



Premium Plan

Friday – 41.95 Saturday – 47.95 Sunday – 39.95

Includes:

5 Hour Premium Open Bar,

Chair Covers (100 guest minimum),

Our Elegant Entrance with Two Appetizers and a Cheese & Cracker Tray

Champagne & Mimosa Served Upon Arrival

Your Choice of a Chocolate Fountain or Our Dessert.

Chocolate Covered Strawberries, Home Baked Cookies

Linens Include White Tablecloths, Choice of 8 Napkin Colors, Ivory Skirting

Gold Plan

Friday – 36.95 Saturday – 41.95 Sunday – 34.95

Includes:

5 Hour Standard Open Bar,

Our Elegant Entrance with Two Appetizers and a Cheese & Cracker Tray

Champagne & Mimosa Served Upon Arrival

Dessert, Chocolate Covered Strawberries, Home Baked Cookies

Linens Include White Tablecloths, Choice of 8 Napkin Colors, Ivory Skirting

Classic Plan

Friday – 32.95 Saturday – 36.95 Sunday – 31.95

Includes:

5 Hour Standard Open Bar

Linens Include White Tablecloths, Choice of 8 Napkin Colors, Ivory Skirting

Add 18% Service Charge & 6% MI Sales Tax to Final Bill

Jan-April Discount

Premium Plan -\$4.00 per Person

Gold Plan -\$3.00 per Person

Classic Plan -\$2.00 per Person

5-2018

No credit or Debit cards nor out of state checks accepted. Final guest count is due four days prior to event. Final menu selections are 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



Elegant Entrance Package

(Included in the Premium Plan & the Gold Plan)

\$3.95 PER PERSON WHEN ADDED TO THE CLASSIC PLAN*

CHAMPAGNE & MIMOSA*

Served As Your Guests Arrive

TWO APPETIZERS

TOMATO BRUSCHETTA

MAC & CHEESE BITES

MINI QUICHE

BREADED COD BITES

MINI CHICAGO STYLE PIZZA

TEXAS BBQ MEATBALLS

SWEDISH MEATBALLS

MINI SPINACH PIE PASTRY BITES

SUSHI VARIETY (+1.00 per Person)

ASSORTED CHEESE & CRACKER TRAY

***Add 18% SERVICE CHARGE + 6% SALES TAX**

***Champagne and Mimosa Not Included Without Open Alcohol Bar Package**

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Premium Dinner Buffet

Choice of 3 Entrees

(Additional Entrée \$2.00 Per Person)

Tender Braised Beef
 Flame Roasted Baron of Beef (\$40.00 Carving Fee)
 Beef, Shrimp, Or Sesame Chicken Stir Fry
 Swedish Meatballs (Beef or Turkey) with Egg Noodles
 Chicken or Veal Parmesan
 Fried Chicken
 Chicken Piccata
 Boneless Seasoned Baked Chicken Breast
 Boneless Chicken Breast with Lemon Cream Sauce
 Chicken Supreme (Boneless Fillet with Parmesan
 Herbed Sauce & Sautéed Mushrooms)
 Coconut Crusted Chicken
 With Spicy Orange Or Honey Mustard
 Baked Tilapia with Garlic Dill Butter
 Deep Fried Tilapia
 Roasted Salmon Fillet with Sun Dried Tomato
 Cream Sauce (*Add Market Price*)
 Stuffed Flounder w/Crab and Red Pepper Sauce
 Baked Breaded Pork Chops
 Roasted Pork Loin
 With Pineapple Honey or Dijon Glaze or Gravy
 Smoked Pork Loin w/Apple Bourbon Sauce
 Smoked Baked Ham w/Pineapple Honey Topping
 Apple and Sage Sausage
 With Caramelized Onion & Sweet Corn Topping
 Italian Sausage with Sautéed Peppers & Onions
 Smoked Polish Kielbasa & Sauerkraut
 Eggplant Parmesan
 Stuffed Green Peppers
 Fried Shrimp (Add \$1.00 per person)

Premium Parties Include

5 Hour Premium Open Bar
 Elegant Entrance
 Chair Covers (100 Guest Minimum)
 Tossed Salad with Assorted Dressings
 Caesar Salad (Add \$.50 Per Person)
 Vegetable Tray with Ranch Dip
 Fresh Fruit Tray
 Assorted Relishes & Cold Salads
 Fresh Baked Rolls & Butter
 Your Choice of a Chocolate Fountain or Our Dessert
 Coffee, Hot Tea, Milk
 Chocolate Covered Strawberries
 Home Baked Cookies
 Wedding Cake Cutting & Serving (Add \$40.00)

Late Night Snacks

Pizza – Add \$1.00 Per Person
 Hot Dogs – Add \$1.00 Per Person
 Nacho Bar – Add \$1.00 Per Person
 Nacho Grande Bar (with meat) Add \$2.00 Per Person

Choice of 1 Pasta

(Additional Pasta \$1.00 Per Person)

Note: All Pastas are Vegetarian

Rustic Macaroni & Cheese
 Gnocchi with Creamy Tomato Sauce
 Fettuccine Alfredo
 Vegetable Primavera with Linguini Alfredo
 Cheese Ravioli with Red or White Sauce
 Three Cheese Lasagna
 Three Cheese Lasagna with Fresh Spinach
 Vegetable Three Cheese Lasagna
 Tortellini with Red or White Sauce
 Linguini with Fresh Basil Pesto
 Stuffed Cheese Shells with Red or White Sauce
 Wild Portabella Ravioli with Creamy Tomato Sauce
 Gluten Free Spaghetti with Sun Dried Tomato
 And Basil Cream Sauce

Choice of 2 Vegetables

(Additional Vegetable \$.50 Per Person)

Green Beans Almondine
 Green Beans with Bacon & Roasted Garlic
 Green and Yellow Beans with Carrots
 Key Largo Mix (Yellow Carrots, Orange Carrots,
 Red Peppers and Green Beans)
 Honey Glazed Carrots
 Buttered Corn
 Roasted Brussel Sprouts
 Peas & Sautéed Mushrooms
 Buttered Acorn Squash Puree
 Southern California Mix (Cauliflower, Broccoli & Carrots)
 Steamed Broccoli (Cheddar Sauce Served on Side)
 Asparagus with Lemon Butter (Add \$.25 per person)

Choice of 1 Potato

(Additional Potato \$.50 Per Person)

Whipped Potatoes
 Buttered Redskins (Sour Cream on the Side)
 Oven Roasted Rosemary Potatoes
 Parsley Seasoned Potatoes
 Cheesy Cheddar Potatoes
 Roasted Sweet Potatoes (Cinnamon Sugar Glaze)
 Roasted Anna Potatoes
 Smashed Potatoes w Roasted Garlic Or Horseradish
 Potato Pancakes
 Southwestern Style Rice Or Wild Rice

2018 Pricing

Fri. \$41.95

Sat. \$47.95

Sun. \$39.95

Add 18% Service Charge & 6% MI Sales Tax

Departure Time - ½ Hour After Bar Closes

5-2018

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Premium Open Bar

Open Bar Includes the Following:

Beer:

Miller & Miller Lite
OR
Bud & Bud Light
And Non-Alcoholic Beer

Wine:

Chardonnay –White (Dry)	Cabernet Sauvignon –California Red (Dry)
Lambrusco –Red Italian (Semi-Sweet)	Merlot –California Red (Dry)
Liebfraumlch -White German (Semi-Sweet)	Winter White –White (Sweet Dessert)
Pinot Grigio –White (Semi-Sweet)	Moscato –White (Semi-Sweet)
White Zinfandel –Blush (SemiSweet)	Riesling White –(Sweet)

Liquors:

Dry Vermouth (Martini)	J.B. and Dewar's and Cutty Scotch
Sweet Vermouth (Manhattan)	Jack Daniel's and Jim Beam Bourbon
Absolut and Skyy Vodka	Bacardi and Captain Morgan's Rum
BeefEater and Tanqueray Gin	Peach Schnapps
V.O and Canadian Club Whiskey	

Open Bar Also Includes:

Pop Juice
Ice Fruit
Bartender
Complimentary Champagne Toast for Head Table (Weddings Only)

Liquor Drink Package

Kahlua, Amaretto and Baileys
Add \$1.50 Per Person to Open Bar Package

Due to new strict liquor liability laws, we are unable to serve shots
or beer by the pitcher

*No Outside Alcohol or Beverages Can Be Brought On Premises

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Gold Dinner Buffet

Choice of 3 Entrees

(Additional Entrée \$2.00 per person)

Tender Braised Beef
 Flame Roasted Baron of Beef (\$40.00 Carving Fee)
 Beef, Shrimp, Or Sesame Chicken Stir Fry
 Swedish Meatballs (Beef or Turkey) with Egg Noodles
 Chicken or Veal Parmesan
 Fried Chicken
 Boneless Chicken Breast with Lemon Cream Sauce
 Chicken Supreme (Boneless Fillet with Parmesan
 Herbed Sauce & Sautéed Mushrooms)
 Chicken Piccata
 Boneless Seasoned Baked Chicken Breast
 Coconut Crusted Chicken
 With Spicy Orange Or Honey Mustard Sauce
 Baked Tilapia with Garlic Dill Butter
 Deep Fried Tilapia
 Roasted Salmon Fillet with Sun Dried Tomato
 Cream Sauce (Add Market Price)
 Stuffed Flounder with Crab and Red Pepper Sauce
 Baked Breaded Pork Chops
 Roasted Pork Loin
 With Pineapple Honey or Dijon Glaze or Gravy
 Smoked Pork Loin with Apple Bourbon Sauce
 Smoked Baked Ham with Pineapple Honey Topping
 Apple and Sage Sausage
 With Caramelized Onion & Sweet Corn Topping
 Italian Sausage with Sautéed Peppers & Onions
 Smoked Polish Kielbasa & Sauerkraut
 Stuffed Green Peppers
 Eggplant Parmesan
 Fried Shrimp (Add \$1.00 per person)

Gold Parties Include

5 Hour Standard Open Bar
 Elegant Entrance
 Tossed Salad with Assorted Dressings
 Caesar Salad (Add \$.50 Per Person)
 Vegetable Tray with Ranch Dip
 Fresh Fruit Tray
 Assorted Relishes & Cold Salads
 Fresh Baked Rolls & Butter
 Dessert Served to Guests
 Coffee, Hot Tea, Milk
 Chocolate Covered Strawberries
 Home Baked Cookies
 Wedding Cake Cutting (\$40.00)
 Chair Covers (\$2.00 Each, 100 chairs minimum)

Late Night Snacks

Pizza – Add \$1.00 Per Person
 Hot Dogs – Add \$1.00 Per Person
 Nacho Bar – Add \$1.00 Per Person
 Nacho Grande Bar (with meat) Add \$2.00 Per Person

Choice of 1 Pasta

(Additional Pasta \$1.00 per person)

Note: All Pastas are Vegetarian

Rustic Macaroni & Cheese
 Gnocchi with Creamy Tomato Sauce
 Fettuccine Alfredo
 Vegetable Primavera with Linguini Alfredo
 Cheese Ravioli with Red or White Sauce
 Three Cheese Lasagna
 Three Cheese Lasagna with Fresh Spinach
 Vegetable Three Cheese Lasagna
 Tortellini with Red or White Sauce
 Linguini with Fresh Basil Pesto
 Stuffed Cheese Shells with Red or White Sauce
 Wild Portabella Ravioli with Creamy Tomato Sauce
 Seafood Linguini Alfredo (Add \$.75 per person)
 Gluten Free Spaghetti with Sun Dried Tomato
 And Basil Cream Sauce

Choice of 2 Vegetables

(Additional Vegetable \$.50 per person)

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

Choice of 1 Potato

(Additional Potato \$.50 per person)

Whipped Potatoes
 Buttered Redskins (Sour Cream on the Side)
 Oven Roasted Rosemary Potatoes
 Parsley Seasoned Potatoes
 Cheesy Cheddar Potatoes
 Roasted Sweet Potatoes (Cinnamon Sugar Glaze)
 Roasted Anna Potatoes
 Smashed Potatoes with Roasted Garlic
 Smashed Potatoes with Horseradish Butter
 Potato Pancakes
 Southwestern Style Rice Or Wild Rice

2018 Pricing

Fri. \$36.95

Sat. \$41.95

Sun. \$34.95

Add 18% Service Charge & 6% Sales Tax

Departure Time - ½ Hour After Bar Closes

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Standard Open Bar Information

Open Bar Includes the Following:

Beer:

Miller & Miller Lite
OR
Bud & Bud Light
And Non-Alcoholic Beer

Wine:

Chardonnay – White (Dry)	Cabernet Sauvignon – California Red (Dry)
Lambrusco – Red Italian (Semi-Sweet)	Merlot – California Red (Dry)
Liebfraumilch – White German (Semi-Sweet)	Winter White – White (Sweet Dessert)
Pinot Grigio – White (Semi-Sweet)	Moscato – White (Sweet Dessert)
White Zinfandel – Blush (SemiSweet)	Riesling White –(Sweet)

Liquors:

Dry Vermouth (Martini)	Scotch
Sweet Vermouth (Manhattan)	Bourbon
Vodka	Rum
Gin	Peach Schnapps
Whiskey	

Open Bar Also Includes:

Pop Juice
Ice Fruit
Bartender
Complimentary Champagne Toast for Head Table (Weddings Only)

Liquor Drink Package

Kahlua, Amaretto, and Baileys
Add \$1.50 Per Person to Open Bar Package

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Classic Dinner Buffet

Choice of 2 Entrees

(Additional Entrée \$2.00 per person)

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 Flame Roasted Baron of Beef (\$40.00 Carving Fee)
 Beef, Shrimp, or Sesame Chicken Stir Fry
 Swedish Meatballs (Beef or Turkey) w/Egg Noodles
 Chicken or Veal Parmesan
 Fried Chicken
 Chicken Piccata
 Boneless Seasoned Baked Chicken Breast
 Boneless Chicken Breast w/Lemon Cream Sauce
 Chicken Supreme (Boneless Fillet with Parmesan
 Herbed Sauce & Sautéed Mushrooms)
 Coconut Crusted Chicken
 With Spicy Orange Or Honey Mustard Sauce
 Baked Tilapia with Garlic Dill Butter
 Deep Fried Tilapia
 Roasted Salmon Fillet with Sun Dried Tomato
 Cream Sauce (Add Market Price)
 Stuffed Flounder w/Crab and Red Pepper Sauce
 Baked Breaded Pork Chops
 Roasted Pork Loin
 With Pineapple Honey or Dijon Glaze or Gravy
 Smoked Pork Loin w/Apple Bourbon Sauce
 Smoked Baked Ham with Pineapple Honey Topping
 Apple and Sage Sausage
 With Caramelized Onion & Sweet Corn Topping
 Italian Sausage With Sautéed Peppers & Onions
 Smoked Polish Kielbasa & Sauerkraut
 Fried Shrimp (Add \$1.00 per person)
 Eggplant Parmesan

Classic Parties Include

5 Hour Standard Open Bar
 Tossed Salad with Assorted Dressings
 Caesar Salad (Add \$.50 Per Person)
 Vegetable Tray with Ranch Dip
 Fresh Fruit Tray
 Assorted Relishes & Cold Salads
 Fresh Baked Rolls & Butter
 Coffee, Hot Tea, Milk
 Wedding Cake Cutting & Serving (Add \$40.00)
 Cheese & Cracker Tray-Serves 75p.(Add \$75.00)
 Chair Covers (\$2.00 Each with 100 Chair Minimum)

Late Night Snacks

Pizza – Add \$1.00 Per Person
 Hot Dogs – Add \$1.00 Per Person
 Nacho Bar – Add \$1.00 Per Person
 Nacho Grande Bar (with meat) Add \$2.00 Per Person

Choice of 1 Pasta

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Note: All Pastas are Vegetarian

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 Fettuccine Alfredo
 Linguini with Fresh Basil Pesto
 Fresh Vegetable Primavera with Linguini Alfredo
 Cheese Ravioli with Red or White Sauce
 Three Cheese Lasagna
 Three Cheese Lasagna with Fresh Spinach
 Vegetable Three Cheese Lasagna
 Tortellini with Red or White Sauce
 Stuffed Cheese Shells with Red or White Sauce
 Wild Portobello Ravioli with Creamy Tomato Sauce
 Gluten Free Spaghetti with Sun dried Tomato
 And Basil Cream Sauce

Choice of 2 Vegetables

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 Green Beans with Bacon & Roasted Garlic
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 Honey Glazed Carrots
 Buttered Corn
 Roasted Brussel Sprouts
 Peas & Sautéed Mushrooms
 Southern California Mix (Cauliflower, Broccoli & Carrots)
 Buttered Acorn Squash Puree
 Broccoli (Cheddar Sauce Served on Side)
 Asparagus w/Lemon Butter (Add \$.25 per person)

Choice of 1 Potato

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 Parsley Seasoned Potatoes
 Cheesy Cheddar Potatoes
 Roasted Anna Potatoes
 Roasted Sweet Potatoes (Cinnamon Sugar Glaze)
 Smashed Potatoes With Roasted Garlic
 Smashed Potatoes With Horseradish Butter
 Potato Pancakes
 Southwestern Style Or Wild Rice

2018 Pricing

Fri. \$32.95

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