

2026 Weekday Memorial Lunch Buffet

Available Monday Through Friday, ending by 4:00pm

2 ½ Hour Room Time

Choice of 2 Entrees

(Additional Entrée \$3.00 per person)

Tender Braised Beef
Beef Stroganoff with Egg Noodles
Pepper Steak with Wild Rice
Swedish Meatballs with Egg Noodles (Beef or Turkey)
Ricotta Meatballs with Creamy Tomato Sauce
Chicken or Veal Parmesan
Chicken or Veal Scaloppini
Herb Baked Chicken, or Texas Style BBQ Chicken
Boneless Seasoned Baked Chicken Breast
Coconut Crusted Chicken with Orange Sauce
Baked Tilapia w/ Dill Butter or Deep Fried Fish
Roasted Salmon w/Tomato Cream (+\$5.00 Per Person)
Roast Pork Loin w/Pineapple Honey, Dijon Glaze or Gravy
Smoked Ham with Pineapple Honey Topping
Smoked Pork Loin with 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 with 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
With Parmesan Sauce & Mushrooms (+\$1.00 per person)
Stuffed Green Peppers

Choice of 1 Pasta

(Additional Pasta \$1.50 per person)

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)
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/ Fresh Basil Red 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 \$1 per person)

Green Beans Almondine
Green Beans w/ Bacon and Roasted Garlic
Honey Glazed Carrots
Buttered Corn Or Mexican Street 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 \$1 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)
Crème Brulee (+\$3.50 per person)
Cheesecake (+\$4.00 per person)

Punch & Beverages

(Approximately 40 servings per Punch Bowl)

Unspiked Punch	\$40.00
Spiked Rum Punch	\$55.00
Fuzzy Navel (Peach Schnapps & Orange Juice)	\$60.00
Mimosa (Champagne & Orange Juice)	\$60.00
Raspberry Champagne Punch	\$60.00
Pop (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

\$22.95 Per Person Event Ending by 4:00pm
Add 18% venue fee & 6% tax to Total Bill

12/25

Payment by cash or check. Credit or Debit cards will incur a 3% processing fee. Menu subject to change.

www.gazebobanquets.com

Due to Health Department recommendations, No food from The Gazebo buffet may leave the premises.