

*Frescos*

*Private*  
**DINING MENU**



*Frescos*

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# *Private* **MENU OPTIONS**



## **PLATED DINNER**

Guests enjoy having their meal served to them. Select up to three entrees.



## **BUFFET DINNER**

Guests can enjoy making their own selections from a menu of your choice. Featuring Buffet Menus from Casual to Formal.



## **SMALL BITES**

Menus for guests to mingle and enjoy in a cocktail style format.



## **BEVERAGES & COCKTAILS**

From Open Bar to Beer & Wine to Mocktails and Soft Drinks - there are many beverage options to choose from.



# *Private* **ROOM OPTIONS**



## **THE CLUB ROOM**

Seating for up to 50 guests with a separate space for buffet service



## **THE SIENNA ROOM**

Seating for up to 60 guests and adjoins to the bar area



## **THE PAVILION**

Rustic covered outdoor space for up to 75 guests available May thru October, Sunday thru Thursday (select Friday & Saturdays)



## **THE BAR**

Casual Seating for up to 40 guests available Sunday thru Thursday - all guests must be at least 21 years of age





# PLATED DINNER

## Menu

Artisan Bread & Butter  
Freshly Brewed Coffee and  
Hot Tea included

### SOUP or SALAD

*Choose one for all guests*

Roasted Tomato Bisque, Brioche Crouton  
Wedding Soup  
Mixed Green Salad, gf choice of Dressing  
Classic Caesar Salad

### DINNER ENTREES

*Choose up to three selections*

Bacon wrapped Sirloin, Rosemary Steak Butter gf \$24.95  
Grilled Sirloin and Crab Cake Duo, Roasted Pepper Cream \$27.95  
6oz Grilled Filet Mignon, Cabernet Reduction \$36.95  
Braised Beef Short Ribs, Red Wine Demi Glace \$29.95  
Veal Picatta, Lemon Butter Caper Sauce \$28.95  
Bourbon Glazed Pork Ribeye gf \$20.95  
Herb Roasted Salmon, Lemon Dill Buerre Blanc gf \$26.95  
Seared Mahi Mahi, Roasted Tomato Bruschetta gf \$24.95  
Twin Crab Cakes, Roasted Pepper Cream \$28.95  
Chicken Breast, Honey BBQ Sauce, Bacon, Jack Cheese gf \$21.95  
Breast of Chicken, Prosciutto, Fontina Cheese gf \$24.95  
Chicken Parmagiana, Marinara, Mozzarella \$20.95  
Eggplant Involtini - Herbed Ricotta, Marinara, Mozzarella \$19.95

### STARCH

*Choose one Starch and Vegetable for all guests All selections are gluten free*

Herb Roasted Yukon Gold Potato  
Red Skin Mashed Potato  
Wild Rice Pilaf  
Parmesan Risotto

### VEGETABLE

Asparagus, Peppers and Mushrooms  
French Green Bean, Julienne Carrot  
Seasonal Vegetable Medley  
Broccoli Spear, Citrus Butter

*All prices are plus 20% service charge and applicable sales tax gf indicates gluten free*



# FRESCOS BUFFET

## Menu

Artisan Bread & Butter  
Freshly Brewed Coffee and  
Hot Tea included  
Buffets require 20 guests

### SOUP or SALAD

*Choose one for all guests - Served First Course*

Roasted Tomato Bisque, Brioche Crouton  
Wedding Soup  
Mixed Green Salad, gf choice of Dressing  
Classic Caesar Salad

### DINNER BUFFET ENTREES

*Choose two selections*

Beef Medallions, Roasted Mushroom Demi Glace  
Braised Beef Tenderloin Tips with Pearl Onions  
Herb Roasted Salmon, Lemon Dill Buerre Blanc gf  
Italian Seared Mahi Mahi, Roasted Tomato Bruschetta gf  
Crab Cake, Roasted Pepper Cream  
Asiago Chicken, Panko Crust, Balsamic Drizzle  
Chicken Breast, Honey BBQ Sauce, Bacon, Jack Cheese gf  
Chicken Parmagiana, fresh Mozzarella, Marinara  
Bourbon Glazed Roasted Pork Loin gf  
Eggplant Involtini - Herbed Ricotta, Marinara, Mozzarella  
Vegetable Lasagna, Tomato Cream

### STARCH

*Choose three between Starch and Vegetable selections*

Herb Roasted Yukon Gold Potato gf  
Red Skin Mashed Potato gf  
Wild Rice Pilaf gf  
Parmesan Risotto gf  
Penne Pasta, Vodka Sauce

### VEGETABLE

Asparagus, Peppers and Mushrooms gf  
French Green Bean, Julienne Carrot gf  
Seasonal Vegetable Medley gf  
Broccoli Spear, Citrus Butter gf

Price per Guest: \$25.95 Additional Entree \$5.00 Ice Cream or Sorbet \$1.95

*All prices are plus 20% service charge and applicable sales tax gf indicates gluten free*



# CASUAL BUFFET

## Menu

Corn Bread  
Freshly Brewed Coffee and  
Hot Tea included  
Buffet requires 20 guests

### SALADS

*Choice of Two - served buffet style*

Fresh Fruit Salad gf  
Classic Cole Slaw gf  
Mixed Green Salad, Ranch and Balsamic Vinaigrette gf  
Cucumber, Dill and Tomato Salad gf  
Bacon Ranch Pasta Salad

### DINNER BUFFET ENTREES

*Choose one selection*

Slow Roasted BBQ Beef Brisket gf  
BBQ Pork Baby Back Ribs gf

*Choose one selection*

Crispy Buttermilk Chicken  
Southwest Chicken with Corn & Tomato Salsa gf  
Cilantro Lime Pulled Pork gf  
Cajun Fried Tilapia, Cornmeal Crust  
Beer Battered Cod  
Vegetarian Rice and Bean Casserole gf

### STARCH

*Choose three between Starch and Vegetable selections*

Herb Roasted Yukon Gold Potato gf  
Red Skin Mashed Potato gf  
Cilantro White Rice gf  
Four Cheese Mac n Cheese

### VEGETABLE

Seasonal Vegetable Medley gf  
Green Bean, Crispy Onion  
Corn on the Cob, Drawn Butter gf

Price per Guest: \$22.95    Ice Cream or Sorbet \$1.95

*All prices are plus 20% service charge and applicable sales tax    gf indicates gluten free*





# COMFORT BUFFET

## Menu

Potato Rolls & Butter  
Freshly Brewed Coffee and  
Hot Tea included  
Buffet requires 20 guests

### SOUP and SALAD

*Choose two - served on the buffet*

Vegetarian Chili gf  
Chicken and Rice Soup gf  
Mixed Green Salad, Ranch and Balsamic Vinaigrette gf  
Fresh Fruit Salad gf  
Classic Cole Slaw gf  
Cucumber, Dill and Tomato Salad gf

### DINNER BUFFET ENTREES

*Choose two selections*

Roast Beef, Mushroom Gravy  
Old Fashioned Meatloaf, Sweet Tomato Glaze gf  
Pot Roast, Potato and Carrots gf  
Crispy Buttermilk Chicken, Chicken Gravy  
Roasted Turkey Breast, Pan Gravy gf  
Baked Ham, Pineapple Whole Grain Mustard Glaze gf  
Baked Citrus Cod gf  
Vegetarian Rice and Bean Casserole gf

### STARCH

*Choose three between Starch and Vegetable selections*

Herb Roasted Yukon Gold Potato gf  
Red Skin Mashed Potato gf  
Baked Rigatoni  
Bread Stuffing  
Four Cheese Mac n Cheese

### VEGETABLE

Confetti Corn gf  
Green Bean, Crispy Onion  
Seasonal Vegetable Medley gf  
Broccoli Spear, Citrus Butter gf

Price per Guest: \$23.95 Additional Entree \$4.00 Ice Cream or Sorbet \$1.95

*All prices are plus 20% service charge and applicable sales tax gf indicates gluten free*



# SMALL BITE STATION

## Menu

Sparkling Punch or Freshly  
Brewed Coffee included  
Buffet requires 20 guests

### HORS D'OEUVRE BOARDS

*Choose one*

Crudite, Cheese and Fruit Board, assorted Dipping Sauces, gf Crackers  
Flatbread Board - Roasted Vegetable Flatbread, Pesto Chicken Flatbread  
Antipasto Board - Cured Meats, Assorted Cheeses, Roasted Peppers,  
Marinated Vegetables, gf Garlic Toasts

### SMALL BITES

*Choose four selections - two of each per person*

Miniature Meatballs, Toasted Shallot  
Crispy Shrimp, Sweet Chili Sauce  
Fried Zucchini Rounds, Tomato Cheddar Fondue  
Pork Pot Stickers, Soy Dipping Sauce  
Fresh Fruit Kabob, Berry Yogurt Sauce gf  
Tomato Mozzarella Basil Bruschetta Croustade  
Mini Pizza Bites

### "BUILD YOUR OWN" STATION

*Choose one*

Build your Own Carnita and Barbacoa Small Soft Tacos, assorted toppings  
Mini Beef Burger and Crispy Chicken Slider, assorted toppings  
Dueling Pasta - Penne Marinara, Raditore Alfredo, assorted toppings  
Mashed Potato Martinis - Red Skinned and Sweet Potatoes, assorted toppings

Price per Guest: \$22.95

### MINIATURE DESSERT SHOTS

Add \$3.00 per guest

Min Pound Cake Truffles, Mini Chocolate Brownie Shots,  
and Mini Berry Mousse Cups





## *a La Carte* **HORS D'OEUVRE & DESSERTS**

### **HORS D'OEUVRE TRAYS**

*Each Tray serves 25 - 30 guests*

Fresh Vegetables, Buttermilk Ranch Dip gf \$59

Assorted Cheeses, Honey Mustard Dip, Crackers \$79

Fresh Fruits, Berry Yogurt Dip gf \$69

Antipasto Tray - cured Meats & assorted Cheeses, Garlic Toasts \$125

Cocktail Shrimp, Pineapple Cocktail Sauce (60 pieces) gf \$95

### **HORS D'OEUVRE SELECTIONS**

*25 pieces per selection*

Miniature Crab Cakes, Cracked Pepper Aioli \$50

Garlic Shrimp, Sundried Tomato Cream gf \$50

Chimichurri Beef & Pepper Skewer gf \$50

BBQ Shrimp and Bacon gf \$60

Tomato and Mozzarella Brushetta \$40

Fried Zucchini Rounds, Tomato Cheddar Fondue \$30

Chicken Pesto Phyllo Cups \$45

Miniature Beef Meatballs, Toasted Shallot \$35

Mini Pizza Bites \$25

Mini Grilled Vegetable Flatbread Bite \$35

### **DESSERT TRAYS**

Specialty Cookie Tray \$69

Old Fashioned Cookie Tray \$59

### **DESSERT SELECTIONS**

Raspberry Mango Sorbet Sundae gf \$3.95

Almond Cream Cake \$3.95

Chocolate Indulgence Cake \$4.95

Key Lime Cheesecake \$4.95

Dessert Shots \$3

Mini Pound Cake Trifle

Mini Chocolate Brownie Shot

Mini Berry Mouse Cup gf



# BEVERAGE

## Menu

### NON ALCOHOLIC BEVERAGES

#### Stationed

Fruit Punch Bowl - \$25/gal

Iced Tea - \$25/gal

Canned Soda \$1.75 each

Coffee Service \$70/urn \$15/carafe

#### Served

Fountain Soft Drinks \$2.25

Freshly Brewed Coffee \$2.25

Hot or Iced Tea \$2.25

### ALCOHOLIC BEVERAGES

Sangria Punch, Moscato Punch, Rum Punch \$65/gal

Bottled Beer and Wine Station - choice of Two Brands of Bottled Beer and Two Brands of Wine, Billed on Consumption

Host Bar - Open bar for guests to order their favorite Cocktail, Wine, Beer or Soft Drink. Billed to the host. \$50 fee for private bar

Cash Bar - Open bar for guests to order their favorite Cocktail, Wine, Beer or Soft Drink. Guest purchases as they order,

Dinner Wine Service - select from our current wine list

Champagne Toast - J Roget Extra Dry - \$3.00

Specialty Cocktails - please inquire

*All prices are plus 20% service charge and applicable sales tax*



# BOOKING

## *Information*

### INCLUDED SERVICES

Use of a Private Room for up to 3 hours  
Your choice of Table Placement  
Your choice of Table Linen and Napkin color - Club or Sienna Room  
Complimentary Table Lamp Centerpiece  
Event Planner to assist in your planning efforts

### MENU SELECTIONS & GUEST COUNTS

Guest counts are due 10 days prior to your event date  
Counts cannot decrease but can be increased up to 72 hours prior to the event.

Menu Selection assistance can be provided.  
Children's Meals and Special Dietary Meals available upon request

### GUARANTEE, DEPOSIT & PAYMENT

To book a Private Room for your event, the following guarantees are required prior to tax and gratuity:

The Club Room Sienna Room: \$600 in food and beverage

The Pavilion: \$1000 in food and beverage

The Bar: \$600 in food and beverage

A non refundable deposit is required at the time of booking.

The Club Room, Sienna Room or Bar: \$150

The Pavilion \$250

Payment in full is required on the date of the event. Cash, Check, Visa, MasterCard, Amex or Discover is accepted as payment.

No promotions for Frescos Dining Room are accepted for Private Parties