



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 (Add 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, Soft Drinks

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

Bar Available

4 Hour Open Bar - \$7.00 per person
Includes Beer, Wine, and Mixed Drinks

Price

\$17.95 per person

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

1/1/2021

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

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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

\$19.95 per person

Add \$7.00 per person for 4 hour open bar

Add \$8.00 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

1/1/2021

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