



FINE EUROPEAN CUISINE * IMPECCABLE SERVICE *EXQUISITE RENTALS

SEATED DINNER MENUS – 2023 / 2024

Menus prices include Salad & Entrée

Passed Canapés and Dessert are priced separate

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

Rentals, Linens, Service Staff, Bar/Bar Set up, 9.7 % Service Charge
and State Sales Taxes are additional and not included in menu prices



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 \$5 per person

Arcadian Greens, Julienne Peppers with Citrus Vinaigrette
Whole-Grain Mustard Remoulade

Boston Hydro Bib - Add \$5 per person

Broiled Langoustine, Pink Grapefruit, Avocado Mousse, Mandarin Orange
Saffron Vinaigrette



ENTRÉE SELECTIONS

Chicken Breast Stuffed with Wild Mushroom Mousse	\$40
Coppola Cabernet Demi-Glace Wild Rice Flan, French Baby Green Beans and Sautéed Red Peppers	
8oz Long Braised Short Rib with a Caymus Pinot Essence Demi-Glace	\$44
Whipped Potato Puree, Sautéed Brussel Sprouts & Roasted Globe Tomatoes	
8oz Herb Crusted Beef Tenderloin with Green Peppercorn Cream Sauce	\$44
Dauphine Potato, Grilled Squash, Broccoli and Roasted Globe Tomato	
Beef Tenderloin Stuffed with Garlic Herb Mousse with a Caymus Pinot Demi-Glace	\$46
Dauphine Potato, Grilled Baby Leeks, Baby Carrots and Roasted Globe Tomato	
Baked Salmon with Salmon Mousse and Vegetable Medley Wrapped in Phyllo Pastry	\$44
Lobster Bourbon Sauce Caviar Rice Blend, French Green Beans & Sautéed Red Peppers	
Almond and Herb Crusted Seasonal Line Caught White Fish	\$47
Lemon Caper Butter Sauce Caviar Rice Blend with Grilled Squash, Broccoli and Roasted Globe Tomato	

DUET ENTRÉE SELECTIONS

5oz Filet Mignon and Three Sautéed Tiger Shrimp	\$51
Mushroom Madeira Demi-Glace and Champagne Lemon Beurre Blanc Lobster Mashed Potato, Broccoli, Squash and Roasted Globe Tomato	
Stuffed Chicken with Spinach and Fennel and Chicken Fried Lobster Tail	\$51
Sauce Supreme and Lemon Butter Sauce Caviar Rice Blend, Broccoli, Squash and Roasted Globe Tomato	
5oz Beef Tenderloin with Fried Onions and Stuffed Chicken Breast with Cranberries and Apple	\$49
Green Peppercorn Sauce and Calvados Demi-Glace Mashed Potato, Grilled Squash, Broccoli 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 *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 SELECTION **\$6 per person**

- 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 **\$7 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 with

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 **Plated dinner**) **\$250 each**