



## **FAMILY STYLE MENUS – 2023**

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 \$43 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 Bouldes, Semolina Batards  
and Butter Roses**

**PASSED CANAPES - TIER 1**

**Choose (2) for \$11 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 (3) for \$11 pp  
Choose (2) for \$8 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



**SWEETS & TREATS**

Add One Dessert  
Add Two Desserts

**\$5.00 per person**  
**\$7.00 per person**

Carrot Cake with Cream Cheese Icing  
New York Style Cheesecake  
Kentucky Bourbon Chocolate Cake  
German Chocolate Cake  
Italian Cream Cake  
Key Lime Pie

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

**Additional Costs**

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**RENTALS**

China, Glassware, Silverware and Linen napkins

**\$12 per person**

Necessary Platters and Service pieces for FAMILY STYLE DINNER

**\$300.00**

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) Servers (1 p/20 Guests when *servicing plated dinner*)

**\$250 each**

(1) TABC Bartenders (1 per 75/100 guests)

**\$275 each**

(1) Chef (1 per 100 guests)

**\$250 each**