



OUR CLIENTS

Throughout the years, Cafe Fresco Catering has catered to New York's most prestigious companies. Here is a partial list:

CAPITAL ONE BANK
COLUMBIA PRESBYTERIAN
CORNELL MEDICAL COLLEGE
JP MORGAN CHASE
KINGS HOSPITAL
LENOX HILL HOSPITAL
MEMORIAL SLOAN KETTERING
METROPOLITAN HOSPITAL
MONTEFIORE MEDICAL CENTER
MUELENBERG HOSPITAL
NEW YORK PRESBYTERIAN
NOVARTIS
PFIZER
ROCKEFELLER UNIVERSITY
THE MOUNT SINAI HOSPITAL
UBS WARBURG

BOVIS WORLDWIDE
CBS NEWS
CABLE VISION
FOX NETWORKS
HUNTER ROBERTS
MCGRAW HILL COMPANIES
MTV
TIME WARNER
TURNER CONSTRUCTION
THE UNITED NATIONS

Join the thousands of companies that have used Cafe Fresco Catering to impress their guests, clients and associates.

WWW.CAFEFRESCONY.COM
Catering is our Specialty



Corporate Catering & Events

cafefrescony.com

Café Fresco has grown to become New York’s premier caterer and events specialist. We’ve done this by providing the freshest and most cutting edge cuisine in New York



POLICIES

Café Fresco Catering Orders may be placed Monday-Friday, 6:00 a.m. to 6:00 p.m.

Some items may require 24 hour notice. Please place orders as early as possible.

Café Fresco Basic Buffet Presentations is non-returnable packaging of paper & plastic.

Café Fresco Boardroom Buffet Presentation on silver trays & porcelain platters with a 10% Total order surcharge.

Both of Café Fresco’s Buffet Presentations include plastic buffet and dessert plates, cutlery, serving utensils & paper napkins.

Orders may be subject to deposit.

One full business days’ notice is required to cancel an order.

Delivery to all parts of the city is available by special arrangements, and at additional charge.

For all catering orders, we add 10% gratuity.

Payment may be made by Cash or Company Check, American Express, Visa, Master or Discover Card.

Café Fresco’s professional party planners and managers will be happy to sit down with you and discuss all available options. We will gladly provide a free selection of our products for you and your colleagues to sample at a tasting in our office at your convenience.

Menus are deemed correct at time of publication.

Prices are subject to change as per market conditions.

Menus will be updated on our Website: www.cafefrescony.com

HORS D’OEUVRES

Beef \$39 PER DOZEN

HERB ROASTED FILET OF BEEF
Horseradish Cream, Caramelized Onions on Ficelle Bread

PETIT BEEF WELLINGTONS
Filet Mignon, Mushroom Duxell, Puff Pastry

THAI BEEF SKEWERS
Asian Marinated Beef Tenderloin, Skewer, Thai Chili Sausage

BEEF EMPANADAS
Southwest Spiced Ground Beef, Caramelized Onions, F Pastry

CHEESEBURGER SLIDERS
Mayo, Ketchup, Plum Tomato, Brioche Roll

PIGS IN A BLANKETS
All Beef with Brown & Honey Mustards

Chicken \$35.00 PER DOZEN

NASHVILLE HOT CHICKEN SLIDERS
Bread & Butter Pickles, Potato Bread

CHICKEN SAMOSA
Curried Potatoes & Peas, Chicken Pea Pastry

SWEET CHILI CHICKEN
Grilled Chicken, Sweet & Spicy Lime

BUFFALO CHICKEN MEATBALL
Blue Cheese, smothered in Crystal Hot Sauce

CHICKEN ‘N WAFFLES
Maple Butter Sauce

CHICKEN KABOBS
Roasted Chicken Thighs, Mixed Peppers, Red Onion

CHICKEN BRUSCHETTA
Sun - Dried Tomatoes, Crostini

Lamb Market Price

LAMB CHOP GREMOLATA
Lamb Chop Gremolata Lemon Parsley Crust, Tzatziki

MINI GYROS
Grilled Onions, Sweet Pepper, Tzatziki, Mini Pita

MINI LAMB MEATBALL
On a Cucumber Round, Tzatziki Filling

Vegetarian \$35 per dozen

SPANAKOPITA
Spinach & Feta, Phyllo Wrapped

MINI FALAFEL SLIDERS
Hummus, Sliced Tomato, Artichoke Aioli, Grilled Flatbread

BRIE CROSTINI
Toasted Almond, Maple Preserves

QUINOA & ZUCCHINI PANCAKE
Chipotle Tashini Sauce

MAC & CHEESE BITES
Delicate three Cheese blend

Fish \$35 per dozen

TUNA TARTARE TASTING SPOONS
Asian Pear, Jicama, Spicy Mayo

SMOKED SALMON BITES
Dilled Cream Cheese, Capers, Crostini

CLASSIC SHRIMP COCKTAILS
Large (72 Pieces) 250 / Small (36 pieces) 125

SWEET MOMENTS

HOME STYLE COOKIE TRAY
7.50
Oatmeal, Double Chocolate, White Chocolate - Cronberry, Chocolate chip and Butter Cookies

FRESCO SWEET TRAY
8.00
Gourmet Cookies and Fudge Brownies
Garnished with Fruits Bars

MINI SPECIALTY PASTRIES
9.50 2 pieces per person
Mini Fruit Tarts, Eclairs, Cannolis, Napoleons and Cream Puffs

CHOCOLATE DIPPED STRAWBERRIES
5.00 per berry
Long Stemmed Strawberries Smothered with Dark Belgian Chocolate

DEATH BY CHOCOLATE
8.00
A Selection of Our Most Decadent Chocolate Treats

FRUIT TARTE GLACE
48.00
10” Gourmet Crème Filled Tarte Topped with Sliced Fresh Fruit and an Apricot Glace. Serves 6-8

HOME STYLE PIES
38.00
Apple Crumbs, Cherry, Pumpkin, Pecan and Coconut Custard

Fresco Whole Cakes

Requires 24 hours notice

Fresco Custom Crafted Cakes for Every Occasion

ROUND CAKES

Size	Serves	Price
8”	10-12 people	48.00
10”	14-16 people	72.00

SQUARE CAKES

Size	Serves	Price
1/2 Sheet	50 people	195.00
Full Sheet	100 people	295.00



THEMED BUFFETS

TABLE OF CONTENTS

Little Italy 32.00/pp

- Chicken Parmigiana
- Eggplant Rollatini
- Baked Ziti (no meat)
- Spaghetti Pomodoro
- Italian Roasted Vegetables
- Classic Caesar Salad
- Artisan Rolls
- Assorted Italian Pastries

Fifth Avenue 38.00/pp

- Grilled Steak Medallions
- Coconut Shrimp
- Glazed Baby Carrots
- Rosemary Roasted Potatoes
- Roasted Seasonal Vegetables
- Mixed Green Salad
- Dinner Rolls
- Assorted Canoli and Eclairs

Central Park 34.00/pp

- Burgundy Wine Braised Beef Short Ribs
- Lemon Herb Chicken Francaise
- Creamy Red Bliss Mashed Potatoes
- Sauteed Green Beans
- Dale Crunch Salad
- Dinner Rolls
- Cream Puffs and Petiflowers

Mediterranean 32.00/pp

- Chicken Stewers
- Grilled Shrimp Skewers
- Chickpea Falafel
- Spanakopita
- Stuffed Grape Leaves
- Hummus
- Roasted Vegetables
- Cucumber & Chickpea Salad
- Spicy Tahini Dipping Sauce
- Flat Breads & Pita
- Sliced Fruit

Shanghai 32.00/pp

- General Tso's Chicken Deep Fried - Sweet & Spicy
- Beef & Broccoli
- Green Beans in Black Bean Sauce
- Vegetable Fried Rice
- Veggie Spring Rolls
- Asian Greens Salad
- Matcha Cookies

Park Avenue 38.00/pp

- Serared Filet Mignon
- Red Snapper Brodetto
- Roasted Butternut Squash
- Lemon Parsley Roasted Potatoes
- House Salad
- Dinner Rolls
- Chocolate Dipped

Mexican 32.00/pp

- Chicken Fajita
- Seasoned Beef
- Toppings
 - Grated cheese, Shredded lettuce
 - Pico de Gallo, Guacamole, Sour Cream
- Mexican Rice & Beans
- Tortilla Chips
- Cookies and Brownies

Soho 32.00/pp

- Chicken Francaise with Charred Tomatoes & Asparagus Tips
- Bistro Grilled Steak
 - with Grilled Portobello Mushrooms & Charred Tomatoes
- Roasted Fingerling Potatoes
- Roasted Brussel Sprouts
- Arugula, Beets & Goat Cheese Salad
- Dinner Rolls
- Baklava & Brownies

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Please place your breakfast orders by 5:00pm the day before

Breakfast Platters

MORNING FAVORITES

8.50 pp
An Elegant Display of Our Freshly Baked Miniature Muffins, Bagels, Traditional English Scones, Croissants and Danishes Served with Butter, Cream Cheese and Preserves

FRESCO HAND ROLLED BAGELS

8.50 pp
Served with Butter, Preserves, Philly Cream Cheese and Flavored Cream Cheese.

GLUTEN FREE BAGELS AND BREADS

9.50 pp
Served with Butter, Preserves, Philly Cream Cheese and Flavored Cream Cheese.

FRESCO MINI SAVORIES

9.50 pp
Fine Assortments of Breakfast Tea Sandwiches 2 Pieces per person
•Dilled Egg Salad
•Fresh Mozzarella, Tomato & Basil
•Smoked Turkey & Fresh Brie
•Nova Salmon & Scallion Cream Cheese

SMOKED SALMON PLATTER

21.50 pp
Hand Sliced and garnished with Tomatoes, Cucumbers, Red Onions & Capers accompanied by Hand Rolled Bagels Platter Served with Butter, Cream Cheese and Flavored Cream Cheeses.

FRESH FRUITS

7.50 pp
Sliced Fresh Fruits and Berries Platter
Cubed Fresh Fruit Salad and Barries in a Bowl

LOW-FAT YOGURT PARFAIT

7.50 pp
Individual 9oz cups
With Home-Made Granola and Fresh Fruits.
- Vanilla or Strwberry

Hearty Breakfast

BREAKFAST SANDWICHES 8.50 pp

Brioche or English Muffin or Wrap filled with:
- Egg, Turkey Bacon and Cheddar Cheese
- Egg, Breakfast Sausage and Swiss Cheese
- Egg, Smoked Ham and Cheddar Cheese
- Egg white, Turkey Bacon and Fresh Mozzarella
- Hot Coffee Service + 2.00

BREAKFAST QUESADILLAS 9.50 pp

- Grilled Tortilla Filled with Eggs & Melted Cheese
- Egg Omelette, Turkey Bacon, Jack Cheese
- Vegetarian Egg White Omelette, Jack Cheese
- Black Bean, Avocado & Hot Sauce
- Egg Omelette, Fresh Turkey, Sautéed Onions & Pep.
- Served with Homemade salsa & Sour Cream
- Hot Coffee Service + 2.00pp

NY BREAKFAST BUFFET 12.50 pp

Gluten Free Bread +2.00
- Scrambled Eggs
- Slow-Roasted Breakfast Potatoes
- Turkey Bacon and Turkey Sausage
- Multigrain and Sourdough Country Bread
- Hot Coffee Service + 2.00pp

GRIDDLE FAVORITES 12.50 pp

Served with Berry Compote & Maple Syrup
- Buttermilk Pancakes
- Almond Crusted French Toast
- Turkey Bacon and Turkey Sausage
- Hot Coffee Service + 2.00 pp

Hot Ceral Bar 9.50 pp

Steel cut Oatmeal or Cream of Wheat
Serves 10 Guests with:
- Fresh Berries
- Brown Sugar
- Agave Syrup
- Crunchy Granola

Crudités & Dip Basket

A Medley of Baby Zucchini, Asparagus, Cherry Tomatoes, Baby Carrots, Broccoli, Celery and Red Peppers Served with Our Signature Dip

serves 10-15 people 75.00

serves 20-25 people 135.00

Tortilla Chips & Dip

Authentic Tri Color Tortilla Chips with Handmade Guacamole and Pico de Gallo

serves 10-15 people 75.00

serves 20-25 people 135.00

Fresco Cheese Board

A Selection of Hand Crafted Imported and Domestic Cheese Selections Garnished with Dried Fruit and Nuts

serves 10-15 people 95.00

serves 20-25 people 175.00

Charcuterie Board

A Parmigiana-Reggiano. Assorted Cured Meats Garnished w.Grilled Vegetables. Olives & Crostini.

serves 10-15 people 125.00

serves 20-25 people 195.00





Pacific Rim 350.00

Asian Influences elegantly displayed, surround your senses

- Chili Beef Yakitori
- Sesame Chicken Saté
- Coconut Shrimp Skewers
- Imperial Spring Rolls
- California Roll
- Pickled Ginger and Wasabi
- Soy Scallion Dipping Sauce

Tandoori Basket 350.00

Our take on this South Asian classic

- Herbed Baby Lamb Chops
- Tandoori Chicken Kebabs
- Curried Shrimp Kebabs
- Vegetable Samosas
- Cucumber & Red Pepper
- Mango Chutney
- Spicy Harissa Yogurt Dip

Pan Asian 350.00

Classic Asian cuisine with regional influences combined to create this “East meets West” sensation

- Beef Saté
- Lemongrass Shrimp Saté
- Sweet Chile Chicken Saté
- Asparagus Spears
- Fried Vegetable Wonton
- Ginger Carrots and Snap Peas
- Spicy Peanut Dipping Sauce

American Pie 300.00

It's “Hello American Pie” for a fun filled party

- Crispy Chicken Fingers
- BBQ Brisket of Beef
- Pigs in a Blanket
- Spicy Buffalo Wings
- Jalapeño Poppers
- Honey Mustard Sauce
- Blue Cheese Dressing

Mediterranean 300.00

This region's bounty, nurtured by the gentle climate, is reflected in this display

- Sage Grilled Chicken Kebabs
- Grilled Shrimp Kebabs
- Stuffed Grape Leaves
- Fire Grilled Eggplant
- Olive Tapenade
- Baba Ghanouj and Hummus
- Feta & Sun Dried Tomato Dip
- Kalamata Olives
- Assorted Flatbreads

Thai Basket 300.00

In Thai tradition, a communal basket with selections that combine into a presentation uniquely Thai

- Flying Coconut Shrimp Saté
- Curried Beef Saté
- Lemon Ginger Chicken Saté
- Vegetable Spring Rolls
- Thai Cucumber Salad
- Peanut and Sweet Chili Dipping Sauce

All Prices per person. Minimum 10 per package • Please place your breakfast orders by 5:00pm the day before

Morning Packages

QUICK N.Y. BREAKFAST 11.50 pp

- Morning Favorites Platter
- Hot Coffee Service

CONTINENTAL BREAKFAST 16.50 pp

- Morning Favorites
- Hot Coffee Service
- Fresh Sliced Fruit Platter

BOARD OF DIRECTORS 18.50 pp

- Morning Favorites
- Hot Coffee Service
- Fresh Squeezed Orange Juice
- Fresh Sliced Fruit Platter

CALIFORNIA DREAMING 20.50 pp

- Fresco Mini Savories
- Yogurt Parfait Cups
- Hot Coffee Service
- Fresh Squeezed Orange Juice

ALL AMERICAN BREAKFAST 22.50 pp

- Gluten Free Bread +2.00
- Hot Breakfast Buffet
- Hot Coffee Service
- Fresh Squeezed Orange Juice
- Fresh Sliced Fruit Platter

Beverage Services

HOT BEVERAGES

- Coffee Service
 - House Blend Regular or Decaf 4.00 pp
- Tea Service
 - Assorted Regular and Herbal Teas 4.00 pp
- Hot Chocolate 5.00 pp
- 100% Milk 5.00 pp
- Hot Apple Cidar

COLD BEVERAGES

- Iced Coffee Service
 - House Blend Regular or Decaf 4.00 pp
- Iced Tea Service
 - Regular and Green Tea 4.00 pp
- Fresh Squeezed Juice
 - Orange or Grapefruit 5.00 pp
- Sparkling water 4.00 pp
- Poland Spring Water and Canned sodas 2.00 pp
- Assorted Beverages
 - Iced Tea, Snapple, Tropicana 3.50 pp

Breakfast Box

Each Guest Enjoys Their Own Boxed Meal Which Includes:

Breakfast Box #1 12.50 pp

Trio of Miniature Bakery, Fruit Cup, Fresh Squeezed Juice

Breakfast Box #2 14.50 pp

Breakfast Egg Sandwich, Fruit Cup, Fresh Squeezed Juice

Breakfast Box #3 21.50 pp

Nova Smoked Salmon and Cream Cheese on Bagel, Fruit Cup, Fresh Squeezed Juice



All of our sandwiches are dressed unless otherwise requested

Chicken & Turkey

14.00pp

SMOKED TURKEY & FRENCH BRIE
with Apple Slices, Mesculin and Grain Mustard on 8-grain Bageutte

SMOKED TURKEY & CHEDDAR
With tomatoes, Avocado and Chipotle Aioli

ROASTED TURKEY & CRANBERRY
With Green Leaf Lettuce and Cranberry Chutney on 8 - Grain Bageutte

TURKEY CUBAN
Smoked Turkey, Baked Turkey Ham, Swiss Cheese. Plum Tomatoes and Dijoraise Sauce

CALIFORNIA TURKEY WRAP
With Tomatoes, Cucumbers, Avocado and Chipotle Mayo

ROSEMARY CHICKEN
with Roasted Peppers, Arugula and Artichoke Aioli on Olive Bread

CAJUN CHICKEN
with Mixed Greens, Plum Tomatoes and Lite Mayo on Tomato Foccacia

CHICKEN FRESCO
With Queso Fresco, Avocado and Tomatillo Salsa

PESTO CHICKEN ITALIANO
With Fresh Mozzarella, Roasted Peppers and Plum Tomatoes

CHICKEN CAESAR WRAP
With Romano Cheese, Romaine Hearts and Lite Caesar Dressing

CHICKEN VERA CRUZ WRAP
With Avocado, Lettuce, Black Beans & Corn Salad and Chipotle Mayo

CHICKEN PARM
With Fresh Mozzarella & Parmesan Cheese and Homemade Marinara

Beef & Lamb 14.00pp

CHICAGO ROAST BEEF
With Cheddar Cheese, Sweet Onions and Russian Dressing

PHILLY CHEESE STEAK
With Sauteed Peppers, Onions, Jack Cheese and Lite Mayo

LAMB GYRO
With Tomatoes, Romaine Hearts and Yogurt Dill Spread

Seafood 14.00pp

ALBACORE TUNA SALAD
With Vine Ripe Tomatoes and Leaf Lettuce

WHITE FISH SALAD
With Leaf Lettuce & Cracked Black Peppers

CHIPOTLE SHRIMP WRAP + 3
With Avocado, Vine Ripe Tomatoes and Chipotle Aioli

LEMON GRILLED SALMON + 3
With Vine Ripe Tomatoes, Romaine Hearts and Lemon Vinaigrette

MARYLAND CRAB CAKE + 3
With Creamy Cole Slaw and Beef Steak Tomatoes

Vegan & Vegetarian 14.00pp

MOZZARELLA CAPRESE
With Vine Ripe Tomatoes, Arugula and Basil Pesto

CHOPPED EGG SALAD
With Fresh Dill and Lite Mayo

AVOCADO VEGGIE WRAP
With Roasted Peppers, Cucumber, Carrots, Beets, Tomatoes and Hummus

MEDITERANEAN VEGETABLES
With Oven Roasted Tomatoes, Carrots, Squash, Tumeric Cauliflower and Hummus

EGGPLANT PARM



Choose any of accompaniments for the lunch and dinner entress

Accompaniments

POTATOES

Lemon Herb Roasted Potatoes

Maple Glazed Yams with Orange and Cranberries

Roasted Garlic Mashed Potatoes

Yukon Gold Potato Crisps

Spinach Mashed Potatoes

Mashed Sweet Potatoes

Roasted Red Bliss Potatoes

Cheddar Mashed Potatoes

Baked Potato Wedges

Roasted Za'atar Lemon Potatoes

RICE & GRAINS

Toasted Orzo and Rice Pilaf

Coconut Curried Rice

Lemon Dill Rice

Vegetable Fried Rice

Middle Eastern Saffron Rice

Spanish Rice with Olives & Tomatoes

Basmati Rice with Carrots & Raisins

Moroccan Couscous with Vegetables

Quinoa Pilaf with Pecans & Cranberries

VEGETABLES

Roasted Italian Vegetables

Steamed Asparagus with Lemon Zest

String Beans with Toasted Almonds

Sautéed Broccoli Rabe

Julienne Carrots with String Beans

Asian Stir-Fried Vegetables

Broccoli e Aglio Olio

Tarragon Spring Vegetable Medley

Matchstick Zucchini, Squash and Carrots

Honey Glazed Carrots

Haricot Verts

Roasted Brussel Sprouts

Sauteed Spinach in Garlic Oil

Balsamic Grilled Portobello Mushrooms

Roasted Beets with Pine Nuts

Roasted Cauliflower & Broccoli

Sauteed Green Beans

Turmeric Roasted Cauliflower

Roasted Butternut Squash

Parmesan Baked Zucchini Wedges

Seared Baby Bok Choy w Garlic and Ginger

LUNCH AND DINNER ENTRÉES



All prices per person. Minimum 10 people • Served with one side, green salad and brick oven bread.

Chicken & Turkey 20.00

- BALSAMIC GLAZED CHICKEN**
With Pearl Onions, Tomatoes and Fresh Herbs
- PECAN CRUSTED CHICKEN**
With Grilled Fennel and Dijan Mustard Sauce
- HERBED GRILLED CHICKEN**
With Cherry Tomatoes, Rosemary & Lemon
- TERIYAKI CHICKEN**
with Stir-Fry Vegetables
- GRILLED CHICKEN BASILICO**
Topped with Fresh Basil, Tomatoes and Mozzarella in a Pesto Velouté
- CHICKEN PICCATA**
with Artichokes, Capers and Tomatoes
- CHICKEN FRANCESE**
with Sauteed Spinach & Sun-dried Tomatoes
- BAKED CHICKEN PARM**
with Melted Tomatoes & Fresh Mozzarella
- ROASTED TURKEY BREAST**
with Pecan Cornbread Stuffing and Gravy

Beef & Lamb 23.00

- GRILLED STEAK AU POIVRE**
with Grilled Onions and Fresh Herbs
- SEARED FILET MIGNON**
with Shallots and a Trilogy of Wild Mushrooms Seared Medium Rare (add 2.00)
- VEAL MARSALA**
with Wild Mushrooms Demi Glaze
- SLICED FLANK STEAK**
with Mushrooms and Chimichurri Sauce
- LAMB SHANK**
with Carrots, Raisins and Fresh Herbs

Seafood 26.00

- TERIYAKI SEARED SALMON**
with Mango & Pineapple Salsa
- HERBED GRILLED SALMON**
with Artichokes, Tomatoes, Capers & Lemon
- PAN SEARED COD FISH**
with Peppers, Sesame seeds & Miso Glaze
- PAN SEARED SNAPPER**
with Spinach, Tomatoes & Capers
- COCONUT CRUSTED SHRIMP**
with Sweet & Sour Chili Sauce
- MARYLAND CRAB CAKES**
with Sauteed Matchsticks Zucchini & Carrots
- SHRIMP SCAMPI**
with Lemon-Butter Garlic Sauce
- SEAFOOD PAELLA**
with Shrimp, Mussels, Chicken, Calamari and Saffron Rice

Vegetarian 18.00

- EGGPLANT ROLLATINI**
Filled with Ricotta, Parmesan & Mozzarella
- PORTOBELLO NAPOLEON**
Portobello, Zucchini, Peppers Layered with Tomato Sauce, Mozzarella & Basil
- VEGETABLE ENCHILADAS**
with Mushrooms, Onions & Poblano Peppers
- PAN SEARED TOFU**
with Quinoa in Spicy Garlic Sauce

LUNCH PACKAGES



All Prices per person. Minimum 10 per package

Sandwich Packages

10 Guest minimum per package unless otherwise posted
please inform your catering representative of any allergies

LUNCH PACKAGE #1
17.50pp

- Selection of Sandwiches
- Pasta or Green Salad

LUNCH PACKAGE #2
21.50pp

- Selection of Sandwiches
- Pasta or Green Salad
- Dessert Tray or Fruit Salad

LUNCH PACKAGE #3
24.50pp

- Selection of Sandwiches
- Pasta or Green Salad
- Fresh Sliced Fruit Tray
- Dessert Tray

LUNCH PACKAGE #4
24.50

- (THE CLASSIC CARVING BOARD)
- Elegant Array of Sliced Meats and Cheeses
- Basket of Brick Oven Baked Italian Bread
- Relish Tray of Lettuce, Pickles, Tomatoes & Kalamita Olives
- Homemade Spreads
- Your Choice of Side Salad

3 OR 6 Foot Heros
14.50pp

ALL AMERICAN
Fresh Turkey, Roast Beef, American, Swiss, Lettuce, Tomatoes, Mayo & Mustard

WRAP & ROLL PINWHEELS
An Assortment of Our Marvelous Wraps Pinwheel Style. Served with One Side

ITALIAN
Beef Salami, Turkey Ham, Provolone, Romano, Tomatoes, Peppers, Onions and Lettuce with a Drizzle of Cracked Pepper Vinaigrette

VEGETARIAN
Grilled Vegetables, Fresh Mozzarella, Sauteed Kale & Pesto Ricotta Spread

Soups By The Kettle

90.00 Serves up to 10 p.
Soups are Served with Bread & Cracker Basket

- Chicken Couscous
- Tuscan Garden Vegetable
- Old Fashioned Green Split Pea
- Creamy Broccoli & Cheddar
- Kale with Lentils & Quinoa
- Lobster Bisque +30
- Seafood Chowder +30

Boxed Lunch

LUNCH BOX #1 16.50
Selection of Sandwiches, Poland spring water or canned sodas

LUNCH BOX #2 17.50
Selection of Sandwiches, Pasta or Green Salad

LUNCH BOX #3 21.50
Selection of Sandwiches, Pasta or Green Salad and Fruit Cup

LUNCH BOX #4 21.50
- Entree Salad (side homemade dressing)
- Fruit Cup and Granula Bar

*Add a bag of Hal's Chips to any lunch box +2.00 *Add a bag of 2 Cookies to any lunch box +2.00



Served as an accompaniment to your sandwich platter
All side salads are available as entrée salads;
(Add protein to any salad + 6.95)

Specialty Salads 6.50 p.p.

Our Signature

PENNE
with a *Mélange of Roasted Vegetables and Fresh Tomato Basil Sauce*

MOROCCAN COUSCOUS AND MANDARIN ORANGE SALAD
with *Dried Cranberries and Spiced Nuts*

Penne Shiitake Pasta Salad with Shiitake Mushrooms, Shallots, Pencil Asparagus and Truffle Oil

Bowtie Pesto with Roasted Peppers and Pinoli Nuts in a Basil Vinaigrette

Orange-Ginger Cous Cous with Mint, Raisins and Almonds

Penne with Broccoli, Roasted Garlic and Virgin Olive Oil

Wild Mushroom Bowtie Pasta Salad with a Light Balsamic Glaze

Tri Color Pasta Primavera with Tomato Basil Marinade

Fusilli with Sun Dried Tomato Pesto

Cheese Tortellini Salad Tossed with a Lemon Parsley Dressing

Bowtie Chicken Caesar Salad

Tomato and Cucumber Salad with a Mint Vinaigrette

Mediterranean Orzo Salad with Tomatoes, Feta and Olives

Greens and Grains 6.50 p.p.

Our Signature

FRESCO HOUSE SALAD
Field Greens, Seedless Grapes, Sun Dried Cranberries, Blue Cheese, Sliced Almonds and Sliced Pears

BIG APPLE SALAD
Baby Arugula, Roasted Cauliflower & Tomatoes with Pomegranate and Goat Cheese

CLASSIC GARDEN SALAD
Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Tri-color Peppers & Radish

HARVEST SALAD
Mixed Greens, Quinoa, Dried Cranberries, Toasted Pumpkin Seeds, Tomatoes and Sliced Avocado

ORGANIC SPINACH SALAD
Turkey Bacon, Sliced Eggs, Red Onions and Blue Cheese

KALE CAESAR SALAD
Cherry Tomatoes, Shaved Romano Cheese and Herbed Croutons

SANTA FE SALAD
Corn, Black Beans, Cherry Tomatoes, Onions, Cheddar Cheese and Tortilla Strips

QUINOA & LENTIL SALAD
Romaine, Red Peppers, Green Onions Tomatoes, Olives and Mozzarella Cheese

TRADITIONAL GREEK SALAD
Kalamata Olives, Red Onions, Cucumbers, Tomatoes & Feta Cheese

CLASSIC SALADS
- Coleslaw Salad
- Macaroni Salad
- Red Bliss Potato Salad



Minimum 24 Hours Notice Required • Half Tray Feeds 10 - 12 Guests

Baked Pasta

95.00 Half Tray
Served with Bread Basket

125.00 Half Tray
Served with Garden or Caesar Salad and Bread Basket

LASAGNA BOLOGNESE
Layers of Pasta and Ground Beef, Fresh Herbs and Spices

BAKED SHELLS
with Broccoli and Roasted Peppers in a Cheddar Cream Sauce

BAKED PENNE SICILIANO
with Eggplant, Onions and Mozzarella

WILD MUSHROOM LASAGNA
with Creminis and a Portobello Parmesan Cream Sauce

JUMBO STUFFED SHELLS
topped with Basil Marinara

SHELLS CARBONARA
with Smoked Bacon and Sweet Peas in a Parmesan Alfredo Sauce

BAKED ZITI VERONA
with Meatballs and Buffalo Mozzarella

BAKED PENNE
with Grilled Chicken and Peas in a Four Cheese Sauce

CLASSIC MACARONI AND CHEESE

Pasta Del Giorno

105.00 Half Tray
Served with Bread Basket

135.00 Half Tray
Served with Garden or Caesar Salad and Bread Basket

PENNE ALLA RUSSE
with Rosemary Grilled Chicken and Sweet Peas in a Vodka Sauce

SPAGHETTI CARBONARA
with Smoked Turkey Bacon and Green Peas

WILD MUSHROOM RAVIOLI
in a Parmesan Cream Sauce

LINGUINE DEL MARE
with Shrimp, Scallops and Olives in a Fresh Basil Marinara (Add 20.00)

PENNE ARRABBIATA
with Chicken, Portobello Mushrooms and Arugula in a Spicy Plum Tomato Sauce

LOBSTER RAVIOLI
in a Shrimp Vodka Sauce (Add 20.00)

PENNE ALLA VODKA
prepared with Plum Tomatoes and Green Peas

LINGUINE CAPRINO
with Grilled Salmon and Fresh Asparagus Tips in a Basil Pesto Sauce (Add 20.00)

TORTELLINI AL FUNGHI
with Wild Mushrooms and Sautéed Spinach in Alfredo Cream Sauce

PENNE PRIMAVERA
with Roasted Onions, Peppers, Broccoli and Mushrooms in a Tomato Basil Sauce