



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

863.608.1347

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 Matbucha  
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**

Served with Rosemary Fingerling Potatoes

**\$38.95****\$43.95****Chargrilled Filet Mignon**

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

**\$38.95****\$43.95****Grilled Hanger Steak**

Topped with Chimichurri served on top of Lyonnaise Potatoes

**\$32.95****\$37.95****Boneless BBQ Beef Short Ribs**

Topped with Whiskey BBQ Sauce. Served with Sweet Potato Hash

**\$29.95****\$34.95****Individual Stuffed Meatloaf**

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

**\$27.95****\$32.95****Rustic Braised Short Ribs**

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

**\$29.95****\$34.95****Beef Brisket**

Slow Roasted & served with Roasted Root Vegetables

**\$29.95****\$34.95****Slow Roasted Mojo Pork**

Served with Saffron Rice & Black Beans

**\$29.95****\$34.95****Blueberry Glazed Pork Tenderloin Medallions**

Served with Herb Roasted Root Vegetables

**\$32.95****\$37.95****Grilled French Cut Pork Loin Chop**

Served with Scallop Potatoes and topped with Tomato Bacon Jam

**\$38.95****\$43.95****DBL Bone French Lamb Chop**

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

**\$38.95****\$43.95**

## 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

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# 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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