

## **Premium Plan**

**Friday – 50.95    Saturday – 55.95    Sunday – 50.95**

**Includes:**

**5 Hour Premium Open Bar,  
Chair Covers With Sash (100 Guest Minimum),  
Our Elegant Entrance with Two Appetizers and a Cheese & Cracker Tray  
Champagne & Mimosa Served Upon Arrival  
Chocolate Covered Strawberries, Plated Dessert  
Linens Include White Tablecloths, Choice of 9 Napkin Colors, Ivory Skirting**

## **Gold Plan**

**Friday – 44.95    Saturday – 48.95    Sunday – 44.95**

**Includes:**

**5 Hour Standard Open Bar,  
Our Elegant Entrance with Two Appetizers and a Cheese & Cracker Tray  
Champagne & Mimosa Served Upon Arrival  
Chocolate Covered Strawberries, Plated Dessert  
Linens Include White Tablecloths, Choice of 9 Napkin Colors, Ivory Skirting  
Chair Covers \$4.00 Additional Per Chair ( \$400.00 Minimum)**

## **Classic Plan**

**Friday – 39.95    Saturday – 43.95    Sunday – 39.95**

**Includes:**

**5 Hour Standard Open Bar  
Linens Include White Tablecloths, Choice of 9 Napkin Colors, Ivory Skirting  
Chair Covers \$4.00 Additional Per Chair (\$400 Minimum)**

**Add 18% venue fee & 6% MI Sales Tax to Final Bill**

### **Discounted Months**

**JAN, FEB, MAR, APR**

**Premium Plan Subtract \$4.00 per Person from Premium Plan Pricing**

**Gold Plan Subtract \$3.00 per Person from Gold Plan Pricing**

**Classic Plan Subtract \$2.00 per Person from Classic Plan Pricing**

7/25

**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](http://www.gazebobanquets.com)**

## **Elegant Entrance Package**

(Included in the Premium Plan & the Gold Plan)

**\$4.95 PER PERSON WHEN ADDED TO THE CLASSIC PLAN\***

### **Champagne And Mimosa \***

Served As Your Guests Arrive

### **Choice of Two Appetizers**

**TOMATO BRUSCHETTA**

**MAC & CHEESE BITES**

**MINI QUICHE**

**BREADED COD BITES**

**MINI CHICAGO STYLE PIZZA**

**TEXAS BBQ MEATBALLS**

**SWEDISH MEATBALLS**

**MINI SPINACH PIE PASTRY BITES**

**ASSORTED CHEESE & CRACKER TRAY**

**\*Add 18% VENUE FEE + 6% SALES TAX**

**\*Champagne and Mimosa Only Included With Open Alcohol Bar Package**

## Premium Dinner Buffet

### Choice of 3 Entrees

(Additional Entrée \$3.00 Per Person)

Tender Braised Beef  
Flame Roasted Baron of Beef (\$40.00 Carving Fee)  
Beef, Shrimp, Or Sesame Chicken Stir Fry  
Swedish Meatballs (Beef or Turkey) with Egg Noodles  
Ricotta Meatballs with Creamy Tomato Sauce  
Chicken or Veal Parmesan  
Fried Chicken  
Chicken Piccata  
Boneless Seasoned Baked Chicken Breast  
Boneless Chicken Breast with Lemon Cream Sauce  
Chicken Supreme (Boneless Fillet with Parmesan  
Herbed Sauce & Sautéed Mushrooms)  
Coconut Crusted Chicken  
With Spicy Orange  
Baked Tilapia with Garlic Dill Butter  
Deep Fried Fish  
Roasted Salmon Fillet (Add \$5.00 per person)  
With Sun Dried Tomato Cream Sauce  
Cream Sauce  
Stuffed Flounder w/Crab and Red Pepper Sauce  
Baked Breaded Pork Chops  
Roasted Pork Loin  
With Pineapple Honey or Dijon Glaze or Gravy  
Smoked Pork Loin w/Apple Bourbon Sauce  
Smoked Baked Ham w/Pineapple Honey Topping  
Ricotta Meatballs in Marinara Sauce  
Italian Sausage with Sautéed Peppers & Onions  
Smoked Polish Kielbasa & Sauerkraut  
Eggplant Parmesan  
Stuffed Green Peppers  
Fried Shrimp (Add \$1.00 per person)

### Premium Parties Include

5 Hour Premium Open Bar  
Elegant Entrance  
Chair Covers with Sash (100 Guest Minimum)  
Tossed Salad with Assorted Dressings  
Caesar Salad (Add \$ .50 Per Person)  
Fresh Fruit  
Fresh Vegetables  
Cold Salads  
Fresh Baked Rolls & Butter  
Plated Dessert  
Coffee, Hot Tea  
Chocolate Covered Strawberries  
Wedding Cake Cutting & Serving (Add \$40.00)

### Additional Late Night Snacks

Late Night Pizza - Add \$1 Per Person  
Hot Dogs - Add \$1.00 Per Person  
Nacho Bar - Add \$1.00 Per Person  
Nacho Grande Bar (with Beef) Add \$2.00 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 with Creamy Tomato Sauce  
Bow Tie Alfredo Pasta  
Vegetable Primavera with Linguini Alfredo  
Cheese Ravioli with Red or White Sauce  
Three Cheese Lasagna  
Three Cheese Lasagna with Fresh Spinach  
Vegetable Three Cheese Lasagna  
Tortellini with Red or White Sauce  
Bow Tie Pasta with Fresh Basil Pesto  
Stuffed Cheese Shells with Red or White Sauce  
Mostaccioli with Fresh Basil Red Sauce  
Gluten Free Penne with Marinara Sauce

### Choice of 2 Vegetables

(Additional Vegetable \$1 Per Person)

Green Beans Almondine  
Green Beans with Bacon & Roasted Garlic  
Green and Yellow Beans with Carrots  
Key Largo Mix (Yellow Carrots, Orange Carrots, Red Peppers and Green Beans)  
Honey Glazed Carrots  
Buttered Corn Or Mexican Street Corn  
Roasted Brussel Sprouts  
Peas & Sautéed Mushrooms  
Buttered Acorn Squash Puree  
Southern California Mix (Cauliflower, Broccoli & Carrots)  
Steamed Broccoli (Cheddar Sauce Served on Side)  
Asparagus with Lemon Butter (Add \$ .25 per person)

### Choice of 1 Potato

(Additional Potato \$1 Per Person)

Whipped Potatoes  
Buttered Redskins ( Sour Cream on the Side)  
Oven Roasted Rosemary Potatoes  
Parsley Seasoned Potatoes  
Cheesy Cheddar Potatoes  
Roasted Sweet Potatoes (Cinnamon Sugar Glaze)  
Roasted Anna Potatoes  
Smashed Potatoes w Roasted Garlic Or Horseradish  
Potato Pancakes  
Southwestern Style Rice Or Wild Rice

### Current Pricing

**Fri. \$50.95**

**Sat. \$55.95**

**Sun. \$50.95**

**Add 18% venue fee & 6% MI Sales Tax**  
Departure Time - ½ Hour After Bar Closes

## **Premium Open Bar**

### **Open Bar Includes the Following:**

#### **Beer:**

Bud & Bud Light  
And  
Non-Alcoholic Beer

#### **Wine:**

Chardonnay –White  
Pinot Noir –Red  
Rose’ -Blush  
Pinot Grigio –White  
White Zinfandel –Blush

Cabernet Sauvignon –California Red  
Merlot –California Red  
Sauvignon Blanc -White  
Moscato –White  
Riesling -White

#### **Liquors:**

Titos and Absolut Vodka  
Tanqueray and Beefeater Gin  
V.O and Canadian Club Whiskey  
Jose Cuervo Tequila

J & B and Cutty Sark Scotch  
Jack Daniel’s and Jim Beam Bourbon  
Bacardi and Captain Morgan’s Rum  
Malibu Coconut Rum

#### **Open Bar Also Includes:**

Soda Pop, Juices  
Dry Vermouth (Martini), Sweet Vermouth (Manhattan)  
Cocktail Garnishes  
Bartender  
Complimentary Champagne Toast for Head Table (Weddings Only)

#### **After Dinner Drink Package**

Kahlua, Amaretto and Baileys  
Add \$1.50 Per Person to Open Bar Package

**Due to strict liquor liability laws, we are unable to serve shots  
or beer by the pitcher**

**\*No Outside Alcohol or Beverages Can Be Brought On Premises**

8/24

**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](http://www.gazebobanquets.com)**

*Weddings Banquets Showers Graduations Funerals Parties Corporate Events*

## Gold Dinner Buffet

### Choice of 3 Entrees

(Additional Entrée \$3.00 per person)

Tender Braised Beef  
Flame Roasted Baron of Beef (\$40.00 Carving Fee)  
Beef, Shrimp, Or Sesame Chicken Stir Fry  
Swedish Meatballs (Beef or Turkey) with Egg Noodles  
Ricotta Meatballs with Creamy Tomato Sauce  
Chicken or Veal Parmesan  
Fried Chicken  
Boneless Chicken Breast with Lemon Cream Sauce  
Chicken Supreme (Boneless Fillet with Parmesan  
Herbed Sauce & Sautéed Mushrooms)  
Chicken Piccata  
Boneless Seasoned Baked Chicken Breast  
Coconut Crusted Chicken  
With Spicy Orange  
Baked Tilapia with Garlic Dill Butter  
Deep Fried Fish  
Roasted Salmon Fillet (Add \$5.00 per person)  
With Sun Dried Tomato Cream Sauce  
Stuffed Flounder with Crab and Red Pepper Sauce  
Baked Breaded Pork Chops  
Roasted Pork Loin  
With Pineapple Honey or Dijon Glaze or Gravy  
Smoked Pork Loin with Apple Bourbon Sauce  
Smoked Baked Ham with Pineapple Honey Topping  
Ricotta Meatballs in Marinara Sauce  
Italian Sausage with Sautéed Peppers & Onions  
Smoked Polish Kielbasa & Sauerkraut  
Stuffed Green Peppers  
Eggplant Parmesan  
Fried Shrimp (Add \$1.00 per person)

### Gold Parties Include

5 Hour Standard Open Bar  
Elegant Entrance  
Tossed Salad with Assorted Dressings  
Caesar Salad (Add \$ .50 Per Person)  
Fresh Fruit  
Fresh Vegetables  
Cold Salads  
Fresh Baked Rolls & Butter  
Dessert Served to Guests  
Coffee, Hot Tea  
Chocolate Covered Strawberries  
Wedding Cake Cutting (\$40.00)  
Chair Covers (\$4.00 Each, 100 chairs minimum)

### Additional Late Night Snacks

Late Night Pizza - Add \$1 Per Person  
Hot Dogs - Add \$1.00 Per Person  
Nacho Bar - Add \$1.00 Per Person  
Nacho Grande Bar (with meat) Add \$2.00 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 with Creamy Tomato Sauce  
Bow Tie Alfredo Pasta  
Vegetable Primavera with Linguini Alfredo  
Cheese Ravioli with Red or White Sauce  
Three Cheese Lasagna  
Three Cheese Lasagna with Fresh Spinach  
Vegetable Three Cheese Lasagna  
Tortellini with Red or White Sauce  
Bow Tie Pasta with Fresh Basil Pesto  
Stuffed Cheese Shells with Red or White Sauce  
Wild Portabella Ravioli with Creamy Tomato Sauce  
Mostaccioli with Fresh Basil Red Sauce  
Gluten Free Penne with Marinara Sauce

### Choice of 2 Vegetables

(Additional Vegetable \$1 per person)

Green Beans Almondine  
Green and Yellow Beans with Carrots  
Green Beans w/Bacon & Roasted Garlic  
Key Largo Mix (Yellow Carrots, Orange Carrots, Red Peppers and Green Beans)  
Honey Glazed Carrots  
Buttered Corn Or Mexican Street Corn  
Roasted Brussel Sprouts  
Peas & Sautéed Mushrooms  
Southern California Mix (Cauliflower, Broccoli & Carrots)  
Buttered Acorn Squash Puree  
Broccoli (Cheddar Sauce Served on the Side)  
Asparagus w/Lemon Butter (Add \$ .25 per person)

### Choice of 1 Potato

(Additional Potato \$1 per person)

Whipped Potatoes  
Buttered Redskins ( Sour Cream on the Side)  
Oven Roasted Rosemary Potatoes  
Parsley Seasoned Potatoes  
Cheesy Cheddar Potatoes  
Roasted Sweet Potatoes (Cinnamon Sugar Glaze)  
Roasted Anna Potatoes  
Smashed Potatoes with Roasted Garlic  
Smashed Potatoes with Horseradish Butter  
Potato Pancakes  
Southwestern Style Rice Or Wild Rice

### Current Pricing

**Fri. \$44.95**

**Sat. \$48.95**

**Sun. \$44.95**

**Add 18% venue fee & 6% Sales Tax**

Departure Time - ½ Hour After Bar Closes

8/25

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## **Standard Open Bar Information**

### **Open Bar Includes the Following:**

#### **Beer:**

Bud & Bud Light  
And  
Non-Alcoholic Beer

#### **Wine:**

Chardonnay – White  
Pinot Noir – Red  
Rose' – Blush  
Pinot Grigio – White  
White Zinfandel – Blush

Cabernet Sauvignon - Red  
Merlot - Red  
Sauvignon Blanc - White  
Moscato - White  
Riesling - White

#### **Liquors:**

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

Scotch  
Bourbon  
Rum  
Peach Schnapps  
Tequila

#### **Open Bar Also Includes:**

Soda Pop, Juices  
Cocktail Garnishes  
Bartender  
Complimentary Champagne Toast for Head Table (Weddings Only)

#### **After Dinner Drink Package**

Kahlua, Amaretto, and Baileys  
Add \$1.50 Per Person to Open Bar Package

**Due to strict liquor liability laws, we are unable to serve shots  
or beer by the pitcher**

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## Classic Dinner Buffet

### Choice of 2 Entrees

(Additional Entrée \$3.00 per person)

Tender Braised Beef  
Flame Roasted Baron of Beef (\$40.00 Carving Fee)  
Beef, Shrimp, or Sesame Chicken Stir Fry  
Swedish Meatballs (Beef or Turkey) w/Egg Noodles  
Ricotta Meatballs with Creamy Tomato Sauce  
Chicken or Veal Parmesan  
Fried Chicken  
Chicken Piccata  
Boneless Seasoned Baked Chicken Breast  
Boneless Chicken Breast w/Lemon Cream Sauce  
Chicken Supreme (Boneless Fillet with Parmesan  
Herbed Sauce & Sautéed Mushrooms)  
Coconut Crusted Chicken  
    With Spicy Orange Sauce  
Baked Tilapia with Garlic Dill Butter  
Deep Fried Fish  
Roasted Salmon Fillet (Add \$5.00 per person)  
    With Sun Dried Tomato Cream Sauce  
Stuffed Flounder w/Crab and Red Pepper Sauce  
Baked Breaded Pork Chops  
Roasted Pork Loin  
    With Pineapple Honey or Dijon Glaze or Gravy  
Smoked Pork Loin w/Apple Bourbon Sauce  
Smoked Baked Ham with Pineapple Honey Topping  
Ricotta Meatballs in Marinara Sauce  
Italian Sausage With Sautéed Peppers & Onions  
Smoked Polish Kielbasa & Sauerkraut  
Fried Shrimp (Add \$1.00 per person)  
Eggplant Parmesan

### Classic Parties Include

5 Hour Standard Open Bar  
Tossed Salad with Assorted Dressings  
Caesar Salad (Add \$ .50 Per Person)  
Fresh Fruit  
Fresh Vegetables  
Cold Salads  
Fresh Baked Rolls & Butter  
Coffee, Hot Tea  
Wedding Cake Cutting & Serving (Add \$40.00)  
Cheese & Cracker Tray-Serves 75p.(Add \$75.00)  
Chair Covers (\$4.00 Each with 100 Chair Minimum)

### Late Night Snacks

Pizza – Add \$1.00 Per Person  
Hot Dogs – Add \$1.00 Per Person  
Nacho Bar – Add \$1.00 Per Person  
Nacho Grande Bar (With Seasoned Beef) Add \$2.00 Per Person

### Choice of 1 Pasta

(Additional Pasta \$1.50 per person)

Rustic Macaroni & Cheese (Add BBQ Pulled Pork +.50 Per Person)  
Gnocchi with Creamy Tomato Sauce  
Fettuccine Alfredo  
Bow Tie Pasta with Fresh Basil Pesto  
Fresh Vegetable Primavera with Linguini Alfredo  
Cheese Ravioli with Red or White Sauce  
Three Cheese Lasagna  
Three Cheese Lasagna with Fresh Spinach  
Vegetable Three Cheese Lasagna  
Tortellini with Red or White Sauce  
Mostaccioli with Fresh Basil Red Sauce  
Stuffed Cheese Shells with Red or White Sauce  
Gluten Free Penne with Marinara Sauce

### Choice of 2 Vegetables

(Additional Vegetable \$1 per person)

Green Beans Almondine  
Green and Yellow Beans w/ih Carrots  
Green Beans with Bacon & Roasted Garlic  
Key Largo Mix (Yellow Carrots, Orange Carrots, Red Peppers and Green Beans)  
Honey Glazed Carrots  
Buttered Corn Or Mexican Street Corn  
Roasted Brussel Sprouts  
Peas & Sauteed Mushrooms  
Southern California Mix (Cauliflower, Broccoli & Carrots)  
Buttered Acorn Squash Puree  
Broccoli (Cheddar Sauce Served on Side)  
Asparagus w/Lemon Butter (Add \$ .25 per person)

### Choice of 1 Potato

(Additional Potato \$1 per person)

Whipped Potatoes  
Buttered Redskins ( Sour Cream on the Side)  
Oven Roasted Rosemary Potatoes  
Parsley Seasoned Potatoes  
Cheesy Cheddar Potatoes  
Roasted Anna Potatoes  
Roasted Sweet Potatoes (Cinnamon Sugar Glaze)  
Smashed Potatoes With Roasted Garlic  
Smashed Potatoes With Horseradish Butter  
Potato Pancakes  
Southwestern Style Or Wild Rice

### Current Pricing

**Fri. \$39.95**

**Sat. \$43.95**

**Sun. \$39.95**

**Add 18% venue fee & 6% Sales Tax**

Departure Time - ½ Hour After Bar Closes

## **Standard Open Bar Information**

### **Open Bar Includes the Following:**

#### **Beer:**

Bud & Bud Light  
And  
Non-Alcoholic Beer

#### **Wine:**

Chardonnay – White  
Pinot Noir – Red  
Rose' – Blush  
Pinot Grigio – White  
White Zinfandel – Blush

Cabernet Sauvignon – Red  
Merlot – Red  
Sauvignon Blanc – White  
Moscato – White  
Riesling - White

#### **Liquors:**

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

Scotch  
Bourbon  
Rum  
Peach Schnapps  
Tequila

#### **Open Bar Also Includes:**

Soda Pop, Juices  
Cocktail Garnishes  
Bartender  
Complimentary Champagne Toast for Head Table (Weddings Only)

#### **After Dinner Drink Package**

Kahlua, Amaretto, and Baileys  
Add \$1.50 Per Person to Open Bar Package

**Due to strict liquor liability laws, we are unable to serve shots  
or beer by the pitcher**

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