) **\$275 each**
- (1) Chef (1 required per event) **\$250 each**