



FINE EUROPEAN CUISINE    IMPECCABLE SERVICE    EXQUISITE RENTALS

## Table Displays & Hors d'oeuvres – 2024 & 2025

PAGE 2.....	PASSED CANAPES + HOT & COLD HORS D'OEUVRES
PAGE 3.....	FROM THE GARDEN TABLE DISPLAYS
PAGE 4.....	DIPS & CHIPS TABLE DISPLAYS
PAGE 5.....	HEARTY TABLE DISPLAYS
PAGE 6.....	SEAFOOD TABLE DISPLAYS
PAGE 7.....	RENTALS, LINENS, STAFF

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

***We require a minimum of \$30 per person for all menus***



## PASSED CANAPES

**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 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
- Watermelon and Feta Cheese Skewer with Fresh Mint and Balsamic Drizzle
- 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



## **FROM THE MARKET TABLE DISPLAYS**

<b>Artisan Cheese Board</b>	\$9 pp
<ul style="list-style-type: none"><li>• Imported and Domestic Cheese</li><li>• St. Andre, Aged Wisconsin Cheddar</li><li>• Big Eye Swiss, Ripe Brie, Maytag Bleu Cheese</li><li>• Red Grapes, Fresh Berries, Dried Fruits and Candied Almond</li><li>• Water Crackers, Rustic Baguettes and Lahvosh</li></ul>	
<b>Antipasto Platter</b>	\$10 pp
<ul style="list-style-type: none"><li>• Fresh Local Mozzarella, Goat Cheeses, Gorgonzola,</li><li>• Marinated Artichoke, Grilled Wild Mushroom,</li><li>• Roasted Garlic, Shallots, Peppers, Asparagus and Tomatoes</li><li>• Prosciutto, Sopressata &amp; Brined Olives</li><li>• Focaccia and Artisan Breads, and Water Crackers</li></ul>	
<b>Grilled Vegetable Platter</b>	\$9 pp
<ul style="list-style-type: none"><li>• Farm Fresh Grilled Vegetables to include</li><li>• Asparagus, Zucchini, Squash, Portobello Mushroom</li><li>• Jicama, Roma Tomato, Baby Carrot and Spring Onions</li><li>• Served with Homemade Ranch Dip</li></ul>	
<b>Avocado Bar</b>	\$9 pp
<ul style="list-style-type: none"><li>• Seasonal Avocados Split and Pitted displayed on Lucite Risers</li><li>• Warm Artichoke and Gruyere Cheese Sauce</li><li>• Smoked Brisket and Cheddar Fondue</li><li>• Toppings include Sour Cream, Red Onions, Diced Tomatoes and Crispy Tortilla Strips</li></ul>	
<b>Fruit Presentation</b>	\$9 pp
<ul style="list-style-type: none"><li>• Fresh Fruit Display made in Accordance with the Season.</li><li>• Includes the Finest Melons and Berries beautifully garnished</li></ul>	
<b>Chilled Soup "Sip" – includes all three Flavors</b>	\$7 pp
<i>Soup Sips Displayed on Lucite Riser Pyramid</i>	
<ul style="list-style-type: none"><li>• Seasonal Melon Flavors with Candied Hazelnut Sprinkle</li><li>• Tomato Gazpacho with Fresh Cilantro Garnish</li><li>• Chilled Avocado with Crème Fraîche Froth</li></ul>	



## **DIPS & CHIPS TABLE DISPLAYS**

### **Chip & Dip Station – choose THREE of the following**

\$7 pp

Served with 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

### **Bread & Spread Station – choose THREE of the following**

\$7 pp

All Dips Served with Rustic Baguette, Pita Chips, Lahvosh and Water Crackers

- Cool and Creamy Cucumber Dip
- Spicy Southwest
- Sun Dried Tomato & Garlic
- Herb & Poblano Goat Cheese Dip
- Toasted Tahini Hummus

### **Mediterranean Display**

\$9 pp

- Kalamata Olives and Green Olives
- Marinated Feta Cheese drizzled with EVOO and Fresh Herbs
- Fresh Dolmas with Creamy Cucumber Tzatziki
- Lebanese Tabbouleh
- Toasted Tahini Hummus
- Baby Carrots, Sugar Snaps, Daikon Radish and English Cucumber
- Grilled Flat Breads and House made Pita Chips

### **Fondue Dips**

Choose (1) for \$7pp

Choose (2) for \$10pp

- Parmesan and Artichoke
- Cajun Crab Dip with Roasted Garlic
- Four Cheese and Creamy Spinach

All Choices are served with Artisan Crackers, Lahvosh & Rustic Baguette



## **HEARTY TABLE DISPLAYS**

- Traditional Tea Sandwiches – choice of THREE** \$9 pp
- Chicken Salad with Currants and Pecans on Croissant
  - Cucumber and Boursin Cream on Hearty White
  - Smoked Ham, Watercress and Chive Butter on Rosemary Bread
  - Pimento Cheese on Pepperidge Farm White Bread triangles
  - Sliced Turkey, Raspberry Jam and aged Brie on Pumpnickel Rye
- Cool Cocktail Sandwiches - choice of THREE** \$10 pp
- Smoked Turkey, Neufchatel, Sliced Mango and Crispy Fried Onions on French Baguette
  - 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
- DISPLAYED Hot Hors d'oeuvres - Choice of THREE** \$10 pp
- Coconut Crusted Shrimp with Sweet Thai Chili Sauce
  - Chipotle Chicken Quesadilla with Cilantro Lime Cream
  - Pork Potsticker with Soy and Chive Dipping Sauce
  - Almond Crusted Chicken Tender with Buttermilk Blue Cheese
  - Chicken Cordon Bleu Bite
  - Handrolled Thai Meatballs with Ponzu and Chili Sauce
  - Spanikopita Triangles with Baby Spinach and Feta
- Chicken and Beef Skewers – TWO of each per person** \$9 pp
- Chicken & Beef Skewers Marinated in Coconut Milk
- Served with Tropical Pico de Gallo and Cool Cumber Dipping Sauce
- Stuffed Pastry Savory Sticks – ONE of each per person** \$10 pp
- Artichoke and Basil Pesto
  - Chipotle Beef Tenderloin
  - Smoked Chicken and Spinach
- Served with Roasted Red Pepper Cream Sauce for Dipping Sauce



## **SEAFOOD TABLE DISPLAYS**

**Sushi Display - 1 Spring Roll & 3 pieces of Sushi Roll per person** \$15 pp

- Chicken, Shrimp and Vegetable Rice Paper Spring Rolls
- California Rolls, Spicy Tuna Roll and Crab with Avocado Roll

All served with Pickled Ginger, Wasabi, Peanut Sauce and Sweet Chile Sauce

**Rainbow Salmon Display** \$13 pp

- Whole Filet Smoked Salmon Side  
Served with Caper Remoulade Sauce  
Garlic Crostini

**Ceviche Display** \$16 pp

- Shrimp Ceviche with a Citrus Spritz and Fresh Cilantro
- Ahi Tuna Ceviche with Coconut, Chives, Lime Spritz and Daikon Radish
- Bay Scallop Ceviche with Chipotle, Grapefruit and Organic Peppers

Displayed in Glass Votives on Lucite Pyramid and served with Plantain Crisp

**Seafood Display** \$30 pp

- Jumbo Peeled Shrimp (3 per person)
- Snow Crab Claw Fingers (2 per person )
- Shrimp Ceviche with a Citrus Spritz and Fresh Cilantro
- Oysters on the Half Shell (2) per person

Served with Traditional Cocktail Sauce, Cajun Remoulade Sauce and Lemon Wedges

**Jumbo Shrimp Cocktail and Crab Claws ONLY** \$15 pp

- Jumbo Peeled Shrimp (3 per person)
- Snow Crab Claws per person (2) Per person

Served with Traditional Cocktail Sauce, Cajun Remoulade Sauce and Lemon Wedges

**Shrimp Votive Tower** \$24 pp

- Jumbo Shrimp with Traditional Cocktail Sauce (3 per person)
- Jumbo Shrimp with Cajun Remoulade (3 per person)

Displayed in Glass Votives on a Lucite Pyramid



**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 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 <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