



## ACTION STATIONS – 2024

**\$49 Per Person \*** includes one selection from each Tier

Each selection requires at least (1) Chef  
Chefs are priced at \$250 each

* TIER I *	* TIER II *	* TIER III *
PAGES 2 – 3	PAGES 4 – 6	PAGES 7 – 8
CHURRASCARIA STYLE CARVING	GROWN UP GRILLED CHEESE	AVOCADO DISPLAY
TRADITIONAL CARVING	ADULT MAC N' CHEESE	LO MEIN NOODLES
TEXAS ROADHOUSE	PASTA STATION	ELOTE – ROASTED CORN
FLORIBBEAN COAST CUSINE	SOUTHERN LOVE	SMOKED SALMON AND CRAB SALAD
COUNTRY SKILLET GRITS	BACKYARD BURGER TOWER	FARM TO MARKET TABLE
MEDITERRANEAN COAST CUSINE	TEX MEX TACO HOUSE	SHORT PLATE BAR

**\* See Page 8** for additional costs

Rentals, Linens, Service Staff, Bar/Bar Set up, 14.9 % Service Charge  
and State Sales Taxes are additional and not included in menu prices



## **\* TIER I \***

### **CHURRASCARIA STYLE CARVING - CHOICE OF ONE PROTEIN**

All meats are Fire Pit Roasted and Carved On-Site

***2 proteins +\$6pp***

Garlic Studded Beef Sirloin  
Spicy Smoked Jalapeno Sausage  
Bacon Wrapped Chicken Breast  
Parmesan Crusted Pork Loin

All Served with Argentinean Chimichurri Sauce and Soft Cheese Rolls  
Grilled Jumbo Asparagus and Baby Carrots with Lemon Zest  
Brazilian Hearts of Palm with Hothouse Tomatoes and Thin Sliced Vidalia Onions  
Sautéed Makers Mark Portabellini Mushrooms

### **TRADITIONAL CARVING STATION - CHOICE OF ONE PROTEIN**

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 Barbecue Sauce  
Whole Baked Mahi Mahi with Cajun Remoulade

***2 proteins +\$6pp***

Served with  
Soft White and Multigrain Rolls  
Seasonal Vegetable Medley  
Mashed Potatoes with Toppings of  
Sour Cream, Apple Smoked Bacon and Cheddar Cheese

### **TEXAS ROADHOUSE - CHOICE OF ONE PROTEINS**

Texas House Smoked Brisket with Tangy Barbecue Sauce  
Grilled Chicken Breast, Onions, Mushrooms and Jack Cheese Sauce  
Smoked Jalapeno Sausage and Black Pepper Sausage Sautéed with Peppers and Onions  
Served with

***2 proteins +\$6pp***

Horseradish Mashed Potatoes  
Spicy Vinaigrette Cole Slaw  
Sautéed Green Beans and Onions

Relish Tray to Include Julienned Onion, Baby Pickles, Cherry Peppers and Whole Jalapenos  
Cheese Biscuits and Parker House Rolls Included



## **\* TIER I \* CONTINUED**

### **FLORIBBEAN COAST CUISINE – BOTH PROTEINS ARE INCLUDED**

Mojo Rubbed Chicken with Mango Pico and Grilled Red Onion

Sweet & Spicy Guava Rubbed Pork Cutlets with Papaya & Key Lime Salsa

Served with

Coconut Jasmine Rice with Curried Shrimp and Sweet Peas

Gulf Coast Shrimp Ceviche with Roasted Peppers, 3-Citrus Marinade, hint of Coriander

Hearts of Palm Salad with Pineapple, Baby Shallots and Young Tomatoes all

Hand Tossed in Fresh Cilantro Vinaigrette

Banana Coconut Soft Rolls

### **COUNTRY SKILLET GRITS STATION**

White and Yellow Country Style Buttermilk Grits

Your choice of Two Proteins

Brisket Burnt Ends, Cajun Style Shrimp or Pork Belly Burnt Ends

Toppers to include Chopped Scallions and Spicy Texas Chipotle Sauce

Texas Caviar Three Bean Salad

Herbed Biscuit with Churned Butter

### **MEDITERRANEAN COAST CUISINE**

Beef Sirloin, Chicken and Lamb Gyro Kabobs

Marinated in Yogurt, Fresh Rosemary, Spring Garlic and Lemon Zest

Served with Saffron Rice and Roasted Vegetable

Assortment of Olives Displayed with Feta Cheese and Fresh Dolmas

Spicy Garlic Sauce and Creamy Cucumber Tatziki for Dipping Skewers

All accompanied with Lebanese Tabbouleh and Toasted Tahini Hummus

Assortment of Taboon and Grilled Flat Breads



## **\* TIER II \***

### **GROWN UP GRILLED CHEESE - CHEF PREPARED HOT GRIDDLED SANDWICHES**

#### ***Spring & Summer Selections***

\* Smoked Gouda, Honey Crisp Apple, Orange and Red Onion Chutney,  
Crisp Baby Spinach and Cherry Smoked Bacon melted between Sourdough Bread

\* Fresh Texas Mozzarella, Sliced Hothouse Tomatoes and  
Fresh Basil Pesto between Whole Grain Bread

Served with Heirloom Tomato and Texas Grown Watermelon Salad with crumbled Feta Cheese, Fresh Herbs and Citrus Spritz

#### ***Fall & Winter Selections***

\* Creamy Cambozola, Monterrey Jack, Cinnamon & Red Pear Chutney with  
Aged Prosciutto melted between Sour Dough Bread

\* Melted Gruyere and Manchego Cheese with Crispy Onions,  
Heirloom Tomatoes on Toasted Wholegrain Bread

Served with Roasted Tomato Basil Soup and Cumin-Dusted Croutons

### **ADULT MAC N' CHEESE – CHOOSE TWO OF THE FOLLOWING STYLES**

#### ***Carbonara Style***

Ridged Macaroni with Sautéed Pancetta, Fresh Basil Pesto with  
Goat Cheese & White Irish Cheddar Cheese Sauce

#### ***Chef Style***

Gemelli Pasta with House Smoked Brisket  
Becks Blond Cheese Sauce with Manchego and Texas Gold Cheddar

#### ***American Style***

Ridged Macaroni with Fried Chicken Bites, Sweet Green Peas and  
Mountain Valley Cheddar Cheese Sauce

#### ***Italian Style***

Elbow Pasta with Sautéed Spinach, Sun dried Tomatoes, Toasted Pine Nuts,  
Porcini Mushrooms in a Roasted Garlic Parmigiano-Reggiano Cream Sauce



## **\* TIER II \* CONTINUED**

### **PASTA STATION - CHOOSE ONE OF THE FOLLOWING PREPARATIONS**

#### ***Creamy Pecorino Alfredo with***

Blackened Grilled Chicken and Pasta

#### ***Pesto Cream Sauce with***

Sautéed Artichoke Hearts, Baby Spinach, Pine Nuts and Pasta

#### ***Heirloom Tomato Sauce***

Sweet Italian Sausage, Roasted Red Peppers and Pasta

#### ***Creamy Vodka Tomato Sauce with***

Sautéed Shrimp and Scallops tossed in Pasta

Pasta Selection served with:

Chicken Picatta with Roasted Artichokes, Capers and Lemon Butter Sauce

Sautéed Green Beans with Vidalia Onions

Fresh Tossed Caesar Salad or Seasonal Garden Salad

Assorted Bread Sticks and Baguettes

### **SOUTHERN LOVE STATION-CHOOSE ONE**

Your Choice of Fried Chicken (Tenders) N' Waffles with Sage Butter **or**

Miniature Chicken Fried Steak with White Country Gravy

Served with

Personal Tomato Pies – Texas Tomatoes, Fresh Herbs Layered in Flaky Pie Crust  
with Sweet Onions and Local Mozzarella Cheese

Green Bean Casserole with Crispy Fried Onions

Mixed Field Greens with Seasonal Vegetables and Buttermilk Ranch on the Side

Served with Biscuits, Soft Yeast Rolls and Whipped Butter

### **BACKYARD BURGER TOWER -**

House Ground Beef Sliders on Soft White Roll

Chicken Burgers on Soft Wheat Roll

Smoked Jalapeno Sausage Bite

Condiments to top things off with:

Wild Baby Arugula, Grilled Shallots, Sliced Tomatoes, Pickled Pickles and Crispy Onions

Smoked Onion Ketchup, Wasabi Mustard, Fresh Basil Mayo

Spicy Root Vegetable Chips with Creamy Cucumber Dip

### **TEX MEX TACO HOUSE - COOKED TO ORDER IN A GIANT CAST IRON SKILLET**

Beef & Chicken Fajitas with sautéed Peppers

Masa Dusted Grouper Fish or Baked White Fish with Cilantro Vinaigrette Slaw

Charred Tomato Salsa and Spicy Salsa Verde

Crisp Tortilla Chips with Avocado Pico de Gallo

Chipotle Sour Cream Sauce, Fine Diced Onions

Sliced Jalapenos, Crumbled Cotija Cheese and Fresh Lime Wedges

Fresh Corn Tortillas and Wild Confetti Spanish Rice



## **\* TIER III \***

### **AVOCADO DISPLAY - (WE USE "SEASONALLY AVAILABLE" AVOCADOS)**

Whole Avocados Split and Pitted

Displayed on a Clear Lucite Pyramid

Crab, Artichoke and Gruyere Cheese Sauce

Hand Pulled Smoked Brisket and Sharp Cheddar Cheese Sauce

Sour Cream, Chopped Red Onions, Diced Tomatoes and Crispy Red Tortilla Strips

Displayed in Glass Containers

### **LO MEIN NOODLES STATION - SAUTEED IN WOKS**

Lo Mein Noodles and Buckwheat Soba Noodles

Teriyaki Chicken or Flank Steak for an additional \$2pp

Teriyaki and Ginger Sauce

Classic Ponzu Sauce with Cashews

Guests Choice of Add-Ins

Julienned Carrot, Water Chestnuts, Shitake Mushrooms, Bell Peppers, Chopped Peanuts,

Bamboo Shoots, Fresh Mint and Sriracha Sauce

Crispy Vegetable Spring Rolls with Sweet Chili Sauce

### **ROASTED CORN "ELOTE" DISPLAY IN CAST IRON SKILLETS**

Smoked Turkey and Roasted Corn with Tarragon and Pepper Jack Cheese Sauce

Pit Roasted Pork Butt and Roasted Corn with Manchego, Chive and Cilantro Cream Sauce

Toppings Displayed in Miniature Cast Iron Skillets

Caramelized Shallots, Parmesan Cheese, Tortilla Strips and Valentino Sauce



## **\* TIER III \* CONTINUED**

### **SMOKED SALMON AND CRAB SALAD**

Cold Lump Blue Crab Salad with Tarragon and fresh Citrus  
Whole Salmon Display, Sauteed Purple Cabbage and Caper Chimichurri  
Jicama and Tortilla Slaw tossed in Citrus Vinaigrette  
Fried Wontons with Sweet Thai Chile Sauce  
Fresh Seasonal Green Salad with Cilantro Vinaigrette

### **FARM TO MARKET TABLE - DECORATED WITH TEXAS SODAS & CARNIVAL CAULIFLOWER**

Baby Kale Caesar Salad with Toasted Panko Breadcrumbs and Lemon Caesar Dressing  
An Array of Fresh Seasonal Produce and Nuts from Local Texas Farms  
Whole Texas Dates, Baby Carrots with Balsamic Glaze, Assorted Figs, Chappell Hill Salamis, Broccoli with Dried Cherries and Almonds, Pickled Farm Vegetables, Roasted Squash and Salted Harvest Nuts, and Assorted Local Cheeses.

### **SHORT PLATE BAR DISPLAYS – REQUIRES 1 CHEF FOR EACH SELECTION**

#### **Crispy 4" Lobster Tacos \*add \$2pp**

Black Bean Muneta and Tomato Coriander Aoili

#### **Soba Noodle Box**

Sauteed Buckwheat Noodles, Julienned Vegetables, Crispy Vegetable Spring Roll, Displayed in Miniature Noodle Box with Chopsticks

#### **Flank Steak Spanish Tapas on Toast**

Goat Cheese Mousse, Fig Chutney and Red Pepper Chimichurri

#### **Chicken and Waffles**

Buttermilk Waffle Triangle  
Fried Chicken Tender with Pecan Maple Cream

#### **Ahi Tuna Stack**

Sugar Cane Marinated Tuna, Julienned Vegetables, Crispy Wonton with Ginger Red Pepper Chutney

#### **Pinot Braised Short Rib**

Griddled Maytag Bleu Polenta  
Demiglace Reduction Sauce

#### **Wild Mushroom Strudel (V)**

With Arugula and Walnut Pesto

#### **Chicken Picatta**

Sauteed Chicken Breast,  
Baby Nest of Angel Hair Pasta,  
Artichoke, Capers, Chardonnay Butter Sauce



## **\* PASSED CANAPES + ADDITIONAL COSTS \***

**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
- \*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 \$8 pp**  
**Choose (3) for \$12 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 (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 Pumppernickel 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





## **ADDITIONAL COSTS**

### **RENTALS**

China and Silverware

**\$10 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 75/100 guests

**\$275 each**

(1) Chef

1 per Action Station

**\$250 each**