



| fresco catering hors d'oeuvres selections |

fresco catering specializes in custom menus made with fresh, local, seasonal ingredients. we are happy to customize a menu for you based on your tastes and the season, below is a sample of our offerings. hors d'oeuvres are priced per piece. a minimum order of 50 pieces is required.

meat

marinated flank steak – rolled with arugula, caramelized onion, horseradish cream, \$3.75
mini tarragon chicken salad sandwiches – open-faced on toasted rye, micro greens, \$2.50
spicy peanut chicken skewers, \$3.00
bbq pulled pork sliders – creamy slaw, \$2.75
pork cassoulet spoons, \$2.75
grilled baby b.l.t.'s – smoked nueske's bacon, tomato, fresh basil aioli - \$2.75

seafood

shrimp diablo – garlic, chili, lime, jicama-orange salad, \$3.50
seared scallops – nueske's bacon, mascarpone polenta, balsamic reduction, \$3.50
mini crab cakes – chipotle aioli, chives, \$3.50
ahi tuna tartar spoons– crisp wonton strips, wasabi cream, black sesame seeds, \$3.50
cured salmon club sandwiches – open-faced on rye, cucumber, cream cheese, caramelized shallots, \$3.00
ceviche spoons – scallop, shrimp, white fish, pineapple, jalapeno, onion, \$3.75

vegetable

caprese skewers – local tomato, buffalo mozzarella, basil, olive oil, balsamic vinegar, \$2.50
mini grilled-cheese sandwiches – red pepper & tomato soup shooters or gazpacho, \$3.25
bosc pear – open faced on toasted french bread, blue cheese, walnuts, \$2.75
vegetable spring roll – fresh vegetables, rice paper, sweet & spicy sauce, \$3.00
sweet corn chowder 'shooters' – local tomato, basil chiffonade, \$2.75
crudités cups – farmers' market veggies, choice of hummus or housemade buttermilk ranch, \$3.25
risotto cakes – seasonal vegetables, \$2.25
farmers' market flatbread – fresh vegetables, melted cheese, \$2.75

sweets

- seasonal fruit pie 'shooters' – freshly whipped cream, \$2.50
- lemon bar spoons – fresh lemon curd, graham cracker crumble, whipped cream, \$2.25
- mini mouse parfaits (chocolate or peanut butter) – toasted almond, hazelnut brittle, \$2.75
- micro ginger-walnut carrot cupcakes with maple buttercream, \$2.00
- tiny cream puffs (vanilla-honey, maple-walnut, or cocoa-filled), \$2.50
- calvados caramel apple spoons – toasted nuts, \$2.25
- baby crème brûlees (vanilla bean, fresh pineapple, mint julep, cinnamon or s'mores), \$3.00
- local chocolatier Gail Ambrosius dark chocolates, \$3.00

centerpiece arrangements

- raw & roasted farmers market veggies, grilled pita, housemade hummus, balsamic, buttermilk ranch
for 25 people, \$125.00; for 50 people, \$200.00; for 100 people, \$375.00
- sliced meat & artisan cheese, grilled rustic bread
for 25 people, \$175.00; for 50 people, \$325.00; for 100 people, \$625.00
- whole smoked salmon – dill-chive cream cheese, lemon, crostini, \$100.00 per whole salmon; for 50 people

carving & grilling stations*

- beef tenderloin carving station, \$9.00/portion (2 sandwiches per portion)
with fresh rolls, dijon, mayo & horseradish cream
- roasted turkey carving station, \$6.00/portion (2 sandwiches per portion)
with fresh rolls, dijon, mayo & fresh fruit chutney
- bistro burger bar – \$10.00/portion (2 burgers per portion)
mini hamburgers
artisan cheeses, nueske's bacon, farmers' market seasonal vegetables, assorted gourmet condiments

*\$50.00 chef attendant fee required per station

small plates stations *

*inspired by entrées from fresco's dinner menu, based on current dinner menu offerings.
petite entrees made-to-order at chef stations.*

- housemade ricotta gnocchi station – \$7.00/portion (4 oz. portion)
- chicken fresco station – \$8.00/portion (3 oz. portion)
- organic norwegian salmon station – \$8.50/portion (2.5 oz portion)
- lamb lollipop chop station - \$9.00/portion (2 chops per portion)
- pork station – \$7.00/portion (2.5 oz. portion)

*\$50.00 chef attendant fee required per station

beverages

prices for events in lobby & sculpture garden only. not applicable for events held at/in fresco.

mixed drinks, \$6.50

rocks/martinis, \$8.50

house wine, \$6.00/glass or \$30/bottle

cabernet / merlot / chardonnay / pinot grigio

additional wines may be selected from fresco's wine list. subject to availability.

house sparkling wine, \$25/bottle

additional sparkling wines & champagne may be selected from fresco's wine list. subject to availability.

premium bottled beer, \$4.50

domestic tap beer, \$300-375/keg (approx. 165 12-ounce glasses)

imported or micro tap beer, \$400-475/keg (approx. 165 12-ounce glasses)

canned soft drinks & bottled water, \$2.00/each

coke / diet coke / 7-up / dasani bottled water

coffee, regular and decaf, \$24.00 / gallon (approx. 20 cups)

fresco catering specializes in custom menus made with fresh, local, seasonal ingredients.

our catering menu consists of many items that can be found on fresco's dinner menu.

because of this, our catering menu is subject to change.

it is our policy to quote menu items and pricing 45 days prior to your event.

guidelines & policies

A credit card number and non-refundable deposit are required to book catering services from Fresco Catering. Events at the Madison Museum of Contemporary Art require a \$500 deposit. This deposit secures the museum space as well as catering services. Off premise catering requires a \$200.00 non-refundable deposit to secure the date. All deposits will be applied toward the final bill. If any catered function is cancelled within 72 hours of the scheduled event, 100% of the estimated revenue will be due. The final bill can be paid by credit card, cash, or company check. If you would like your company to be billed after the event, arrangements may be made to do so. If your company is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract.

menus

All menus and details must be confirmed no later than 2 weeks prior to the scheduled event. It is our policy to quote firm prices for menu items no more than 45 days in advance, and all menu substitutions may be subject to a price change. Prices do not include the appropriate rental charges, staffing fees, 5.5% state sales tax, or the 18% gratuity service charge.

guaranteed final guest count

An estimated count of those people attending will be requested upon contract signing. Confirmation, guaranteeing the number of guests to be served, must be made by noon, one week prior to the function, and may not be reduced thereafter. All charges will be based on the guaranteed guest count, or the actual number of guests served, whichever is greater.

bar fees & policies *

Bartenders will be charged at the rate of \$25/hour/bartender for cash bars & \$20/hour/bartender for hosted bars from one hour before your event until one hour after your event. Minimum 3-hour charge. A combined bar of hosted beverages and cash beverages will be charged at the higher rate of \$25/hour/bartender. Host bar prices are subject to 18% service charge and applicable sales taxes. Cash bar prices are tax inclusive. In order to ensure proper service levels, Fresco Catering reserves the right to determine the amount of bartenders necessary to serve each function.

*For museum lobby or sculpture garden events & offsite catering. Bar fees do not apply to events held within Fresco restaurant.

set up charges *

Set up charges include glassware, china and flatware for food service, linen napkins, buffet or hors d'oeuvres table set up, set up of any rented tables, chairs, or linens, and clean up and breakdown of event. For lobby and sculpture garden events, tables and chairs are charged at an additional rental fee.

1-25 guests, \$50.00

25-50 guests, \$100.00

51-100 guests, \$200.00

101-200 guests, \$300.00

201-250 guests, \$400.00 (Please inquire about set up charges for all groups over 300 or for special considerations.)

*Set up charges only applicable for museum lobby or sculpture garden events & offsite catering. Set up fees do not apply to events held within Fresco restaurant.

additional offsite catering fees & policies

In addition to any applicable bartender or set up charges, there is a \$50.00/hour chef service charge for offsite catering events (our Executive or Sous Chef will be on hand to supervise and prepare food). Offsite catering requires a revenue minimum of \$1,000.00. All food and beverage purchased may be applied to this minimum. Bartender, set up, and chef fees, tax and gratuity are not a part of the revenue minimum. If the revenue minimum is not met with food and beverage purchases, the remaining balance will be charged as a fee.

special considerations

With the exception of wedding cakes produced in a State of Wisconsin-licensed professional kitchen, all food and beverage served or consumed on the premise must be purchased, served and prepared by Fresco Catering. No leftover food or beverages may be taken from the premises. At the conclusion of the function, such food and beverage becomes the property of Fresco Catering. Fresco Catering does not assume responsibility for the loss of, or damage to, articles left at the venue prior to, during, or after any event.