

Frescos Group Dining Menus

Evening Events

Menus & Information

| | |
|---------------------|---|
| Frescos Buffet | 2 |
| Southwest Grill | 2 |
| Comfort Buffet | 3 |
| Bar B Que Buffet | 3 |
| Plated Dinners | 4 |
| Dessert & Snacks | 4 |
| Hors d'Oeuvre | 5 |
| Cocktail Parties | 5 |
| Beverage Service | 6 |
| Booking Information | 6 |

SPECIAL DINING OPTIONS FOR SPECIAL EVENTS

Frescos is warm, inviting and perfect for your next event

From formal to casual, Frescos can provide a chef-prepared menu for you and accompany that with attentive service and a memorable presentation.

You will work with a dedicated event planner who will guide you thru the process of picking a menu, choosing your seating arrangement and deciding on a service time line to best suit your needs

Amenities we include:

Indoor rooms include linen table cloths and napkins

Outdoor pavilion includes linen napkins

A candle lamp centerpiece on each table

Use of the space for up to three hours

CLUB ROOM



- Accommodates up to 50 guests.
- Easy access for your guests
- Modern style and flexible floor plan
- Optional full service bar access
- Separate buffet service area.

SIENNA ROOM



- Accommodates up to 60 guests.
- Modern style and flexible floor plan
- Situated off the lounge for an optional pre function gathering area.
- Subdivide for smaller parties of up to 30.

PAVILION



- Available May-Oct
- Accommodates up to 70 ppl seated. (Fri & Sat June-Aug 20-30ppl with plated dinner only)
- Modern rustic design with an old oak tree
- Formal or casual affairs.

FRESCOS BUFFET

25 person guest minimum

Soup or Salad

Choice of one, served

- Roasted Tomato Bisque gf
- Wedding Soup
- Caesar Wedge Salad
- Farmhouse Salad, choice of Dressings gf

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Served with Baked Artesian Bread Basket & Butter

Freshly Brewed Coffee and Hot Tea

Price per Guest:: \$24.95
Additional entrée \$5
Add Brownies or Cobbler +\$2
Ice Cream or Sorbet +\$1.50

Entrée Choices *choice of two*

- Chipotle Peach Pork Loin
- Roasted Salmon, Dill Thyme Butter gf
- Searred Tilapia, Herb Crust
- Rosemary Chicken, Red Pepper Cream gf
- Asiago Chicken, Sun Dried Tomato Butter
- Roasted Charmoula Chicken, Pineapple Mango Salsa gf
- Filet Tips with Pearl Onion, Red Wine Demi
- Roasted Beef Tenderloin, Merlot Reduction (+\$6) gf
- Beef Chateau Medallions, Roasted Mushroom Demi

Starch and Vegetable *choice of three*

- Brown Rice Pilaf with Fresh Herbs gf
- Balsamic Roasted Yukon Gold Potatoes gf
- Chive Red Skinned Mashed Potato
- French Green Beans, Crispy Onion
- Roasted Baby Carrot, Honey Butter gf
- Mixed Vegetable Ratatouille gf

SOUTHWEST GRILL BUFFET

25 person guest minimum

Salad & Salsa

- Corn & Black Bean Salad gf
- Tossed Green Salad with Chipotle Ranch Dressing
- Tomato Salsa & Tortillas gf

Choice of one
Lemonade, Iced Tea or Coffee

Price per Guest: \$20.95
Add Brownies or Cobbler +\$2
Ice Cream or Sorbet +\$1.50

Entrées, Starch & Vegetable

- Marinated Chimichurri Beef Skewers with Pepper & Onion gf
- Charred Southwest Chicken Breast with Roasted Tomatoes
- Grilled Medley of Vegetables gf
- Cilantro White Rice gf

All food and beverage charges are subject to an 18% gratuity and current sales tax

COMFORT BUFFET

25 person guest minimum

Soup or Salad

Choice of Two

Farmhouse Salad gf with Balsamic & Ranch Dressings

Cucumber & Dill Salad gf

Creamy Cole Slaw gf

Chicken & Rice Soup

Freshly Baked Rolls & Butter

Freshly Brewed Coffee & Hot Tea

Price per Guest: \$21.95

Additional entrée \$5

Add Brownies or Cobbler +\$2

Ice Cream or Sorbet +\$1.50

Entrée Choices *choice of two*

Old Fashioned Meatloaf, Tomato Gravy

Roasted Turkey Breast, Giblet Gravy

Pot Roast with Carrot and Potato

Baked Ham, Dijon Pineapple Sauce gf

Roast Beef with Mushroom Sauce

Baked Citrus Cod gf

Baked Chicken Parmagiana

Starch and Vegetable *choice of three*

Green Beans with Crispy Onion

Honey Roasted Baby Carrots gf

Baked Creamed Corn

Baked Rigatoni

Chive Red Skinned Mashed Potatoes

Red Potatoes with Herb Butter gf

Four Cheese Macaroni and Cheese

BAR B QUE BUFFET

25 person guest minimum

Salads *Choice of two*

Seasonal Fruit Salad gf

Creamy Crisp Cole Slaw gf

Corn and Black Bean Salad gf

Bacon Ranch Pasta Salad

Red Skinned Potato Salad

Freshly Baked Rolls & Butter

Choice of one

Lemonade, Iced Tea or Coffee

Price per Guest: \$21.95

Add Brownies or Cobbler +\$2

Ice Cream or Sorbet +\$1.50

Entrée Choice *choice of two*

Bar B Qued Chicken Breast

BBQ Pork Baby Back Ribs

Garlic & Black Pepper Charred Chicken Breast

Crispy Fried Chicken

Pork & Chorizo Carnita

Starch and Vegetable *choice of three*

Fresh Seasonal Vegetables gf

Green Beans with Crispy Onion

Penne Pasta with Marinara

Corn on the Cob, Herb Butter gf

Roasted Red Potato Wedges

Cilanto White Rice gf

PLATED DINNER

Soup or Salad

Choice of one

- Roasted Tomato Bisque
- Wedding Soup
- Caesar Wedge Salad
- Farmhouse Salad, choice of Dressings

Served with Baked Artesian Bread Basket & Butter

Freshly Brewed Coffee and Hot Tea

Entrée Choices *choice of up to three*

- Bistro Filet and Petite Crab Cake, Roasted Pepper Sauce \$ 27.95
- Filet Mignon, Crimini Mushrooms, Merlot Reduction \$37.95
- Braised Short Ribs, Red Wine Demi \$ 28.95
- Chipotle Peach Boneless Pork Chop \$23.95
- Roasted Salmon, Thyme Dill Butter \$27.95
- Seared Tilapia, Herb Crust \$23.95
- Twin Crab Cake, Roasted Pepper Cream \$28.95
- Veal Romano, Roasted Tomato, Lemon Butter \$28.95
- Rosemary & Garlic Chicken, Roasted Red Pepper Cream \$23.95
- Charmoula Chicken, Pineapple Mango Salsa \$23.95
- Mediterranean Penne, Artichokes, Crimini Mushrooms, Spinach ,
Roasted Red Pepper, Almonds, Feta* \$19.95

Starch *choice of one*

- Balsamic Roasted Yukon Potato
- Brown Rice Pilaf
- Chive Red Skinned Mashed Potato
- Fingerling Sweet Potato

Vegetable *choice of one*

- Roasted Asparagus
- French Green Beans
- Roasted Carrot, Honey Butter
- Medley of Fresh Vegetable

*does not include starch or vegetable. Gluten free pasta upon request.

DESSERT & SNACK SERVICE

Dessert Service

- Ice Cream or Sorbet \$1.50
- Brownies or Cobbler \$2.00
- Tiramisu \$ 3.95
- White Chocolate Berry Cheesecake \$ 4.50
- Chocolate Indulgence \$4.00
- Salted Caramel Gelato \$3.00
- Seasonal Desserts upon request

Snacks

- Mixed Nuts \$15/lb
- Mints \$8/lb
- Chips/Pretzels \$7.50 basket

All food and beverage charges are subject to an 18% gratuity and current sales tax

HORS D'OEUVRE

Priced by the 25 pieces

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| Miniature Crab Cakes, Cracked Pepper Aioli \$45 | Miniature Beef Meatballs, Toasted Shallot \$35 |
| Garlic Shrimp, Sundried Tomato Cream \$45 | Cocktail Shrimp, Pineapple Cocktail Sauce \$38 |
| Chimichurri Beef & Pepper Skewer \$50 | Quinoa Lettuce Wraps, Chipotle Cream \$35 |
| Grilled Vegetable Flatbread \$30 | |
| BBQ Shrimp with Bacon \$55 | Trays serves 25-30 guests |
| Tomato and Mozzarella Bruschetta \$35 | Fresh Vegetables and Dip \$59 |
| Fried Zucchini Rounds, Tomato Cheddar Fondue \$25 | Fresh Fruit and Dip \$69 |
| Chicken Pesto Phyllo Cups \$45 | Assorted Cheese Tray \$79 |
| | Antipasto Tray \$175 |

MINI STATION PARTY

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| Crudite, Cheese and Fruit Board | Freshly Brewed Coffee |
| Pasta Station with Three Pastas and Toppings | Sparkling Punch |
| Carnita & Barbacoa Slider Station with Toppings | |
| | \$22.95 per guest |
| <i>Two of each per guest of the following....</i> | <i>20 guest minimum, 2 hour food service</i> |
| Miniature Beef Meatballs, Toasted Shallots | |
| Grilled Vegetable Flatbread | |
| Garlic Shrimp with Sundried Tomato Cream | |
| Quinoa Lettuce Wraps, Chipotle Cream | |

COCKTAIL PARTY

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| Antipasto Board that includes cured meats, Italian cheeses, roasted peppers, marinated vegetables, breads, and flavored garlic oil | Miniature Dessert Board—Mousse Cups, Mini Pound Cake Trifles, and Mini Chocolate Indulgences |
| Flatbread Boards—Vegetable, Goat Cheese & Bacon, Pesto Chicken & Red Pepper | Freshly Brewed Coffee |
| | Sparkling Punch |
| Bruchetta Platter—Tomato and Mozzarella and Mediterranean Olive | \$22.95 per guest |
| | <i>20 guest minimum, 2 hour food service</i> |

All food and beverage charges are subject to an 18% gratuity and current sales tax

BEVERAGE SERVICE

Punch Bowls

Fruit Punch \$25/gal
Sangria Punch \$65/gal
Champagne Punch \$65/gal
Rum Punch \$65/gal

Self Serve Soda Cans

\$1.75 each

Beer and Wine Bar

Choice of Two Bottled Beers, Two types of Bottled Wine. Self Serve. Billed on Consumption

Host Bar Service

Open bar for guests to enjoy. Billed based on consumption.

Cash Bar Service

Guests pay for alcoholic beverages on their own

Specialty Drinks

Specialty Drinks can be provided, please inquire

Dinner Wine Service

Select from our wine list

Champagne Toast

Cooks Champagne \$2.95

GENERAL INFORMATION

Use of space for up to 3 hours

Linen and Napkin Color Choices for Indoor Events

Registration Tables, AV and other requirements can be arranged

Small table lamp for centerpieces

Guest counts are due 10 days prior to the event date and can be increased up to 72 hours prior to the event

Children's Meals and Special Diet Meals are available upon request

To book an event:

\$150-250 non refundable deposit and a signed contract will guarantee your space.

All food and beverage charges are subject to an 18% gratuity and current sales tax

Final payment must be received the day of the event. Cash and Credit Cards are accepted

No promotions for Frescos Dining Room are accepted for private parties.

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www.frescopittsburgh.com