



BUFFET LUNCH MENUS – 2024

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Rentals, Linens, Service Staff, Dessert, Bar/Bar Set up (if applicable),
19.7 % Service Charge and State Sales Taxes are additional
and **not** included in menu prices.



GOLD BUFFET RECEPTION

\$32.95 Per person

Green Salads - choice of Two

- 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 Two

- 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
- *Minnesota Wild Rice Mix
- 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 Champagne Butter Sauce
- Herb Roasted Chicken Breast with a Garlic and White Wine Cream 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



SILVER BUFFET RECEPTION

\$31 Per person

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 and Tomato Salad with Fresh Dill

Tossed Garden Salad with Seasonal Vegetables, Served with Ranch and Vinaigrette Dressings

Southwest Caesar with Red Peppers, Chili Dusted Croutons and Shaved Parmesan

Mediterranean Salad with Feta Cheese, Olives, Pepperoncini and Lemon Basil Vinaigrette

Side Selection - Choice of One

Rosemary Roasted New Potatoes

Smashed Yukon Potatoes

Fusilli Pasta with Fire Roasted Vegetables in a Creamy Pesto Sauce

Ginger and Lemon Scented Rice Pilaf

Vegetable Selection - Choice of One

Buttered French Green Beans with Sautéed Purple Onion

Vegetable Medley of Squash, Zucchini, Peppers and Purple Onions

Broccoli, Cauliflower and Baby Carrot Medley

Entrée Selections-Choice of One

Raspberry and Chipotle Glazed Pork Loin with Pan Gravy

Stuffed Chicken Asiago with Tomato Vodka Sauce

Two Hearts Chicken with Hearts of Palm and Artichoke Hearts in a Swiss Cream Sauce

Rancher's Ribeye Steak with Green Chili Sauce

Served with Fresh Warm Rolls and Creamery Butter



TRADITIONAL GILS BUFFET

\$34.95 per person

*** THIS MENUS REQUIRES (1) CHEF TO CARVE MEAT.**

Chef is \$225.00

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 Two

- 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 Chardonnay Cream Sauce
- Two Hearts Chicken with Hearts of Palm and Artichoke Hearts in a Swiss Cream 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

\$31 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

\$32.95 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
Fusilli Pasta Tossed in Olive Oil and Fresh Herbs

Buffet Served with Warm Garlic Bread and Butter



TEX-MEX BUFFET RECEPTION

\$32.95 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 + ADDITIONAL COSTS

PASSED Canapés - Select TWO choices from the list below **\$6 per person**

- 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
- Lump Blue Crab Cake with Caper Aioli
- Spanakopita (phyllo dough stuffed with spinach and feta cheese) (V)
- Beef Tenderloin, Roasted Red Pepper & Boursin Cheese on Crostini
- Applewood Smoked Bacon-Wrapped Scallop

ADDITIONAL COSTS

RENTALS

\$10 per person

China, Glassware, Silverware, Table Top and Server Equipment.

*Everything you need to eat and drink when serving **BUFFET** lunch*

LINENS *

\$27 each

Guest tables, Cocktail Tables, Buffet/Food Stations, Bars, Cake, DJ, Sign in, Gift table

** Client or Venue is responsible for renting linens to cover all buffet/ bar and beverage tables. Menu prices do not include linens. Linens can be rented through Gil's at the above listed prices or through a linen provider of your choice.*

LABOR

(1) Service Director	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	1 required per event	\$250 each

DESSERT OPTIONS **\$6.50 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