



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

Pricing

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

7-2018

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 Chicken Tortilla
 Vegetable Soup
 Chili (+.25)

Parties Include

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

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

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

Sweets

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

Menu Price

\$15.95 per person
Add 18% Service Charge & 6% MI tax to Total Bill

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Soup and Salad *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 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)

Choice of One Soup

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

Parties Include

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

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

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

Sweets

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

Menu Price

\$15.95 per person
Add 18% Service Charge & 6% MI tax to Total Bill

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Weekend Brunch Buffet

Saturday 12:00 noon-4:00pm

Sunday 1:00pm-5:00pm

Choice of Two Entrees

Eggs Benedict

French Toast

Scrambled Eggs

Breakfast Quiche

(Choice of Cheddar or Swiss Cheese,
Ham or Italian Sausage and Choice of Two Vegetables)

Frittata

(Choice of Cheddar or Swiss Cheese,
Ham or Italian Sausage and Choice of Two Vegetables)

Raspberry Stuffed Crepes

Waffles

Boneless Seasoned Baked Chicken Breast

Herb Baked Chicken

Fried Chicken

Tender Braised Beef

Choice of One Potato

Hash Browns

Oven Browns

O'Brien Potatoes

Choice of One Meat

Bacon

Link Sausage

Smoked Ham

Brunch Also Includes:

Fresh Fruit Tray

Vegetable Tray

Tossed Salad with Dressings

Assorted Cold Salads

Fresh Baked Rolls

Coffee, Hot Tea, Milk

\$17.95 per person

Plus 18% Service Charge and 6% Sales Tax

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