



BUFFET MENUS – 2024

PAGE 2.....	GOLD DINNER BUFFET
PAGE 3.....	TRADITIONAL GILS BUFFET
PAGE 4.....	BUFFET DISPLAYS
PAGE 5.....	ITALIAN BUFFET
PAGE 6.....	TEX-MEX BUFFET & FOOTHILLS BBQ BUFFET
PAGE 7.....	PASSED HORS D'OEUVRES, DESSERTS + 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



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, 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

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

\$33 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 Provencal 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

\$33 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

\$33 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** **\$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 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



DESSERT OPTIONS

\$7 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

\$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 (**at least 1 required per event**)

\$250 each