



Weekend Lunch Buffet

Saturday 12 PM – 4 PM (Lunch Served By 1 PM)

Sunday 1 PM – 5 PM (Lunch Served by 2 PM)

Choice of 2 Entrees

(Additional Entree \$1.50 per person)

- Tender Braised Beef
- Beef Stroganoff w/Egg Noodles
- Pepper Steak w/Wild Rice
- Apple & Sage Sausage w/ Caramel Onions & Sweet Corn
- Swedish Meatballs w/Egg Noodles (Beef or Turkey)
- Chicken or Veal Parmesan
- Chicken or Veal Scaloppini
- Herb Baked Chicken
- Boneless Seasoned Baked Chicken Breast
- Chicken Ala King with Puff Pastry
- Texas Style B.B.Q. Chicken
- Coconut Crusted Chicken Breast w/ Spicy Orange Sauce
Or Honey Mustard Sauce Dipping Sauce
- Baked Tilapia w/ Garlic Dill Butter
- Deep Fried Tilapia
- Roast Pork Loin w/Pineapple Honey, Dijon Glaze or Gravy
- Smoked Ham w/Pineapple Honey Topping
- Smoked Pork Loin w/Apple Bourbon Sauce
- Quiche (Choice of Cheese, Ham or Italian Sausage and any
Vegetable in a Fluffy Egg Souffle)
- Frittata (Choice of Cheese, Ham or Italian Sausage and any
Vegetable in a Fluffy Egg Souffle)
- Italian Sausage w/Sauteed Peppers & Onions
- Smoked Polish Kielbasa & Sauerkraut
- Stuffed Cabbage
- Eggplant Parmesan
- Stuffed Green Peppers (+.25 per person)
- Fried Chicken (+.25 per person)
- Chicken Piccata (+.75 per person)
- Chicken Supreme Boneless Filet w/Parmesan Sauce &
Sauteed Mushrooms (+.75 per person)
- Roasted Salmon w/Sundried Tomato Cream (Market Price)

Choice of 1 Pasta

(Additional Pasta \$.75 per person)

Note: All pastas are vegetarian

- Rustic Macaroni & Cheese
- Gnocchi w/Creamy Tomato Sauce
- Mostaccioli w/Fresh Basil Red Sauce (Add Meatballs +.50 per person)
- Linguini w/ Fresh Basil Pesto
- Three Cheese Lasagna
- Three Cheese Lasagna w/Fresh Spinach
- Vegetable Three Cheese Lasagna
- Fettuccini Alfredo (+.50 per person)
- Gluten Free Spaghetti w/ Sun Dried Tomato and Basil Cream

Parties Include

- Tossed Salad w/Asst. Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/Dip
- Fresh Fruit Tray
- Asst. Relishes & Cold Salads
- Fresh Baked Rolls & Butter
- Coffee, Hot Tea, Milk

Choice of 1 Vegetable

(Additional Vegetable .50 per person)

- Green Beans Almondine
- Green Beans w/ Bacon and Roasted Garlic
- Honey Glazed Carrots
- Buttered Corn
- Roasted Brussel Sprouts
- Peas & Sauteed Mushrooms
- Green and Yellow Beans with Carrots
- Key Largo Mix (Yellow and Orange Carrots, Red Peppers
& Green Beans)
- Southern California Mix (Cauliflower, Broccoli & Carrots)
- Steamed Broccoli (Cheddar Sauce Served on Side)
- Asparagus w/Lemon Butter Sauce (+.25 per person)

Choice of 1 Potato

(Additional Potato .50 per person)

- Whipped Potatoes
- Buttered Redskins (Sour Cream on Side)
- Oven Roasted Rosemary Potatoes
- Parsley Seasoned Potatoes
- Cheesy Cheddar Potatoes
- Smashed Potatoes (Roasted Garlic Optional)
- Smashed Potatoes w/Horseradish & Butter
- Roasted Anna Potatoes
- Roasted Sweet Potatoes (Cinnamon Sugar Glaze Optional)
- Southwestern Style Or Wild Rice
- Potato Pancake w/ Sour Cream (+.25)

Sweets

- Chocolate Covered Strawberries \$1.00 Each
- Fresh Baked Chocolate Chip Cookies \$1.25 Each

Punch & Beverages

(Approximately 50 servings per punch bowl)

| | |
|---|---------|
| Unspiked Punch | \$40.00 |
| Spiked Punch | \$50.00 |
| Fuzzy Navel (Peach Schnapps & Orange Juice) | \$55.00 |
| Mimosa (Champagne & Orange Juice) | \$55.00 |
| Raspberry Champagne Punch | \$60.00 |
| Pop (per pitcher) | \$ 5.00 |
| Beer (per pitcher) | \$10.00 |
| Wine (per carafe) | \$17.95 |

Bar Available

- 4 Hour Open Bar (includes Sodas, Juices, Beer, Wine and
Mixed Drinks) - \$6.00 per person
- 4 Hour Unlimited Soda Pop - \$1.00 per person

Prices

\$17.95 per person
Thursday Evening Shower \$15.95
Add 18% Service Charge & 6% tax to total bill

11-2017

No credit cards or out of state checks accepted. Final guest count is due four days prior to event. Final menu selections due ten days prior to event. Due to Health Department recommendations and insurance regulations, No food from the buffet is allowed to leave the premises. Menu Subject to change. www.gazebobanquets.com



Soup and Croissant Light Lunch

Saturday 12 PM – 4 PM (Lunch Served By 1 PM)

Sunday 1 PM – 5 PM (Lunch Served by 2 PM)

Choice of One

- Chicken Salad Croissant
- Smoked Ham & Cheddar Croissant
- Sliced Smoked Turkey Croissant
- Tuna Salad Croissant

Choice of One Soup

- Cream of Broccoli and Cheddar
- Chicken Noodle
- Cream of Tomato
- Southwest Tortilla
- Chicken Tortilla
- Vegetable Soup
- Chili (+.25)

Punch/Bar Availability

(Approximately 50 servings Per Punch Bowl)

| | |
|---|---------|
| Unspiked Punch | \$40.00 |
| Spiked Punch | \$50.00 |
| Fuzzy Navel (Peach Schnapps & Orange Juice) | \$55.00 |
| Mimosa (Champagne & Orange Juice) | \$55.00 |
| Raspberry Champagne Punch | \$60.00 |
| Pop (per pitcher) | \$ 5.00 |
| Beer (per pitcher) | \$10.00 |
| Wine (by carafe) | \$17.95 |

Prices

\$15.95 per person

Add 18% Service Charge & 6% tax to Total Bill

Parties Include

- Vegetable Tray w/Dip
- Fresh Fruit Tray
- Condiments
- Tossed Salad with Assorted Dressings
- Coffee, Hot Tea, Milk

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Soup and Salad Light Lunch

Saturday 12 PM – 4 PM (Lunch Served By 1 PM)
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Choice of One Salad

Grilled Chicken Caesar Salad

(Crisp Romaine, Tossed with Caesar Dressing, Croutons, Grilled Chicken & Fresh Grated Parmesan)

Classic Italian Antipasto Salad

(Sliced Genoa Salami, Pepperoni, Smoked Ham, Mild Capicola, Pepperoncini, Italian Green Olives, Artichoke Hearts, Provolone Cheese on Top of Fresh Mixed Greens)

Oriental Chicken Salad

(Fresh Greens Tossed in a Tasty Oriental Vinaigrette and Topped with Crispy Noodle, Toasted Almonds, Mandarin Oranges and Crispy Golden Chicken)

Punch/Bar Availability

(Approximately 50 servings per punch bowl)

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| Fuzzy Navel (Peach Schnapps & Orange Juice) | \$55.00 |
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Prices

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Add 18% Service Charge & 6% tax to Total Bill

Choice of One Soup

- Cream of Broccoli and Cheddar
- Chicken Noodle
- Cream of Tomato
- Southwest Tortilla
- Chicken Tortilla
- Vegetable Soup
- Chili (+.25)

Parties Include

- Vegetable Tray w/Dip
- Fresh Fruit Tray
- Coffee, Hot Tea, Milk

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