



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

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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

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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 or Smoked Beef Brisket	Shrimp Scampi
Smothered Chicken	Fajita Package	

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

Waffle Bar \$5pp

Shrimp & Grits \$8pp

Omelet Station \$6pp

French Toast Casserole \$3pp

Assorted Mini Quiche \$3pp

Breakfast Casserole \$3pp

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

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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.