



# Monday - Friday Lunch 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 (Beef or Turkey) w/Egg Noodles
- 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 (+\$5 per person)
- 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 (+\$1.00 per person)
- Chicken Supreme Boneless Filet w/Parmesan Herbed Sauce & Sauteed Mushrooms (+.\$1.00 per person)

## Choice of 1 Pasta

(Additional Pasta \$1.00 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 (Add .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)
- Fresh Fruit
- Fresh Vegetables
- Seasonal Cold Salads
- Fresh Baked Rolls & Butter
- Coffee, Hot Tea

## 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 (+\$1.50 per person)
- Apple Dumpling (+\$2.50 per person)
- Éclair (+\$2.50 per person)
- Crème Brulee (+\$2.00 per person)
- Cheesecake (+\$3.50 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 Soda Pop - \$1.00 Per Person
- 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

10/14/2021

**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 (Add \$5 per person)  
 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 (Add \$1.00 per person)  
 Flaming Roast Beef (Add \$40.00 Chef Carving fee)

### Parties Include

Tossed Salad w/Asst. Dressings  
 Caesar Salad (Add .50 per person)  
 Fresh Fruit  
 Fresh Vegetables  
 Seasonal Cold Salads  
 Fresh Baked Rolls & Butter  
 Coffee, Hot Tea

### Also Available

Chocolate Covered Strawberries (+ \$1.00 Each)  
 Cheese & Cracker Tray -Serves up to 75 people (+\$75.00)

### Desserts

Apple Dumpling (+\$2.50 per person)  
 Chocolate Mousse (+\$1.50 per person)  
 Éclair (+\$2.50 per person)  
 Crème Brulee (+\$2.00 per person)  
 Cheesecake (+\$3..50 per person)

### Choice of 1 Pasta

(Additional Pasta \$1.00 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

(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

### Price

**\$19.95 per person**

**Add \$1.00 per person for 4 hour Soda Pop bar**

**Add \$8.00 per person for 5 hour Open Bar**

**(Includes Sodas, Beer, Wine and Mixed Drinks)**

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

Departure time - 1/2 hour after bar closes

10/14/2021

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