

## 2026 Monday - Thursday Dinner Buffet

### Choice of 2 Entrees

(Additional Entree \$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  
Boneless Seasoned Baked Chicken Breast  
Chicken Ala King with Puff Pastry  
Texas Style B.B.Q. Chicken  
Coconut Crusted Chicken with Orange Sauce  
Baked Tilapia with Garlic Dill Butter  
Deep Fried Fish  
Roasted Salmon (Add \$5 per person) with Sundried Tomato Cream Sauce  
Roast Pork Loin with Pineapple Honey, Dijon Glaze or Gravy  
Smoked Ham with Pineapple Honey Topping  
Smoked Pork Loin with 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 with 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 with Assorted Dressings  
Caesar Salad (Add .50 per person)  
Fresh Fruit  
Fresh Vegetables  
Seasonal Cold Salads  
Fresh Baked Rolls & Butter  
Coffee, Hot Tea

### Treats

Chocolate Covered Strawberries (+ \$1.00 Each)  
Cheese & Cracker Tray -Serves up to 75 people (+\$75.00)

### Desserts

Chocolate Mousse (+\$2.50 per person)  
Crème Brulee (+\$3.00 per person)  
Cheesecake (+\$4 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  
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  
Bow Tie Alfredo Pasta  
Gluten Free Penne Pasta with Fresh Basil Red Sauce

### Choice of 2 Vegetable

(Additional Vegetable \$1 per person)

Green Beans Almondine  
Green Beans with 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 with 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 with Horseradish & Butter  
Roasted Anna Potatoes  
Southwestern-style Rice or Wild Rice  
Homemade Potato Pancake

### Punch/Bar Availability

(Approximately 50 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

### Price

**\$25.95 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

10/25

**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.gazeboevents.com**

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