

# IN HOUSE EVENTS

## LIMITED MENU

SERVED WITH SALAD & BREAD BASKET

### LUNCH OR DINNER

Choice of 5 Entrees

Off of the House Menu 11 am to 3 pm

Off the Lunch Menu (Monday thru Friday) 3 pm to Close

Off the Dinner Menu (Tuesday thru Saturday)

*\*Only Available on Frescos Property*

*\* Limited Menu not offered during Brunch on Saturday & Sunday*

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## BUFFET MENU

### BEEF

Beef Medallions

Filet Tips

Flank Steak

Short Ribs

Lamb Chops

Pork Chops

#### Sauce Options:

Black Garlic Caramel Sauce

Creamy Brandy Peppercorn

Creamy French Herb Butter

Aromatic Vegetables & Tomato Demi

Cabernet & Shallot Demi

Coco Sauce

Sweet Chili & Tequila Glaze

Fresh Cut Chimichurri

### CHICKEN

Smothered

Apple Brie

Italiano

Bruschetta

Piccata

Sundried Tomato & Goat Cheese

Florentine

Florida Topsy Chicken

Romesco & Parmesan

Coq au Vin

Citrus Chili Bitter

### SEAFOOD

Shrimp Scampi

Hushpuppy Stuffing Filled White Fish

Baked Cod with Italian Cream Sauce

Chili Lime Salmon

Pecan Crusted Tilapia

Seafood Stuffed Sole



# IN HOUSE EVENTS

## BUFFET MENU CONTINUED

### SALAD

*Garden Salad*  
*Spinach Salad*  
*Caesar Salad*



### STARCH

*Mashed Potatoes*  
*Au Gratin Potatoes*  
*Mac & Cheese*  
*Wild Rice*  
*Yellow Rice*  
*Polenta*

*Loaded Mashed Potatoes*  
*Mashed Sweet Potatoes*  
*Rice Pilaf*  
*Butter Noodles*  
*Greek Lemon Mint Orzo*

### VEGETABLES

*Asparagus*  
*Green Beans*  
*Key West Blend*  
*Collard Greens*  
*Honey Garlic Brussel Sprouts*

*Broccolini*  
*Honey Carrots*  
*Lemon Thyme Carrots*  
*Ratatouille*

### VEGAN OPTIONS

*Mushroom Steak Mock Short Ribs*  
*Mushroom Steak Medallion with Tomato Vegetable Gravy*  
*Butternut Squash Wellington*  
*Vegan Egg Plant Parmesan*  
*Vegan Pasta Bolognese*

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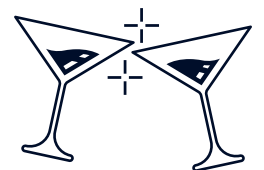
## PRIVATE EVENT SERVICE

### CASH BAR

*Separate Checks or Individual Tabs*

### OPEN BAR

*One Check Based on the Consumption during the Event*



### **Private Party Options:**

*Beer and Wine Only*  
*Limited Selections*  
*Full Open Bar*



# THEMED BUFFET

## SOUTHERN STYLE

*Always with Biscuits and Corn Muffin Bar*



### Choice of 2:

BBQ Chicken or Pork  
Smoked Beef Brisket  
Fried Haddock

Southern Fried Chicken  
Chopped Sirloin in Onion Gravy

### Side Options:

Mashed Potatoes with Country Gravy **or** Southern Mac & Cheese

Green Beans with Onions, Bacon, and Black Eyed Beans **or**  
Collard Greens

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## TEX MEX

*Always with Lettuce, Tomatoes, Pico de Gallo, Jalapeños, Cheese*

### Choice of 2:

Beef or Pork Tacos  
Ground Beef Tamales  
Cheese Enchiladas  
Chicken Tinga

Beef and Chicken Fajitas  
with Peppers and Onions  
Chicken Chimichanga  
Chili Relleno

### Side Options:

Mexican Beans **or** Refried Beans  
Yellow Rice **or** Cilantro Lime Rice  
Mexican Street Corn

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## FARM TO TABLE

*Always with a Garden Salad*

### Choice of 2:

Filet Medallions in  
Burgundy Sauce

Seared Pork Tenderloin with  
Bourbon Peach Chutney

Shrimp & Grits

Cobia with Lemon Beurre  
Blanc Sauce

Grilled Chicken with Rustic  
Tomato Bacon Chutney

### Side Options:

Herb Roasted Potatoes **or** House Dirty Wild Rice **or**  
Scallop Potatoes  
Grilled Asparagus **or** Bacon Jam Brussel Sprouts



# THEMED BUFFET

## CUBAN DELIGHT

*Always with a 1905 Salad*

### **Choice of 2:**

*Ropa Vieja*  
*Seafood Paella*  
*Carne Guisada*  
*Mojo Chicken*  
*Beef Empanada*  
*Arroz con Polo*

### **Side Options:**

*Black Beans*  
*Yellow Rice*  
*Cilantro Lime Rice*  
*Cuban Spiced Sweet Potatoes*  
*Jicama Slaw*  
*Fried Plantains*

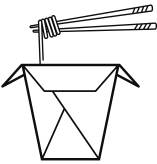


## ASIAN

### **Choice of 2:**

*Thai Basil Chicken*  
*Teriyaki Chicken*  
*Sweet & Sour Chicken*

*Mongolian Beef*  
*Orange Chili Beef*  
*Beef & Broccoli*



### **Side Options:**

*Stir Fried Rice* **or** *Sesame Garlic Noodles*  
*Stir Fried Vegetables*

## INDIAN CURRY STATION

### **Choice of 2:**

*Traditional Chicken Curry* **or** *Traditional Beef Curry*  
*Thai Coconut Chicken* **or** *Beef Curry*  
*Chicken Tikka Marsala* **or** *Beef Tikka Marsala*  
*Chicken Karma* **or** *Beef Karma*

### **Side Choice of 2:**

*Basmati Rice*  
*Moroccan Butternut Curry*  
*Bhindi (Fried Okra)*  
*Bombay Potatoes*





# THEMED BUFFET

## SOUTH AMERICAN STREET FOOD

*Always with Plantain Chips, Ceviche, Arepas with Assorted Toppings*

### Choice of 2

#### Empanadas:

- |                                    |   |
|------------------------------------|---|
| <i>Traditional Beef</i>            | <i>Braised Short Ribs &amp; Manchego Cheese</i> |
| <i>Chicken with Braised Onions</i> | <i>Fire Roasted Vegetables</i>                  |

#### Lomo (Beef) Saltado

*South American Style Stir Fry with Peppers, Onions, Tomatoes, and Marinated Steak. Served with Aji Sauce*

#### Picante de Pollo (Chicken)      Anticucho de Pollo (Chicken)

- |   |   |
|---|---|
| <i>Stewed Chicken in a Savory Tomato Sauce. Served with Rica Rica Sauce</i> | <i>Chicken Thighs served with Aji Verde Sauce</i> |
|---|---|

### Side Choice of 2:

- |                               |                               |
|-------------------------------|-------------------------------|
| <i>Brazilian Potato Salad</i> | <i>Collard Greens</i>         |
| <i>Brazilian Rice</i>         | <i>Leeks</i>                  |
| <i>Herb Cous Cous</i>         | <i>Tutu de Feijao (Beans)</i> |
| <i>Pan de Queijo</i>          |                               |



## SOUTHERN LOW COUNTRY

*Always with a Spinach & Mandarin Orange Salad*

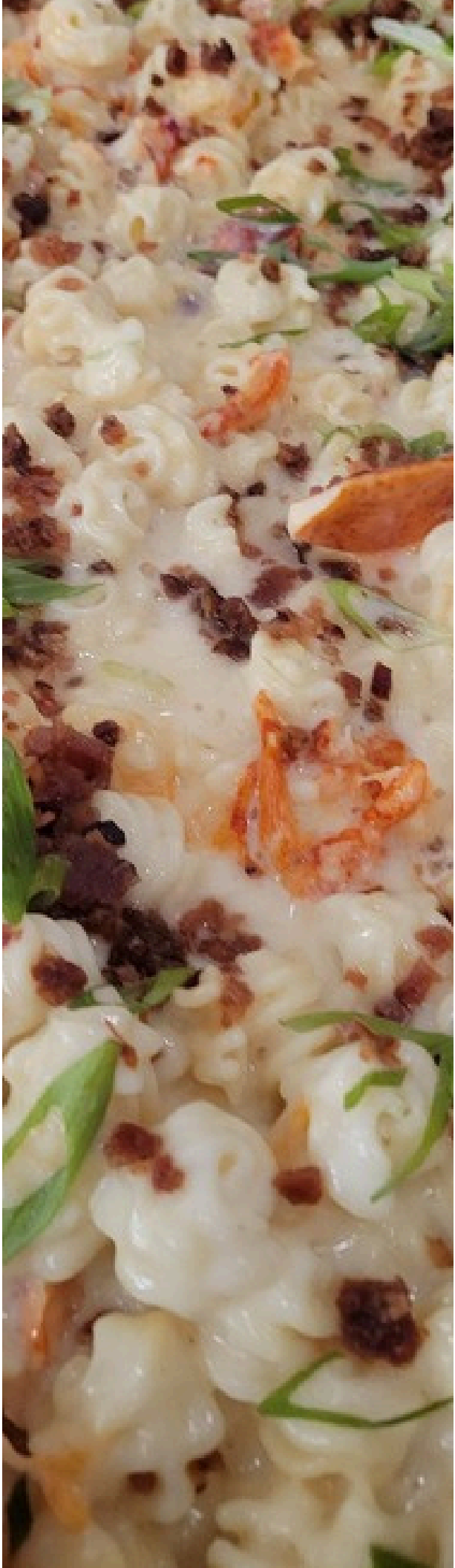
### Choice of 2

- Crab Cakes with Creole Mustard Dipping Sauce*
- Bourbon & Peach Glazed Bone-in Chicken Breast*
- Pecan Crusted Tilapia*
- Smothered Beef Medallions*

### Side Choice of 2:

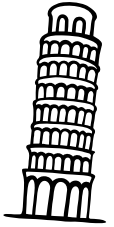
- Southern Mashed Potatoes*
- Savannah Red River Rice*
- Bacon & Shallot Green Beans*
- Black Eyed Peas*
- Collard Green*
- Honey Thyme Carrots*





# THEMED BUFFET

## LITTLE ITALY



### **Salad Choice of 1**

*Garden Salad  
Caesar Salad  
Caprese Salad*

*Italian Salad  
Panzanella Salad  
Marinated Bean Salad*

### **Entrees Choice of 2**

*Beef Lasagna  
Chicken Alfredo  
Cheese Ravioli  
Pasta Primavera  
Lobster Mac*

*Braised Beef Tips  
Osso Bucco  
Chicken Marsala  
Chicken Picatti  
Tuscan Chicken*

### **Additions:**

*Herb Roasted Potatoes or Mashed Potatoes  
to Non-Pasta Entrees*

*Always Served with Roasted Italian  
Vegetable Ratatouille and Garlic Bread.*

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## TASTE OF NEW ORLEANS



### **Salad Choice of 1**

*Garden Salad  
Caesar Salad  
New Orleans Chopped Salad*

### **Entrees Choice of 2**

*Jambalaya  
Seafood Gumbo  
Red Beans & Andouille Sausage  
Cajun Chicken Pasta  
Blackened Red Fish*

*Crawfish Etouffee  
Creole Chicken  
Shrimp Creole  
Shrimp & Grits*

### **Side Choice of 2**

*New Orleans Scallop Corn  
Cajun Green Beans  
Collard Greens*

*White Rice  
Dirty Rice*