



## 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 Penne w/ Sundried Tomato 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](http://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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