



FINE EUROPEAN CUISINE * IMPECCABLE SERVICE * EXQUISITE RENTALS

SEATED DINNER MENUS – 2024 & 2025

Menus prices include Salad & Entrée

Passed Canapés and Dessert are priced separate

PAGE 2..... SALADS
PAGE 3..... ENTREES + DUET ENTREES
PAGE 4..... PASSED CANAPES + DESSERTS + 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



SALAD SELECTIONS – Choice of ONE

Southwest Caesar Wedge

Julienne Bell Peppers, Chili Dusted Crouton and Shaved Parmesan,
Chipotle Caesar Dressing

Crisp Baby Spinach

Candied Texas Pecans, Tomato, Watermelon Radish, Apple Smoked Bacon
Sesame Cracker and Champagne Vinaigrette

Organic Field Greens

Dallas Blue Cheese, Seasonal Pears, Radicchio Cup, Spiced Walnuts
Sesame Cracker and Dried Cherry Vinaigrette

Caprese Salad

Wild Baby Arugula, Ciliegene Mozzarella, Texas Heirloom Tomatoes
First Press Olive Oil, Balsamic Drizzle, Smoked Sea Salt and Cracked Black Pepper

Mediterranean Salad

Chopped Romaine, Feta Cheese, Kalamata Olive, Grape Tomato, Pepperoncini
Lemon Caper Vinaigrette and Sesame Lahvosh Cracker

Steak House Baby Berg

Baby Iceberg, Diced Tomato, Apple-Smoked Bacon, Crumbled Blue Cheese
Buttermilk Bleu Cheese Dressing

Organic Baby Greens & Arugula

Marinated Beets, Watercress, Belgium Endive, Goat Cheese Croustade
Dried Cherry and Balsamic Vinaigrette

Gulf Crab Cake - Add \$5 per person

Arcadian Greens, Julienne Peppers with Citrus Vinaigrette
Whole-Grain Mustard Remoulade

Boston Hydro Bib - Add \$5 per person

Broiled Lobster, Pink Grapefruit, Avocado Mousse, Mandarin Orange
Saffron Vinaigrette



ENTRÉE SELECTION

Chicken Breast Stuffed with Wild Mushroom Mousse	\$45
Pan Seared Chicken Picatta Artichoke and Caper Champagne Beurre Blanc	\$41
8oz Long Braised Short Rib with a Caymus Pinot Essence Demi-Glace	\$48
8oz Herb Crusted Beef Tenderloin with Green Peppercorn Cream Sauce	\$48
Beef Tenderloin Stuffed with Garlic Herb Mousse with a Caymus Pinot Demi-Glace	\$50
Pan Seared Salmon with Salmon Mousse and Vegetable Medley Wrapped in Phyllo Pastry	\$45
Lemon Herbed Salmon Filet Caravella Limoncello Butter Sauce	\$44
Almond and Herb Crusted Seasonal White Fish Caper Chimichurri Cream Sauce	MTK

DUET ENTRÉE

5oz Filet Mignon & Three Sautéed Tiger Shrimp	\$59
Stuffed Chicken with Spinach and Fennel & Chicken Fried Lobster Tail	\$59
5oz Beef Tenderloin with Caymus Pinot Demi-Glace & Pan Seared Chicken Picatta	\$59
Herb Crusted Beef Tenderloin & Chicken Fried Lobster Tail	\$65

VEGETABLES

- Heir Covert & Sautéed Red Peppers
- Poached Baby Carrots & Seared Globe Tomato
- Sautéed Brussel Sprouts & Roasted Globe Tomatoes
- Grilled Squash, Broccoli & Roasted Globe Tomato
- Grilled and Soy Glazed Bok Choy
- Charred Jumbo Asparagus & Glazed Carrot

STARCH

- Wild Rice Flan
- Nest of Angel Hair Pasta with Garlic Aioli
- Caviar Rice Blend with Spinach and Dried Cranberries
- Three Cheese Potato Au Gratin
- Smoked Gouda Mac n' Cheese
- Dauphine Potato
- Loaded Mashed Potatoes
- Oven Roasted Red Potatoes with Rosemary & Cracked Pepper
- Whipped Garlic Potatoes
- Sweet Pea and Potato Puree
- Mini Baked Potato with Butter, Cheese & Chive
- Lobster Mashed Potatoes

add \$4 pp

**** Entrées can be customized, so please just let us know if you have something specific in mind ****



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 \$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)
- Grilled Peach Crostini with Whipped Ricotta and Local Honey



DESSERT SELECTION **\$7 per each**

- Soft Center Chocolate Cake with Bing Cherry Sauce
- Lemon Torte-Brûlée Crust with Raspberry Puree
- Praline Crème Brûlée, Ginger Cookie and Raspberry Coulis
- Almond Tuille with Fresh Berries and Romanoff Sauce and Raspberry Drizzle
- Tiramisu-Espresso Scented Mascarpone with Kahlua Crème Anglaise
- Fresh Berry Tart with Crème Anglaise-Guava Drizzle
- Triple Layer Chocolate Mousse with Raspberry Coulis
- Apple Tart with Warm Caramel Sauce

ADDITIONAL COSTS

RENTALS

- China and Silverware **\$9 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 \$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) Servers (1 p/20 Guests when **servicing plated dinner**) **\$250 each**
- (1) TABC Bartenders (1 per 75/100 guests) **\$275 each**
- (1) Chef (1 per 100 guests **Plated dinner**) **\$250 each**

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