

Hors d'oeuvre Menu

Available Monday – Thursday Evenings
Open Bar or Cash Bar Required

All Plans Include:

Vegetable Tray with Dip
Potato Chips, Pretzels, Nuts & Munchies

Fresh Fruit Tray
Cheddar Cheese Spread,
Crackers & Breadsticks

Plan # 1 - \$10.95 per person

Cocktail Franks in Texas BBQ sauce
Swedish Meatballs
Breaded Cod Petites
Tomato Bruschetta

Plan #2 - \$11.95 per person*

Choice of Any 4 of the following:

**(Additional items at just \$1.50 per person)*

Cocktail Franks in Texas BBQ sauce
Swedish Meatballs
Breaded Cod Petites
Chicken Wings (Plain or Spicy)
Breaded Mozzarella Cheese Stix
Mini Spinach Pie Phyllo Bites
Boneless Buffalo wings
Meatballs with Jack Daniels BBQ
Mini Chicago Style Pizza
Cheddar or Cream Cheese Poppers
Mini Assorted Quiche
Shrimp Potstickers
Sushi Maki Rolls
Tomato Bruschetta

Plan # 3 - \$12.95 per person*

Choice of Any 4 of the following:

**(Additional items at just \$2.00 per person)*

Cocktail Franks in Texas BBQ Sauce
Swedish Meatballs
Breaded Cod Petites
Chicken Wings (Plain or Spicy)
Breaded Mozzarella Cheese Stix
Mini Spinach Pie Phyllo Bites
Boneless Buffalo Chicken Wings
Meatballs with Jack Daniels BBQ
Mini Chicago Style Pizza
Cheddar or Cream Cheese Poppers
Mini Assorted Quiche
Shrimp Potstickers
Stuffed Potato Skins
Italian Sausage w/Onions and Peppers
Tomato Bruschetta
Mini Burritos and Tomato Salsa
Chicken Strips (BBQ or
Sweet and Sour)
Texas Style BBQ Rib Fingers
Bowtie Pasta with Alfredo Sauce
Chicken Potstickers w/Soy Sauce
Mushroom Caps Stuffed with Seafood
Coconut Breaded Shrimp w/Spicy
Marmalade Dipping Sauce
Sushi Maki Rolls

Chocolate Covered Strawberries (\$1.00 Each)

Coffee \$0.75 per cup served in 25 cup increments

18% Service Charge & 6% Sales Tax Will be Applied to Final Bill

11/1/2019

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

Open Bar - Hors d'oeuvre Party Plan

Open Bar Includes The Following:

Beer:

Miller and Miller Lite
Or
Bud and Bud Light
Sharps (Non-Alcoholic)

Wine:

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

Liquors:

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

Open Bar Also Includes:

Pop & Juice
Ice & Fruit
Bartender

Pricing:

Standard Bar

\$3.00 plus 18% service charge and 6% Sales Tax per hour/per person
(2 hour bar minimum)

Premium Bar

\$7.50 plus 18% service charge and 6% Sales Tax per hour/per person
(2 hour bar minimum)

**No outside alcohol or beverages allowed on premises*

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

No Substitutions

11/1/2018

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