



## On-Premise Events

Thank you for your interest in Frescos Southern Kitchen & Bar for your next event. We have the menus, venues, and experience to make your event a success.

Let this brochure be a guide as you look over our options we offer and know these options can be tailored to your specific vision.

Along with this brochure, please note we are a Boutique Catering Service with the skills to create International Cuisine menus that are special for you.

### Our Venues

#### **Boardroom**

Located just outside of our dining room, this space will accommodate up to 16 guests. The room is outfitted with a long Espresso Table and a 60" Flat Screen Monitor.

#### **Banquet Room**

Located just behind the board room with a separate exterior entrance, this space will accommodate from 17 to 50 guests. This room is outfitted with traditional rectangle banquet tables (6ft by 2.5 ft.) Depending on your guest count the room can be arranged for several seating options. The room is fitted with a 60" Flat Screen Monitor for presentations.

#### **Speakeasy**

Located downstairs with a private elevator, is our 4000 square foot space. This space can accommodate up to 150 guests. This room is outfitted with 60" Round Tables and Rectangle Banquet tables that can be configured in a number of ways, also include a dance floor. A stage and bar are located inside, and private bathrooms are just outside in the hall. The space has a traditional speakeasy vibe with both it's atmosphere and décor.

*\*Room capacity is an estimation. Space required for buffets, gift tables, bar stations, etc. may lower the room capacity.*

[catering@frescoslakeland.com](mailto:catering@frescoslakeland.com)

863.608.1347

# Limited Menu Options

## **Luncheon**

*Minimum 20 Guests Max 50 Guests*

Includes Our Homemade Corn Muffins with Maple Butter

### **Entrées**

*Choose Five Options*

Carolina Shrimp & Grits

Knuckle Sandwich

Southern Cobb Salad

Airline Chicken

BBQ Chicken Sandwich

Roasted Beet Salad

Seared Salmon

Monte Cristo Sandwich

Summer Salad

Roasted Veggie Bowl

Hot Brown Turkey Sandwich

Power Quinoa Salad

Hen & Dumplings

Reuben Sandwich

Caesar Salad

All entrees Come with Designated Sides

Sandwiches Have The Choice Of Chips, Potato Salad, Pasta Salad Or Cole Slaw  
Salads Can Be Topped with Grilled Chicken Or Salmon

### **Dessert**

Choice of Cookies & Brownies or a Mini Mousse Cups Selection

Upgrade Your Dessert to Cake Or Cheesecake Slices \$4pp

### **Beverages**

Unlimited Tea & Soft Drinks

### **Price**

Available Monday – Friday Only \$19.95 Per Person

Price Does Not Include 7% Sales Tax & 20% Production Charge or Gratuity

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# Dinner Limited Menu

*Minimum 20 Guests Max 50 Guests*

Includes Our Homemade Corn Muffins with Maple Butter

## **Starter**

Choice Of Garden Or Caesar Salad

## **Entrée**

*Choose Five Options*

Carolina Shrimp & Grits

8oz Filet

Roasted Veggie Bowl

Airline Chicken

Pork Tenderloin

Lemon Goat Cheese Risotto

Seared Salmon

Short Ribs Over Fat Pasta

Lobster Mac-n-Cheese

Seared Grouper

Hen & Dumplings

All Entrees Come with Designated Sides

## **Dessert**

Choice of Cookies and Brownies or Mini Mousse Cups Selection

Upgrade Dessert to Cake or Cheesecake slices \$4pp

## **Beverages**

Unlimited Tea & Soft Drinks

## **Price**

Starting at \$29.95 per person

Price Does Not Include 7% Sales Tax & 20% Production Charge or Gratuity

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# Enhancements

All Items Are Priced Per Person

## Appetizers

Start Off Your Event with Some Of Our Delicious Appetizers. We Can Serve Your Selection Either Family or Buffet Style.

**Choose 1 \$3pp / Choose 2 \$6pp / Choose 3 \$9pp**

Fried Green Tomatoes

Corn Nuggets

Frescos Egg Rolls

BBQ Bacon Meatballs

Assorted Flatbreads

Buffalo Chicken Dip

Artichoke Dip

Fried Pickles

Deviled Eggs

Cheese & Cracker Display

## Pasta Course

Add A Pasta Dish To Be Served After The Salad Course \$4pp

Frescos Mac-n-Cheese

Cajun Cavatappi Pasta

Tomato Cream Penne

## Dessert Display

Treat your guests to a variety of House-Made Desserts to end their Evening. Includes Mini Pastries, Mini Cupcakes, Mousse Cups, Fruit & Nut Tarts, Bread Pudding & Brownies. \$5pp

A Chocolate Fountain or S'mores Display – With All The Fixings! \$6pp

## Specialty Desserts

Traditional 10 inch round or ¼ sheet Cakes, Cheesecakes or Pies can be made to order by our in house Pastry Chefs. One week's notice is required for ordering and price is according to selection.

## Linens

Included in your event package are traditional tablecloths (Black or White) and Bistro Cloth napkins. You may choose to upgrade to floor length linens and custom napkins at an additional cost.

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# Buffet Luncheon

*Minimum Of 25 Guests*

Includes Our Homemade Corn Muffins with Maple Butter

Choose 2 Entrees, 2 Sides & A Salad (Garden or Caesar)

## Entrées

Chicken Piccata	Beef Tips in Mushroom Gravy	Seared Salmon
Chicken Florentine	Yankee Pot Roast	Pecan Encrusted Mahi
Mediterranean Chicken	Beef Lasagna	Stuffed Sole
Bruschetta Chicken	Braised Short Ribs	Poached Cod
Chicken Parmesan	Barbacoa Beef	Seafood Jambalaya
Chicken Marsala	BBQ Pork	Beef Brisket

## Sides

Mashed Potatoes	Baked Beans	Confetti Rice
Roasted Potatoes	Black Beans	Yellow Rice
Garlic Mashed Potatoes	Key West Veggie Blend	Rice Pilaf
Potato Salad	Roasted Italian Vegetables	Buttered Pasta
Sweet Potato Mash	Southern Green Beans	Cheese Grits
	Honey Baby Carrots	Collard Greens

## Dessert

Choice of Cookies & Brownies Or Mini Mousse Cups

Upgrade Desserts to Cake Or Cheesecake For An Additional \$4 pp

## Beverage

Unlimited Tea & Soft Drinks Included

## Price

Starting at \$19.95 Per Person

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Price Does Not Include 7% Sales Tax & 20% Production Charge

## Buffet Dinner

*Minimum 25 Guests*

Includes our Homemade Corn Muffins with Maple Butter

Choose 2 Entrees, 2 Sides & A Salad (Garden or Caesar)

### Entrées

Chicken Piccata	Beef Tips in Mushroom Gravy	Seared Salmon
Chicken Florentine	Yankee Pot Roast	Pecan Encrusted Mahi
Mediterranean Chicken	Filet Medallions	Stuffed Sole
Bruschetta Chicken	Braised Short Ribs	Poached Cod
Chicken Parmesan	Pork Tenderloin Medallions	Creole Seafood Pasta
Chicken Marsala	BBQ Pork and Beef Brisket	Shrimp Scampi
Smothered Chicken	Beef & Chicken Fajitas	Stuffed Grouper

### Sides

Mashed Potatoes	Baked Beans	Confetti Rice
Roasted Potatoes	Black Beans	Yellow Rice
Garlic Mashed Potatoes	Key West Veggie Blend	Rice Pilaf
Potato Salad	Roasted Italian Vegetables	Buttered Pasta
Sweet Potato Mash	Southern Green Beans	Cheese Grits
	Honey Baby Carrots	Collard Greens

### Dessert

Choice of Cookies & Brownies Or Mini Mousse Cups

Upgrade Desserts to Cake Or Cheesecake For An Additional \$4 pp

### Beverage

Unlimited Tea & Soft Drinks Included

### Price

Starting At \$21.95 Per Person

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## Brunch Packages

### **Brunch Buffet**

*Minimum 25 guests*

Choose 1 Egg, 2 Types of Meat & 1 Starch

Scrambled Eggs	Applewood Smoked Bacon	Home Fries
Scrambled Eggs w/Cheese	Sausage Links	Hash Brown Casserole
Scrambled w/ Veggies	Sausage Patties	Frescos Grits
	Ham Steak	Cheese Grits

Served with Fresh Fruit, Pastries, Biscuits & Sausage Gravy, Orange Juice

#### **Price**

Starting At \$15.95 Per Person

### **Enhancements**

Chicken & Waffles \$6pp	French Toast Casserole \$3pp
Waffle Bar \$5pp	Assorted Quiche \$3pp
Shrimp & Grits \$8pp	Breakfast Casserole \$3pp
Omelet Station \$6pp	

#### **Beverages**

Unlimited Soft Drinks, Tea & Coffee \$2pp

Mimosa Station \$12pp

Bloody Mary Station \$16pp

Price Does Not Include 7% Sales Tax & 20% Production Charge

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# Shower Package

Minimum 20 Guests

## **Assorted Tea Sandwiches**

Ham, Pimento, Egg & Cucumber

## **Mini Croissant Sandwiches**

Chicken Salad or Tuna Salad

## **Quiche**

Mini Assorted or Full Quiche Cut Into 8 Servings

## **Salads**

Fresh Seasonal Fruit & Mixed Greens

Assorted Fresh Pastries, Scones, Croissants, Muffins

Unlimited Tea & Soft Drinks

## **Price**

Starting At \$15.95 pp

## **Enhancements**

BBQ Meatballs \$2pp

Artichoke Dip \$3pp

Cheese & Cracker Display \$2pp

Relish Tray \$2pp

Deviled Eggs \$3pp

Cold Spinach Dip \$3pp

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# Appetizer Packages

Minimum Of 25 Guests

## Buffet Style

- International Cheese Display** Assortment of International Cheeses & Meats
- Cheese Cubes & Crackers** Cheddar, Swiss, Havarti, Pepper Jack, Smoked Gouda & Colby Jack
- Relish Tray** Assortment of Fresh Vegetables With Ranch Dipping Sauce
- Mediterranean Hummus with Pita Chips** Choose Traditional Or Roasted Red Pepper
- Spinach Dip In A Bread Bowl** Fresh Baked White Or Pumpernickel Bread Bowl
- Boursin Filled Artichoke Hearts** Breaded & Fried to A Crisp
- Phyllo Wrapped Asparagus** Stuffed with Mozzarella Cheese
- Hot Artichoke Dip** Served with Pita Chips
- Stuffed Baby New Potatoes** Sundried Tomato & Goat Cheese or Cheddar & Bacon
- Butternut Squash Crostini** Curried Roasted Butternut Squash with Yogurt Sauce
- Stuffed Mushrooms** Goat Cheese, Fennel, Leeks & Coriander or Cornbread Stuffing & Sausage
- Sliders** Asian, BBQ Pork, Angus Beef Patties, Braised Short Rib or Lamb Patties
- Frescos Egg Rolls** Stuffed with Chicken, Bacon, Cheese & Served with Avocado Cream Sauce
- Veggie Flatbread** Herb Cheese Spread, Chopped Vegetables & Thai Peanut Sauce Drizzle
- Spring Rolls** Rice Paper Wrapped with Cabbage, Carrots, Bean Sprouts & Asparagus
- Chicken Cordon Bleu** Served with A Honey Mustard Sauce
- Fried Ravioli** Served with House Marinara Sauce
- Brie Pinwheel** Served with Almond filling
- Pastry Wrapped Mini Brie** Choice of Fruit Filling
- Deviled Egg Tray** A Traditional Vinegar & Dill or We Can Be Creative
- Bruschetta with Crostinis** Traditional, Olive Tapenade, Wild Mushroom Or Tuscan Cannellini
- Bourbon Chicken Bites** Smothered in House Made Bourbon Sauce
- Wings** Sweet & Sour, Garlic, Buffalo or Jerk
- Chicken Strips** Served With Honey Mustard Sauce
- Chicken** Served with Thai Peanut Sauce
- Meatballs** A Choice of Burgundy Wine Sauce, Swedish Or BBQ
- Pork Dumplings** Served With Asian Ginger Dipping Sauce

### Price

Three Choices	\$ 10.95
Five Choices	\$ 15.95
Seven Choices	\$ 19.95

Price Does Not Include 7% Sales Tax & 20% Production Charge

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## Premium Appetizers Enhancements

<b>Short Ribs</b> Served with An Asian Ginger Slaw	\$5pp
<b>Beef Wellington Bites</b> Served with Mushroom Duxelle	\$4pp
<b>Candied Bacon Wrapped Chicken Bites</b> Yum	\$3pp
<b>Seared Beef Tenderloin Crostini</b> atop French Bread Rounds with Chimichurri Sauce	\$4pp
<b>Lollipop New Zealand Lamb Chops</b> Mint Demi Glaze	\$6pp
<b>Braised Lamb Bites</b> Glazed with Citrus Sauce	\$5pp
<b>Street Tacos</b> Asian Short Rib, Pickled Slaw & Lime	\$4pp
<b>Cocktail Shrimp</b> Served with Cocktail Sauce	\$6pp
<b>Shrimp Shooters</b> Individual Cups with Cocktail Sauce & Fresh Lemon	\$4pp
<b>Coconut Shrimp</b> Served with Orange Dipping Sauce	\$6pp
<b>Shrimp Satay</b> Served with Thai Chili Peanut Sauce	\$5pp
<b>Mini Crab Cakes</b> Served with Tropical Relish or Creole Roulade Sauce	\$5pp
<b>Louisiana Deviled Crab</b> Served with Hot Sauce	\$5pp
<b>Lobster &amp; Brie Quesadilla</b> Served with Citrus Remoulade Sauce	\$6pp
<b>Bacon Wrapped Scallops</b> Served with Lemon Cream Sauce	\$8pp
<b>Smoked Salmon Display</b> Capers, Diced Egg, Dill Cream Cheese & Purple Onions	\$4pp
<b>Grilled Shrimp Skewers</b> Served with Blood Orange & Cilantro Glaze	\$6pp
<b>Poke Tuna Tartare</b> Fresh Mango, Avocado, Seaweed Salad & Citrus Marinade	\$7pp
<b>Blackened Ahi Tuna</b> Served with A Chili Sauce	\$7pp

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# Chef Interaction Enhancements

*Pricing Varies*

## **Pasta Bar**

Includes Bowtie & Cavatappi Pasta, Alfredo & Marinara Sauces & An assortment Of Vegetables & Cheese. Chicken, Shrimp, Italian Sausage & Meat Sauce Are Also Available at an Additional Cost.

## **Carving Station**

Prime Rib

Beef Brisket

Pork Loin

Beef Filet

Roasted Turkey

Carving Stations Include Craft Rolls, Custom Relishes, Chutneys & Sauces

## **Seafood Bar**

Includes Shrimp, Clams, Mussels, Oysters & Lobster Tail

## **Dessert Options**

Cookies & Brownies or Assorted Mousse Cups

Upgrade Desserts to Cake Or Cheesecake

## **Beverage Options**

Three Hour Soft Drink, Coffee & Tea

Three Hour Select Beer & Wine

Three Hour Full Bar

Tab Bar Available

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# Wedding Packages

## Buffet Menu Style

### Southern Simplicity

Starts at \$24.95pp

Garden Salad  
2 Entrees  
3 Sides  
Bread  
Iced Tea

### Southern Hospitality

Starts at \$28.95pp

2 Appetizers  
Garden Salad  
2 Entrees  
3 Sides  
Bread  
Iced Tea

### Cocktail Soiree

Starts at \$21.95pp

2 Butler Passed Appetizers  
6 Stationary Appetizers  
Mini Dessert Bar  
Iced Tea

All Buffets Include High End Disposable Plate & Silverware, Beverage Dispensers, Chafing Dishes & Buffet Table Linens. Package Pricing Is Based on A 50 Guest Minimum. Staffing Is Based on A 6 Hour Window with Additional Hours Billed Accordingly.

***Packages Are Subject To 7% State Sales Tax, 20% Production Fee, Mileage or Any Other Agreed Upon Service Fees.***

## Additional Services Available at An Additional Cost

Boutique Menu Design  
Themed Dinner Adventures  
Carving and Chef Stations  
Day of Coordinator Service  
Rental Coordination

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# General Information

## On Site Event Time

All Standard Events Are Based on A Three-Hour Window.

Bridal/Baby Showers Are Allowed an Extra Hour for Decorating.

Weddings Are Scheduled for a 6 Hour Window to Include setup & break down

Additional Time Will Be Charged At **\$50.00** Per Additional Hour.

## Guaranteed Guest Count

A Minimum Number of Guests Must Be Guaranteed at The Time Of Booking. A Final Guest Count Must Be Submitted 72 Hours Prior To The Event. All Charges Will Be Based on The Minimum Guest Count Or The Actual Guest Count, Whichever Is Greater.

## Private Spaces

Room Rental Is Due at The Time of Contract To Secure The Space. A Credit Card Is Kept on File For Any Incidentals That May Occur Outside Of The Signed Contract & Will Be Charged At The End Of The Event.

## Vendor

Outside Vendors (Non-Food) Are Allowed in The Speakeasy Space. Vendors Need to Provide Proof Of Liability Insurance, A Minimum Of 2 Weeks Before The Event. (DJ, Bands, Lighting, Coordinators, Etc...)

## Room Rental Deposit

All Events Require Room Rental to Be Paid At The Time Of Booking.

## Cancellation/Rescheduling

You May Cancel Your Event Up To 60 Days Prior To The Event Date to Receive A Full Refund of The Deposit Amount. No Refund Will Be Given Within 60 Days of The Event Date.

In the Event of Inclement Weather, Illness or Emergency, Or Natural Disaster You May Reschedule The Event. 413 Hospitality Group, Inc And Frescos Southern Kitchen & Bar Is Not Responsible For Expenses Associated With Rescheduling The Event.

## Alcohol Responsibility

We Encourage All Our Guests of Legal Age to Drink Responsibly. Guests That Are Visibly Intoxicated Will Not Be Served Alcohol & May Be Asked to Leave or Not Permitted To Enter The Event.

Open Bar Packages Exclude "Shots & Martinis"

## **Payment Schedule**

The Room Rental Fee Is Required at The Time of Booking to Reserve Your Event Space.  
Final Payment Is Due, 72 Hours Before the Event, Along with A Guest Guarantee.  
Payment by Credit Card Is Subject to A 3% Convenience Fee.

## **Decorations**

Management Reserves the Right to Not Allow Any Decorations They Deem Inappropriate or Unsafe.  
Decorations Cannot Disable or Interfere with The Operation of The Fire System or Fire Exit. Decorations Are Not Allowed to Be Taped to The Mural or TV In the Private Rooms. Nothing Is Allowed to Be Hung from Light Fixtures. If You Do Not Have A Proper Way to Hang Items, Do Not Use A Chair to Stand On. Ask for A Step Stool! No Glitter or Confetti Is Allowed As Decorations In The Venue.

## **Damage Liability**

As the Host Of The Event, You Agree To Assume Liability for Damage Done by Yourself or Your Guest.  
Damage to Walls Caused By Decorations Is Subject To A \$100 Charge Per Incident.



## Corporate Catering Menu

**Not only will we deliver,  
we bring everything you will need to serve and enjoy your experience.**

We even set it up for you! All orders are delivered hot, ready to serve and include disposable plates, napkins, eating utensils and serving ware.

*Limited availability for same-day orders.*

Impress  
Reward  
Celebrate

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# Breakfast Options

## **Breakfast A La Carte**

### **Assorted Muffins**

Mini	1.5
Standard	2.5

Seasonal Assortment May Include:  
Banana Nut, Bran, Chocolate Chip,  
Blueberry, Lemon Poppy Seed, Cranberry  
Walnut or Apple Cinnamon

### **Homemade Scones & Danishes**

Mini	1.5
Standard	2.5

Seasonal Assortment May Include:  
Mixed Berry, Lemon, Apple, Pecan or  
Blueberry

**Croissant Breakfast Sandwich** 4.5  
Fresh Baked Croissant Served With Egg,  
Cheese & Smoked Bacon  
*(Also Available Vegetarian)*

**Breakfast Burritos** 8  
Zesty Breakfast Burrito Stuffed With Eggs,  
Cheese, Potato Hash, Bacon & Salsa  
*(Also Available Vegetarian)*

**Hard-Boiled Eggs** 2  
Classic Hard-Boiled Egg Served  
With Salt & Pepper On The Side

**Fruit Salad** 2.5  
Variety Of Seasonal Fresh Cut Fruit

**Yogurt & Granola Parfait** 8  
Vanilla Yogurt & Fresh Berries Over  
Housemade Granola

## **Breakfast Buffets**

*Priced per person & includes a variety of juices  
15 person minimum order*

**Classic Continental Breakfast** 8  
Fresh Baked Mini Muffins, Pastries &  
Breakfast Breads, Fresh Fruit Salad &  
Yogurt

**Frescos Egg Bake** 9  
Farm Fresh Eggs, Potatoes, Sausage &  
Cheddar Cheese Served  
Casserole Style, Accompanied  
By Mini Muffins & Fruit

**Burrito Breakfast** 13  
Zesty Breakfast Burrito Stuffed With Eggs,  
Cheese, Potato, Bacon & Salsa,  
Accompanied By Danish & Fresh Fruit  
*(Also Available Vegetarian)*

**Full Breakfast** 15  
Scrambled Eggs Topped With Cheese,  
Home Fries, Bacon & Sausage, Fresh  
Biscuits With House Sausage Gravy Or  
Croissants & Jam, Accompanied By Fresh  
Fruit



# Cold Lunch Options

## **Boxed Lunches**

Sandwich, Chips & A Cookie 11  
Sandwich, Chips, Fruit & A Cookie 13

## **Sandwich Platters**

8.50 Per Sandwich  
Platter Based On The Number  
Of Sandwiches We Are Providing  
*Either Half or Whole Sandwich Per Person*

## **Salad Platters**

12 inch *(Serves 8 to 15)*  
16 inch *(Serves 15 to 25)*  
18 inch *(Serves 25 to 50)*

## **Sandwiches**

*Gluten Free Bread Available*

### **Roasted Turkey BLT**

Smoked Gouda, Bacon, Honey Mustard,  
Tomato & Field Greens

### **Ham & Swiss**

Swiss, Garlic Aioli, Tomato & Field Greens

### **Roast Beef & Cheddar**

Cheddar Cheese, Tomato, Horseradish  
Aioli & Field Greens

### **Southwest Chicken Wrap**

Blackened Chicken, Cheddar Cheese,  
Tomatoes, Onion, Corn Salsa & Chipotle  
Ranch

### **Chicken BLTA Ranch Wrap**

Grilled Chicken Breast Bacon, Lettuce,  
Tomato, Avocado, Ranch & Cheddar

### **Mediterranean Veggie Wrap**

Hummus, Lettuce, Tomato, Cucumber,  
Red Onion, Feta Cheese & Sweet  
Peppers

### **Southwest Wrap**

Blackened Chicken, Corn Salsa,  
Cheddar, Onions, Field Greens &  
Chipotle Ranch

### **Apple and Brie Chicken Wrap**

Herb Aioli & Field Greens

### **Tropical Chicken Salad**

Chicken, Pineapple, Apricots, Walnuts,  
Celery With Lettuce & Tomato On a  
Croissant

### **Italian Hoagie**

Ham, Salami, Pepperoni, Cheese,  
Garlic Mayo, Lettuce, Tomatoes &  
Banana Peppers On A Hoagie Roll  
Served With Italian Dressing On The  
Side.

### **Cuban**

Ham, Turkey, & Roasted Pork With  
American & Swiss Cheese, Topped With  
Mustard, Mayo  
& Pickles

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## **Sandwich Sides**

Pasta Salad	Cole Slaw
Potato Chips	Fruit Salad
Dill Potato Salad	Tomato Cucumber Salad

## **Fresh Salads**

### **Mixed Green Salad**

Field Greens, Romaine, Shredded Carrots & Cherry Tomatoes With Both Ranch & Balsamic Vinaigrette

### **Caesar Salad**

Romaine, Kale, Croutons, Parmesan Cheese & Caesar Dressing

### **Crave Salad**

Mixed Greens, Goat Cheese, Candied Walnuts, Apple Slices With Champagne Vinaigrette & Balsamic Drizzle

### **Frescos Summer Salad**

Fresh Greens Topped With Cran-Raisins, Mandarin Oranges, Candied Pecans, Cucumbers, Tomatoes & Red Onions

### **Cobb**

Fresh Greens topped with Cucumbers, Tomatoes, Eggs, Cheese, Bacon & Grilled Chicken Breast  
(Avocado Upon Request)

## **Beverages A La Carte**

### **Roasted Regular & Decaf Coffe**

Served With Cream & Sugar

### **Iced Tea**

Per Gallon

### **Individual 10 Oz. Juices**

Orange, Cranberry, Apple Or Grapefruit

### **Individual 10 Oz. Milk**

### **Assorted Coke Products**

Coke, Diet Coke & Sprite

### **Bottled Water**

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# Hot Buffet lunch

*Minimum Order Of 20 Servings*

Includes Choice Of A Salad, Entrée & 2 Sides  
Served With Assorted Breads, Butter & Dessert Tray  
Prices Start At 13

## **Fresh Salads**

### **Crave**

Field Greens, Candied Walnuts, Goat Cheese & Balsamic Vinaigrette

### **Caesar**

Romaine Lettuce, Kale, Croutons & Caesar Dressing

### **Mixed Green**

Field Greens, Tomato, Shaved Carrots & Balsamic Vinaigrette

## **Entrees**

### **Mushroom Chicken**

Parmesan Cream, Bacon Caramelized Onions & Mushrooms

### **Yankee Pot Roast**

Roast beef, Carrots, Celery, Onions & Potatoes In A Savory Brown Gravy

### **Chicken Florentine**

Chicken Breast Stuffed With A Blend Of Spinach, Artichoke, Parmesan Cheese, Topped With Alfredo Sauce & Served With Wild Rice

### **Beef Brisket**

Slow Roasted Beef Brisket With Carrots, Celery, Onions & Au Jus

### **Chicken Piccata**

Pan Seared Chicken Simmered In A White Wine Lemon Butter Caper Sauce

### **Peppercorn Filet Medallions**

Beef Tenderloin Slow Roasted With A Brandied Peppercorn Cream Sauce

### **Chicken Parmesan**

Breaded Chicken Breast Over A Bed Of Linguini In Fresh Tomato Marinara Topped With A Blend Of Mozzarella, Asiago & Parmesan Cheese

### **Butternut Squash Ravioli**

Sage Cream Sauce, Candied Walnuts, Cherry Tomatoes & Shredded Parmesan & Cheese

### **Pork Tenderloin GF**

Herb Rubbed Pork Tenderloin With A Mustard Sauce

### **Seared Salmon**

Atlantic Salmon Seared With Maple Bourbon Glaze

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## **Entree Sides**

*Choice of 2*

Mashed Potatoes	Herb Asparagus
Herb Roasted Potatoes	Honey Glazed Carrots
Harvest Blend Rice	Haricot Vert
Mac-n-Cheese	Seasonal Roasted Veggies

Remember, we make all of our food from scratch, so  
please place  
your order within 48 business hours to ensure proper  
preparation.

Limited Same Day Service is available.

Please call for more information.

[catering@frescoslakeland.com](mailto:catering@frescoslakeland.com)

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Delivery fee, tax and gratuity not included.  
Delivery fee will vary based on your location.



## Eat, Drink & Be Married

*Congratulations on your engagement!*

You can count on **Frescos Catering & Events** for creative tastes and presentations. We want you to feel confident that your wedding is going to be memorable, for all the right reasons. Our goal is for you to be a guest at your own wedding. Let our experience, along with our knowledgeable and creative staff make your day truly special. 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.**

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# Signature Wedding Collections

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# Wedding Packages

Boutique Menu Design  
Themed Dinner Adventures  
Carving and Chef Stations  
“Day of” Coordinator Services  
Rental Coordination

## Cold Hors d'Oeuvres

*Minimum of 25 per order*

### **Chicken Wontons**

Asian Style Chicken in a Wonton Crisp with Mandarin Oranges, Ginger, Scallions & Citrus Soy Sauce

### **Beef Lettuce Wraps**

Apple Cider Marinated Beef Wrapped in Bibb Lettuce with Ginger, Scallions & Pickled Mustard Sauce

### **Grilled Steak Bites**

Grilled Tenderloin with a Bleu Cheese Stuffed Tomato and Scallions on a Skewer

### **Seared Sesame Tuna**

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**

Grilled and Served with your choice of Lemon & Fresh Herbs, Mango Habanero Sauce, Pesto or Thai Chili Sauces

### **Roasted Tomato Mozzarella Bites**

Fresh Mozzarella, Roasted Tomato, and Basil on a Skewer & Drizzled with a Balsamic Reduction

### **Baked Brie Bites with Fruit Chutney**

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 or House Marinara

## **Mac-N-Cheese Bites**

The Classic Dish rolled into Bite Sized Portions & served with Pomodoro Sauce

## **Coconut Curry Chicken Satay**

Chicken Marinated in Coconut Curry with Sautéed Peppers and Onion with a Peanut Sauce

## **Mini Pot Pies**

Crispy Pastry Pies filled with your choice of the following:

Savory Chicken, Curried Vegetable or Duck Confit

## **Spanakopita**

Phyllo Dough stuffed with Feta and Sautéed Spinach served with Tzatziki Sauce

## **Creamy Spinach and Artichoke Dip**

Savory Spinach and Artichoke Dip served with Seasoned and Grilled Assorted Breads

## **Creamy Spinach and Brussel Sprout Dip**

Savory Spinach and Brussel Sprout Dip served with Seasoned & Grilled Assorted Breads

## **Creamy Artichoke Dip**

Savory Artichoke dip served with Seasoned Pita Chips

## **Buffalo Chicken Dip**

Savory Blend of Chicken, Cheese and Frank's Hot Sauce & Served with Tortilla Chips

# Plattered Hors d'Oeuvres

*Platter contains servings for 25*

## **Pickles and Spreads**

Tomato Jam, Fig Compote, Cauliflower Pate, Pickled Vegetables,  
Seasoned Nuts & Crackers

## **Deviled Eggs**

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 & Cheese Tray**

Cured Meat, Domestic & Imported Cheeses, Olives, Pickled Mushrooms, Berries, Nuts and Assorted  
Breads and Crackers

## **Charcuterie Skewers**

Summer Sausage, House Pickles and Assorted Cheeses

## **Crudite**

Fresh Raw Vegetables with Herb Cream Cheese & Sundried Tomato  
Pesto Cream Cheese

## **Fire Roasted Vegetable Display**

Asparagus, Green Beans, Bell Peppers, Yellow Squash, Portobello Mushrooms, Zucchini, and  
Tomatoes with an Herb Aioli

## **Seasonal Fruit Platter**

Variety of the Season's Finest Fruits served with Strawberry Coulis

## **Shrimp Cocktail**

Jumbo Tail-On Shrimp with Cocktail Sauce and Lemons

## **Grilled and Chilled Shrimp**

Jumbo Shrimp with your choice of Mango Habanero, Lime & Parsley,  
Pesto & Roasted Tomatoes or Thai Chili & Ginger Sauce

## **Grilled Sliced Flank Steak**

Herb Marinated Grilled Sliced & Served with your choice of Pesto, Chimichurri,  
Romesco or Bacon and Bleu

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# Cocktail Hors d'Oeuvres Displays

*Minimum 50 Guests*

## **Mashed Potato Bar**

Roasted Garlic Mashed Potatoes & Includes a Selection of Toppings: Cheddar, Parmesan, Scallions, Jalapenos, Smoked Sausage & Bacon. Served with Wild Mushroom Sauce and Seasoned Sour Cream

## **Gourmet Mac N' Cheese Bar**

Frescos Original Recipe Craft Mac-n-Cheese. 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 from two to four varieties.* Delectable bites served on Cocktail Forks & Asian Spoons

### **Forks**

Buttermilk Fried Chicken & Mini Waffle  
Bacon Wrapped Manchego Stuffed Dates with Red Pepper Fraiche  
Beets over Goat Cheese Fritters  
Blackberry and Brie Canape

### **Spoons**

Tuna Poke  
Lomi-Lomi Salmon  
Soy Braised Pork Belly with Roasted Edamame  
Watermelon, Orange Balsamic & Pistachio Brittle

## **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**

Grilled Naan, Pita Triangles, Olives, a Variety of Flavored Hummus, Baba Ganoush, Tzatziki, Feta Cheese, Tabbouleh & an Assortment of Grilled, Roasted & Marinated Vegetables

## **Sushi Station**

Assorted Platters of Sushi to include your choice of 3 of the following:

**California Roll** - Cooked Snow Crab, Smelt Roe, Avocado, Cucumber, Sesame Seeds

**Crunch Roll** - Shrimp Tempura, Smelt Roe, Spicy Mayo, Wrapped with Tempura Crunchy Flakes & Topped with Sweet Soy Based Sauce

**Spicy Tuna Roll** - Tuna, Chili Oil, Gobo, Avocado & Lettuce

**Spicy Salmon Roll** - Salmon, Sriracha, Cucumber, Gobo, Green Onion & Lettuce

**Veggie Roll** - Carrots, Avocado, Cucumber, Spinach & Asparagus

**Mexican Roll** - Tempura Shrimp, Asparagus, Spicy Mayo, Jalapeño, Cilantro, Avocado, Ponzu & Drizzled with Chili Oil

***Turn into a live Action station with a Private Sushi Chef. 1 chef per 50 guests***

# Buffet and Plated Entrées

Includes Choice of Salad, 2 Entrees, and 3 Sides, Artisan Bread and Iced Tea.

## SALADS

**Garden** – Mixed Greens, Tomato, Carrot, Cheese, Onions & Balsamic Vinaigrette

**Summer** – Mixed Greens, Candied Pecans, Mandarin Oranges, Cran-Raisins, Tomato, Carrot, Onion & Raspberry Vinaigrette

**Caesar** – Romaine & Kale, Croutons, Tomato & Caesar Dressing

## ENTREES

### **Herb Roasted Chicken Breast**

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

### **Chicken Saltimbocca**

Chicken Breast topped with Basil, Provolone & Prosciutto Served in a Pesto Cream Sauce

### **Bone-in Airline Chicken**

Citrus Marinated Breast of Chicken with your choice of Mango Pineapple Salsa or Roasted Tomato Relish

### **Grilled Pork Loin**

Herb Marinated Pork Loin with a Grainy Mustard Apple Cider Cream

### **Florentine Pork Roulade**

Pork Loin stuffed with Spinach, Feta & Prosciutto & Served with an Apple Cider Reduction

### **Slow Roasted Beef Short Ribs**

Angus Boneless Beef Short Ribs with your choice of Red Wine Demi-Glace or Asian Five Spice Glaze

### **Grilled Filet**

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

### **Beef Medallions**

Angus Beef Tenderloin Served with Your Choice of Buttery Green Peppercorn Sauce, Wild Mushroom Demi-Glace, Bacon and Bleu or Romesco

### **Grilled Mahi Mahi**

Grilled Mahi Mahi with your choice of Mango Pineapple Salsa or Roasted Tomato Relish

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## **Roasted Salmon**

Your choice of Thai Chili Cream Sauce, Fresh Herb Emulsion or Roasted Tomato Relish

## **Butternut Squash Ravioli**

Sage Cream Sauce with Candied Walnuts, Cherry Tomatoes & Shredded Parmesan Cheese Served atop a Bed of Butternut Squash Filled Ravioli

## STARCH

**Garlic Mashed Potatoes**

**Creamy Polenta**

**Roasted Rosemary Red Potatoes**

**Whole Grain Rice Pilaf**

**Garlic Roasted Heirloom Fingerling Potatoes**

## VEGETABLES

**Lemon Thyme Carrots**

**Roasted Vegetables**

**Roasted Brussel Sprouts with Bacon**

**Green Bean Amandine**

**Pesto Green Beans**

# Late Night Bites

## **Meatball or Chicken Drumette Station** *(3 per person)*

Choose either Chicken Drumette, Beef and Pork Meatballs or a combination of both. Carolina BBQ, Buffalo and Teriyaki dipping Sauces included

## **Petite Croissant Breakfast Sandwiches** *(1 per person)*

Fresh Baked Croissant served with Egg, Cheese & Smoked Bacon (Vegetarian available)

## **Slider Bar** - Choose up to 3 of the following:

Angus Beef - Spicy Mayo, Cheddar, Bacon & Tomato

Grilled Chicken - Grilled Chicken Pickle, Spicy Mayo & Coleslaw

Crispy Chicken - Breaded Chicken Pickle, Spicy Mayo & Coleslaw

Braised Pork - Pulled Pork Ale Crema & Pickled Vegetables

Veggie - Black Bean Burger, Cheddar & Tomato

## **Taco Bar**

Choose Chicken or Beef Barbacoa. Served with Corn Tortillas, Sautéed Fajita Vegetables, Lettuce, Black Beans, Sour Cream, Salsa, Cheese & Fresh Jalapeños

## **Pizza Station**

Choose from Margarita, Fig & Goat Cheese, BBQ Chicken or Three Cheese

# Kid's Corner

Chicken Tenders

Mac & Cheese

Buttered Noodles with Grilled Chicken

# 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 & 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 & Turtle Tart

## **Dessert Shooters**

Chef's seasonal assortment may include:

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



# Beverage Packages

## Cash Bar

Bar service charge, Bartender fees and a Beverage Minimum Applies

## Consumption (Open) Bar

Cost will be based on actual consumption. A bar set up charge, Bartender Fees and a Beverage minimum may be required based on the location.

## Choose your bar package

### Beer & Wine

Includes Domestic Beer and Wine, Assorted Sodas, Glassware, Ice & Beverage Napkins

### Full Bar

Includes Spirit, Domestic Beer and Wine, Assorted Sodas, Glassware, Ice & Beverage Napkins

### Champagne Service

Includes California Champagne and Glassware

#### House

Tito's Vodka  
Jack Daniel's  
Crown Royal  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Malibu Coconut Rum  
Tanqueray Gin  
Dewar's White Label Blended Scotch  
Jose Cuervo Tequila  
Bud Light, Michelob Ultra, Yuengling  
Or Miller Lite *(Choice of 2)*  
Chardonnay, Pinot Grigio, Sauvignon  
Blanc or Moscato *(Choice of 1)*  
Cabernet Sauvignon, Pinot Noir  
Or Merlot *(Choice of 1)*

#### Premium

Tito's, Grey Goose or Belvedere Vodka  
Jack Daniel's  
Crown Royal  
Makers Mark or Woodford Reserve  
Bacardi Maestro Silver Rum  
Captain Morgan Spiced Rum  
Malibu Coconut Rum  
Bombay Sapphire Gin  
Johnny Walker Black Blended Scotch  
Jameson Irish Whiskey  
Patron Silver Tequila  
Bud Light, Michelob Ultra, Yuengling,  
Miller Lite or Stella Artois *(Choice of 3)*  
Chardonnay, Pinot Grigio, Sauvignon  
Blanc or Moscato *(Choice of 2)*  
Cabernet Sauvignon, Pinot Noir  
Or Merlot *(Choice of 2)*

## A La Carte Beverages

**Coffee Service** – Includes Community Coffee, Sweeteners and Creamers

**Gourmet Coffee Bar** - Includes Community Coffee, Sweeteners, Regular and Flavored Creamers, Flavored Syrups and Whipped Cream

**TeBella Hot Tea Bar** – Includes Choice of 2 Tebella Teas, Sweeteners and Cream

## Additional Bar Information

Thinking about a Custom Bar or Cocktail for your event? **Frescos Catering & Events** is licensed for Full Off-Site Craft Bar Service. Our talented team can work with you to create a very special Cocktail Experience.

## Additional Information

**Frescos Catering & Events** 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 or White Linens

Black Floor Length Linens for Buffet Tables

White or Black Floor Length Linens for Head Table

Choice of Black, Grey or White Napkins

China, Flatware and Glassware

### Professional Service Staff

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

### Cake Cutting

**Frescos Catering & Events** will professionally cut your wedding cake and provide disposable or china plates & flatware for service to match the style of your dinner service at an additional cost.

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## **Gluten Free and Nut Free Items**

Individual gluten free and nut free items are available. Please be aware items are not made in a gluten free or nut free kitchen

## **Contracting Frescos Catering & Events**

We require a signed contract and deposit to secure your date with **Frescos Catering & Events**. The Contract will outline our policies, all costs and fees. We require a 20% Deposit to book & hold the date for your event.

## **Let Us Be Your One Stop Shop**

Allow our Catering Sales Manager to help make planning easy by either arranging or recommending a number of services with one of our Preferred Vendors. We work with Floral Studios, DJs, Bands and other entertainment options as well as Rental Companies throughout the Central Florida Area.