

2023 Monday - Thursday Dinner Buffet

Choice of 2 Entrees

(Additional Entree \$3.00 per person)

Tender Braised Beef
Beef Stroganoff w/Egg Noodles
Pepper Steak w/Wild Rice
Swedish Meatballs w/Egg Noodles (Beef or Turkey)
Ricotta Meatballs with Creamy Tomato Sauce
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
Baked Tilapia w/ Garlic Dill Butter
Deep Fried Fish
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
Ricotta Meatballs in Marinara Sauce
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/Assorted. 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

Chocolate Mousse (+\$2.50 per person)
Éclair (+\$3.00 per person)
Crème Brulee (+\$3.00 per person)
Cheesecake (+\$3..50 per person)

Choice of 1 Pasta

(Additional Pasta \$1.50 per person)

Note: All pastas are vegetarian

Rustic Macaroni & Cheese (Add BBQ Pulled Pork +.50 Per Person)
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
Linguini w/ Fresh Basil Pesto
Gluten Free Penne Pasta w/ Fresh Basil Red Sauce

Choice of 2 Vegetable

(Additional Vegetable \$1 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
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 \$1 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)	\$19.95

Price

\$23.95 per person

Add \$2.00 per person for 4 hour Soda Pop bar

Add \$8.00 per person for 4 hour Open Bar

(Includes Sodas, Beer, Wine and Mixed Drinks)

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

11/23

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.gazeboevents.com

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