

## **Premium Plan**

Friday – 41.95    Saturday – 47.95    Sunday – 40.95

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 – 35.95

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**

### **Discounted Months**

**JAN, FEB, MAR, APR, NOV**

**Premium Plan -\$4.00 per Person**

**Gold Plan -\$3.00 per Person**

**Classic Plan -\$2.00 per Person**

8-22-2019

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](http://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**

**ASSORTED CHEESE & CRACKER TRAY**

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

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

3-2019

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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. \$40.95

Add 18% Service Charge & 6% MI Sales Tax

Departure Time - ½ Hour After Bar Closes

3-2019

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

## 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. \$36.95

**Add 18% Service Charge & 6% Sales Tax**

Departure Time - ½ Hour After Bar Closes

3-2019

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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

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

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## Classic Dinner Buffet

### Choice of 2 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) 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

(Additional Pasta \$1.00 per person)

Note: All Pastas are Vegetarian

Rustic Macaroni & Cheese  
 Gnocchi with Creamy Tomato Sauce  
 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

(Additional Vegetable \$ .50 per person)

Green Beans Almondine  
 Green and Yellow Beans w/ih Carrots  
 Green Beans with Bacon & Roasted Garlic  
 Key Largo Mix (Yellow Carrots, Orange Carrots,  
 Red Peppers and Green Beans)  
 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

(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 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**

**Sat. \$36.95**

**Sun. \$31.95**

**Add 18% Service Charge & 6% Sales Tax**

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### Open Bar Includes the Following:

#### Beer:

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OR  
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#### Wine:

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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

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