



BUFFET MENUS – 2024 & 2025

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Rentals, Table Linens, Service Staff, Bar/Bar Set up, 19.7% 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
- Cucumber & Tomato Salad with Apple Cider Vinegar and Fresh Dill
- 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 Romaine, Feta Cheese, Olives, Pepperoncini and Lemon Basil Vinaigrette

Side Selections - choice of THREE

- Whipped Potatoes Loaded with Bacon, Cheddar Cheese and Chives
- Herbed New Potato with Rosemary
- Whipped Yukon Mashed Potato
- Italian Mac 'N Cheese with Sautéed Spinach, Sun dried Tomatoes, Toasted Pine Nuts, Porcini Mushrooms in a Roasted Garlic Parmigiano-Reggiano Cream Sauce
- Pasta Primavera with Roasted Vegetables and Pesto Cream Sauce
- Buttered Saffron Orzo Pasta
- Caviar Blend Long Grain Rice with Wheat Berries and Spinach
- Cheesy Au Gratin Potatoes - thinly sliced potatoes baked in a rich and creamy Cheddar cheese
- Broccoli, Cauliflower and Baby Carrot Medley
- Roasted Root Vegetables, Beets, Turnips and Baby Carrots
- Trio of Grilled Seasonal Vegetables
- French Green Beans and Baby Carrots

Entrées - choice of TWO

- Chicken Parmesan with Plum Tomato Marinara and Melted Provolone
- Chicken Piccata with Artichokes and Capers in a Lemon White Wine Sauce
- Chicken Marsala with Porcini Mushrooms and Caymus Demi Glace
- Rancher's Ribeye Steak with Hatch Green Chili Sauce
- Grilled Flank Steak with Natural Au Ju
- Pan Seared Salmon with Caper Chimichurri
- Roasted Pork Loin with a Raspberry Chipotle Sauce

Buffet Served with Warm Dinner Rolls and Butter



TRADITIONAL GILS BUFFET

\$41 per person

*** THIS MENU 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
- 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 Romaine, Feta Cheese, Olives, Pepperoncini, Tomato and Lemon Basil Vinaigrette
- Broccoli Crunch Salad, Sun Dried Cranberries, Pepito's, Grated Cheddar, Bermuda Onion, Herb Vinaigrette

Side Selections - choice of THREE

- Whipped Potatoes Loaded with Bacon, Cheddar Cheese and Chives
- Herbed New Potato with Rosemary
- Whipped Yukon Mashed Potato
- Italian Mac 'N Cheese with Sautéed Spinach, Sun dried Tomatoes, Toasted Pine Nuts, Porcini Mushrooms in a Roasted Garlic Parmigiano-Reggiano Cream Sauce
- Pasta Primavera with Roasted Vegetables and Pesto Cream Sauce
- Buttered Saffron Orzo Pasta
- Caviar Blend Long Grain Rice with Wheat Berries and Spinach
- Cheesy Au Gratin Potatoes - thinly sliced potatoes baked in a rich and creamy Cheddar cheese
- Broccoli, Cauliflower and Baby Carrot Medley
- Roasted Root Vegetables I Beets, Turnips and Baby Carrots
- Trio of Grilled Seasonal Vegetables
- French Green Beans and Baby Carrots
- Grilled Asparagus and Fancy Carrots with Lemon Zest (Served room temp)

Displayed Entrées - 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
- Chicken Marsala with Porcini Mushrooms and Caymus Demi Glace

Traditional Carving - choice of ONE

- Mesquite Smoked Whole King Salmon with Southwest Remoulade
- Slow Roasted Herb Crusted Sirloin with Whipped Horseradish Cream
- House Smoked Texas Brisket with House Barbeque Sauce
- Roasted Pork Loin with Mango and Apple Chutney

Buffet Served with Dinner Rolls and Butter



BUFFET DISPLAYS

\$31 per person

Chip & Dip Station – choice of THREE Dips

Served with House Made Tri Color Tortilla Chips

- 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

Fondue Dip & Grilled Vegetables

- 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 – Choice of THREE

- Smoked Turkey, Neufchatel, Sliced Mango and Crispy Fried Onions on French Bread
- Tuscan Prosciutto with Red Peppers & Basil on Focaccia
- BLT - Turkey Breast, Pesto Mayo, Applewood Bacon, Plum Tomato on Sourdough Bread
- Gil's Famous Chicken Salad, Dried Cherries, Toasted Pecans on Buttery Croissant
- Chicago Style Beef with Giardiniera Slaw on Local Focaccia
- Chicken & Beef Marinated in Curried Coconut Milk

Chicken & Beef Skewers – TWO of each per person

- Chicken & Beef Marinated in Curried Coconut Milk
Served with Tropical Pico de Gallo & 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 Shaved Almonds
- Trio of Zucchini, Broccoli, Red Bell Peppers
- Buttered Cauliflower & Baby Carrots
- Brussel Sprouts with Bacon and Vidalia Onions

Entrée - choice of ONE

- Golden Baked Lasagna with Bolognese Sauce
- Three Cheese Tortellini with Lobster Brandy Sauce
- Italian Sausage, Bell Peppers and zesty Marinara Sauce
- Chicken Provencal with Artichokes and Tomatoes in a Brandied Cream Sauce
- Shrimp Scampi with Elephant Garlic, Basil Fleurettes and Campari Tomatoes
- Chicken Parmesan with Plum Tomato Marinara and Melted Provolone
- Chicken Piccata with Artichokes and Capers in a Lemon White Wine Sauce
- Chicken Marsala with Porcini Mushrooms and Caymus Demi Glace

Pasta Selection - choice of one

- Bowtie Pasta with Creamy Alfredo Sauce
- Penne Pasta with Smooth Marinara Sauce
- Fussili Pasta Tossed in Olive Oil and Fresh Herbs
- Margherita Bucatini with Fresh Basil in a Vodka Tomato Sauce

Buffet Served with Warm Garlic Bread and Butter



TEX-MEX BUFFET RECEPTION

\$35 Per Person

Tex-Mex Buffet served with

- Fresh Tortilla Chips
- Hatch Chile Salsa
- Mild Salsa Verde
- Avocado Pico De Gallo
- Cilantro Sour Cream

Sides - choice of THREE

- Tossed Greens with Black Bean & Corn, Cherry Tomatoes and a Lime Vinaigrette, Crunchy Tortilla Strips
- Refried Beans with Fresh Oaxaca Cheese
- Borracho Beans with Sautéed Bacon & Jalapenos
- Southwestern Black Beans
- Lime Cilantro Rice
- Jicama Cole Slaw with Cilantro Vinaigrette

Entrees - choice of two

- Marinated and Grilled Skirt Steak Fajitas* with Sautéed Onions and Peppers – *large Skillet*
- Fire Grilled Chicken Breast Fajitas* with Sautéed Onions and Peppers – *large Skillet*
- Chicken Monterey with Creamy Jalapeno Jack Sauce and Fresh Pico de Gallo
- 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 Jicama Slaw
- Cilantro and Lime Marinated Grilled Shrimp

* Fajita selection served with Corn and Flour Tortillas



FOOT HILLS BBQ RECEPTION

\$33 Per Person

Foot Hills Buffet Served with

- Pickled Jalapenos
- Vidalia Onion Slices
- Dill Pickles
- Carrot Sticks
- Parker House Rolls, Soft White Rolls and Creamery Butter

Sides - choice of three

- Tossed Field Greens with Seasonal Vegetables, Served with Ranch & Vinaigrette Dressings
- Crisp Country Coleslaw with Apple Cider Vinegar
- Potato Salad with Bacon and Chives
- Gratin Potatoes with Manchego and Pepper Jack Cheese
- Sautéed Green Beans with Peppers and Onions
- Ranch Style Campfire Beans with Black Pepper Sausage
- American Macaroni and Cheese with Cheddar and Panko Crust

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

Kids Meals -Choice of ONE

\$15 per Child
Kids are 3 – 10 years old

- Chicken Tenders, Mac n' Cheese and Fresh Fruit
- Butter Pasta and Broccoli with Parmesan Cheese
- Mini Corn Dogs with Tater Tots



PASSED CANAPES + DESSERT OPTIONS

TINY TWO-BITE TACO PASSED DISPLAY – CHOOSE (2) 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 I

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)
- 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 II

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



DESSERT OPTIONS choice of TWO alternating \$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 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 \$300 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 <i>serving Buffet or Stations</i>)	\$250 each
(1) TABC Bartenders (1 per 75 guests)	\$275 each
(1) Chef (at least 1 required per event)	\$250 each

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