



ACTION STATIONS – 2024 & 2025

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

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

* TIER I * PAGES 2 – 3	* TIER II * PAGES 4 – 6	* TIER III * 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	TANDORI BISTRO
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, 19.7 % Service Charge and State Sales Taxes are additional and not included in menu prices



* TIER I *

CHURRASCARIA STYLE CARVING - CHOICE OF ONE PROTEIN

2 proteins +\$6pp

All Meats are Fire Pit Roasted and Carved on Site

- 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

2 proteins +\$6pp

- 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 Tropical Pico de Gallo

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 PROTIEN

2 proteins +\$6pp

Relish Tray to Include Julienned Onion, Dill Pickles, Carrot Sticks, Cherry Peppers and Whole Jalapenos

- 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

- Horseradish Mashed Potatoes
- Spicy Vinaigrette Cole Slaw
- Sautéed Green Beans and Onions
- 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
- Hearts of Palm Salad with Red Onion, Baby Shallots and Young Tomatoes all Hand Tossed in Fresh Cilantro Vinaigrette
- Banana Coconut Soft Rolls

COUNTRY SKILLET GRITS STATION

Station includes

- White and Yellow Country Style Buttermilk Grits
- Cucumber, Fresh Tomato and Dill Salad,
- Herbed Biscuit with Churned Butter

Choice of **TWO** Proteins

- Brisket Burnt Ends
- Cajun Style Shrimp
- Pork Belly Burnt Ends

Toppings to includes

- Chopped Scallions & Spicy Texas Chipotle Sauce

MEDITERRANEAN COAST CUISINE

- Beef Sirloin & Chicken Gyro Kabobs
Marinated in Yogurt, Fresh Rosemary, Spring Garlic and Lemon Zest
- Jeweled Saffron Rice with Cranberries
- Fresh Vegetarian Dolmas
- Kalamata Olives displayed with Marinated Feta Cheese
- Creamy Cucumber Tzatziki for Dipping Skewers
- Lebanese Tabbouleh Salad
- Grilled Flat Breads and House made Pita Chips



* TIER II *

GROWN UP GRILLED CHEESE - CHEF PREPARED HOT GRIDDLED SANDWICHES

Choice of TWO sandwiches

- Smoked Gouda, Honey Crisp Apple Chutney, Baby Spinach and Cherry Smoked Bacon melted between Sourdough Bread
- Fresh Texas Mozzarella, Heirloom Tomatoes and Fresh Basil Pesto melted between Whole Grain Bread
- Gruyere and Manchego Cheese with Crispy Onions, Heirloom Tomatoes melted on Toasted Wholegrain Bread
- Aged Cheddar, Applewood Smoked Bacon, Sliced Heirloom Tomato and Arugula melted on Grilled Sourdough
- Provolone and American Cheese melted between Buttery Texas Toast

Choice of ONE Soup or Salad

- Heirloom Tomato and Texas Grown Watermelon Salad with crumbled Feta Cheese, Fresh Herbs and Citrus Spritz
- Gils Signature Tomato Basil Soup and Cumin-Dusted Croutons
- Zesty Chilled Gazpacho (Vegan)

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
- **Santa Fe Style** Bucatini Pasta with Poblano Peppers, Grilled Chicken in a Garlic Cilantro Queso Fresco
- **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

Pasta Selection served with:

- Chicken Picatta with Roasted Artichokes, Capers and Lemon Butter Sauce
- Sautéed Green Beans with Vidalia Onions
- Shingled Caprese Salad with Aged Balsamic Drizzle

Assorted Bread Sticks and Baguettes

SOUTHERN LOVE STATION

Your Choice of **ONE** protein

- Fried Chicken (Tenders) N' Waffles with Sage Butter
- 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
- Homemade Biscuits, Soft Yeast Rolls and Creamy Butter

GOURMET BURGER TOWER

- House Ground Beef Sliders on Brioche Bun
- Chicken Burgers on Soft Wheat Roll
- Smoked Jalapeno Sausage Bite

Condiments to top things off with:

Red Leaf Lettuce, Purple Onions, Sliced Tomatoes, Dill Pickle Spears
Smoked Onion Ketchup, Wasabi Mustard, Fresh Basil Mayo
Spicy Root Vegetable Chips

TEX MEX CHICKEN & BEEF TACO HOUSE - COOKED TO ORDER IN A GIANT CAST IRON SKILLET

- Beef & Chicken Fajitas with sautéed Peppers
- Charred Tomato Salsa and Spicy Salsa Verde
- Crisp Tortilla Chips with Avocado Pico de Gallo
- Chipotle Sour Cream, Fine Diced Onions, Sliced Jalapenos
- Crumbled Cotija Cheese and Fresh Lime Wedges
- Fresh Corn Tortillas
- Cilantro Lime Rice

ADD: Masa Dusted Grouper or Grilled White Fish for Fish Tacos

+ \$6 per person



* TIER III *

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

Whole Avocados Split and Pitted Displayed on a Clear Lucite Pyramid

Warm sauces to include

- Crab, Artichoke and Gruyere Cheese Sauce
- Hand Pulled Smoked Brisket and Sharp Cheddar Cheese Sauce

Toppings to include

- Sour Cream, Chopped Red Onions, Diced Tomatoes
- Crispy Red Tortilla Strips, Salt & Pepper, Cholula Sauce

LO MEIN NOODLES STATION - SAUTEED IN WOKS

Lo Mein Noodles and Buckwheat Soba Noodles with

- Teriyaki Chicken **and** Flank Steak Marinated in Teriyaki and Ginger Sauce
- Orange Seared Shrimp

+ \$5 per person

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

Whole Roasted Corn Ears Shucked on site by Chef

- 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 to include

- Caramelized Shallots, Parmesan Cheese, Tortilla Strips and Valentino Sauce



* TIER III * CONTINUED

FARM TO MARKET TABLE

An Array of Fresh Seasonal Produce and Nuts from Local Texas Farms

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

TANDORI BISTRO

Please Select One Protein

- Tandoori Chicken or Beef Kababs - Grilled Skewers Marinated in Yogurt
- Chicken Tiki Masala - Boneless Cubes of Chicken Cooked in a Zesty Tomato Cream Sauce)
- Beef or Lamb Vindaloo (Cubed Sirloin, Stewed Tomato, Onions & Bell Peppers)

Please Select One Vegan

- Dal Makhani (Spicy Curry Lentils Cooked with Garam Marsala) V, GR
- Channa Masala (Garbanzo Beans Cooked in Ginger, Tomatoes, Onion and Indian Spices) V,
- Saag Paneer (Indian Cheese Cooked in Spinach Sauce) V, GF

Station Served with:

- Vegetable Samosas, Basmati Rice, Nan Bread, Chilled Raita (Cucumber Yogurt Sauce) ,
- Mint and Tamarind Chutneys

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

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)
- 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)
- Charcuterie Cones with Domestic and Imported Cheese, Olives and Bread Twists
- Long Braised Short Rib with Gorgonzola Cream served on Crisp Crostini topped with a light touch of Dehydrated Morrel Mushrooms
- Lump Blue Crab Cake with Caper Aioli
- Smoked Salmon Latkes with Crème Fraiche
- Grilled Shrimp Tostado with Avocado Smash and Cotija Cheese

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
- Caprese Stack, Sliced Tomatoes, Dallas Mozzarella, Fresh Basil on Herb Crostini (V)
- Watermelon and Feta Cheese Skewer with Fresh Mint and Balsamic Drizzle (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
- Grilled Peach Crostini with Whipped Ricotta and Local Honey



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

**Labor is priced for up to a (5) hour event. If event hours are longer additional staff charges will apply*