

# Sit Down Menu

*Appetizers See Hors d'Oeuvre selections also*

- French Onion Soup** – glazed with Provolone \$3.95  
**Stuffed Portobello Mushroom** – with Brie, Sundried Tomatoes and Lagostinos \$6.95  
**Antipasto Plate** – with Proscuitto, Salami, Capicola, Pepperoni, Olives, Breads \$7.95  
**Cheese Plate** – Five Cheeses served with Dried Cherries, Walnuts and Baquette \$7.95  
**Garlic Shrimp in a Parmesan Cup** \$6.95  
**Bruschetta Flute Sampler** – a sampling of three Bruschetta toppings \$5.95  
**Asparagi ala Crab** – Breaded Asparagus, Lump Crabmeat with Wine Butter Sauce \$7.95

*Entrees All entrees are served with a House Salad, and Ciabiatta Bread, and Coffee, Hot Tea and Iced Tea. Choose up to 3 entrees for parties over 12 guests. Smaller Parties can choose from entrees below:*

- Filet Mignon** – Feta Marsala Sauce, Roasted Red Potatoes. Grilled Asparagus \$24.95  
**Bourbon Sirloin** – Mushroom Risotto, Dilled Baby Carrots \$17.95  
**Grilled 10 oz. Strip Steak** – Hasselback Potatoes and Dilled Baby Carrots \$21.95  
**Slow Roasted, Herb Crusted Pork Loin** – Cippoline Onion Sauce, Garlic Mashed Potatoes and Dilled Baby Carrots \$16.95  
**Portobello & Proscuitto Stuffed Chicken** – Rosemary Cream Sauce, House Rice Blend, and Dilled Baby Carrots \$18.95  
**Hazelnut Crusted Chicken** – Brown Sugar Dijon Sauce, Mushroom Risotto, Grilled Asparagus \$17.95  
**Jumbo Lump Crap Cakes** – Mushroom Risotto, Grilled Asparagus \$21.95  
**Grilled Salmon Filet** – Caper Dill Sauce, Mushroom Risotto, Grilled Asparagus \$17.95  
**Parmesan Crusted Grouper** – baked with Parmesan Cream, House Rice Blend, Dilled Baby Carrots \$18.95  
**Saffron Scallops Gratin** – Sea Scallops and Red Pepper baked in Saffron butter and Parmesan, House Rice Blend, Zucchini Ribbons with Parmesan \$17.95  
**Paneed Veal Medallions** – Breaded and Sauteed in Lemon Pan Sauce and Capers, Mushroom Risotto, Dilled Baby Carrots \$16.95  
**Gorgonzola Chicken Fettuccini** – with Walnuts & Asparagus \$16.95  
**Seafood Ravioli** – Lobster and Scallops atop Red Pepper and Basil Ravioli, Fontina Creme Sauce \$19.95  
**Broccoli and Roasted Pine Nut Fettuccini** – Garlic Oil and Parmesan Cheese \$12.95

**Cesar or Spinach Salads** add \$1.50 **Fresh Mozzarella Salad** add \$2.50

# Buffet Menu *Buffet Service for 20-30 Guests*

## *Salads*

Tossed House Salad with Balsamic Vinaigrette  
Caesar Salad with House Made Croutons

## *Entrées Choice of Two*

Roasted Pork Loin  
Hazelnut Crusted Chicken  
Parmesan Crusted Grouper  
Chicken Maison  
Beef Tender Medallions  
Salmon Medallions, Capers Dill Sauce

## *Starch/Vegetables Choice of Three*

Mushroom Risotto  
Dilled Baby Carrots  
Grilled Asparagus  
Garlic Red Skinned Mashed Potatoes  
House Rice Blend  
Mixed Fresh Vegetables

Ciabiatta Bread Basket & Roasted Tomato Topping

Coffee, Hot Tea and Iced Tea

Price per Guest: \$18.95 plus tax and 18% gratuity

## *Bar Service*

*Should you desire Bar Services, they can be handled in several different manners:*

*Unlimited Guest Choice, added to the total bill.*

*Guests to pay for their drinks on a separate tab.*

*Limited Bar Service, added to the total bill - such as one drink, or beer and wine.*

*Or Self Serve Wine Bar*

# Hors d'Oeuvre Menu

*Priced per 50 pieces. All prices are plus tax & 18% gratuity*

Miniature Crab Cakes	\$75.00	Smoked Salmon with Dark Breads	\$99.00
Battered Vegetables with Dip	\$37.50	Sausage Mushroom Caps	\$47.50
Shrimp & Pineapple Skewers	\$62.50	Spanikopita	\$62.50
Sesame Cocktail Franks	\$37.50	Beef & Pepper Skewers	\$62.50
Swedish Meatballs	\$37.50	Scallops with Bacon	\$75.00
Pepperoni Cornucopias	\$47.50	Miniature Pizzas	\$37.50
Fresh Vegetable Tray (25-30 ppl)	\$49.00	Sno Pea Shrimp Skewers	\$75.00
Vegetable and Cheese Tray (25-30 ppl)	\$59.00	Assorted Cheese Tray (25-30 ppl)	\$69.00
		Antipasto Tray (25-30 ppl)	\$75.00
		Shrimp Cocktail (60 pcs)	\$85.00

*Hors d'Oeuvres can be added to either a Sit Down or Buffet Meal*

*Hors d'Oeuvre Parties require a \$10.00 per guest minimum*

# Casual Buffet Menu

*For Bar Service or Deck Service Only*

## *Choice of Two Entrees*

- Mediterranean Chicken Hoagie
- Beef Tender Medallions
- Penne Pasta with Vegetables, Pesto Cream
- Honey Lemon Chicken
- Buffalo Chicken Wings
- Hot Sausage with Peppers

## *Choice of Three Side Dishes*

- Seasoned Potato Wedges
- Caesar Bowtie Pasta Salad
- Fresh Vegetables with Dip
- Penne Pasta Marinara
- Crisp Cole Slaw
- Tossed Mixed Green Salad
- Balsamic Tomato Salad
- Dilled Baby Carrots

*Includes Rolls & Butter, Coffee, Hot Tea & Iced Tea*

*Price per Guest: \$11.95 plus tax and 18% gratuity*

*Additional Entree for \$1.50 per guest*

*Afternoon Parties Require a \$250.00 minimum revenue*

*Evening Parties require a \$300.00 minimum revenue*

# Party Planning

The best parties, meetings and gatherings are held at Frescos.  
We have four venue options for your event.

## **Private Dining Room**

For Parties of up to 36 guests.

Available Tuesday thru Sunday after 4 pm and Tuesday thru Saturday 11 am until 4 pm

## **Outdoor Deck**

For Parties up to 125 guests

Available Late May to Mid September  
Tuesday thru Sunday 11 am until 3 pm and Sunday thru Thursday after 4 pm

## **Bar Area**

For Parties of up to 75 guests

Available Sunday thru Thursday after 4 pm

## **Dining Room**

For Parties of up to 75

Available Tues-Sat 11 am - 4 pm

*To make a reservation for a Private Party, please call our catering sales office. A non-refundable \$50.00 deposit, which will be credited to your bill, is required to guarantee the date.*