



Frescos

Frescos is warm, inviting and perfect for your next event. We can provide a Chef-prepared menu just for you and accompany that with attentive service and a beautiful presentation.

Frescos offers two private party rooms as well as our outdoor deck. The Club Room can accommodate up to 50 guests. The Sienna Room can accommodate up to 70 guests.

We look forward to being of service to you for your upcoming special event!

GROUP & EVENT DINING

One Wexford Square,
10545 Perry Highway
Wexford, PA 15090
724.935.7550

www.frescopittsburgh.com



THE CLUB ROOM
Seating 20—50 guests



OUTDOOR DECK
Seating 20—125 guests



THE SIENNA ROOM
Seating 16—70 guests

Hors d'Oeuvre

For service prior to your Sit Down or Buffet Dinner

Priced per 25 pieces

Miniature Crab Cakes \$ 37.50	BBQ Shrimp with Bacon \$ 48.00
Grilled Shrimp Skewer, Lemon Cream \$ 32.00	Tomato & Mozzarella Pizza \$ 32.00
Chicken Fingers Romano \$ 32.00	Breaded Asparagus, Garlic Aioli \$ 30.00
Fritto Misto with Cusabi Dip \$ 25.00	Swedish Meatballs \$ 20.00
Beef and Pepper Skewer \$ 48.00	Petite Crab Cakes \$ 60.00

Trays serve 25-30 guests

Fresh Vegetable Tray \$ 49.00	Assorted Cheese Tray \$ 69.00	Antipasto Tray \$ 79.00
Fresh Fruit Tray \$ 59.00	Large Shrimp Cocktail (60 pieces) Market Price	

All prices are plus tax and 18% gratuity

Wine Service

Wines by the Glass—Brands/Prices Subject to Change

Copperidge Chardonnay, CA \$ 6.95	Mirassou Pinot Noir, CA \$ 7.50
Kendall Jackson Reserve Chardonnay, CA \$ 8.50	Clos du Bois Pinot Noir, Sonoma County, CA \$ 8.50
Meridian Chardonnay, Santa Barbara, CA \$ 7.50	Rancho Zabaco Dancing Bull Zinfandel, CA \$ 7.50
J Loher Riesling, CA \$ 6.95	Copperidge Cabernet Sauvignon, CA \$ 6.95
Pio Pinot Grigio, Italy \$ 6.95	Ray's Station Cabernet Sauvignon, Central Coast, \$ 7.50
Spy Valley Sauvignon Blanc, New Zealand \$ 8.50	Simi Cabernet Sauvignon, Alexander Valley, CA \$ 11.50
RM Woodbridge White Zinfandel, CA \$ 6.95	Fetzer Vineyards Valley Oaks Merlot, CA \$ 7.50
	Jacuzzi Merlot, Sonoma County, CA \$ 9.50
	Penfolds Shiraz/Cabernet, Australia \$ 7.50
Great Western Extra Dry Champagne, NY \$ 6.50	

*Please ask to see our complete Wine List of other selections and Wines by the Bottle
All Wine prices plus 18% gratuity and tax*

Buffet Dinner

All Dinners include: Assorted Freshly Baked Artesian Bread Basket, Freshly Brewed Coffee or Hot Tea

Soup or Salad

Lobster Bisque Wedding Soup Caesar Salad House Salad

Entrees

(Choose Two)

Slow-Roasted Pork Loin, Sweet Onion Cream Sauce Beef Tender Medallions, Roasted Garlic Demi Glaze
Grilled Salmon Filet with Brown Sugar Soy Marinade Asiago Chicken, Sun Dried Tomato Butter Sauce
Tilapia with Tomato Basil Bruschetta Parmesan Crusted Chicken Breast
Veal Medallions Romano Roasted Beef Tenderloin (add \$ 3.00 pp)
with choice of Gorgonzola Cream or Merlot Sauce

Starch and Vegetables

(Choose Three)

Artichoke, Red Pepper Risotto Roasted Yukon Gold Potatoes Chive and Garlic Red Skinned Mashed Potatoes
Sautéed Zucchini Squash Medley Roasted Carrots, Honey Butter French Green Beans
Penne Pasta with Tomato Cream Sauce

Price per Guest: \$ 25.95 Additional Entrée \$ 3.00
All prices are plus tax and 18% gratuity

Sit Down Dinner

All Dinners include: Choice of Soup or Salad, Assorted Freshly Baked Artesian Bread Basket,
Freshly Brewed Coffee or Hot Tea

Soup or Salad

Lobster Bisque Wedding Soup Caesar Salad House Salad Mandarin Orange and Romaine Salad

Entrees

(Choose up to Three)

Filet Mignon with Crimini Mushrooms \$ 30.95 Bistro Filet and Petite Crab Cake Duo \$ 23.95
Veal Medallions Romano with fresh Mozzarella \$ 22.95 Asiago Chicken, Sundried Tomato Butter Sauce \$ 21.95
Chicken Oscar \$ 26.95 "Blackened" Garlic Peppercorn Tilapia, Parmesan Cream \$ 20.95
Grilled Salmon Fillet, Brown Sugar Soy Marinade, Shittake Mushrooms \$ 24.95 Jumbo Lump Crab Cakes \$ 28.95
Double Cut Pork Chop, Rosemary and Garlic Marinade \$ 22.95
Shrimp Penne, Tomato Cream Sauce \$ 22.95* Vegetable Linguini with Goat Cheese \$ 18.95*

Starch

Artichoke and Red Pepper Risotto
Roasted Yukon Gold Potatoes
Rice Medley
Chive and Garlic Red Skinned
Mashed Potatoes

Vegetable

Grilled Asparagus
Sautéed Zucchini Squash Medley
Roasted Carrots
French Green Beans

*does not include Starch or Vegetable

All prices are plus tax and 18% gratuity

Cocktail Parties

Wonderful selections of Hors d'Oeuvre in lieu of a formal dinner. Great for Graduation parties, Company parties or any other type of celebration!

(20 guest minimum)

Selection One

Crudite, Cheese and Fruit Display
Served with Dipping Sauces and Crackers

Pasta Station with Three Pastas (appetizer portions)
Fettuccini Alfredo, Basil Pesto Angel Hair and
Penne Marina with self serve condiments of:
Parmesan Cheese, Olives, Bacon, Broccoli,
Diced Tomato, sliced Chicken, and Onion, with crusty Rolls.

Hors d'Oeuvre Buffet that includes
Five Spice Meatballs, Artichokes Romano
Tomato, Mozzarella Rounds, Grilled Shrimp Skewers,
Chicken and Red Pepper
Skewers with Balsamic Glaze (2 of each per guest)

Coffee and Punch Station
\$ 22.95 per guest plus 18% gratuity and tax

Selection Two

Antipasto Display with fresh Crudite
that includes, Cured Meats, Italian Cheeses,
Olives, Roasted Peppers, Fresh Vegetables and Breads
with Stone Ground Mustard and Dipping Sauces

Brochettes of Beef and Chicken with Mushrooms and
Onions Served with a Rice Blend

Beautiful Miniature Pastry Selection
with Fruit Fondue

Flavored Coffee and Fruit Punch Station

\$ 19.95 per guest plus 18% service charge and tax

Custom Packages can be arranged, please inquire.

Dessert Service

Tiramisu \$ 4.95 Berry Tart \$4.95 Rustic Apple Tart \$ 4.95 Godiva Cheesecake \$ 4.95
Vanilla or Cappuccino Chip Ice Cream \$1.95 Cherry Gelato \$ 2.95

Bar Service

Frescos has a full service bar with Top Shelf and House Brands Liquors, a full selection of Wine by the Glass and Bottle and a broad selection of Bottled and Draft Beer. An 18% gratuity will be added to all Host Bar Charges.

The Club Room can accommodate guests ordering their selections from the bar if desired.
Cocktail beverage service can be offered in The Sienna Room or The Club Room.

Bar Service can be provided in four fashions:

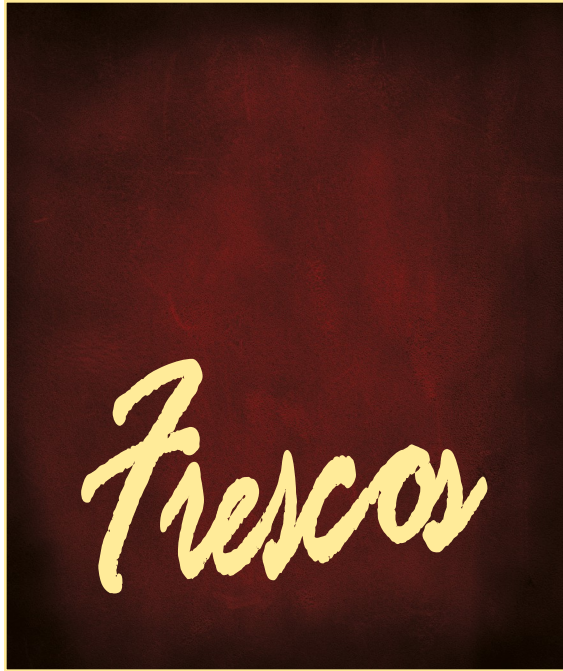
- Unlimited Guest Choice
- Guests to purchase their own drinks
- Limited Bar Service of one or two drinks of guest choice
 - A Self-Serve Beer and Wine Bar

Punch Bowl

Non Alcoholic Fruit Punch \$ 25.00/gal Champagne, or Rum Punch \$ 60.00/gal

Special Menus

Frescos Private Parties can provide specialized menus for any occasion.



General Information

Guest tables are 60" round and seat 8-10 guests.

Linens are provided. House colors are Ivory Table Cloths and Burgundy Napkins.
Special colors can be arranged.

Frescos provides a small Candle Lamp for the center of each table.
You are welcome to provide special centerpieces if you desire.

A registration table can be provided should you wish to have assigned seating.

Buffet and other food tables will be clothed in linen and appropriately garnished.

You have use of the room for up to four hours.

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

Deposit and Payment

A \$150 deposit and a signed contract will guarantee your date for The Club Room or The Sienna Room.
This deposit is non-refundable but will be applied to your final invoice.

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 gladly accepted.

No promotions for Frescos dining room can be used in either The Club Room or The Sienna Room.

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