



## **FAMILY STYLE MENUS – 2024 & 2025**

All dinner buffets include Iced Tea and Coffee

China, Glassware, Silverware, Linens, Service Staff, Bar/Bar Set up and Taxes are additional and **not** included in Buffet prices.

**PAGE 2..... SALADS, SIDES & ENTREES**

**PAGE 3..... PASSED HORS D'OEUVRES**

**PAGE 4..... RENTALS/STAFF/LINEN PRICES**

Rentals, Linens, Service Staff, Bar/Bar Set up, 19.7 % Service Charge and State Sales Taxes are additional and not included in menu prices



**Your choice of: (1) Salads, (2) Entrees and (2) Sides**

**\$45 per person**

**SALAD SELECTIONS - Choose one**

Southwest Caesar Salad

Heart of Romaine Wedge-Bell Peppers-Chili Dusted Croutons Shaved Parmesan Reggiano

Crisp Baby Spinach

Vidalia Onion-Candied Pecan-Grape Tomato-Crispy Pancetta and Champaign Vinaigrette

Organic Field Greens

Dallas Bleu Cheese, Bosc Pear, Spicy Texas Walnuts and Dried Cherry and Balsamic Vinaigrette

Shingled Red and Gold Tomatoes

Wild Baby Greens, Asparagus Spears and Creamy Vinaigrette

Caprese Salad with Ciliegene Mozzarella, Heirloom Tomatoes, Wild Baby Arugula, Basil Pesto and Balsamic Drizzle

**ENTRÉE SELECTIONS – Choose two**

- Wild Mushroom Stuffed Chicken Breast with Pinot and Demi Reduction
- Marinated and Grilled Flank Steak with Green Peppercorn Sauce
- Baked Farfalle Pasta with Hot Italian Sausage and Fire Roasted Heirloom Marinara
- Sliced Pork Loin with Raspberry and Chipotle Glaze
- Blackened Grouper with Lemon and Parsley Aioli
- Chicken Breast Piccata with Artichokes and Caper Butter
- Ranchers Steak Rib-Eye with Sautéed Peppers and Pepper Jack and Green Chili Sauce

**SIDE SELECTIONS – choose two**

- Herb Roasted New Potatoes
- Adult Macaroni and Cheese - ***Choose your Flavor***
  - Traditional Cheddar, Smoked Gouda or Gruyere & Parmesan
- Wild Cabernet Rice Blend
- Mashed Potatoes with Chives and Cheddar
- Sautéed Baby Green Beans and Baby Carrots
- Roasted Brussel Sprouts and Cauliflower

**All Meals served with Whole Grain Boullles, Semolina Batards  
and Butter Roses**



**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)
- 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
- \*Baby Brie on Pumpernickel 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**

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**RENTALS**

China and Silverware	\$8 per person
Glassware for Tables and Bars	\$5 per person
Linen napkins (Black, White or Ivory)	\$0.95 each
<b>Family Style Platters</b>	<b>\$375 flat</b>

**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/15-20 Guests when <i>serving Plated or Family Style</i> )	\$250 each
(1) TABC Bartenders (1 per 75 guests)	\$275 each
(1) Chef (at least 1 required per event)	\$250 each