



GIL'S

ELEGANT CATERING

FINE EUROPEAN CUISINE IMPECCABLE SERVICE EXQUISITE RENTALS

*Gil's Elegant Catering
has delivered innovative food presentations, creative cocktails
and exemplary service for nearly 30 years.*

*Our goal at Gil's Elegant Catering
is to make certain that your event is a distinct reflection of
your personality.*

*No matter what type of event you are hosting, our award winning
culinary chefs will create custom menus for any occasion.*

*We are proud to cater our irresistible food at more than 70 venues in
Dallas and Fort Worth as well as private residences and corporate offices.*

*With our stylish food and flawless service
you can feel confident that you have chosen one of the
finest caterers in Dallas!*

Follow your taste buds to Gil's Elegant Catering and I promise you will love every bite!



Passed CANAPÈS

Choose (2) for \$4pp
Choose (3) for \$6pp

Smoked Chicken Pistachio Mousse-Dried Apricots-Spring Onions
Belgian Endive Petal-Danish Blue Cheese-Caramelized Bosc Pear Chutney
Mini Lobster "Club"
Smoked Salmon Pops
Stuffed Citrus-Herb Boursin Mousse Plum Tomatoes
Parma Ham-Asparagus Bruschetta-Roasted Garlic Aioli
Chipotle Rubbed Pork Tenderloin-Sweet Potato Pancake-Honey Butter
Masa Shortbread-Spicy Chicken Salad-Charred Tomato Salsa
Roasted Beef Tenderloin Croustade-Boursin-Roasted Red Pepper
Fingerling Potato-Texas Goat Cheese-Smoked Ham
Baby Brie-Rhubschlagel Triangle-Cabernet Grapes
Sesame Crusted Ahi Tuna-Sugar Cane Skewer
Honeydew-Cantaloupe-Watermelon Shooter-Mint Reduction
Sesame Ginger Shortbread-Crème Fraîche-Wasabi Tobiko
Lemongrass Beef Tenderloin Skewer-Cucumber Peanut Sauce

Displayed HOT HORS D'OEUVRES

Choose (2) for \$3pp
Choose (3) for \$4pp

Coconut Crusted Shrimp-Sweet Thai Chili Sauce
Roasted Beef Tenderloin-Wild Mushroom-Goat Cheese Empanada
Vanilla Bean Grilled Sea Scallops wrapped in Apple Smoked Bacon
Crispy Vegetable Spring Roll-Sweet Thai Sauce
Lump Crab Cake-Smoked Onion Cajun Remoulade
Lacquered Short Rib Bite-Pickled Onion
Cremini Mushroom Cigar-Ginger Chive Remoulade
Almond Crusted Chicken Tender-Buttermilk Blue Cheese
Boursin Stuffed Baby Artichoke-Chive Mayo
Chipotle Chicken Quesadilla-Cilantro Lime Cream
Blue Cheese Tator Tot-Roasted Red Pepper Mayo
Blue Cheese-Caramelized Apple Pecan Parcel



TABLE PRESENTATIONS

Cheese Board	\$4 pp
Imported-Domestic Cheese St. Andre, Aged Wisconsin Cheddar Big Eye Swiss, Ripe Brie, Maytag Bleu Cheese Red Grapes, Fresh Berries, Dried Fruits and Candied Almond Water Crackers, Rustic Baguettes and Lahvosh	
Grilled Vegetable Platter	\$4 pp
Farm Fresh Grilled Vegetables Asparagus, Zucchini, Squash, Portobello Mushroom Jicama, Roma Tomato, Baby Carrot and Spring Onions	
Antipasto Platter	\$5 pp
Fresh Local Mozzarella, Goat Cheeses, Gorgonzola, Marinated Artichoke, Grilled Wild Mushroom, Roasted Garlic, Shallot, Prosciutto, Sopressata Roasted Pepper, Asparagus, Roasted Tomato and Brined Olives Focaccia and Artisan Breads and Water Crackers	
Blue Cheese-Walnut Spread	\$60 Small \$125 Large
Danish Blue Cheese Mousse with Roasted Walnuts Crisp Garden Vegetable Sticks	
Raspberry Brie	\$80 Small \$175 Large
Triple Cream Brie Wrapped in Puff Pastry with Layered Raspberry Preserve Served with French Bread and Water Cracker	
Fondue Dip	Choose (1) for \$4pp Choose (2) for \$6pp
Parmesan and Artichoke Cajun Crab Dip with Roasted Garlic Four Cheese and Creamy Spinach All Choices are served with Artisan Crackers, Lahvosh and Rustic Baguette	
Fruit Presentation	\$4.5 pp
Fresh Fruit Display made in Accordance with the Season. Includes the Finest Melons and Berries Beautifully Garnished	



TABLE PRESENTATIONS (CONT)

Sushi Display - 1 Spring Roll & 2 pieces of California Roll	\$8 pp
Chicken, Shrimp and Vegetable Rice Paper Spring Rolls California Rolls-Spicy Tuna and Crab with Avocado All served with Pickled Ginger, Wasabi, Peanut Sauce and Sweet Chile Sauce	
Rainbow Salmon Display	\$8 pp
Whole Filet Smoked Salmon Side Served With Tropical Pico de Gallo and Remoulade Sauce Assorted Crackers and Flat Bread	
Ceviche Display	\$12 pp
Displayed in Glass Votives on Lucite Pyramid 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 All served with Plantain Crisp	
Seafood Display - Four Total Pieces Per Person	\$9 pp
Jumbo Peeled Shrimp and Snow Crab Claw Fingers Traditional Cocktail and Cajun Remoulade Sauce Displayed in Silver Punch Bowls	
Shrimp Votive Tower	\$15 pp
Jumbo Shrimp with Traditional Cocktail Sauce Jumbo Shrimp with Basil Mayo Jumbo Shrimp with Cajun Remoulade Displayed in Glass Votives on a Lucite Pyramid <i>This is one Clear Vessel serving Jumbo Shrimp Three Ways</i>	
Chilled Soup "Sip" - includes all three Flavors	\$7 pp
<i>Soup Sips Displayed on Lucite Riser Pyramid</i> Seasonal Melon Flavors with Candied Hazelnut Sprinkle Tomato Gazpacho with Fresh Cilantro Garnish Chilled Avocado with Crème Fraîche Froth	
Savory Sticks - one of each per person	\$6 pp
Stuffed Pastry Sticks with Artichoke and Basil Pesto Chipotle Beef Tenderloin Smoked Chicken and Spinach Roasted Red Pepper Cream Sauce for Dipping Sauce	



TABLE PRESENTATIONS (cont)

Chip and Dip Station – choose three of the following	\$3 pp
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	
Bread and Spread Station – choose three of the following	\$3.5 pp
Cool and Creamy Cucumber Dip	
Spicy Southwest	
Sun Dried Tomato & Garlic	
Herb & Poblano Goat Cheese Dip	
All Dips Served with Rustic Baguette, Lahvosh and Water Crackers	
Mediterranean Station	\$6 pp
“The Best Ever” Hummus	
Tuscan White & Black Bean Spread	
Creamy Curried Cucumber	
Stuffed Grape Leaves, Greek Olives and Feta,	
Baby Carrots, Sugar Snaps, Daikon Radish and English Cucumber	
Pita Chip, Assorted Breadsticks and Lahvosh	
Traditional Finger Sandwiches	\$4 pp
Chicken Salad with Currants and Pecans on Croissant	
Cucumber and Boursin Cream on Hearty White	
French Radish, Butter and Sea Salt on Sour Dough	
Smoked Ham, Watercress and Chive Butter on Rosemary Bread	
<i>Includes an Assortment of the above</i>	
Cool Cocktail Sandwiches - Mini Cuban “Medianoche” Sandwich’s	\$4 pp
Smoked Turkey, Neufchatel, Sliced Mango and Crispy Fried Onions	
Tuscan Prosciutto with Red Peppers on Focaccia	
Turkey BLT, Pesto Mayo, Applewood Bacon and Heirloom Tomato	
<i>Includes an Assortment of the above</i>	
Chicken and Beef Skewers – two of each per person	\$4pp
Chicken and Beef Marinated in Curried Coconut Milk	
Served with Tropical Pico de Gallo and Cool Cucumber Dipping Sauce	



EXHIBITION PREPERATION - Stations

Prices are based on Three or More Stations for Meal Period

Each station requires at least (1) Chef

Chefs are priced at \$175 each

Fresh Approach to local & Organic Produce – choose three salads \$8 pp

*Baby Arugula Caprese

Organic Beefsteak Tomatoes Local Dallas Mozzarella, Balsamic Drizzle

First Press Olive Oil

-Steak House Wedge

Organic Tomatoes, Bermuda Onion, Apple Smoked Bacon

Buttermilk Bleu Cheese Dressing

Crisp Baby Spinach

Red Onion, Candied Pecan and Crispy Prosciutto

Champagne Vinaigrette

Southwest Caesar

Piquillo Peppers, Romaine Hearts, Chili Dusted Crouton

Shaved Parmesan and Caesar Dressing

Organic Mescaline and Endive Salad

Radicchio Cup, English Cucumber and Kalamata Olive

Saffron Vinaigrette

All served with Cheese Biscuit Bites

Avocado Bar \$7 pp

Whole Hass Avocados Split and Pitted and Displayed on Rock Salt

Sour Cream, Chipotle Cream Sauce, Cheddar Cheese

Grated Pepper Jack, Chopped Onions, Diced Tomatoes,

Cilantro and Crispy Red Tortilla Strips

Chopped Salad Martini - Served in a stemless martini glass \$8 pp

Romaine-Organic Field Greens-Iceberg Lettuce

Buttermilk Ranch, Balsamic Vinaigrette and Classic Caesar Dressing

Condiments Displayed in Giant Martini Glasses

Poached Mini Shrimp, Mesquite Grilled Chicken,

Parmesan and American Cheeses

Red & Green Bell Pepper Confetti

Crisp Bacon, Chopped Tomato and Baby Croutons

Gourmet Grilled Cheese \$7 pp

Chef prepared Grilled Sandwiches

Vermont Cheddar, Provolone, Jalapeno Jack and American Cheese

Beefsteak Tomato and Apple Smoked Bacon

Mango and Apple Chutney and Fresh Avocado Spread

Rosemary, Multigrain and Sourdough Bread

Tomato Basil Soup with Ancho Croutons or Gazpacho Shots

1001 MacArthur Boulevard

Grand Prairie, TX 75050

P. 972-237-0353

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EXHIBITION PREPERATION – Stations (cont)

Churrascaria Style Carving

All meats are Fire Pit Roasted and Carved off of Large Skewers

Spicy Smoked Sausage

Garlic Studded Sirloin

Bacon Wrapped Chicken Breast

Parmesan Crusted Pork Loin

All Served with Argentinean Chimichurri Sauce and Soft Cheese Rolls

Grilled Jumbo Asparagus with Lemon Zest and Brazilian Hearts of Palm

Fresh and Local Mozzarella and Sautéed Mushrooms in Jack Daniels Sauce

Choose (1) for \$12pp

Choose (2) for \$14pp

Choose (3) for \$16pp

Carving Station

Slow Roasted Herb Crusted Sirloin-Horseradish Cream

Roasted Pork Loin with Mango & Apple Chutney

Mesquite Smoked Whole King Salmon with Southwest Remoulade

House Smoked Brisket with Spicy Barbeque Sauce

Whole Baked Mahi Mahi with Cajun Remoulade

Served with

Walnut Scallion French Rolls

Seasoned Vegetable Medley

Mashed Potatoes with Toppings of

Sour Cream, Apple Smoked Bacon, Snipped Chive

Cheddar Cheese and Whipped Butter

Choose (1) for \$9 pp

Choose (2) for \$12 pp

Choose (3) for \$16 pp

The Bavarian Grille – Choose Two of the following

Dunkel" Beer-Simmered Bratwurst with Grilled Spring Onions

Grilled Bratwurst with Sautéed Onions

Curry Sauce and Whole Mustard Cream served with the Brats

Jaeger Schnitzel made with Chicken or Pork in a Creamy Mushroom Sauce

Entrees Served with Warm Herbed Potato Salad,

Braised Red Cabbage Sauerkraut and Brown Bread.

\$10 pp

TEXAS ROADHOUSE – Choose Two Proteins & Two Sides

Texas Grown Hand Cut Brisket with House Made Barbeque Sauce

Grilled Chicken Breast, Onions, Mushrooms and Jack Cheese Sauce

Slow-Cooked Pork Sandwich and Barbeque Sauce on Parker House Roll

Bleu Cheese and Bacon Potato Salad

Spicy Vinaigrette Cole Slaw

Backyard Chili

Sautéed Green Beans

Campfire Baked Beans

Cheese Biscuits and Cornbread included with all Entrees

\$10 pp

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EXHIBITION PREPERATION – Stations (cont)

Floribbean Coast Cuisine “Cha-Cha-Cha”	\$9 pp
Mojo Rubbed Chicken with Mango Pico and Grilled Red Onion Sweet & Spicy Guava Rubbed Pork Cutlets with Papaya & Key Lime Salsa Coconut Jasmine Rice with Curried Shrimp and Sweet Peas OR Golden Paella with Chorizo and Chicken Hearts of Palm Salad with Papaya, Baby Shallots and Young Tomatoes all Hand Tossed in A Fresh Cilantro Vinaigrette Banana & Coconut Soft Rolls	
Tandoori Bistro	\$9 pp
Tandoori Chicken Marinated in Ginger, Cumin and Masala Potato and Pea Samosas with Tamarind and Mint Chutney Basmati Rice with a touch of Curry Palak Paneer (Creamy Spinach with Cubed Ricotta, Turmeric and Coriander) All Served with Naan Bread	
Mediterranean Coast Cuisine	\$10 pp
Organic Chicken & Beef Shish Kabobs Marinated in Yogurt, Fresh Rosemary, Spring Garlic and Lemon Zest then Skewered & Grilled with Seasonal and Local Vegetables Spicy Garlic Sauce and Tatziki for Dipping Skewers All accompanied with Lebanese Tabbouleh, Assorted Olive Display Spring Toasted Tahini Hummus for accenting an Assortment of Taboon Bread	
Southeast Asian Station	\$8.5 pp
Vietnamese Chicken with Lemon Grass & Ginger Plum Sauce served in Crisp Iceberg Lettuce Cup Chicken, Shrimp and Vegetable Rice Paper Spring Roll Sweet Thai Sauce and Spicy Peanut Sauce Bean Sprout, Cilantro Leaves, Julienne Carrots, Red Onion Chopped Peanuts and Lime Wedges Green Tea Soba Noodle Salad with Toasted Sesame Seeds Served in Asian To-Go Containers with Chopsticks	
Hearty Skewer Station	\$10 pp
Organic Chicken, Angus Sirloin and Jumbo Shrimp Skewers Sautéed at Station with Dipping Sauce Spicy Steak Sauce, Teriyaki Glaze and Sweet Barbeque Sauce Marinated Vegetable Salad and Blue Cheese Potato Salad	



EXHIBITION PREPERATION – Stations (cont)

Pasta Station - Choose Two of the following Sauces	\$9 pp
Classic Alfredo	
Pesto Cream	
Organic Tomato Vodka Sauce	
Plum Tomato Marinara	
Bowtie & Penne Pasta tossed with Hot Italian sausage, Poached Baby Shrimp, Grilled Chicken, Primavera Vegetables, Sautéed Red Peppers, Onions and Mushrooms	
Adult Mac n' Cheese – Choose Two of the following preparations	\$ 9 pp
Carbonara Style Ridged Macaroni with Sautéed Pancetta Asiago & White Irish Cheddar	
South America Style Organic Fussili Pasta with Little Neck Clams and Baby Scallops Apple Smoked Bacon, Toasted Bread Crumbs, Parmesan and Fontina Cheese	
American Style Ridged Macaroni with Diced Pit Ham, Green Peas Mountain Valley Cheddar Cheese	
Italian Style Elbow Pasta with Sautéed Spinach, Sun dried Tomatoes, Toasted Pine Nuts and Porcini Mushrooms Roasted Garlic Parmigiano-Reggiano Cream Sauce	
Risotto Station - Sautéed to Order	\$9 pp
Grilled Chicken, Italian Sausage and Poached Shrimp Sun-Dried Tomato, Grilled Asparagus, Wild Mushroom and Parmesan Cheese.	
Displayed on Platters Fresh Local Mozzarella, Goat Cheeses, Gorgonzola, Marinated Artichoke Grilled Wild Mushroom, Roasted Garlic, Shallot, Prosciutto, Sopressata, Roasted Peppers, Asparagus, Roasted Tomatoes, and Briny Olives Sun-Dried Tomato Tapenades Focaccia, Artisan Bread and Water Crackers	
Eloté Station - Roasted Corn Shucked and Sautéed in Cast Iron Skillets	\$8 pp
Pulled Pork & Smoked Turkey Lime Cilantro Cream, Chipotle Mayonnaise, Parmesan Cheese Cheddar Cheese, Valentino Sauce and Sweet Peppers	
Crab and Corn Cake Station – Sautéed to order	\$11 pp
Lump Crab Cakes with Spicy Chipotle Remoulade Smoked Ham Corn Cakes with Black Bean Sauce Jicama Tortilla Slaw Tossed in Lime Vinaigrette Fresh Garden Salad with Cilantro Vinaigrette	



EXHIBITION PREPERATION – Stations (cont)

Tex Mex Fajita Station - Cooked to order in a seasoned Cast Iron Skillet Beef and Chicken Fajitas Charred Tomato Salsa and Salsa Verde Crisp Tortilla Chips with Avocado Pico de Gallo Lime Sour Cream, Shredded Cheddar, Fresh Cilantro Charred Jalapeno, Lime Wedge Corn and Flour Tortillas Spanish Rice	\$9 pp
SANTA FE TACO HOUSE Masa Dusted Tilapia Rotisserie Shredded Chicken Seared Jalapenos, Cheddar Cheese and Shredded Poblano Cabbage Slaw Smokey Chipotle Mayo, Hatch Chile Salsa and Traditional Verde Avocado Pico de Gallo Multi Colored Corn and Flour Tortillas	\$12 pp
Backyard Burger Station Mini Kobe Burger Arugula and Local Blue Cheese Mayo Smoked Jalapeno Sausage Bites Towering Root Vegetable Chips Toasted Onion Dip, Creamy Bacon Cheddar Dip and Cool Cucumber Dip	\$10 pp
Sunset Breakfast - Choose two types of Baked Quiche Muffins Caramelized Onion, Apple Smoked Bacon and Gruyere Cheese Sautéed Spinach, Roasted Red Peppers, Mushrooms and Swiss Cheese Andouille Sausage, Crawfish Tails and Pepper Jack Cheese All Served with Grilled Jalapeno Sausage Yukon Gold Hash Brown Gratin Fresh Fruit Tart and Mini Chocolate Éclair	\$8 pp
SHORT PLATE BARS - Small Plates Assembled by Chefs at "Bars" Crispy Lobster Tacos Black Bean Muneta with Tomato Coriander Aioli "Chicken and Waffles" Buttermilk Waffle Triangle & Fried Chicken Bite and Apple Sage Reduction Masa Crusted Chicken Bite Piquillo Pepper and Avocado Butter Ahi Stack with Sugar Cane Marinated Tuna Crispy Wonton and Ginger and Red Pepper Chutney Pinot Braised Short Ribs Griddled Maytag Bleu Polenta, Grilled Scallion and Roasted Tomato Mini Meatloaf Muffin Lobster Mashed Potatoes with Asparagus Tips and Red Pepper Bundle	\$6 each selection



AFTER HOURS FUN

Mini Passed Burgers	\$6 pp
Kobe Cheese Burgers with Bacon Chicken Burgers with Bacon, Swiss and Avocado Butter	
Passed French Fry Cones	\$3 pp
Shoestring Potato Fries-Kosher Salt-Smoked Onion Ketchup Passed on Lucite Trays in Monogrammed Stamped Cones	
Spicy Nacho Bar	\$5 pp
Tri-Colored Tortilla Chips Santa Fe Style Ground Beef Diced Tomatoes, Onions, Pickled Jalapenos, Traditional Queso and Sour Cream	
Taquito Bar	\$5 pp
Organic Fresh Eggs Snipped Chives, New Potatoes and Smoked Gouda Fresh Scrambled Eggs Apple Smoked Bacon and Cheddar Cheese Rolled in Flour Tortillas with Hatch Chile Salsa-Salsa Verde-Mild Picante Sauce	
Popcorn Bar – Choice of Four Flavors	\$4 pp
Kettle Corn Caramel Corn White Cheddar Traditional Pop Watermelon Cherry-Confetti Blueberry Displayed in a Collection of Clear Vases	
Good Night-Sweet	\$3 pp
Warm Chocolate Chip Cookies and Tall Shooters of Cold Milk Passed as Guest Depart for the Evening	
Good Night-Savory	\$4 pp
Mini Kobe Burgers and Tator Tots with Ketchup Packaged in small White Castle Bags Passed as Guest Depart for the Evening	



"SWEET TREATS"

Cupcake Station	\$ 6 pp
Iced Vanilla, Strawberry and Chocolate Cupcake Sprinkles, Mini M&Ms, Butterfinger Candied Pecan and Toasted Coconut	
Passed Individual Milk Cartons	\$1 pp
Cheesecake Lollipops	\$22 per doz
White or Dark Chocolate Dipped Cheesecake Bite Rolled in Nuts, Sprinkles, Toasted Coconut and Jimmies	
Mini French Pastries	\$18 per doz
Mini Chocolate Éclairs, Chocolate Dipped Strawberries Mixed Berry Tarts, Lemon Pies, Lime Tarts and Truffles	
Stuffed Chocolate Dipped Strawberries	\$30 per doz
Stuffed with your choice of Crème Brûlée or Cheesecake	
Mini Crème Brûlée	\$28 per doz
Shortcake Buffet	\$8 per doz
Angel Food Cake, Shortcake, Pound Cake and Shortcake Cookies Sweetened Whipped Cream, White Chocolate Mascarpone Lemon Curd, Toasted Almonds, Cashew Praline Caramel, Chocolate and Raspberry Sauces	
Hot Chocolate Station	\$4 pp
Cream Based Hot Chocolate Toasted Coconut, Mini Marshmallow Shaved Dark Chocolate, Candied Orange Peels Peppermint and Cinnamon Sticks Nutmeg and Whipped Cream	

Please inquire for a Full list of Whole Cakes & Pies



HOSTED BARS- HOURLY PACKAGES

This offers the benefit of unlimited service of Liquor, Beer, Wine, Champagne, Bottled Waters and Soft Drinks for a stated continuous period of time for your guests. The package further allows the event host a clear ending number for their budget. Please also inquire about consumption bars.

Beer, Wine & Champagne

Imported & Domestic Beer

California Wines & House Champagne

One	(1) Hour	\$10.00 per person
Two	(2) Hours	\$16.00 per person
Three	(3) Hours	\$19.00 per person
Four	(4) Hours	\$22.00 per person

Full Bar – Premium Brands

Monopolawa & Smirnoff Vodkas

Jim Beam, Gilby's Gin

Castillo Rum, Scorsby's Scotch and Sauza Tequila

Imported & Domestic Beers and California Wines

House Champagne

One	(1) Hour	\$12.00 per person
Two	(2) Hours	\$19.00 per person
Three	(3) Hours	\$23.00 per person
Four	(4) Hours	\$28.00 per person

Full Bar – SUPER Premium Brands

Absolut & Stolichnaya

Tanqueray, J&B or Dewar's White Label Scotch

Crown Royal, Jack Daniels

Bacardi Silver, Cuervo Gold

Domestic & Imported Beer, California Wines

House Champagne

One	(1) Hour	\$14.00 per person
Two	(2) Hours	\$22.00 per person
Three	(3) Hours	\$28.00 per person
Four	(4) Hours	\$33.00 per person

One Bar per 100 guests
An additional bar is subject to a \$350.00 set-up fee
One Bar Tender per 100 guests.
Bartenders are charged at \$175 each



SPECIALTY BEVERAGE STATIONS

The following prices are for adding these specialty bars to existing packages. They must be purchased for the same length of time as your bar package.

MARTINI BAR

The Classic Martini
The Vodka-tini
Cosmopolitan
Lemon Drop Martini
Green Apple-tini
Chocolate Martini

One (1) Hour	\$6.00 per person
Two (2) Hours	\$8.00 per person
Three (3) Hours	\$9.00 per person
Four (4) Hours	\$10.00 per person

MOJITO BAR - Mojitos Made to Fresh Order with

Rum, Fresh Squeezed Lime Juice
Pure Cane Sugar and Club Soda

One (1) Hour	\$4.00 per person
Two (2) Hours	\$5.00 per person
Three (3) Hours	\$6.00 per person
Four (4) Hours	\$7.00 per person

CORDIAL COFFEE BAR

Godiva-Irish-Bailey's, Tuscan and Jamaican Coffee
Sugar Swizzle Sticks, Whipped Cream, Cinnamon
Shaved Chocolate and Candied Orange Peel

One (1) Hour	\$7.00 per person
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SANGRIA BAR

White and Red Sangria Displayed in Tall Clear Vases
With Peaches, Blackberries, Raspberries
Strawberries and Blueberries

One (1) Hour	\$6.00 per person
Two (2) Hours	\$8.00 per person
Three (3) Hours	\$9.00 per person
Four (4) Hours	\$10.00 per person