



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

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

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

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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

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

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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

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

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.

Delivery fee, tax and gratuity not included.

Delivery fee will vary based on your location.

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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

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.

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.

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