



Weekday Memorial Lunch Buffet

Available Monday Through Friday. Two Hour Room Time.

Choice of 2 Entrees

(Additional Entrée \$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, or Texas Style BBQ Chicken
- Boneless Seasoned Baked Chicken Breast
- 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
- Stuffed Cabbage
- Eggplant Parmesan
- Fried Chicken (+.25 per person)
- Chicken Piccata (+\$1.00 per person)
- Chicken Supreme Boneless Filet w/Parmesan Sauce & Sauteed Mushrooms (+\$1.00 per person)
- Stuffed Green Peppers

Choice of 1 Pasta

(Additional Pasta \$1.00 per person)

- 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 (Add .50 per person)
- Gluten Free Spaghetti
 - w/ Sun dried Tomato And Basil Cream Sauce

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

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 & 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

Desserts

- Chocolate Mousse (+\$2.50 per person)
- Éclair (+3.00 per person)
- Crème Brulee (+\$3.00 per person)
- Cheesecake (+\$3.50 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) \$19.95

Bar Available

- 2 Hour Soda Pop +\$1.00 per person
- 2 Hour Open Bar +\$5.00 per person
 - (Includes Soda, Beer, Wine, and Mixed Drinks)

Pricing

- \$17.95 per person
- \$18.95 per person after 3:00 PM
- Add 18% Service Charge & 6% tax to Total Bill

11/12/2021

No credit or Debit cards nor out of state checks accepted. Menu subject to change. www.gazebobanquets.com

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 may leave the premises.

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