

Hors d'oeuvre Menu

Available Monday Thru Thursday Evenings Only

Open Bar or Cash Bar Required

All Plans Include:

Garlic Butter Spread, Crackers &
Breadsticks
Potato Chips, Pretzels, Nuts & Munchies

Fresh Vegetables with Ranch Dip
Fresh Fruit

Plan # 1 - \$12.95 per person

Cocktail Franks in Texas BBQ sauce
Swedish Meatballs
Breaded Cod Petites
Tomato Bruschetta

Plan #2 - \$13.95 per person*

Choice of Any 4 of the following:

**(Additional items at just \$1.50 per person)*

Cocktail Franks in Texas BBQ sauce
Swedish Meatballs
Breaded Cod Petites
Chicken Wings (Add \$1pp)
Breaded Mozzarella Cheese Stix
Mini Spinach Pie Phyllo Bites
Boneless Buffalo wings
Meatballs with Jack Daniels BBQ
Mini Chicago Style Pizza
Cheddar or Cream Cheese Poppers
Mini Assorted Quiche
Tomato Bruschetta

Plan # 3 - \$14.95 per person*

Choice of Any 4 of the following:

**(Additional items at just \$2.00 per person)*

Cocktail Franks in Texas BBQ Sauce
Swedish Meatballs
Breaded Cod Petites
Chicken Wings (Add \$1pp)
Breaded Mozzarella Cheese Stix
Mini Spinach Pie Phyllo Bites
Boneless Buffalo Chicken Wings
Meatballs with Jack Daniels BBQ
Mini Chicago Style Pizza
Cheddar or Cream Cheese
Jalapeno Poppers
Mini Assorted Quiche
Stuffed Potato Skins w/Bacon
Italian Sausage w/Onions and Peppers
Tomato Bruschetta w/ Mozzarella
Mini Taquitos with Tomato Salsa
Chicken Strips With BBQ Sauce
or Ranch Dressing
Texas Style BBQ Rib Fingers
Bowtie Pasta with Alfredo Sauce
Vegetable Potstickers w/Soy Sauce
Mushroom Caps Stuffed with Seafood
Coconut Breaded Shrimp w/Sweet
Chili Dipping Sauce

Add Chocolate Covered Strawberries for \$1.00 Each

No Menu Substitutions

18% venue fee & 6% Michigan Sales Tax Will be Applied to Final Bill

2/24

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

Open Bar - Hors d'oeuvre Party Plan

Open Bar Includes The Following:

Beer:

Bud and Bud Light
(Non-Alcoholic Beer Available)

Wine:

Chardonnay - White
Pinot Grigio - White
Moscato - White
Riesling - White
Sauvignon Blanc -White

Cabernet Sauvignon - Red
Merlot - Red
Lambrusco - Red
White Zinfandel - Blush
Rose' - Blush

Liquors:

Dry Vermouth (Martini)
Sweet Vermouth (Manhattan)
Vodka
Gin
Whiskey

Scotch
Bourbon
Rum
Peach Schnapps

Open Bar Also Includes:

Pop & Juice
Fruit Garnishes
Bartender

Pricing

Standard Bar

\$3.50 Per Hour/Per Person Plus 18% venue fee and 6% MI Sales Tax
(2 hour bar minimum)

Premium Bar

\$7.50 Per Hour/Per Person Plus 18% venue fee and 6% MI Sales Tax
(2 hour bar minimum)

Cash Bar

\$200.00 Bartender Fee per Bartender
Plus 18% venue fee and 6% MI Sales Tax

**No outside alcohol or beverages allowed on premises*

Due to strict liquor liability laws, we will not serve alcohol by the shot or serve beer by the pitcher

No Substitutions

2/24

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