



BUFFET MENUS – 2023

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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

\$35 Per person

Green Salads - choice of ONE

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, Peppercini and Lemon Basil Vinaigrette

Side Selections - choice of THREE

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

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 THREE

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

\$29 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

\$30 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
Fussili Pasta Tossed in Olive Oil and Fresh Herbs

Buffet Served with Warm Garlic Bread and Butter



TEX-MEX BUFFET RECEPTION

\$30 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

\$8 per person

Includes 3 Tiny Tacos per person

- *Tequila and Lime Lobster Tacos with Crunchy Slaw, Avocado Cream and Red Caviar *Add \$1pp
- *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 OPTIONS **\$6 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) **\$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**