



FINE EUROPEAN CUISINE IMPECCABLE SERVICE EXQUISITE RENTALS

Table Displays & Hors d'oeuvres – 2023 & 2024

PAGE 2.....	PASSED CANAPES + HOT & COLD HORS D'OEUVRES
PAGE 3.....	FROM THE GARDEN TABLE DISPLAYS
PAGE 4.....	DIPS & CHIPS TABLE DISPLAYS
PAGE 5.....	HEARTY TABLE DISPLAYS
PAGE 6.....	SEAFOOD TABLE DISPLAYS
PAGE 7.....	RENTALS, LINENS, STAFF

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

We require a minimum of \$30 per person for all menus



PASSED CANAPES

TINY TWO-BITE TACO PASSED DISPLAY – CHOOSE (2) STYLES FROM BELOW \$12 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 \$8pp

Choose (3) for \$12pp

- *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 \$6 pp

Choose (3) for \$9 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 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



FROM THE MARKET TABLE DISPLAYS

Cheese Board	\$9 pp
Imported and Domestic Cheese St. Andre, Aged Wisconsin Cheddar Big Eye Swiss, Ripe Brie, Maytag Bleu Cheese Red Grapes, Fresh Berries, Dried Fruits and Candied Almond Water Crackers, Rustic Baguettes and Lahvosh	
Antipasto Platter	\$10 pp
Fresh Local Mozzarella, Goat Cheeses, Gorgonzola, Marinated Artichoke, Grilled Wild Mushroom, Roasted Garlic, Shallots, Peppers, Asparagus and Tomatoes Prosciutto, Sopressata & Brined Olives Focaccia and Artisan Breads, and Water Crackers	
Grilled Vegetable Platter	\$9 pp
Farm Fresh Grilled Vegetables to include Asparagus, Zucchini, Squash, Portobello Mushroom Jicama, Roma Tomato, Baby Carrot and Spring Onions Served with Homemade Ranch Dip	
Avocado Bar	\$9 pp
Seasonal Avocados Split and Pitted displayed on Lucite Risers Warm Artichoke and Gruyere Cheese Sauce and Smoked Brisket and Cheddar Fondue Toppings to include Sour Cream, Chopped Red Onions, Diced Tomatoes and Crispy Tortilla Strips	
Fruit Presentation	\$9 pp
Fresh Fruit Display made in Accordance with the Season. Includes the Finest Melons and Berries beautifully garnished	
Chilled Soup "Sip" – includes all three Flavors	\$7 pp
<i>Soup Sips Displayed on Lucite Riser Pyramid</i> Seasonal Melon Flavors with Candied Hazelnut Sprinkle Tomato Gazpacho with Fresh Cilantro Garnish Chilled Avocado with Crème Fraîche Froth	



DIPS & CHIPS TABLE DISPLAYS

Chip & Dip Station – choose THREE of the following

\$7 pp

- 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

Bread & Spread Station – choose THREE of the following

\$7 pp

- Cool and Creamy Cucumber Dip
- Spicy Southwest
- Sun Dried Tomato & Garlic
- Herb & Poblano Goat Cheese Dip
- “The Best Ever” Hummus
- All Dips Served with Rustic Baguette, Pita Chips, Lahvosh and Water Crackers

Mediterranean Display

\$8 pp

- “The Best Ever” Hummus
- Tuscan White & Black Bean Spread
- Creamy Curried Cucumber
- Dolmas, Greek Olives and Feta Cheese
- Baby Carrots, Sugar Snaps, Daikon Radish and English Cucumber
- Pita Chip, Assorted Breadsticks, and Lahvosh

Fondue Dips

Choose (1) for \$7pp

Choose (2) for \$10pp

- Parmesan and Artichoke
- Cajun Crab Dip with Roasted Garlic
- Four Cheese and Creamy Spinach
- All Choices are served with Artisan Crackers, Lahvosh & Rustic Baguette

HEARTY TABLE DISPLAYS



Traditional Finger Sandwiches	\$9 pp
Chicken Salad with Currants and Pecans on Croissant Cucumber and Boursin Cream on Hearty White Smoked Ham, Watercress and Chive Butter on Rosemary Bread <i>Includes an Assortment of all of the above</i>	
Cool Cocktail Sandwiches - Mini Cuban "Medianoche" Sandwich's	\$10 pp
Smoked Turkey, Neufchatel, Sliced Mango and Crispy Fried Onions Tuscan Prosciutto with Red Peppers on Focaccia BLT - Pesto Mayo, Apple wood Bacon and Heirloom Tomato <i>Includes an Assortment of all of the above</i>	
DISPLAYED Hot Hors d'oeuvres - Choice of Three	\$10 pp
Coconut Crusted Shrimp with Sweet Thai Chili Sauce Chipotle Chicken Quesadilla with Cilantro Lime Cream Pork Potsticker with Soy and Chive Dipping Sauce Almond Crusted Chicken Tender with Buttermilk Blue Cheese Chicken Cordon Bleu Bite Meatballs in Marinara Sauce Spanikopita Triangles with Baby Spinach and Feta	
Chicken and Beef Skewers – TWO of each per person	\$9 pp
Chicken & Beef Marinated in Curried Coconut Milk Served with Tropical Pico de Gallo and Cool Cucumber Dipping Sauce	
Savory Sticks – ONE of each per person	\$8 pp
Stuffed Pastry Sticks with *Artichoke and Basil Pesto *Chipotle Beef Tenderloin *Smoked Chicken and Spinach Served with Roasted Red Pepper Cream Sauce for Dipping Sauce	



SEAFOOD TABLE DISPLAYS

Sushi Display - 1 Spring Roll & 3 pieces of Sushi Roll per person	\$13 pp
Chicken, Shrimp and Vegetable Rice Paper Spring Rolls California Rolls, Spicy Tuna Roll and Crab with Avocado Roll All served with Pickled Ginger, Wasabi, Peanut Sauce and Sweet Chile Sauce	
Rainbow Salmon Display	\$11 pp
Whole Filet Smoked Salmon Side Served with Tropical Pico de Gallo and Remoulade Sauce, Assorted Crackers and Flat Bread	
Ceviche Display	\$16 pp
Shrimp Ceviche with a Citrus Spritz and Fresh Cilantro Ahi Tuna Ceviche with Coconut, Chives, Lime Spritz and Daikon Radish Bay Scallop Ceviche with Chipotle, Grapefruit and Organic Peppers Displayed in Glass Votives on Lucite Pyramid and served with Plantain Crisp	
Seafood Display - Four Total Pieces Per Person	\$18 pp
Jumbo Peeled Shrimp & Snow Crab Claw Fingers Traditional Cocktail and Cajun Remoulade Sauce Ceviche Oysters on the Half Shell Displayed in Silver Punch Bowls	
<i>Jumbo Shrimp Cocktail and Crab Claws ONLY</i>	\$14 pp
Shrimp Votive Tower - TWO of each per person	\$18 pp
Jumbo Shrimp with Traditional Cocktail Sauce Jumbo Shrimp with Basil Mayo Jumbo Shrimp with Cajun Remoulade Displayed in Glass Votives on a Lucite Pyramid <i>This is one clear vessel serving Jumbo Shrimp Three Ways</i>	



RENTALS

China and Silverware

\$8 per person

Glassware for Tables and Bars

\$5 per person

Linen napkins (Black, White or Ivory)

\$0.95 each

THIRD PARTY RENTALS

- If Client chooses a Third Party Rental Vendor for any china, glassware or silverware there will be a handling fee charged at the below rates.
- This handling fee covers Gils staff locating rentals at venue, setting them up on table tops day of and placing them all back in rented containers at the end of the event.
- Gils Catering is not responsible for lost or broken rented items. It is the responsibility of the client/planner to confirm quantities, delivery and pick up times.

100 people and below: @ \$350

101 - 250 people: \$500

251 people and above: \$750

LINENS - Floor length poly cotton in a variety of colors

\$27 each

- Client is responsible for renting linens to cover all buffet/ bar and beverage tables.
- Menu prices do not include buffet or bar linens.
- Linens can be rented through Gil's Catering at **above price of \$27 each with a \$250 minimum linen order** or client can provide linens from the provider of their 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