



*F*rescos 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.  
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!

One Wexford Square, 10585 Perry Highway, Wexford, PA 15090  
724.935.7550  
[www.frescospittsburgh.com](http://www.frescospittsburgh.com)

## *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
Lemon Grilled Shrimp Skewer \$ 32.00	Tomato & Mozzarella Pizza \$ 32.00
Chicken Finger Romano \$ 32.00	Artichoke & Goat Cheese Crustade \$ 37.50
Chicken & Pancetta Croustade \$ 37.50	Swedish Meatballs \$ 20.00
Beef and Pepper Skewer \$ 48.00	Strawberry Chili Chicken Skewer \$ 32.00

*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	Crab Dip Tray \$ 75.00
Tuscan Vegetable Dip \$ 59.00	(60 pieces) Market Price	Smoked Salmon \$ 99.00

*All prices are plus tax and 18% gratuity*

## *Wine Service*

**Wines by the Glass—Brands Subject to Change**

Copperidge Chardonnay, CA \$ 6.50	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
Bridgeview Blue Moon Riesling, Oregon \$ 7.50	Copperidge Cabernet Sauvignon, CA \$ 6.50
Pinot Grigio, Tre Venezie, Italy \$ 7.50	Danzante Stag's Leap, Hawk Crest Cabernet Sauvignon, CA \$ 8.50
Spy Valley Sauvignon Blanc, New Zealand \$ 8.50	Simi Cabernet Sauvignon, Alexander Valley, CA \$ 11.50
RM Woodbridge White Zinfandel, CA \$ 6.50	Fetzer Vineyards Valley Oaks Merlot, CA \$ 7.50
	Jacuzzi Merlot, Sonoma County, CA \$ 9.50
	Wolf Blass Shiraz, South 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*

# 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 Fillet with Sesame Crust or Maple Glaze    Chicken DaVinci  
Tilapia with Mediterranean Salsa    Parmesan Crusted Chicken Breast  
Veal Medallions Romano    Roasted Beef Tenderloin (add \$ 3.00 pp)  
with choice of Gorgonzola Cream or Feta Merlot Sauce

## Starch and Vegetables

*(Choose Three)*

Sun Dried Tomato Risotto    Roasted Yukon Gold Potatoes    Garlic Red Skinned Mashed Potatoes  
Sautéed Zucchini Squash Medley    Fresh Vegetable Medley    French Green Beans  
Penne Pasta with Vodka Crème 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  
Mixed Green Salad with Mandarin Oranges, Sliced Almonds, Grape Tomatoes and Red Onion

## Entrees

*(Choose up to Three)*

Filet Mignon with Crimini Mushrooms \$ 29.95    Bacon Wrapped Bourbon Sirloin \$ 22.95  
Veal Medallions Romano with fresh Mozzarella \$ 23.95    Chicken DaVinci \$ 21.95  
Chicken Oscar \$ 25.95    Tilapia with Mediterranean Salsa \$ 20.95  
Grilled Salmon Fillet with Sesame Crust \$ 23.95    Lemon Basil Halibut \$ 26.95  
Pork Loin with Sweet Onion Cream Sauce \$ 20.95  
Penne Vodka with Grilled Chicken \$ 19.95    Fettuccini Primavera in Lemon Butter Sauce \$ 19.95

## Starch

Sun Dried Tomato Risotto  
Roasted Yukon Gold Potatoes  
Garlic Red Skinned Mashed Potatoes  
Mixed Grains and Rice

## Vegetable

Grilled Asparagus  
Sautéed Zucchini Squash Medley  
French Green Beans  
Medley of Seasonal Vegetables

*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!

### 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 Red and Wild 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.*

### 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 Smoked Salmon Crepes, and Chicken and Red Pepper Skewers with Orange Balsamic Glaze (2 of each per guest)

Coffee and Punch Station

\$ 22.95 per guest plus 18% service charge and tax

### (20 guest minimum) *Dessert Service*

Tiramisu \$ 4.95    Passion Berry Duo \$ 4.95    Rustic Apple Tart \$ 4.95    Godiva Cheesecake \$ 4.95  
Vanilla or Cappuccino Chip Ice Cream \$1.95    Pistachio 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.