

FRESCOS

 CATERING & EVENTS 

132 S. Kentucky Ave
Lakeland, FL 33860

863-608-1347

LUNCH & DINNER OPTIONS

The following menu items are suggestions.
We specialize in custom menus to fit our clients' events. Please
schedule a consultation to get curated menus to fit your needs.

All pricing is per person
\$ indicates price increase

BUFFET

All Buffets include a Salad, Bread, Vegetable, Starch, & Drink

Lunch

1 Entree / 2 Entree / 3 Entree
18.95 / 24.95 / 33.95

Dinner

1 Entree / 2 Entree / 3 Entree
23.95 / 29.95 / 38.95

Salads

Caesar

A Bed of Chopped Romaine & Kale topped with Parmesan Cheese & Croutons.

Garden

Spring Mix topped with Shredded Carrots, Cucumbers, Tomatoes, Onions, House Croutons.

Southwest \$

Corn & Black Bean Salsa, Tomatoes, Cucumbers, Colby Cheese, Egg

Summer \$

Fresh Spring Mix with Cranberries, Berries, Onions, Cucumbers & Tomatoes, served with Raspberry Vinaigrette

Spinach \$

Baby Spinach topped with Crumbled Gorgonzola, Strawberries, Mandarin Oranges, Sliced Almonds & Red Onion. Served with Champagne Vinaigrette

Beef

Braised Brisket

Braised Beef Brisket with Aromatic Vegetables & Demi-Glace

Filet Tips

In a Sauce

Short Ribs

24 hour Braised Short Rib in Red Wine & Fresh Herb topped with Demi Reduction

Medallions \$

In a Sauce

Sauce Options Include:

Bourbon Sauce
Caramelized Onion Demi Glaze
Hunter Sauce

Mushroom Dem
Peppercorn Demi
Tomato Creole Sauce

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Chicken

Apple Brie

Topped with Cinnamon & Brown Butter Cream Sauce

Bruschetta

Sauteed Breast of Chicken with Fresh Tomato Bruschetta Basil Sauce

Florentine

Grilled Chicken Breast topped with a Creamy Spinach & Artichoke Topping.

Marsala

Sauteed Chicken Breast with a Mushroom Marsala Sauce

Picatta

Sauteed Chicken Breast with White Wine Lemon Caper Sauce

Florida Topsy

Marinated Chicken with a Whiskey & Mushroom Sauce

Italiano

Chicken Breast Medallions topped with Spinach, Artichoke, & Blistered Tomatoes. Topped with a Creamy Tomato Blanc Sauce

Smothered

Grilled Chicken Breast Smothered with Smoked Gouda & Provolone Cheese, Bacon, Caramelized Onions, & House BBQ Sauce

Tuscan

Chicken Breast with Sundried Tomato Pesto Cream Sauce with Artichoke & Spinach

Fish

Grouper \$

Pan Seared Grouper in a Lemon Beurre Blanc Sauce

Havarti Dill Salmon

Marinated Salmon Filets topped with Savory Havarti Dill Cheese & baked to Perfection

Pecan Crusted Tilapia

with Mango Salsa

Seared Cobia

in either Citrus Glaze or Romesco Sauce

Shrimp Scampi

Sauteed Shrimp smothered in Parmesan Garlic Butter

Stuffed Catfish

with Hushpuppy Stuffing

Stuffed Sole \$

with Blood Orange Valencia Sauce

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Sides

Starch

Au Gratin Potatoes \$
Boursin Mashed Potatoes
Buttered Egg Noodles
Confetti Rice
Cornbread Stuffing
Couscous
Garlic Mashed Potatoes
Loaded Mashed Potatoes
Macaroni & Cheese \$
Mashed Sweet Potatoes
Roasted Sweet Potato Hash
Wild Rice

Vegetables

Asparagus
Broccolini
Collard Greens
Green Beans
Haricot Verts
Honey Carrots
Key West Blend
Lemon Thyme Carrots
Ratatouille

THEMED BUFFETS

Sandwich Building Station 18

Salad bar, Assorted Greens and Toppings

Assortment of 5 Deli Meats and 4 Cheeses

Artisanal Breads & Wraps

All the fixings, Lettuce, Tomato, Onion, Pickles, and Custom Relishes

Choice of 2: Assorted Kettle Chips, Potato Salad, Pasta Salad or Coleslaw

Fresh Baked Cookies and Brownies

Southern Style 25/30

Choice of 2: Southern Fried Chicken, BBQ Chicken or Pork,

Chopped Sirloin in Onion Gravy, or Fried Haddock

Mashed Potatoes with Country Gravy or Mac & Cheese

Southern Green Beans with Onions and Bacon

Black Eyed Beans or Collard Greens

Biscuit and Corn Muffin Bar

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Tex Mex 27/32

Chips & Salsa

Choice of 2: Beef and Chicken Fajitas with Peppers and Onions, Beef or Pork Tacos, Ground Beef
Tamales, Cheese Enchiladas, Chicken Chimichanga, or Chile Relleno

Lettuce, Tomatoes, Pico, Jalapenos, Cheese

Mexican Beans or Refried Beans

Mexican Street Corn

Yellow or Cilantro Lime Rice

Cuban Delight 29/36

1905 Salad

Choice or 2: Ropa Vieja, Seafood Paella, Carne Guisada, Beef Empanada, or Arroz con Pollo

Black Beans, Yellow Rice, Jicama Slaw, & Fried Plantains

Mediterranean 26/32

Hummus and Pita Chips

Choice of 2: Lemon Herb Chicken with Olive Tapenade, Beef Souvlaki Kebabs with Tzatziki
Sauce, Mediterranean Mahi, or Moroccan Pot Roast

Herb Roasted Potatoes or Lemon Mint Orzo Pasta Salad

Roasted Eggplant Matbucha or Roasted Broccoli & Tomatoes

Little Italy 25/33

Caprese Salad

Choice of 2: Lasagna, Rustic Braised Beef Tips, Tuscan Chicken, Chicken Marsala, Pasta

Carbonara, Cheese Ravioli with Brown Butter Cream Sauce, or Pasta Primavera

Roasted Italian Vegetables

Garlic Bread

Farm to Table 29/36

Garden Salad

Choice of 2: Filet Medallions in Burgundy Mushroom Sauce, Shrimp & Grits,

Grilled Chicken with Rustic Tomato Bacon Chutney,

Seared Pork Tenderloin w/ Bourbon Peach Salsa, or Lemon Beurre Blanc Cobia

Herb Roasted Potatoes, House Dirty Wild Rice, or Scallop Potatoes

Grilled Asparagus or Bacon Jam Brussel Sprouts

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LIMITED MENUS

For our Private Rooms

Choose 4-5 Items

Lunch

All items include a Drink

Black & Bleu Salad 19

Steak Tips, Tomatoes, Green Onions, Cucumbers, Bacon Crumbles, Avocado, & Herb Blue Cheese Dressing

Brisket Dip 19

Smoked Beef Brisket, Pimento Cheese, & French Onion Soup

Buffalo Chicken Wrap 16

Fried Chicken, Lettuce, Shredded Cheese, Blue Cheese Crumbles, Carrots, Celery, Tomato, Hot Sauce & Ranch

Elote Chicken Quesadilla 18

Smoked Chicken, Cheese, Mexican Street Corn, & Herb Cream Sauce with Pico de Gallo

Fiesta Salad 17

Spicy Ground Beef, Mexican Street Corn, Pico de Gallo, Avocado, Sour Cream, & Tortilla Strips

Fish Sandwich 17

Fried or Blackened, Topped with Slaw & Remoulade

Chicken Salad Croissant 16

Sweet Chicken Salad made with Apricots, Pineapples, & Walnuts, topped with Lettuce, Tomatoes, Purple Onions, on a Croissant

FSKB Burger 18

House Blend Steak Burger. Pimento Cheese, Bacon Jam, Garlic Mayo & Side Green Tomato Relish

Knuckle Sandwich 16

Spicy Chicken, Andouille Sausage, Shrimp, Peppers, Onions, Hot Sauce, Pepperjack Cheese on a Hoagie

Monte Cristo 17

Ham, Turkey, American & Swiss Cheese on Wheat Berry Bread Deep Fried in Tempura Batter. Served with Raspberry Jam

Rueben 17

House Roasted Corned Beef, Sauerkraut, & 1000 Island, on Rye

Shrimp & Grits 22

Spicy Chorizo Gravy & Savory Grits

Southern Cobb 17

Fried Chicken, Roasted Corn, Tomatoes, Avocado, Cucumbers, Colby Cheese, Egg, & Bacon Crumbles

Summer Salad 14

Bed of mixed greens topped with tomatoes, Cucumbers, Purple Onions, Candied Pecans, Berries, & Craisins with Raspberry Vinaigrette

Traditional Club 18

Ham, Turkey, Bacon, American & Swiss Cheese, Garlic Mayo, Lettuce & Tomato. Choice of a White or Wheat

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Dinner

All items include Salad, Bread, & Drink

Atlantic Seared Salmon 33

Crispy Skin on Salmon, Fregola Pasta, Roasted Spring Onions, Blistered Tomatoes, & Bacon Jam Glazed Brussel Sprouts

Bourbon Peach Pork Tenderloin 33

served with Walnut Wild Rice Pilaf, Braised Collard Greens, Spring Kale, & Bourbon Peach Compote

Braised Short Ribs 38

Bourbon Marmalade Glaze, Cauliflower Mashed Potatoes, Seasonal Vegetables

French Onion Filet 41

Mashed Potatoes, French Onion Reduction, Provolone, Crostini, & Seasonal Vegetables

Hanger Steak 32

Topped with a Herb Cream Sauce. Seared over Potato Wedges, Peppers, & Onions

Lobster Mac 30

Gruyere, Fontina, Mozzarella, Parmesan, Nueske Bacon Crumbles

Parmesan Encrusted Grouper 38

served with Confetti Vegetable Rice Blend & Lemon Beurre Blanc Sauce

Parmesan Risotto 28

served with Grilled Asparagus, Blistered Tomatoes, & Balsamic Glaze

Seared Cobia 35

served with Citrus Orzo, Asparagus & Mango Salsa

Shrimp & Grits 28

Spicy Chorizo Gravy & Savory Grits

Southern Filet 38

Grilled Filet Topped with Confit Shallot & Nueske Bacon Compound Butter served with Boursin Mashed Potatoes & Seasonal Vegetables

Sweet Tea Brine Chicken 28

served with Boursin Mashed Potatoes & Seasonal Vegetables



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ENHANCEMENTS

Appetizers

Cheese & Crackers 3
Meatballs 3
Artichoke Dip 3
Bruschetta 3
Mac & Cheese Bites 4

Deviled Eggs 3
Crab Cakes 8
Shrimp Cocktail 8
Risotto Balls 5
Stuffed Potato Bites 4

Desserts

Cookies & Brownies 2.5
Cobbler 5
Ice Cream Sundae Bar 6
Cupcakes 5

Mousse Cups 5
Cake Slices 8
Cheesecake 8
Creme Brulee 8



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APPETIZER OPTIONS

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APPETIZERS

A good cocktail party selection would have
3 Silver Items and 2 Gold Items
Pricing starts at \$19.95

We can add more or substitute for Platinum Items for an additional cost

Silver

Artichoke Dip	Hummus Dip
Beef Meatballs	Hushpuppies
Berries with Grand Manier Cream	Pizza Roll-Ups
Blackberry Caprese	Popcorn
Brie Pinwheels	Porcini Mushroom & Gruyere Cups
Bruschetta Trio	Portobello Caprese
Buffalo Chicken Dip	Queso Dip
Butternut & Goat Cheese Toast Points	Seven Layer Dip
Cajun Andouille Sausage Dip	Southwest Pinwheels
Caprese Skewers	Spinach Artichoke Dip
Cheese & Crackers	Spinach & Brussel Sprout Dip
Chicken Meatballs	Spinach Dip in Bread Bowl
Chips & Assorted Dips	Strawberry Ricotta Toast Points
Corn Nuggets	Stuffed Baby New Potatoes
Cranberry & Brie Cups	Stuffed Mushrooms
Deviled Eggs	Twice Baked Potato Bites
Feta & Watermelon Bites	Vegetable & Relish Tray
Fresh Fruit	Vegetable Crostini
Fried Pickles	Watermelon Bites

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Gold

Antipasto Skewers	Ham Croquettes
Asparagus & Cheese Wraps	Honey Baked Ham Mini Sandwiches
Asparagus & Ham Roll Ups	Mac n Cheese Bites
Avocado & Hummus Quesadilla	Mexican Street Corn & Chicken
Baby BLT	Tostadas
Bacon Wrapped Dates	Mini Italian Sandwiches
Bacon Wrapped Water Chestnuts	Mini Stuffed Peppers
Baked Brie Wheel	Mini Quiches
BBQ Chicken Flatbread	Mushroom Herb Gruyere Triangles
Beef Crostini	Pigs in a Blanket
Benedictine Tea Sandwiches	Pineapple & Sausage Skewers
Cajun Chicken & Sausage Skewers	Poblano & Bacon Quesadilla
Candied Bacon Chicken Bites	Pork Crostini's
Cheddar Bacon Stuffed Tater Tots	Pork Pot Stickers
Chicken & Chorizo Potato Bites	Poutine Potatoes
Chicken Bites	Rachel Pinwheels
Chicken Cordon Blue Bites	Salmon Croquettes
Chicken Flautas	Savory Ham & Cheese Sandwiches
Chicken Lemongrass Wontons	Seafood Dip
Chicken Quesadilla	Smoked Salmon & Cucumber Bites
Chicken Skewers	Smoked Salmon Spread
Chili Lime Chicken Cups	Spanakopita
Citrus Cured Salmon Crostini	Spicy Chicken Cups
Crab Dip	Spring Rolls
Cranberry & Feta Pinwheels	Tandoori Chicken Cups
Chicken Strips	Thai Chicken Lettuce Wraps
Goat Cheese Bites	Tomato & Cucumber Sandwiches
Grilled Vegetable Display	Tropical Chicken Kabobs
Ham & Cheese Pinwheels	Vegetable Quesadilla

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Platinum

Ahi Tuna Bites	Gator Tail
Andouille Encrusted Chicken Sliders	Grilled BBQ Shrimp
Arroz con Pato	Lamb Meatballs
Asian Braised Short Rib	Lobster & Brie Quesadilla
Bacon Wrapped Scallops	Lobster & Crab Cakes
Bacon Wrapped Shrimp	Lobster Rolls
Bang Bang Shrimp	Mediterranean Shrimp
Bang Bang Shrimp Egg Rolls	Mini Lobster Rolls
Beef & Blue BLT	Oysters in a Half Shell
Beef Wellington	Pear & Gorgonzola Purse
Buffalo Chicken Mac & Cheese Bites	Poached Salmon
Ceviche	Pork Bao Buns
Chicken Lollipop	Prosciutto Wrapped Shrimp
Chicken Purse	Roasted Shrimp Skewers
Chicken Wings	Seafood Rolls
Chorizo & Goat Cheese Blinis	Sushi
Cigar Shrimp	Short Rib Martini
Coconut Shrimp	Shrimp & Grit Cakes
Crab Cakes	Shrimp Cocktail
Curry Lamb Pops	Spicy Chicken & Waffle Fries
Drunken Shrimp Skewers	Tropical Shrimp Skewers
Garlic Shrimp Tostones	Ybor Devilled Crab Cakes

Grazing Tables

We have fun with our Grazing Tables! They are massive Charcuterie Boards, filled with Cheese, Meat, Berries, Nuts, Spreads, Dips, Veggies, Pita, and Bread Dippers. We can also add fun things like Meatballs or Devilled Eggs. Starting at \$12.95