

# SIGNATURE STATIONED PRESENTATIONS

Our mission is to exceed guest expectations in food and in service. Whenever possible, ingredients are fresh and locally sourced.

**Chef's Market Table ..... \$25 per guest**  
 Assorted Cheeses; Cured Meats; Seasonal Fresh Fruit;  
 Marinated & Stuffed Olives; Fresh Cut Crudités; White Bean  
 & Garlic, Roasted Red Pepper, and Edamame Hummus; Crackers;  
 Fresh Fried Tortillas

**Art of the Antipasti ..... \$25 per guest**  
 Cured Meats; Soft & Hard Cheeses such as Fresh Mozzarella or  
 Parmesan Reggiano; Roasted Tomato Bruschetta; Olive Crostini;  
 Garlic & Herb Aioli; Grilled Seasonal Vegetables or Asparagus  
 Wrapped Prosciutto; Artichokes; Crispy Brussels Sprouts; Mixed  
 Stuffed Olives; Crackers

**Fresco Raw Bar ..... Market Price**  
 Oyster Shooters or Crab Gazpacho Shooters; Jumbo Shrimp  
 Cocktail; Choice of Tuna, Shrimp, or Scallop Ceviche; Choice  
 of Tuna Tartar or Tataki  
 Served with Lemon, Cilantro-Lime Cocktail Sauce, Hot Sauce,  
 Assorted Crudités with Condiments, and Asian Cucumber Slaw  
 Option to add Chilled Crab Claws or Petite Lobster Tails

**Dim Sum Table ..... Market Price**  
 Crab & Edamame, Mushroom, or Chicken Potstickers served  
 in Vietnamese Broth; Spicy Shrimp Bao Buns or Pork Belly Bao  
 Buns; Soba Noodle Salad or Asian Caesar Salad; Asian Pork  
 Meatballs or Thai Chicken Lettuce Wraps; Veggie Spring Rolls;  
 Salted Edamame Pods served with an assortment of Asian  
 Dipping Sauces

**Holiday Carving Station ..... Market Price**  
 Herb Roasted Turkey or Chicken Breast; Pork Loin; Smoked  
 Ham; Prime Rib or Beef Tenderloin; Paired with sauces such  
 as Cranberry Chutney, Garlic & Herb Aioli, Honey Mustard,  
 and Gravy  
 Served with a choice of two sides: White Miso Roasted Red  
 Bliss Potatoes, Arugula Pear Salad, Asian Caesar Salad, Seared  
 Green Beans, or Warm Rolls

**Miniature Sweets Bar ..... \$10 per guest**  
 Chef's Selection such as Chocolate Brownie Bites, Assorted  
 Cookies, Cheesecake, Carrot Cake, Red Velvet Cake, Fresco  
 Bars, Peanut Butter Mousse, Chocolate Covered Strawberries,  
 Fruit Tartlets, Dessert Shooters, Mini Glazed Cupcakes



# À LA CARTE STATIONED HORS D'OEUVRES

## COLD

### Crudité

Fresh Cut Vegetables, Condiments

### Artisan Cheese

Assorted Crackers, Condiments

### Cheese & Crudité

Fresh Cut Vegetables, Artisan Cheeses,  
Assorted Crackers, Condiments

### Seasonal Fresh Fruit

Honey-Yogurt Dipping Sauce

### Homemade Hummus

Choice of Edamame, Black Sesame, or White Bean &  
Garlic; Served with Fresh Fried Tortillas or Vegetables

### Jumbo Shrimp Cocktail

Cilantro-Lime Cocktail Sauce

### Whole Poached Salmon

Assorted Condiments

### House Rolled Sushi

Maki Rolls: Select from Spicy Tuna, Salmon Philly,  
Sweet Thai Crab with Cucumber, California, or Veggie

Gluten Free Soy Sauce available upon request



## HOT

### Petite Baked Brie en Croute

Fresh Seasonal Fruit

### Warm Spinach Dip

Fresh Fried Tortilla or Baguette

### Asian Pork Meatballs

Creamy Shiitake-White Miso Sauce

### Turkey Meatballs

Cranberry Yuzu Glaze

 = Gluten Free

# PASSED HORS D'OEUVRES

## LAND

### Roasted Filet On Crostini

Cilantro, Sriracha Aioli

### Wagyu Beef Sliders

Hoisin, Caramelized Onion Mayo

### Marinated Flank Steak Satay <sup>GF</sup>

Raspberry Chili Dipping Sauce

### Pork Belly BLT

Lettuce, Tomato, Garlic-Herb Aioli

### Asian Pork Meatballs

Creamy Shiitake-White Miso Sauce

### Turkey Meatballs

Cranberry Yuzu Glaze

### Chorizo Stuffed Mushrooms <sup>GF</sup>

Parmesan

### Karaage Skewer

Japanese Fried Chicken, Honey Sriracha, Pickled Ginger Bleu Cheese

### Bourbon Chicken Satay

Toasted Sesame Seeds

### Grilled Lamb Chop Lollipops <sup>GF</sup>

Honey Burgundy Reduction, Fresh Mint

### Smoked Duck Satay

Grilled Wasabi Honey Mustard; Toasted Sesame

## SEA

### Tuna Tartare

Crisp Wonton, Sriracha Aioli, Cilantro

### Ahi Tataki Skewer <sup>GF</sup>

Sesame, Soy, Wasabi Aioli

### Smoked Salmon Bruschetta

Whipped Herb Cream Cheese, Diced Cucumber, Tomato, Dill, Toasted Baguette

### Jumbo Shrimp Cocktail <sup>GF</sup>

Cilantro-Lime Cocktail Sauce

### Petit Crab Cakes

Sriracha Aioli

### Breaded Crab Rounds

Sriracha Aioli

### House Rolled Sushi Maki Rolls

Spicy Tuna, Salmon Philly, Sweet Thai Crab with Cucumber, California, or Veggie

### Panko Coconut Shrimp

Mango Sweet & Sour

### Crab Salad Canapés <sup>GF</sup>

Fresh Dill, Cucumber, Pickled Ginger

### Crab Gazpacho <sup>GF</sup>

Lump Crab Meat, Spicy Tomato Broth, Hand Cut Vegetables; Served Chilled

### Szechuan Shrimp Satay

Buffalo Style, Ginger-Bleu Cheese Dressing

### Oyster Shooter <sup>GF</sup>

Fresco Bloody Mary Mix; Available with or without Spirits

<sup>GF</sup> = Gluten Free





# PASSED HORS D'OEUVRES

## GARDEN

### Vegan Stuffed Lettuce Cup GF

Bibb Lettuce, Quinoa, Lentils, Herbs, Lemon

### Roasted Pear & Gorgonzola Flatbread

Caramelized Onion

### Veggie Spring Rolls

Crispy with Sweet Chili-Soy  
Dipping Sauce

### Spanakopita

Feta and Spinach in Phyllo

### Roasted Tomato Bruschetta

Fresh Herbs, Parmesan,  
Honey-Balsamic Glaze

### Feta Bruschetta

Tomato, Basil, Black Olives

### Crispy Bello Fries

Portobello Mushrooms,  
Garlic-Herb Aioli

### Provolone & Parmesan Stuffed Mushrooms

Fresh Herbs

### Stuffed Baby Potato GF

Horseradish Cream, Chive

### Caprese Satay GF

Homemade Mozzarella, Thai Basil,  
Honey-Balsamic Reduction

### Brie & Walnut Baguette

Ginger Ale, Yuzo Cranberry Relish

## SWEETS

### Chocolate Covered Strawberries GF

Hand-Whipped Cream

### Peanut Butter Mousse GF

Served on a Chinese Spoon

### Dessert Shooters


Peanut Butter Pie, Strawberry Shortcake,  
Fudge Brownie with Raspberry & Mint



GF = Gluten Free

# STATIONED

## SALADS

**Asian Caesar Salad**   
Spicy Cashews

**Baby Greens**   
Almonds, Dried Cranberries, Bleu Cheese,  
Carrots, Choice of Dressing

**Soba Noodle Salad**  
Carrot, Red Pepper, Edamame, Scallions,  
Thai-Peanut Vinaigrette

## SIDES

**Oven Roasted Ratatouille**   
Marinated Seasonal Vegetables

**White Miso Roasted Red Bliss Potato** 

**Ginger-Jasmine Rice**

**Seared Green Beans** 

**Asparagus Spears with Prosciutto**   
Lemon Seared

**Warm Rolls**

## ENTREES

**Seared Sea Scallops**  
Served over Penne  
Primavera in a Roasted  
Red Pepper Pesto Alfredo

**Shrimp Cavatelli**  
Handmade Fresh Mozzarella,  
Tomato, Fresh Herbs

**Creamy Lemon Miso Salmon**  
Baby Spinach, Tomato

**Cashew Chicken & Broccoli**  
Chinese Brown Sauce

**Filet Tips Burgundy**  
Exotic Mushrooms

**Lemon-Garlic Roasted Turkey Breast**  
Fresh Herb Gravy

**Marinated Pork Loin**  
Smoky Mango-BBQ Glaze

**Lo Mein**  
Chicken, Beef, or Tofu

**Roasted & Marinated Ribeye**  
Herb Bordelaise

**Mango Sweet & Sour Chicken**  
Red Pepper, Toasted Sesame



## DESSERT

**Peanut Butter Mousse**  
Served on a Chinese Spoon

**Dessert Trio**  
Choose three: Chocolate Brownie,  
Cheesecake, Carrot Cake, Red Velvet Cake

**Chocolate Covered Strawberries**  
Hand Whipped Cream

**Dessert Shooters**  
Peanut Butter Pie, Strawberry Shortcake,  
Fudge Brownie with Raspberry & Mint

 = Gluten Free

## SEATED & SERVED

Three, four, and five course dinners can be designed by creating a menu from the current Café Fresco Center City dinner menu. Published prices on the menu are subject to change for private dinner events based on number of courses, options, and portion size.

Café Fresco's Center City's Executive Chef will also be happy to fully customize a multi-course, seated and served dining experience. Please contact one of our event coordinators to schedule a consultation.

## BAR & BEVERAGE

Level 2 offers a wide variety of wines, champagne, domestic and imported beers, and spirits as well as non-alcoholic options. Upon request, guests can also enjoy any of the hand crafted specialty cocktails available in Café Fresco.

All bar charges are based on consumption. Our team works with each client to customize the bar offerings to fit the budget of every event.

Please note that a 20% service will be attached to the final check for any open or limited open bar tab. Level 2 is a fully licensed establishment and complies with all Pennsylvania Liquor laws.

## AMENITIES

Private Entrance from 2nd Street  
 Red Carpet with Exterior Step and Shoot Set Up\*  
 Professional & Dedicated Event and Service Staff  
 Complimentary Coat Check  
 Five 60" Plasma TVs for Customized HD Image or Logo Projection  
 Two Full Bars

State-of-the-Art A/V and Lighting System with HDMI projection capabilities  
 Cocktail Tables and Banquet Seating Options\*  
 Custom Floral Designs\*  
 Professional Event Planning & Coordination\*  
 Custom Signage & Invitations\*  
 Valet Parking\*



\*extra fees may apply

# POLICIES

## BOOKING YOUR EVENT

We do not charge a fee to rent the Level 2 venue, provided that guests meet the food and beverage minimum established for your event date. Minimums depend upon the time of year, the day of the week, and the timeframe of your event. Please contact us for more information.

## PRICING, CONFIRMATION & CANCELLATION

Unless otherwise listed, all items are priced per person based on an estimated guest count you provide. To confirm your reservation and pricing, we require a signed agreement and a credit card number to hold for cancellation purposes only. Depending on the event details, coordination services, and the time of year; a non-refundable deposit may be required. After confirming, we reserve the right to charge a \$500 cancellation fee. Any events requiring a deposit will be outlined in the agreement and discussed with you prior to confirming. Your card will NOT be charged for the deposit or for the event unless you authorize us to do so.

All prices and products on our menus are subject to change based on what the market dictates. We will do our best to notify our clients of any changes and replacements prior to confirmation.

The client may make any changes to the details of the agreement with written notification up to one week prior to the event date. Any impact to pricing will be adjusted accordingly.

Should the reservation be canceled within five days of the scheduled event date, we reserve the right to charge 25% of the total cost of the event based on the specifics outlined in the agreement, but no less than \$1000.

## GUARANTEE

An actual guest count must be confirmed five business days prior to your event. This number will become the guaranteed guest count and will not be subject to a reduction. All charges will be calculated based upon this number or the number of guests actually served (if higher than the guarantee). If we are not notified by this time, the estimated guest count listed on the signed agreement will become the guarantee.

## PAYMENT

Payment is expected on or before the event date. We accept cash, checks, and all major credit cards.





# POLICIES

## SERVICE CHARGE

All food, beverage, set up, and rental fees are subject to a 20% service charge and the 6% Pennsylvania State sales tax. If your organization is tax exempt, please be prepared to provide the appropriate documentation along with the signed agreement.

The service charge is the cost associated with set up, staffing, and clean up of your event. Any further gratuity is at the sole discretion of you and your guests.

## FOOD ALLERGIES & DIETARY RESTRICTIONS

If you or any of your guests have a food allergy or a special request for vegetarian, vegan, or gluten free items, please let us know. We will do our best to modify a dish to accommodate special dietary requests.

## INSURANCE & LICENSING

Fresco CC, LLC, the organization that does business as Café Fresco Center City, Level 2, and Center City Events is fully insured and licensed by the PA Department of Health and the PA Liquor Control Board. We comply with all policies and guidelines governed by these licenses.





