

132 S. Kentucky Ave Lakeland, FL 33860

863-608-1347

CORPORATE 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.

Please remember we have 3 spaces available for your next meeting!

Boardroom - up to 20 Banquet Room - up to 48 Speakeasy - up to 120

All pricing is per person \$ indicates price increase

BREAKFAST OPTIONS

A La Carte

Assorted Muffins 3

Seasonal Assortment May Include: Banana Nut, Bran, Chocolate Chip, Blueberry, Lemon Poppy Seed, Cranberry Walnut or Apple Cinnamon

Scones & Danishes 3

Seasonal Assortment May Include: Mixed Berry, Lemon, Apple, Pecan or Blueberry

Fruit Salad 3

Variety Of Seasonal Fresh Cut Fruit

Yogurt & Granola Parfait

Vanilla Yogurt & Fresh Berries Over Housemade Granola

Croissant Breakfast Sandwiches 6

Fresh Baked Croissant Served With Egg, Cheese & Smoked Bacon (Also Available Vegetarian)

French Toast Casserole 5

Pieces of baguettes cut and soaked in an Egg and Cream mixture. Made with optional flavors: Banana Fosters, Cinnamon Apple, Blueberry or Strawberry Compote.

Scrambler Casserole 7

A Brunch favorite with Eggs, Bread, Potatoes, Ham, Onions, and Peppers.

Cheesy Hashbrown Casserole 3

Shredded Potatoes Smothered and baked in a Creamy Cheese mixture.

Breakfast Buffets

Classic Continental 8

Fresh Baked Mini Muffins, Pastries & Breakfast Breads, Fresh Fruit Salad & Yogurt

Frescos Egg Bake 5

Farm Fresh Eggs, Potatoes, Sausage & Cheddar Cheese Served
Casserole Style, Accompanied
By Mini Muffins & Fresh Cut Fruit

Full Breakfast 16

Scrambled Eggs Topped With Cheese, Home Fries, Bacon & Sausage, Fresh Biscuits With House Sausage Gravy Or Croissants & Jam, Accompanied By Fresh Cut Fruit

Breakfast Burritos 9

Zesty Breakfast Burrito Stuffed With Eggs, Cheese, Potato Hash, Bacon & Salsa (Also Available Vegetarian)

LUNCH OPTIONS

Cold Sandwiches

Sandwich Platters 8.5

Priced per sandwich can do halves or whole

Boxed Lunches 13

Sandwich, Side, & Cookie Add Extra Side 3

Sandwich

Gluten Free Bread Available Sides choices include Chips, Cole Slaw, Pasta Salad, Potato Salad, or Fruit

Apple & Brie Chicken Wrap

Herb Aioli & Field Greens

Beef & Blue S

Roast Beef, Blue Cheese, Lettuce, Tomato, Roasted Red Pepper, Dijonnaise on Ciabatta

Buffalo Chicken Wrap

Spring Mix, Carrots, Celery, Blue Cheese Crumbles, Buffalo Sauce, & Ranch Dressing

Cajun Turkey BLT

With Chipotle Mayo on Ciabatta

Chicken BLTA Ranch Wrap

Grilled Chicken Breast Bacon, Lettuce, Tomato, Greens, Avocado, Cheddar & Ranch

Cordon Bleu

Chicken, Bacon, Ham, Swiss Cheese, Dijonnaise on Brioche

Cuban

Ham, Turkey, & Roasted Pork With American & Swiss Cheese, Topped With Mustard, Mayo & Pickles

Ham & Swiss

Swiss, Garlic Aioli, Tomato & Field Greens

Italian Hoagie

Ham, Salami, Pepperoni, Cheese, Garlic Mayo, Lettuce, Tomatoes & Banana Peppers On A Hoagie Roll Served With Italian Dressing

Mediterranean Veggie Wrap

Hummus, Lettuce, Tomato, Cucumber, Red Onion, Feta Cheese & Sweet Peppers

Roast Beef & Cheddar

Cheddar Cheese, Tomato, Horseradish Aioli & Field Greens

Roasted Turkey BLT

Smoked Gouda, Bacon, Honey Mustard, Tomato & Field Greens

Southwest Chicken Wrap

Blackened Chicken, Cheddar Cheese, Tomatoes, Onion, Corn Salsa & Chipotle Ranch

Sweet & Smokey Turkey

Turkey, Brie, Pear, Spinach, and Chipotle Adobo Cherry Jam

All pricing is per person \$ indicates price increase

Mediterranean Veggie Wrap

Hummus, Lettuce, Tomato, Cucumber, Red Onion, Feta Cheese & Sweet Peppers

Turkey Bacon Wrap

Lettuce, Tomato, Pepper Jack Cheese, & Ranch

Traditional Club

Ham, Turkey, Bacon, American & Swiss Cheese, Garlic Mayo, Lettuce & Tomato on a Hoagie

Triple Porker \$

Pork Tenderloin, Honey Ham, Bacon, Maple Mustard, Swiss, and Cabbage Slaw

Tropical Chicken Salad

Chicken, Pineapple, Apricots, Walnuts, Celery With Lettuce & Tomato on a Croissant

Fresh Salads

Caesar 4.5

Romaine, Kale, Croutons, Parmesan Cheese & Caesar Dressing

Chopped 6

Apples, Bacon, Walnuts, and Goat Cheese with Chipotle Bourbon Vinaigrette

Cobb 8

Fresh Greens topped with Cucumbers, Tomatoes, Eggs, Cheese, Bacon & Grilled Chicken Breast (Avocado Upon Request)

Crave 6

Mixed Greens, Goat Cheese, Candied Walnuts, Apple Slices With Balsamic Vinaigrette

Frescos Summer 6

Fresh Greens Topped With Cran-Raisins, Berries, Candied Pecans, Cucumbers, Tomatoes & Red Onions

Mixed Green 4.5

Field Greens, Romaine, Shredded Carrots & Cherry Tomatoes With Both Ranch & Balsamic Vinaigrette

Spinach 6

Baby Spinach topped with Mushrooms, Bacon Crumbles, Parmesan Cheese, Tomatoes, Cucumbers, and Diced Eggs. Served with Honey Mustard.

Southwest 6

Corn & Black Bean Salsa, Tomatoes, Tortilla Strips, Cucumbers, Colby Cheese, Red Onion, and Jalapeno Ranch Dressing

Hot Lunch

Served with Garden Salad & Bread

Baked Ziti 12

Fresh Ziti Pasta Smothered in House Marinara and Topped with Mozzarella Cheese

Beef Stroganoff 16

Seared Beef Tips in a Mushroom and Sour Cream Gravy. Served over Buttered Egg Noodles.

Beef Tips 16

Braised Beef Tips in a Mushroom Demi, served with Mashed Potatoes and Fresh Rolls

Bourbon Chicken 15

Served with Fried Rice

Carne Asada 15

Slow Roasted Marinated Shredded Beef served with Yellow Rice and Black Beans

Chicken Pot Pie 12

A deconstructed version of our favorite meal with Pie Crust served on the side

Curry Chicken 15

Lightly Breaded Chicken, pan seared served over Coconut Rice and topped with a Creamy Curry Sauce accompanied with Grilled Vegetables.

Fajita Casserole 13-15

Choice of Seasoned, Shredded Beef, Chicken, or Ground Beef, Lasagna style layered with your choice of Flour or Corn Tortillas, Peppers, Onions, and Shredded Cheese. Served with Shredded Lettuce, Diced Tomatoes, Sour Cream, Salsa, Jalapenos, (Chips instead of Rolls).

Frescos Bistro Chicken 14

Roasted Chicken Breast marinated & glazed in our House Honey Mustard

Lasagna 16

Layers of Fresh Pasta with Ricotta & Parmesan Blend and House Meat Sauce. Topped with Fresh Basil and Mozzarella Cheese

Pork Carnitas 15

Slow Roasted Pork Shoulder cooked to a pull-apart state. Served with Yellow Rice and Black Beans

Shepherd Pie 13

Savory Ground Beef, Carrots, and Peas in a Traditional Gravy. Layered with Fresh Mashed Potatoes and Topped with Cheddar Cheese

Smothered Chopped Sirloin 15

Chopped Sirloin covered in Brown Gravy and Sauteed Onions with Mashed Potatoes.

Stuffed Meatloaf 16

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

White Vegetable Lasagna 14

Layers of Fresh Pasta with Roasted Seasonal Vegetables and Alfredo Sauce. Topped with Fresh Herbs and Mozzarella Cheese

Yankee Pot Roast 16

Roasted Chunks of Beef slow-cooked with Potatoes, Carrots, Celery, and Onions.