

Monday - Friday Lunch Buffet

Choice of 2 Entrees

(Additional Entree \$1.50 per person)

Tender Braised Beef
 Beef Stroganoff w/Egg Noodles
 Pepper Steak w/Wild Rice
 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 w/ Spicy Orange and Honey Mustard Sauces
 Baked Tilapia w/ Garlic Dill Butter
 Deep Fried Tilapia
 Roasted Salmon w/Sundried Tomato Cream (Market Price)
 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, Meat and Vegetable in Egg Souffle
 Frittata -Choice of Cheese, Meat and Vegetable in Egg Souffle
 Italian Sausage w/Sauteed Peppers & Onions
 Smoked Polish Kielbasa & Sauerkraut
 Apple and Sage Sausage w/ Caramelized Onion and Sweet Corn Topping
 Stuffed Cabbage
 Eggplant Parmesan
 Fried Chicken (+.25 per person)
 Chicken Piccata (+.75 per person)
 Chicken Supreme Boneless Filet w/Parmesan Herbed Sauce & Sauteed Mushrooms (+.75 per person)
 Stuffed Green Peppers (+.25 per person)

Choice of 1 Pasta

(Additional Pasta \$.75 per person)

Note: All pastas are meatless

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 & Basil Cream Sauce

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

Also Available

Chocolate Covered Strawberries (+ \$1.00 Each)
 Cheese & Cracker Tray -Serves 75 people (+\$75.00)

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 (Carrots, Red Peppers and Green Beans)
 Southern California Mix (Cauliflower, Broccoli & Carrots)
 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 Rice or Wild Rice
 Homemade Potato Pancake w/ Sour Cream (+.25 per person)

Desserts

Mousse -Chocolate, Vanilla, or Strawberry (+\$1.25 per person)
 Apple Dumpling (+2.00 per person)
 Éclair (+2.00 per person)
 Crème Brulee (+1.50 per person)
 Cheesecake (+2.50 per person)

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

Bar Available

2 Hour Open Bar - \$4.00 per person
 1 1/2 Hour Open Pop Bar - \$1.00 per person

Price

\$14.95 per person
 Add 18% Service Charge & 6% Sales Tax to total bill

11-2017

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

Monday - Thursday Dinner Buffet

Choice of 2 Entrees

(Additional Entree \$2.00 per person)

Tender Braised Beef
 Beef Stroganoff w/Egg Noodles
 Pepper Steak w/Wild Rice
 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 w/Puff Pastry
 Texas Style B.B.Q. Chicken
 Coconut Crusted Chicken Spicy Orange or
 Honey Mustard Sauces
 Baked Tilapia w/ Garlic Dill Butter
 Deep Fried Tilapia
 Roasted Salmon w/Sundried Tomato Cream (Market Price)
 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, Meat and Vegetable in Egg Souffle
 Frittata -Choice of Cheese, Meat and Vegetable in Egg Souffle
 Italian Sausage w/Sauteed Peppers & Onions
 Smoked Polish Kielbasa & Sauerkraut Stuffed Cabbage
 Apple and Sage Sausage w/ Caramelized Onion and
 Sweet Corn Topping
 Stuffed Green Peppers
 Eggplant Parmesan
 Fried Chicken
 Chicken Piccata
 Chicken Supreme Boneless Filet w/Parmesan Herbed Sauce
 & Sauteed Mushrooms
 Fried Shrimp (+\$1.00 per person)
 Flaming Roast Beef (+\$40.00 Chef Carving fee)

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

Also Available

Chocolate Covered Strawberries (+ \$1.00 Each)
 Cheese & Cracker Tray -Serves up to 75 people (+\$75.00)

Desserts

Apple Dumpling (+\$2.00 per person)
 Mousse -Chocolate, Vanilla, or Strawberry (+\$1.25 per person)
 Éclair (+2.00 per person)
 Crème Brulee (+1.50 per person)
 Cheesecake (+2.50 per person)

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

Choice of 2 Vegetable

(Additional Vegetable .50 per person)

Green Beans Almondine
 Green Beans w/ Bacon and Roasted Garlic
 Green and Yellow Beans w/Carrots
 Key Largo Mix (Carrots, Red Peppers and Green Beans)
 Honey Glazed Carrots
 Buttered Corn
 Roasted Brussel Sprouts
 Peas & Sauteed Mushrooms
 Southern California Mix (Cauliflower, Broccoli & Carrots)
 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
 Roasted Sweet Potatoes (Cinnamon Sugar Glaze Optional)
 Smashed Potatoes (Roasted Garlic Optional)
 Smashed Potatoes w/Horseradish & Butter
 Roasted Anna Potatoes
 Southwestern or Wild Rice
 Homemade Potato Pancake

Punch/Bar Availability

(Approximately 50 servings per punch bowl)

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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

Price

\$17.95 per person

Add \$6.00 per person for 4 hour open bar

Add \$7.00 per person for 5 hour open bar

Add 18% Service Charge & 6% Sales Tax to total bill

Departure time - 1/2 hour after bar closes

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