



VIP Plated Menus

2022

Three Passed Canapés, a Starter, Entrée * and Dessert

\$105 per person + tax and service charge

*** if you choose Duet Entrée, add \$10 per person**

Menu prices do not include staffing, china, glassware, silverware or napkins.



Butler passed Hors d 'oeuvres

Passed Canapés – Choice of (3)

- *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
- *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
- *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 Pumpnickel 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



PLATED DINNER SUGGESTIONS

STARTERS – please choose (1)

Tamarind Glazed Duck Tamale with Green Papaya and Corn Salsa

Whole Lump Galveston Gulf Crab Cake
With Whole Grain Mustard Remoulade

Pan Seared Sea Scallop-Zucchini Latke
Roasted Red Pepper Coulis

Tasso Ham Triple Cream Tart
Chicory-Pickled Vegetables

Roasted Butternut Squash Soup
Crème Fraîche-Crispy Prosciutto-Pistachio Dust

Fire Roasted Plum Tomato Soup
Basil Oil-Manchego Cheese Straw

Barbequed Currant Glazed Bobwhite Quail with Mesclun and
Veldhuizen Farms Texas Bleu Cheese

Tesuque Village Market Tortilla Soup
Tomatillo and Cilantro

Big Eye Tuna Ceviché
Mango, Cucumber Coconut and Meyers Lime



SALAD SELECTION – please choose (1)

Fennel and Arugula Greens

Honey Crisp Apple-Toasted Hazelnuts-Parma Ham
Honey Hill Farm Honey and Citrus Dressing

Red and Gold Tomato Stack

Dallas Buffalo Mozzarella Company- Fresh Basil-Organic Field Greens, Basil Pesto-
Balsamic Drizzle

Crispy Parmesan Basket

Organic Greens-Balsamic Vinaigrette
Vine Ripened Heirloom Tomatoes-Gold and Red

Steak House Wedge

Tomato-Bermuda Onion-Apple Smoked Bacon
Texas Buttermilk Bleu Cheese Dressing

Organic Baby Greens-Arugula

Marinated Beets-Watercress-Belgium Endive
Warm Goat Cheese Croustade, Balsamic Vinaigrette

Mescaline Endive Salad

Radicchio Cup-Tomato-English Cucumber, Saffron Vinaigrette

Gulf Crab Cake

Whole Grain Mustard Remoulade

Boston Hydro Bib

Broiled Langoustine-Pink Grapefruit, Avocado Mousse-Blood Orange, Saffron
Vinaigrette



ENTRÉE SELECTION

Prime Cut Bone –In Pedernales Rib eye Steak
Spring Asparagus-Sur Crouton
Pink Peppercorn Brandy Mojo

Pan Seared Bastrop Cattle Co. Beef Filet-Pinot Essence
Sweet Pea and Potato Puree
Asparagus-Sautéed Sweet Peppers

Alaskan Halibut-Cast Iron Seared
Fava Bean-Peruvian Potato-Oven Roasted Tomato
Sweet Basil Oil

Wood Grilled Bastrop Cattle Co Filet Mignon & Chicken Fried Maine Lobster Tail
Duchesse Potato-Spinach Creamed Gratin
Béarnaise Sauce

Pan Seared Duck Breast
Spring Asparagus-Sweet Potato-Celery Root “Succotash”
Ancho Chile Drizzle

Stuffed Mercola Farms Range Chicken with Wild Mushroom Mousse
Thyme Madeira Reduction
Cabernet Rice Blend
Baby Long Bean-Piquillo Pepper Bundle

DUET ENTREE'S

Petit Filet & Barolo Braised Short Rib
Sweet Corn Polenta-Cipollini Onions-Rainbow Carrots

Coriander Rubbed Twin Country Dorpers & Young Lamb Rack
Saffron Risotto-Braised Leeks
Fresh Mint Demi glace

Broken Arrow Ranch Boar & Venison Duet
Queso Fresco Corn Potatoes and Spinach Taco



DESSERT SELECTION – choice of (2)

- Molten Valrhona Chocolate Cake Bing Cherry Sauce
- Lemon Torte-Brûlée Crust Raspberry Puree
- Praline Crème Brûlée Ginger Cookie
- Strawberry Frasier Brûlée Sugar Crust
- Tiramisu-Espresso Scented Mascarpone Kahlua Crème Anglaise
- Fresh Berry Tart Crème Anglaise-Guava Drizzle
- Triple Layer Chocolate Mousse Raspberry Coulis
- Apple Walnut Tart Warm Caramel Sauce
- Selection of Five Artisan Cheeses with Dates, Dried Apricots

RENTALS

China and Silverware

\$8 per person

Glassware for Tables and Bars

\$4 per person

Linen napkins (Black, White or Ivory)

\$0.55 each

LINENS *

\$27

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 per 15/20 Guests for plated service	\$250 each
(1) TABC Bartenders	1 per 75/100 guests	\$275 each
(1) Chef	1 per Action Station	\$250 each