



## Memorial Lunch Buffet

### Choice of 2 Entrees

(Additional Entrée \$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, or Texas Style BBQ Chicken
- Boneless Seasoned Baked Chicken Breast
- Chicken Ala King w/Puff Pastry
- Coconut Crusted Chicken w/
  - Spicy Orange and Honey Mustard Sauces
- Baked Tilapia w/ Dill Butter or 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 Cheddar or Swiss Cheese, Ham or Italian Sausage and a Vegetable
- Frittata -Choice of Cheddar or Swiss Cheese, Ham or Italian Sausage and a Vegetable in a Fluffy Egg Souffle
- Italian Sausage w/Sauteed Peppers & Onions
- Smoked Polish Kielbasa & Sauerkraut
- Apple and Sage Sausage w/ Caramelized Onion & Sweet Corn Topping
- Stuffed Cabbage
- Eggplant Parmesan
- Fried Chicken (+.25 per person)
- Chicken Piccata (+.75 per person)
- Chicken Supreme Boneless Filet w/Parmesan 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)
- Three Cheese Lasagna
- Three Cheese Lasagna w/Fresh Spinach
- Vegetable Three Cheese Lasagna
- Linguini w/ Fresh Basil Pesto
- Fettuccini Alfredo (+.50 per person)
- Gluten Free Spaghetti
  - w/ Sun dried Tomato And Basil Cream Sauce

### Parties Include

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

### 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 & Orange Carrots, Red Peppers & 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)
- Southwestern Rice or Wild Rice
- Homemade Potato Pancakes w/ Sour Cream (+.25 per person)

### 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)

### 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
Juice (per pitcher)	\$ 5.00
Beer (per pitcher)	\$10.00
Wine (by carafe)	\$17.95

### Bar Available

2 Hour Open Bar +\$4.00 per person

### Pricing

\$15.95 per person  
 \$17.95 per person after 3:00 PM  
 Add 18% Service Charge & 6% tax to Total Bill

7/23/19

**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, No food from The Gazebo buffet is allowed to leave the premises.**

**Menu subject to change. [www.gazebobanquets.com](http://www.gazebobanquets.com)**