



DISPLAYS

Gourmet Cheese Board

A Selection of Domestic and Imported Cheeses
With Assorted Chutneys and Stone Fruit Marmalades
Plum Grapes, Dried Tropical Fruits, Pistachios
Lavosh Crackers, Black Pepper Bread, Water Crackers and Sliced Baguettes
\$4.00 per person

Grilled Vegetable Display

Farm Fresh Grilled Vegetables
Asparagus, Zucchini, Squash, Portobello Mushrooms
Jicama, Roma Tomatoes, Carrots and Spring Onions
\$3.50 per person

Antipasto Display

Fresh Local Mozzarella, Goat Cheeses & Gorgonzola
With Marinated Artichokes, Grilled Wild Mushrooms, Roasted Garlic and Shallots,
Prosciutto, Sopressata and Mortadella, Roasted Peppers and Asparagus
Roasted Tomatoes and Olives, Focaccia and Artisan Breads
\$5.50 per person

Blue Cheese and Walnut Spread

Served with Crisp Garden Vegetable Sticks
\$60.00 for small display
\$125.00 for large display

Raspberry Triple Cream Brie

Served with Sliced French Bread and Crackers
\$80.00 for small wheel
\$175.00 for large wheel



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Fondue Dips

Aged Parmesan and Artichoke
Cajun Crab Dip with Roasted Garlic
Four-Cheese and Creamy Spinach
Served with Artisan Crackers and Lavosh
\$95.00 Choice of one to serve 30-40 Guests

Chilled Soup "Sips"

Choice of Three Chilled Soup Sips Displayed on Lucite Risers
Beetroot & Apple
Melon Crunch
Tomato Gazpacho
Chilled Avocado and Crème Fraiche
Chilled Pea and Wild Mint
\$7.00 per person

Sushi Display

Rice Paper Vegetable Spring Rolls
Avocado Sushi Rolls and California Crab Rolls
Colorful Shrimp Chips
With Pickled Ginger, Wasabi, Sweet Thai and Soy Dipping Sauces
\$8.00 per person for three pieces total per person

Rainbow Salmon Display

Whole Side of Smoked Salmon
Covered with Fresh Tropical Pico de Gallo
Served with Assorted Crackers and Flat Breads
\$375.00 per side

Fresh Seasonal Fruit Display

Our Seasonal Fruit Display is cut into bite size pieces for an elegant addition to your buffet. Choose from modern white platter, or filled glass vases to enhance your function.
\$4.50 per person



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Chips and Dip Station

Tri Color Tortilla Chips with Choice of:
Traditional Salsa Rojo or Verde. Pico De Gallo, Avocado Pico, Mango Pico,
Chili con Queso or Charred Tomato and Jalapeno Salsa

\$2.75 per person

Sliced Baguette, Lavosh and Assorted Crackers with:
Cool Cucumber Dip, Spicy Southwest Dip, Sun Dried Tomato Dip,
Garlic and Herb Dip or Poblano and Goat Cheese Dip.

\$3.50 per person

Mediterranean Display

Stuffed Grape Leaves, A Selection of Olives
“The Best Ever” Hummus and Three Dips:
Tuscan White Bean, Black Bean and Curry Cucumber
Baby Carrots, Sugar Snaps, Daikon Radishes, English Cucumbers, Asparagus,
with Pita Chips and Breadsticks

\$6.00 per person

Traditional Finger Sandwiches

Chicken Salad with Currants
Tuna Salad with Fresh Dill
Cucumber and Boursin
French Radish, Butter and Sea Salt
Smoked Ham and Watercress with Chive Butter

\$75.00 for 50 or \$125.00 for 100

Cool Cocktail Sandwiches

Petite Croque Monsieur
Mini Cuban or Medianoche Sandwich
Smoked Turkey, Neufchatel, Mango and Crispy Fried Onion
Tuscan Prosciutto and Red Pepper on Foccacia
Turkey BLT with Pesto Mayo, Applewood Bacon and Heirloom Tomato

\$100.00 for 50 or \$175.00 for 100



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Grilled Chicken or Beef Tenderloin Skewer Display

with Mango Pico de Gallo
and a Cool Cucumber Dipping Sauce
\$4.00 per person for two pieces

Savory Sticks

Stuffed Pastry Sticks Filled with:

Artichoke and Basil Pesto

Chipotle Beef Tenderloin

Smoked Chicken and Spinach

\$6.00 per person for one of each

Ceviche Display

Bowls Set in Crushed Ice

Shrimp Ceviche with Citrus, Cilantro and Chiles

Tuna Ceviche with Coconut, Chives, Limes and Radish

Bay Scallop Ceviche with Chipotle, Grapefruit and Pepper

Served with Plantains, Toasted Corn and Pico de Gallo

\$12.00 per person

Seafood

Silver Punch Bowls

Jumbo Shrimp and Snow Crab Claws

Classic Cocktail and Cajun Remoulade Sauces

Four Total Pieces Per Person

\$9.00 per person

Shrimp Votive Tower

Displayed in "Votives" on Lucite Risers

Traditional Shrimp Cocktail with Spicy Cocktail Sauce

Pesto Shrimp

Chipotle Shrimp with Southwest Remoulade

\$15.00 per person

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