

Eat, Drink, & Be Married

Congratulations on your engagement!

You can count on Frescos for creative tastes and presentations. We want you to feel confident that your wedding is going to be memorable, for all the right reasons. We want you to be a guest at your own wedding. Let our experience, along with our knowledgeable and creative staff, make your day truly special. Our food is made from scratch and we take great pride in delivering beautiful, creative and flavorful food to your guests. Choose from our signature wedding collection or let us create something styled **just for you**

so your adventure begins...

Signature Wedding Collections

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GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VG - Vegan

NF – Nut Free

FRESCOS SOUTHERN

BOUTIQUE CELEBRATIONS

OFF SITE

WEDDING BUFFET MENU STRUCTURE

ALL PACKAGES INCLUDE CATERING SET UP AND CLEAN UP

SOUTHERN SIMPLICITY	SOUTHERN HOSPITALITY	COCKTAIL SOIREE
STARTS @ \$21.95	STARTS @ \$26.95	STARTS @ \$21.95
GARDEN SALAD 2 ENTREES 3 SIDES BREAD TEA	2 STATIONARY APPETIZERS GARDEN SALAD 2 ENTREE 3 SIDES BREAD TEA	2 BUTLER PASS 7 STATIONARY APPETIZERS MINI DESSERT BAR

HIGH END DISPOSABLE PLATES & SILVERWARE
 BEVERAGE DISPENSERS
 BUFFET TABLE LINENS
 CHAFERS

PACKAGE AND SERVICES ARE BASED ON A 50 PERSON MINIMUM

ADDITIONAL SERVICE INCLUDED BUT NOT LIMITED TO:

BOUTIQUE MENU DESIGN SESSION, CARVING STATIONS, ACTION STATIONS, CHAMPAGNE
 TOAST, CAKE CUTTING, BAR SERVICE, COFFEE SERVICE

DAY OF COORDINATOR SERVICE AND RENTAL COORDINATIONS

STAFFING IS FIGURED ON A SIX HOUR WINDOW, ADDITIONAL HOURS WILL BE BILLED
 ACCORDINGLY

PACKAGES DO NOT INCLUDE 7% SALES TAX, 20% PRODUCTION CHARGE, MILEAGE, OR ANY ADDITIONAL SERVICES

Cold Hors d'oeuvres

Minimum of 25 per order

Chicken Wontons	GF DF
Asian style chicken in a wonton crisp with mandarin oranges, ginger, scallion, and citrus soy sauce	
Beef Lettuce Wraps	GF DF NF
Apple cider marinated beef wrapped in bibb lettuce with ginger, scallion, and pickled mustard sauce	
Grilled Steak Bites	GF NF
Grilled tenderloin with a bleu cheese stuffed tomato and scallion on a skewer	
Seared Sesame Tuna	DF NF
Sesame seared ahi tuna atop a fried wonton with Asian slaw, wasabi aioli, orange soy reduction, yuzu tobiko and cilantro	
Grilled Jumbo Shrimp on Bamboo Picks	GF
Grilled and served with your choice of lemon & fresh herbs, mango habanero sauce, pesto or Thai chili sauces	
Roasted Tomato Mozzarella Bites	GF NF V
Fresh mozzarella, roasted tomato, and basil on a skewer, drizzled with balsamic Reduction	
Baked Brie Bites with Fruit Chutney	NF V
Triple cream brie, crispy puff pastry, spiced fruit chutney	

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Warm hors d'oeuvres

Minimum 25 per order

Petite Meatballs

Beef and Pork or Chicken. Choose from the following varieties:

Chimichurri, Sweet and Sour, Carolina BBQ & Bacon, Pesto Cream & House Marinara

Mac-N-Cheese Bites

NF V

The classic dish rolled into bite sized portions served with pomodoro sauce

Coconut Curry Chicken Satay

GF

Chicken marinated in coconut curry with sautéed peppers and onion with peanut sauce

Mini Pot Pies

NF

Crispy pastry filled with your choice of the following:

Savory Chicken, Curried Vegetable, Duck Confit

Spanakopita

NF V

Phyllo dough stuffed with feta and sautéed spinach served with Tzatziki sauce

Creamy Spinach and Artichoke Dipper

NF V

Savory spinach and artichoke dip served with seasoned and grilled naan bread

Creamy Spinach and Brussel Sprout Dipper

NF V

Savory spinach and Brussel sprouts dip served with seasoned and grilled naan bread

Creamy Artichoke Dipper

NF V

Savory Artichokes dip served with seasoned pita chips

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Plattered hors d'oeuvres each

platter contains servings for 25

Pickles and Spreads

VG

Tomato jam, fig compote, cauliflower pate, pickled vegetables, seasoned nuts, and crackers

Deviled Eggs

GF NF V

Choose from the following varieties:

Classic Deviled Eggs: lightly sprinkled with paprika

Asian Deviled Eggs: combined with wasabi, scallion and tobiko

Southwestern Deviled Eggs: roasted yellow pepper, mustard, jalapeño and cilantro

Deviled Eggs with Bacon: classic with a touch of maple syrup, smoked paprika and crispy candied bacon

Artisanal Meat Tray

Cured meat platter served with olives, pickled mushrooms, assorted bread and crackers

Artisanal Cheese Tray

Variety of the finest domestic and imported cheese served with berries, nuts, assorted bread and crackers

Charcuterie Skewers

Benton's summer sausage, house pickles, and local cheeses

Crudite

GF V

Fresh raw vegetables with herbed cream cheese and sundried tomato pesto cream cheese

Fire Roasted Vegetable Display

GF NF DF V

Asparagus, green beans, bell peppers, yellow squash, and tomato with an herb aioli

Seasonal Fruit Platter

GF NF DF V

Variety of the season's finest fruits served with strawberry coulis

Antipasto Platter

Cured meats, cheese, pickled and roasted veggies served with assorted bread and crackers

Shrimp Cocktail

GF NF DF

Jumbo tail-on shrimp with cocktail sauce and lemons

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Grilled and Chilled Shrimp GF
 Jumbo shrimp with your choice of sauce Mango habanero, Lime and parsley, Pesto and Roasted Tomatoes, or Thai chili and ginger

Grilled Sliced Flank Steak GF
 Herb marinated and grilled to medium rare sliced on the bias, served with your choice of sauces: Pesto, Chimichurri, Romesco, Bacon and Bleu

Cocktail Displays

Mashed Potato Bar GF NF
 Includes roasted garlic mashed potatoes, cheddar and parmesan, scallions, jalapeno, smoked sausage, and bacon, served with wild mushroom sauce, and seasoned sour cream

Gourmet Mac N' Cheese Bar
 Allow your guests to dress their own bowl of this classic dish! Includes a selection of toppings including: shredded parmesan, pepper jack, seasoned bread crumbs, fresh jalapeno, broccoli, peas, blackened chicken, bacon and sriracha.

Forks and Spoons Bar
 Choose two to four varieties
 Delectable bites served on cocktail forks & Asian spoons

Forks

- Buttermilk fried chicken & mini waffle
- Bacon wrapped manchego stuffed dates, red pepper fraiche
- Beets over goat cheese fritters NF V
- Blackberry and Brie canape NF V

Spoons

- Tuna poke DF
- Lomi-lomi salmon DF
- Soy braised pork belly, roasted edamame GF DF NF
- Watermelon, orange balsamic, pistachio GF DF

Chef Crafted Dip Station
 Choose three warm savory dips; Crab and Artichoke, Bacon Onion, Creamy Spinach, Tuscan Parmesan, or Roasted vegetable. Served with grilled bread, grilled naan, pita and crackers.

Mediterranean Mezze Table V
 Grilled naan, pita triangles, olives, a variety of flavored hummus, baba ganoush, Tzatziki, feta cheese, tabbouleh, grilled, roasted & marinated vegetables

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Sushi Station

Assorted platters of sushi to include your choice of 3 of the below rolls

California Roll - Cooked snow crab, smelt roe, avocado, cucumber, and sesame seeds wrapped inside out - DF GF

Crunch Roll - Shrimp tempura, smelt roe, spicy mayo, and kaiware wrapped with tempura crunchy flakes and topped with sweet soy based sauce

Spicy Tuna Roll - Tuna, chili oil, kaiware, gobo, avocado, and lettuce - DF GF

Spicy Salmon Roll - Salmon, sriracha, cucumber, gobo, kaiware, green onion, and lettuce - DF GF

Veggie Roll - Carrots, avocado, cucumber, spinach, and asparagus - DF GF VG

Mexican Roll - Tempura shrimp, asparagus, spicy mayo, jalapeño, cilantro, avocado, Ponzu, drizzled with chili oil - DF GF

* Turn this into a live Action station with sushi chef 1 chef per 100 guests

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Buffet and Plated Entrée's

Includes simple salad, vegetable, starch, artisan bread and locally roasted coffee.

Duet entrées are available. Add a second entrée on a buffet dinner available for an additional charge to the higher priced item. Please ask you're catering Sales Manager for more information

SALADS

Garden – spring mix, tomato, shaved carrot, balsamic vinaigrette included in price - GF DF NF VG

Summer - Spring mix, candied pecans, mandarin oranges, cran-raisins and raspberry vinaigrette - GF V

Caesar - Romaine lettuce, croutons, tomato, and Caesar dressing - NF

ENTREES

Herb Roasted Chicken Breast GF

With choice of Champagne Cream, Pesto Cream, Heirloom Tomato Relish, or Fresh Herb Emulsion

Chicken Saltimbocca GF

Chicken breast topped with basil, provolone, and prosciutto served in a pesto cream sauce

Bone-in Airline Chicken GF NF

Citrus marinated breast of chicken with your choice of Mango Pineapple Salsa or Roasted Tomato Relish

Grilled Pork Loin GF NF

Herb marinated pork loin with a grainy mustard apple cider cream

Florentine Pork Roulade GF NF

Pork loin stuffed with spinach, feta, and prosciutto served with an apple cider reduction

Slow Roasted Beef Short Ribs GF NF

Angus boneless beef short ribs with your choice of Red Wine Demi-Glace or Asian Five Spice Glaze

Grilled Filet GF NF

Topped with Buttery Green Peppercorns Sauce, Balsamic & Pomegranate, Roasted Fennel, or Apple and Pickled Mustard Seed

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Beef Medallions	GF
Angus beef tenderloin served with your choice of; Buttery Green Peppercorn Sauce, Wild Mushroom Demi-Glace, Bacon and Bleu, or Romesco	
Grilled Mahi Mahi	GF NF
Grilled mahi mahi with your choice of: Mango Pineapple Salsa or Roasted Tomato Relish	
Roasted Norwegian Salmon	GF NF
Your choice of: Thai Chili Cream Sauce, Fresh Herb Emulsion or Roasted Tomato Relish	
Butternut Squash Ravioli	V
Sage cream sauce with candied walnuts, cherry tomatoes, and shredded parmesan cheese served atop a bed of butternut squash filled ravioli	

STARCH

Garlic Mashed Potatoes	GF NF V
Creamy Polenta	GF
Roasted Rosemary Red Potatoes	GF NF VG
Whole Grain Rice Pilaf	GF NF VG
Garlic Roasted Heirloom Fingerling Potatoes	GF NF VG

VEGETABLES

Lemon Thyme Carrots	GF NF VG
Roasted Vegetables	GF NF VG
Roasted Brussel Sprouts with Bacon	GF NF DF
Green Bean Amandine	GF
Pesto Green Beans	GF VG

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LATE NIGHT BITES

MEATBALL OR CHICKEN DRUMETTE STATION (3 per person)

Choose either chicken Drumette, beef and pork meatballs or a combination of both.

Dipping sauces that are included are: Carolina BBQ, buffalo and teriyaki

PETITE CROISSANT BREAKFAST SANDWICHES (1 per person)

Fresh baked croissant served with egg, cheese & smoked bacon (also, available vegetarian)

Build your own...

Slider Bar ... Choose up to 3 of the following varieties:

Angus Beef: served with spicy mayo, cheddar, bacon, and tomato

Grilled Chicken: Grilled chicken served with a pickle, spicy mayo, and coleslaw

Crispy Chicken: Breaded chicken served with a pickle, spicy mayo, and coleslaw

Braised Pork: Pulled pork served with ale crema and pickled vegetables

Veggie: Black bean burger served with cheddar and tomato - v

Taco Bar

GF NF

Choose chicken tinga or beef barbacoa. Served with corn tortillas, sautéed fajita vegetables, lettuce, black beans, sour cream, salsa, cheese and fresh jalapeño

Pizza Station

GF NF

Choose from margarita, fig & goat cheese, BBQ Chicken or three cheese

KIDS CORNER

Chicken Tenders

NF

Mac & Cheese

NF V

Buttered Noodles with Grilled Chicken

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SWEET ENDINGS

BUILD YOUR OWN MINI DESSERT STATION

Priced Individually

Mini Cupcakes

Chef's seasonal assortment may include:

Vanilla, Butterscotch, Chocolate Turtle, Lemon
Cream, Chocolate Salted Caramel, Almond
Raspberry, and German Chocolate

Mini Tarts and Pies

Chef's seasonal assortment may include:

Chocolate Tulip Cups, Truffles, Profiteroles, Vanilla
Bean Cheesecake, Lemon Curd Tart, Fruit Tart,
Strawberry Profiteroles, and Turtle Tart

Dessert Shooters

Chef's seasonal assortment may include:

Lemon Mousse, Butterscotch, Cherry
Cheesecake, Chocolate, Coconut Pineapple,
Tiramisu, Banana, Lemon Basil Panna Cotta,
and Turtle Brownie

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Beverage Packages

Step one : Choose your bar type

Cash Bar

A bar service charge, bartender fees and a beverage minimum applies for all cash bars. Please ask your sales manager for details.

Consumption (Open) Bar

You will be billed on actual consumption. There is a bar set up charge and beverage minimums may be required based on the location. Ask your sales manager for details

Step two : Choose your bar package

Non Alcoholic

Includes assorted sodas, sparkling water, glassware, ice & beverage napkins

Beer & Wine

Includes beers and wines, assorted sodas, glassware, ice & beverage napkins

Full Bar

Includes liquors, beers and wines, assorted sodas, glassware, ice & beverage napkins

House

New Amsterdam Vodka
Castillo Rum
E&J Brandy
T&L Scotch
Jim Beam Bourbon
Wakefield Whiskey
Sauza Tequila
New Amsterdam Gin
14 Hands Chardonnay
14 Hands Red Blend
Michelob Golden Light
Bottle
Soda & Juice

Premium

Absolut Vodka
Bacardi Rum
Captain Morgan Spiced
Rum
E&J Brandy
Dewar's White Label
Scotch
Jose Cuervo Gold Tequila
Jim Beam Bourbon
Jack Daniels Whiskey
Windsor Canadian
Whiskey
Tanqueray Gin
Chardonnay
Cabernet Sauvignon
Mich Ultra Bottle
Bud Light Bottle
Heineken Bottle
Soda, Juice & Sparkling
Water

Super Premium

Grey Goose Vodka
Bombay Sapphire
Bacardi Rum
Maker's Mark Bourbon
Jack Daniels Whiskey
Patron Silver Tequila
Johnnie Walker Red
Scotch Remy
Martin VSOP Brandy
Glenlivet Single Malt
Scotch
Jameson Irish whiskey
Chardonnay
Sauvignon
Pinot Gris
Pinot Noir
Michelob Ultra Bottle
Bud Light Bottle
Heineken Bottle
Soda & Juice

A la carte Beverages

Community Dark Roast Coffee served with cream, sugar & sweetener

Gourmet Coffee Bar served with cream, sugar, flavored syrups, chocolate shavings, crushed
peppermint & whipped cream

TeBella Loose Leaf Hot Tea

Lemonade, Iced Tea or Infused Water

GENERAL INFORMATION

FRESCOS Catering offers an endless variety of options for your wedding. Fresh and locally sourced ingredients add integrity to the already vibrant character of our food. Creativity is our keyword, we would be happy to customize a menu for you or choose from our signature wedding collection. Please let us know of any dietary restrictions and we will happily work around them.

INCLUDED WITH SERVICE FOR IN HOUSE BANQUET ROOMS

Black, ivory or white linens

Black floor length linens for buffet.

White or Black floor length linens for head table

Choice of black, ivory or white napkins

Cocktail Napkins

China, Flatware and Glassware

PROFESSIONAL SERVICE STAFF

Our professional and accommodating staff will make your guests feel comfortable and your wedding flow smoothly. Service staff charges vary depending on the size and nature of the event.

CAKE CUTTING

FRESCOS will professionally cut your wedding cake and provide, disposable or china and flatware for service to match the style of your dinner service for 1.00 per person.

GLUTEN FREE AND NUT FREE ITEMS

Individual gluten free and nut free items are not made in a gluten free or nut free kitchen

OUR BAR

FRESCOS Catering has a full off site liquor license and can provide your event with any beverage services that you crave! Your Catering Sales Manager can recommend bar packages or hosted beverages on consumption for your wedding. Ask about our selection of nonalcoholic beverages as well.

CONTRACTING FRESCOS CATERING

We require a signed contract and deposit to secure your date with Frescos Catering. The Contract will outline our policies and payment schedule. Factor in labor, taxes and a 20% catering fee for your final payment.

LET US BE YOUR ONE STOP SHOP

Allow your Catering Sales Manager help you make planning easy by arranging or recommending a number of services with one of our preferred vendors. We work with floral studios, DJs, bands and other entertainment options, and rental companies in the Central Florida Area

Frescos Catering * 132 South Kentucky Avenue * Lakeland, Florida 33801 863*608*1347