



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, and 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 its atmosphere and décor.

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

Limited Menu Options

Luncheon

Minimum 20 Guests Max 50 Guests

Includes Our Homemade Biscuits & Corn Muffins with Maple Butter

Entrées

Choose Five Options

Shrimp & Grits	Knuckle Sandwich	Southern Cobb Salad
Seasonal Chicken Dish	BBQ Chicken Sandwich	Chopped Salad
Seasonal Salmon Dish	Monte Cristo Sandwich	Summer Salad
Ravioli	Club Sandwich	House Salad
	Reuben Sandwich	Caesar Salad

All Entrees Come with Designated Sides

Sandwiches have choice of Chips, Potato Salad, Pasta Salad or Cole Slaw.

Salads Can Be Topped with Fried Chicken, 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 Starting at \$19.95 Per Person

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

catering@frescoslakeland.com

863.608.1347

Dinner Limited Menu

Minimum 20 Guests Max 50 Guests

Includes Our Homemade Biscuits & Corn Muffins with Maple Butter

Starter

Choice of Garden Or Caesar Salad

Entrée

Choose Five Options

Shrimp & Grits

Filet

Ravioli

Seasonal Chicken Dish

Pork Tenderloin

Southern Filet

Seasonal Salmon

Short Ribs

Lobster Mac-n-Cheese

Scallops

Parmesan Grouper

Hanger Steak

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 Biscuits & 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 Crusted Tilapia
Mediterranean Chicken	Beef Lasagna	Stuffed Sole
Bruschetta Chicken	Braised Short Ribs	Poached Cod
Chicken Parmesan	Barbacoa Beef	Seafood Jambalaya
Chicken Marsala	BBQ Pork	Smoked 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 Biscuits & 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 Crusted Tilapia
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 Smoked Beef Brisket	Shrimp Scampi
Smothered Chicken	Beef & Chicken Fajitas	

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 Mini Quiche \$3pp
Shrimp & Grits \$8pp	Breakfast Casserole \$3pp
Omelet Station \$6pp	

Beverages

Unlimited Soft Drinks, Tea & Coffee \$2pp

Mimosa Station \$15 per bottle of Sparkling Wine

Bloody Mary Station \$16pp

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Shower Package

Minimum 20 Guests

Assorted Tea Sandwiches

Ham, Pimento, Egg & Cucumber

Quiche

Mini Assorted Quiche

Full Quiche Cut Into 8 Servings

Plus

Assorted Fresh Pastries, Scones, Croissants,
Muffins and Unlimited Tea & Soft Drinks

Price

Starting At \$15.95 pp

Mini Croissant Sandwiches

Chicken Salad or Tuna Salad

Salad

Summer Salad or Garden Salad

Fresh Seasonal Fruit

Shower Package # 2

Smoked Salmon Display

Capers, Eggs, Onions, Bagel and
Dill Creme Fraiche

French Toast Choose One

Banana Fosters

Apple, Maple, Bacon

Blueberry Cream Cheese

Salad Choose One

Caprese

Garden

Summer

Price

Starting At \$19.95 pp

Mini Croissant Sandwiches

Ham & Swiss with House Mustard

Tomato & Black Pepper Boursin

Pastries

Almond Croissants

Cherry Chocolate Banana Bread

Strawberry Poptarts

Frittata Choose One

Gruyere & Parmesan

Tomato & Artichoke

Enhancements

BBQ Meatballs \$2pp

Relish Tray \$2pp

Artichoke Dip \$3pp

Deviled Eggs \$3pp

Cheese & Cracker Display \$2pp

Cold Spinach Dip \$3pp

Smoked Salmon Display \$4pp

Hot Bourbon Apple Monkey Bread \$3pp

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Appetizer Packages

Minimum Of 25 Guest

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

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 Bites 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 Skewers Served with Thai Peanut Sauce

Meatballs A Choice of Burgundy Wine Sauce, Swedish Or BBQ

Pork Dumplings Served With Asian Ginger Dipping Sauce

Prices Start At:

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

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

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 Bar

An Assortment for 5 to 6 different Chef Creations

Beverage Options

Three Hour Soft Drink, Coffee & Tea

Three Hour Select Beer & Wine

Three Hour Full Bar

Tab Bar Available

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On-Site 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 Fee and Security Deposit

All Events Require Room Rental and Deposit 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.



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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Items on this menu are a sampling of the things **Frescos Catering & Events** can do you for your and your Special Event.

Please let us know if there is anything special we can prepare

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

Creamy Spinach Dip

Served in a Bread Bowl with Vegetables and Assorted Breads

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 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

Chicken Cordon Blue Bites

Served with a Honey Mustard Sauce

Beef Wellington Bites

Served with Mushroom Duxelle

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: Lightly Sprinkled with Paprika

Asian: Combined with Wasabi, Scallion and Tobiko

Southwestern: Roasted Yellow Pepper, Mustard, Jalapeño and Cilantro

Deviled Eggs with Bacon: Touch of Maple Syrup, Smoked Paprika, 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

Grazing Table

Charcuterie Board including International & Domestic Cheeses, Cured Meats, Olives, Nuts & Spreads, Spinach, Bruschetta and Hummus Dips, Fresh Vegetables, Pita & Bread Dippers, Assorted Fresh Berries and Assorted Crackers

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

THEMED BUFFET OPTIONS

BUILD YOUR OWN DELI STATION

\$25.95

Build your own Salad - Assorted Greens and toppings
Assortment of Ham, Turkey, Roast Beef, Pastrami, Pepperoni and Salami
Assorted Cheese, American, Swiss, Pepper Jack, and Provolone
All the fixings, Lettuce, Tomato, Onion, Pickles, and Custom Relishes
Assorted Artisan Bread and Wraps
Assorted Kettle Chips
Potato Salad, Pasta Salad and Cole Slaw
Fresh Baked Cookies and Brownies

SOUTHERN STYLE

\$31.95

Southern Fried Chicken
Fried Haddock with Remoulade Sauce
Mashed Potatoes with Country Gravy
Mac & Cheese
Southern Green Beans with Onions and Bacon
Black Eyed Beans and Collard Greens
Biscuit and Corn Muffin Bar

TEX MEX

\$32.95

Beef and Chicken Fajitas with Peppers and Onions
Ground Beef Tamales
Cheese Enchiladas
Lettuce, Tomatoes, Pico, Jalapenos, Cheese
Mexican Beans and Refried Beans
Yellow Rice and Cilantro Lime Rice
Chips and Salsa

CUBAN DELIGHT

\$35.95

1905 Salad
Ropa Vieja
Arroz con pollo
Black Beans
Yellow Rice
Jicama Slaw
Fried Plantains

MEDITERRANEAN

\$35.95

Lemon Herb Chicken with Olive Tapenade
Beef Souvlaki Kebabs with Tzatziki Sauce
Herb Roasted Potatoes
Roasted Eggplant Matbuca
Lemon Mint Orzo Pasta Salad
Hummus & Pita Chips
Roasted Broccoli & Tomato

LITTLE ITALY

\$32.95

Caprese Salad
Beef Lasagna
Chicken Marsala
Vegetable Pasta Primavera
Roasted Italian Vegetables
Garlic Bread

FARM TO TABLE

\$35.95

Garden Salad
Roasted Root Vegetable Salad
Filet Medallions in Burgundy Mushroom Sauce
Grilled Chicken with Rustic Tomato Bacon Chutney
Herb Roasted Potatoes
Grilled Asparagus

Plated Lunch and Dinner

POULTRY

Lunch

Dinner

Stuffed Breast of Chicken

\$32.95

\$35.95

Filled with Asiago, Spinach, Roasted Red Peppers
Served over Yukon Gold Potato Puree and Topped with a Creamy Beurre Blanc Sauce.

Herb Roasted Chicken

\$29.95

\$32.95

Herb Marinated Chicken Breast served on top of Cornbread Stuffing and topped
with Cranberry glaze

Citrus Glazed Chicken

\$29.95

\$32.95

Orange Sweet & Sour Glazed served on a
Bed of Wilted Greens and Vegetable Fried Rice

Tuscan Chicken

\$29.95

\$32.95

Herb Roasted served over a Bed of Rosemary Potatoes and drizzled with
Sundried Tomato Cream Sauce.

Florentine Chicken

\$32.95

\$35.95

Julienned Chicken topped with Artichoke, Spinach, Blistered Tomatoes in a
Cream Sauce Served on top of Garlic Mashed Potatoes

Honey Roasted Chicken Breast

\$29.95

\$32.95

Topped with Thyme, Mushroom & Leeks. Served with Roasted Fingerling
Potatoes

Cornish Game Hen

\$35.95

\$38.95

24 Hour Herb Brined & Roasted. Served with Pine Nut & Herb Wild Rice

Maple Brined Turkey Breast with Sage Au Jus

\$29.95

\$32.95

Served with Sweet Potato Puree and Southern Style Haricot vert green beans

BEEF**Lunch****Dinner****Applewood Smoked Bacon Wrapped Filet Mignon topped with Compound Butter**

\$38.95

\$43.95

Served with Rosemary Fingerling Potatoes

Chargrilled Filet Mignon

\$38.95

\$43.95

Topped with Roasted Portobello Mushrooms, Tomatoes, Garlic and Caramelized Onions. Served with Skin on Mashed Red Potatoes

Grilled Hanger Steak

\$32.95

\$37.95

Topped with Chimichurri served on top of Lyonnaise Potatoes

Boneless BBQ Beef Short Ribs

\$29.95

\$34.95

Topped with Whiskey BBQ Sauce. Served with Sweet Potato Hash

Individual Stuffed Meatloaf

\$27.95

\$32.95

Filled with Prosciutto, Smoked Mozzarella, Spinach, Topped with Roasted Tomato Glaze. Served with Mashed Potatoes

Rustic Braised Short Ribs

\$29.95

\$34.95

Slow cooked for 12 hours in Savory Aromatic Vegetables served over Creamy Parmesan Polenta

Beef Brisket

\$29.95

\$34.95

Slow Roasted & served with Roasted Root Vegetables

Slow Roasted Mojo Pork

\$29.95

\$34.95

Served with Saffron Rice & Black Beans

Blueberry Glazed Pork Tenderloin Medallions

\$32.95

\$37.95

Served with Herb Roasted Root Vegetables

Grilled French Cut Pork Loin Chop

\$38.95

\$43.95

Served with Scallop Potatoes and topped with Tomato Bacon Jam

DBL Bone French Lamb Chop

\$38.95

\$43.95

Grilled with a Mediterranean flair served with a Blend of Roasted Potatoes, Vegetables and Olives. (add 8 pp)

SEAFOOD

Lunch

Dinner

Grilled Atlantic Salmons

\$27.95

\$32.95

Soy Ginger Glaze, Scallion topped served over Grilled Bok Choy and Wild Rice

Salmon Gremolata

\$27.95

\$32.95

Crusted and Roasted with a Spinach, Lemon, Parsley Herb Rub
Topped with a Yogurt Dill Sauce and served with Citrus Orzo

Salmon Wellingtons

\$32.95

\$37.95

Atlantic Salmon Herb Seasoned and wrapped in Puff Pastry and baked to Golden Brown. Served with Tarragon Cream and crowned with Poached Asparagus and Tri Color Carrots

Citrus Glazed Chilean Sea Bass

\$38.95

\$43.95

Topped with Tomato, Artichoke & Lemon Fricassee. Served over Saffron Orzo & Poached Asparagus

Seafood Paella

\$27.95

\$32.95

Shrimp, Mussels, Clams, & Andouille Sausage served with a Vegetable Saffron Rice

Maine Crab Cakes

\$32.95

\$37.95

Served with Remoulade, Kale Citrus Slaw and Roasted Wedge Potatoes

Lobster Pomodoro

\$38.95

\$43.95

Lobster Tails Pieces in a Savory Tomato, Basil Sauce served with Long Pasta

Seafood Fra Diavolo

\$32.95

\$37.95

Scallops, Crab, Clams, Shrimp in a savory white wine tomato sauce. Served over Long Pasta

VEGETARIAN

Lunch

Dinner

Stuffed Portobello Mushroom Cap

\$25.95

\$29.95

Grilled Portobello filled with Fresh Tomato Bruschetta and topped with Buffalo Mozzarella. Served with Pesto Alfredo Orzchiette

Stuffed Bell Peppers

\$25.95

\$29.95

Filled with a Blend of Rice and Ratatouille Vegetable Blend, topped with a blend of Fontina and Mozzarella. Served on a Bed of Wilted Garlic Greens

Vegetable Lasagna (2 options)

\$25.95

\$29.95

Alfredo Sauce with Asparagus, Broccoli, Roasted Red Peppers, and Caramelized Onions.

Marinara Sauce with Roasted Italian Vegetables

Cheese Stuffed Jumbo Ravioli

\$25.95

\$29.95

Topped with House Made Tomato Sauce with Spinach and Shallots

Curried Coconut Vegetable Rice

\$25.95

\$29.95

Celery, Carrots, Baby Bok Choy, Squash and Snow Peas served over Coconut Jasmine Rice

All plated lunches are served with garden salad, seasonal vegetable, chef's choice dessert and fresh rolls and butter, iced tea and water and freshly brewed coffee.

OPTIONAL VEGETABLES & STARCHES

Available for change on entrees. May accrue an additional charge.

STARCH

Yukon Gold Potato Puree topped with Butter & Chives

Roasted Herb Yukon Gold Potatoes with Garlic & Rosemary

Lyonnais Potatoes with Caramelized Onions and Demi

Wild Rice Blended with Cranberries, Toasted Almonds and Pecans

Adult Mac & Cheese. Orecchiette Pasta baked with a 3 Cheese Blend & Crunchy Topping

Wild Mushroom Risotto Cakes

Vegetable Fried Rice

Forbidden Black Rice

VEGETABLES

Grilled Asparagus Seasoned with Salt, Pepper & Lemon Juice

Haricot Verts Sauteed with Caramelized Onions & topped with Almonds

Roasted Squash Topped with Maple Syrup, Salt & Pepper

Carrot Souffle Blended with Brown Butter & Cardamom

Roasted Italian Vegetable Ratatouille

Sugar Snap Peas with Red Peppers and Sesame Vinaigrette

Broccolini Blanched and topped with Shallots & Garlic Butter

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.***

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

*Items on this menu are a sampling of the things **Frescos Catering & Events**
can do you for your and your Special Event.*

Please let us know if there is anything special we can prepare

catering@frescoslakeland.com

863.608.1347

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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