



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.**

catering@frescoslakeland.com

863.608.1347

Signature Wedding Collections

Buffet Packages	3
Cold & Warm Hors d'oeuvres	4
Plattered Hors d'Oeuvres	6
Cocktail Displays	7
Buffet & Plated Entrees	9
Late Night Bites	11
Kid's Corner	11
Sweet Endings	12
Beverage Packages	13
Additional Information	14

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

catering@frescoslakeland.com

863.608.1347

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

catering@frescoslakeland.com

863.608.1347

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.

catering@frescoslakeland.com

863.608.1347

