



CORPORATE CATERING & EVENTS

[cafefresconyc.com](http://cafefresconyc.com)



## THE FRESCO STORY

### OUR SERVICE

We are dedicated to providing you with finest most professional service available. Our catering teams are dedicated to attending to your needs and wants, the true definition of Catering.

### CORPORATE OFF PREMISE CATERING SPECIAL EVENTS

Our Event planners will work to provide your meeting, event, or party with extraordinary culinary cuisine, floral arrangements, and state of the art options for your audio/video needs and event security. We will guide you through the process of selecting china, linen, entertainment, and design that will ensure a perfect event for you and your guests.

Our many accomplishments include Holiday Parties, Closing Dinners Fashion Week Festivities, Gallery Openings, Conventions, & Entertainment Industry Events.

### A NEW BEGINNING ...

#### INTRODUCING FRESCO EVENTS

Our success rate with some of the most powerful companies and people in New York has created a new beginning, Fresco Events, when your meeting, event, party or convention requires Event Management. Fresco Events is your complete event manager. Combined with our Catering expertise, Fresco Events will coordinate all facets of your event handled by your personal event manager, dedicated only to you.

Our Event Captains, Catering Wait Staff and Bartenders are the most polished professionals trained and dedicated to our standards of excellence and your guests' needs. We will implement your design and see every detail through to fruition. Let Fresco Events see your event from the beginning... to a special memory.



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## BREAKFAST

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

### Breakfast Platters

#### **MORNING FAVORITES** 5.95

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

#### **FRESCO BAGELS** 4.95

Accompanied by Traditional and Flavored Cream Cheese, Butter and Preserves

#### **N.Y. BREAKFAST BUFFET** 9.95

Scrambled Eggs with Turkey Bacon, Turkey Ham or Beef Sausage and French Toast Batons.

Our Signature Dark Roast Coffee add 2.00

#### **VERMONT BREAKFAST BUFFET** 8.95

Choice of Buttermilk Pancakes, French Toast or Honey Pecan French Toast, Accompanied by Your Choice of Bacon, Ham or Sausage and Bananas, Strawberries & Vermont Maple Syrup. Our Signature Dark Roast Coffee add 2.00

#### **HOT CEREAL BAR** 5.95

Oatmeal and Cream of Wheat. Served with Brown Sugar, Honey and Fresh Strawberries

#### **FRESH FRUIT SALAD** 5.95

Garnished with Strawberries & Blueberries

#### **BREAKFAST WRAPS** 6.95

- Scrambled Eggs, Sausage and Cheddar
- Egg Whites, Peppers, Onions and Mozzarella
- Scrambled Eggs, Ham and Swiss Cheese

#### **CALIFORNIA BREAKFAST** 5.95

A Colorful Bowl of Layered Homemade Granola, Low Fat Vanilla Yogurt and Fresh Fruit

#### **CARVED FRESH FRUIT AND BERRIES** 5.95

An Elegant Arrangement of Sliced Seasonal Fruit and Assorted Berries

#### **FRESCO SAVORY TRAY** 9.95

Miniature Bagels and Brioche Filled with (2 per person):

- Smoked Turkey and Brie Cheese
- Tomato, Basil and Fresh Mozzarella
- Vegetable Frittata
- Smoked Salmon with Scallion Cream Cheese

#### **SMOKED SALMON PLATTER** 19.95

Imported Smoked Salmon Platter Beautifully Presented with Plain and Assorted Cream Cheese, Capers, Red Onions, Cucumber and Tomato. Accompanied by a Basket of Our Hand Rolled Bagels





## BREAKFAST PACKAGES & SERVICES

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

### Morning Packages

**PACKAGE #1 8.50**

Morning Favorites and Coffee Service

**PACKAGE #2 10.50**

Morning Favorites, Coffee Service  
and Fresh Squeezed Orange Juice

**PACKAGE #3 12.50**

Morning Favorites, Coffee Service  
and Carved Fruit and Berries

**PACKAGE #4 14.50**

Morning Favorites, Coffee Service, Fresh  
Squeezed Juice and Carved Fruit and Berries

### BREAKFAST BOX

Each Guest Enjoys  
Their Own Boxed Meal  
Which Includes:

**10.50**

- Trio of Miniature Bagel, Muffin  
and Croissant with Butter, Cream  
Cheese and Preserves
- Choice of Whole Fruit
- Tropicana Orange Juice

**14.50**

- New York Bagels with Smoked  
Nova Scotia Salmon and Cream Cheese
- Fruit Salad
- Tropicana Orange Juice

### Beverage Services

**FRESCO COFFEE SERVICE 2.75**

Featuring Our Signature Dark Roast,  
or Decaffeinated Fresh Brewed Coffee  
(Flavored Blends Available for 50 Cents Extra)

**FRESCO TEA SERVICE 2.75**

Our Fresh Brewed Leaf Tea, Decaffeinated and Herbal Teas

**HOT CHOCOLATE 3.75**

Belgian Chocolate with Steamed Milk

**HOT APPLE CIDER 3.75**

A Cinnamon Spiced Winter Treat

**FRESHLY SQUEEZED**

**AND ALL NATURAL JUICES 18.00**

per pitcher (serves 6 to 8)  
Valencia Orange, Golden Grapefruit,  
Cranberry or Fresh Pressed Apple Juice

**ICED COFFEE 3.75**

A Selection of Regular and Flavored Iced Coffee

**SPRING WATER 2.00**

**CANNED BEVERAGES 2.00**

**ASSORTED SNAPPLE ICED TEAS 2.50**

**ASSORTED BEVERAGE PACKAGE 3.00**

Gatorade, Vitamin Water, Perrier

All Cold Beverages Served with Ice



## SANDWICH SELECTIONS

All prices per person. Minimum 10 people • All of our sandwiches are dressed unless otherwise requested

### Signature Sandwiches

#### **SMOKED TURKEY & FRENCH BRIE**

with Apple Slices, Mesculin and Grain Mustard on 8-grain Baguette

#### **ROSEMARY CHICKEN**

with Roasted Peppers, Arugula and Artichoke Aioli on Olive Bread

#### **CHICAGO ROAST BEEF**

Sharp Cheddar Cheese and Russian Dressing in an Onion Pocket

#### **ALBACORE TUNA SALAD**

with Vine Ripe Tomatoes and Leaf Lettuce on an 8-grain Baguette

#### **BASIL CHICKEN SALAD**

with Romano Cheese, Tomato and Mix Greens on a Rustic Hoagie

#### **CAJUN CHICKEN**

with Mixed Greens, Plum Tomatoes and Lite Mayo on Tomato Focaccia

#### **MOZZARELLA CAPRESE**

Fresh Mozzarella, Tomato, Basil and Sundried Tomato Spread on a Olive Bread

#### **MARYLAND CRAB CAKE**

with Creamy Coleslaw and Beef Steak Tomato on Tomato Focaccia

#### **TURKEY CRANBERRY**

with Lettuce and Herb Dressing on Whole Wheat Baguette

### Chef Wraps

#### **CALIFORNIA TURKEY**

Smoked Turkey, Cucumber, Tomato, Sprouts and Guacamole Spread

#### **CHICKEN CAESAR**

Grilled Chicken Tossed with Hearts of Romaine and Caesar Dressing

#### **VEGGIE WRAP**

Carrots, Cucumber, Tomato, Sprouts, Avocado, Bell Pepper, Spinach, Chipotle Pepper Spread

#### **CHICKEN VERA CRUZ**

Grilled Chicken with Avocado, Lettuce, Bean & Corn Salad

#### **BUFFALO CHICKEN WRAP**

Spicy Chicken, Blue Cheese, Carrots, Celery and Peppercorn Ranch Dressing

### Hot Panini Melts

#### **CHICKEN PARMIGIANA**

Chicken Cutlet, Fresh Mozzarella, Marinara Sauce and Basil Leaf

#### **EGGPLANT MILANESE**

Oven Roasted Eggplant, with Pesto-Ricotta, Mozzarella and Melted Tomatoes

#### **TURKEY CUBAN**

Turkey Breast, Country Turkey Ham, Pickels, Swiss Cheese, and Russian Dressing

#### **PHILLY CHEESE STEAK**

with Sautéed Peppers and Onions, Pepper Jack Cheese and Light Mayo



## LUNCH PACKAGES

All prices per person. Minimum 10 people

### Sandwich Packages

**PACKAGE #1** 11.50

Choose From Our Sandwich Selections and a Bowl of Chips

**PACKAGE #2** 14.50

Choose From Our Sandwich Selections and One Classic Salad

**PACKAGE #3** 17.50

Choose From Our Sandwich Selections, One Classic Salad and Fresco Sweet Tray

**PACKAGE #4** 21.50

Choose From Our Sandwich Selections, One Side Salad, Sweet Tray and Carved Fruit and Berries

### BOXED LUNCH

A Wonderful Idea for Off-Site Meetings, Seminars and Bus Tours. Each guest enjoys Their Own Personal Boxed Meal

**13.50** Choice of Sandwich, Bag of Chips and Homemade Cookies

**14.50** Choice of Sandwich, Specialty Salad and Homemade Cookies

**16.50** Choice of Sandwich, Specialty Salad, Fresh Fruit Cup and Homemade Cookies

**18.50** Choice of Sandwich, Specialty Salad, Fresh Fruit Cup, Homemade Cookies and Beverage

### Traditional Favorites

**THE GOTHAM** 14.50

Deli Style Sandwiches  
Ham and Cheese, Hand Carved Turkey, Albacore Tuna, Roast Beef, Corned Brisket of Beef, Lettuce, Tomato and Condiments. Served with a Side Salad of your choice

**THE METROPOLITAN** 16.50

Sliced Meat and Cheese Platter, Roast Beef, Ham, Fresh Turkey, Corned Beef, Beef Salami, Swiss, Provolone and Cheddar Cheese with Assorted Dressings, Lettuce and Tomato, Accompanied by Rye Bread and Rolls with a Side Salad of your choice & Bowl of Chips

**WRAP & ROLL PINWHEELS** 11.50

An Assortment of Our Marvelous Wraps Pinwheel Style. Served with One Side Salad and Bowl of Chips.

**SOUP TUREEN**

Fresh Made Soup Selection Using Hand Cut Vegetables, Fresh Herbs & Custom Stocks Served with Bread Basket.

SOUP FOR 10	55.00
SOUP FOR 15	75.00
SOUP FOR 20	95.00

### A la Carte

Gotham Style or Cutting Edge

Sandwiches 11.50

Assorted Specialty Salads, Pastas or Grains 5.50

Chips and Dip 5.50

Fresco Sweet Tray 5.95

Coffee Service 2.75





## SIDE SALADS

All prices per person. Minimum 10 people • Served as an accompaniment to your sandwich platter  
All side salads are available as entrée salads

### Specialty Salads 5.50 p.p.

#### Our Signature

##### **BOWTIE PESTO**

with Roasted Peppers, Fresh Mozzarella  
and Toasted Almond

##### **WILD RICE AND MANDARIN ORANGE SALAD**

with Dried Cranberries and Spiced Nuts

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

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 Lemon  
Parsley Dressing

Bowtie Chicken Caesar Salad

Tomato and Cucumber Salad with a Mint Vinaigrette

Mediterranean Orzo Salad with Tomatoes, Feta & Olives

Warm Roasted Caesar Potato Salad

Santa Fe Corn and Black Bean Salad

Red Skin Potato Salad with Fresh Dill

### Green Salads 5.50 p.p

#### Our Signature

##### **FRESCO HOUSE SALAD**

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

##### **BABY ARUGULA, ENDIVES**

and Roasted Tomatoes with Goat Cheese

Asian Greens with Mandarin Orange,  
Toasted Almonds and Scallion

Baby Spinach Salad with Bacon  
and Red Onions

Organic Field Greens with a Honey  
Balsamic Vinaigrette

Mesclun Salad with Roasted Portobello  
Mushrooms and Blue Cheese

Mediterranean Chopped Salad

Tossed Garden Salad

Classic Caesar Salad

Traditional Greek Salad

Mexican Chopped Salad  
with Lime Vinaigrette





## PASTA AND PASTA ENTRÉES

Half Tray 75.00 (Feeds 10 guests) • Full Tray 150.00 (Feeds 20 guests)

Served with Bread Basket

Add Garden or Caesar Salad 2.50 per person

### Baked Pasta

#### **LASAGNA BOLOGNESE**

Layers of Pasta and Ground Beef, Fresh Herbs & 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

#### **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 2.00)

#### **PENNE ARRABBIATA**

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

#### **PENNE ALLA VODKA**

prepared with Plum Tomatoes and Green Peas

#### **LINGUINE CAPRINO**

with Grilled Salmon and Fresh Asparagus Tips in a Basil Pesto Sauce

#### **RIGATONI PORTOBELLO**

with Grilled Chicken and Cherry Tomatoes in a Tomato Basil Sauce

#### **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



## LUNCH AND DINNER ENTRÉES

All prices per person. Minimum 10 people • Some entrée selections may require advance notice

### Chicken & Turkey 20.50

Served with your choice of any two sides and brick oven bread

Our Signature

#### CHICKEN PORTOFINO

with Portobello Mushrooms and Sun Dried Tomatoes in a Port Wine Reduction

#### ASIAN SWEET CHILLI CHICKEN

with matchsticks, zucchini, squash & carrot

#### ROASTED TURKEY BREAST

with Pecan Cornbread Stuffing and Gravy

#### TERIYAKI CHICKEN

with Stir-Fry Vegetables

#### GRILLED CHICKEN BASILICO

topped with Fresh Basil ,Beefsteak Tomatoes and Mozzarella in a Pesto Velouté

#### CHICKEN PICATTA

with Artichokes, Capers and Tomatoes

#### CHICKEN FRANCESE

with Asparagus and Roasted Cherry Tomatoes

#### STUFFED CHICKEN FLORENTINE

with Spinach, Fontina and Mushrooms

### Beef & Lamb 21.50

Served with your choice of any two sides and brick oven bread

Our Signature

#### SEARED FILET MIGNON

with Shallots and a Trilogy of Wild Mushrooms Seared Medium Rare (add 2.00)

#### 5 SPICE FLANK STEAK

with Stir-Fry Peppers, Onions and Ponzu Sauce

#### PETITE FILET MIGNON

with a Truffle Red Wine Reduction (add 2.00)

#### VEAL MARSALA

with Wild Mushroom Demi Glace

### Seafood 23.50

Served with your choice of any two sides and brick oven bread

Our Signature

#### ZUCCHINI WRAPPED SALMON

with Pesto, Tomatoes and Pine Nuts

#### GRILLED SALMON AL PASTORE

with Mango and Heirloom Tomato Salsa

#### MARYLAND CRAB CAKES

with Wasabi Aioli

#### SHRIMP SCAMPI (Add 3.00)

with White Wine and Lemon Sauce

#### FILET OF SOLE VERA CRUZ

with Tomatoes, Green Olives and Capers

#### TRUFFLE CRUSTED COD

with Wild Mushroom and Tarragon

#### FILET OF SOLE FRANCESE

served with Baby Spinach and Plum Tomatoes

#### PAN SEARED SWORDFISH

with Roasted Tomatoes & Basil



## ACCOMPANIMENTS

Choose any two accompaniments for the lunch and dinner entrées

### Accompaniments

Lemon Herb Roasted Potatoes	Spanish Rice with Olives and Tomatoes
Maple Glazed Yams with Orange and Cranberries	Toasted Israeli Cous Cous with Grilled Vegetables
Roasted Garlic Mashed Potatoes	Jasmine Rice
Yukon Gold Potato Crisps	Middle Eastern Saffron Rice
Spinach Mashed Potatoes	Vegetable Fried Rice with Ginger
Mashed Sweet Potatoes	Roasted Italian Vegetables
Roasted Red Bliss Potatoes	Steamed Asparagus with Lemon Zest
Cheddar Mashed Potatoes	String Beans with Toasted Almonds
Baked Potato Wedges	Sautéed Broccoli Rabe
Toasted Orzo and Rice Pilaf	Julienne Carrots with String Beans
Coconut Curried Rice	Asian Stir-Fried Vegetables
Lemon Dill Rice	Broccoli e Aglio Olio
Red Beans and Long Grain Rice	Tarragon Spring Vegetable Medley
Wild Rice Pilaf with Cranberries and Pecans	Matchstick Zucchini, Squash and Carrots
	Charred Brussels Sprouts





## EVENTS AND COCKTAIL BASKETS

Medium basket serves 10-15 guests • Large basket serves 20-25 guests • Advance notice may be required

### Pacific Rim md. 225.00 lg. 325.00

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

### Veggie American Pie lg. 275.00

- Falafel Sliders
- Sesame Tofu
- Quinoa Cake
- Stuffed Grape Leaves
- Spicy Tahini Dip
- Ranch Dip

### Pan Asian md. 225.00 lg. 325.00

- 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 md. 225.00 lg. 325.00

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

### Mediterranean 275.00

- 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 md. 225.00 lg. 325.00

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



## EVENTS AND COCKTAIL BASKETS

Each basket serves approximately 15-20 people as a Cocktail Serving • Advance notice may be required

### Crudités & Dip Basket

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

serves 8-10 people	59.00
serves 14-18 people	109.00
serves 20-25 people	149.00

### Fresco Cheese Board

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

serves 8-10 people	69.00
serves 14-18 people	129.00
serves 20-25 people	179.00

### Tortilla Chips & Dip

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

serves 8-10 people	69.00
serves 12-18 people	109.00
serves 20-25 people	159.00

### Fruit Skewer Basket

serves 10-15 people	75.00
serves 20-25 people	150.00



## DECADENT DESSERTS

All prices per person. Minimum 10 people

### Sweet Moments

#### **FRESCO SWEET TRAY** 5.50

Gourmet Cookies and Fudge Brownies  
Garnished with Chocolate Covered Strawberries

#### **MINI SPECIALTY PASTRIES** 7.50

Mini Fruit Tarts, Eclairs, Cannolis,  
Napoleons and Cream Puffs

#### **CHOCOLATE DIPPED STRAWBERRIES** 3.95 per berry

Long Stemmed Strawberries Smothered  
with Dark Belgian Chocolate

#### **DEATH BY CHOCOLATE** 5.95

A Selection of Our Most Decadent Chocolate Treats

#### **FRUIT TARTE GLACE** 32.95

10" Gourmet Crème Filled Tarte Topped  
with Sliced Fresh Fruit and an Apricot  
Glace. Serves 6-8

#### **RICE CRISPY TREAT** 4.95

Plain & Chocolate Dipped

#### **COOKIE TRAY** 4.50

Oatmeal, Chocolate Chunk, White  
Chocolate, Double Chocolate

#### **GARNISH MINI FRUIT TARTS** 7.50

Strawberry, Kiwi and Raspberry

#### **MINI CUP CAKES** 4.50

Chocolate and Vanilla Frosted Treats

### Fresco Whole Cakes

Requires 24 hour notice

Fresco Café Custom Crafted  
Cakes for Every Occasion

#### ROUND CAKES

Size	Serves	Price
8"	10-12 people	48.00
10"	14-16 people	66.00

#### SQUARE CAKES

Size	Serves	Price
1/4 Sheet	25 people	100.00
1/2 Sheet	50 people	190.00
Full Sheet	100 people	290.00

Strawberry Shortcake  
Chocolate Mousse  
Tiramisu  
Black Forest  
Carrot Cake  
Cappuccino  
Chocolate Chip  
Chocolate Seven Layer

Napoleon Cake  
Rocky Road  
Raspberry Mousse  
Black & White Chocolate Mousse  
Caramel Chocolate

Candles and Custom Inscription  
are Available







## CAFÉ FRESCO FACTS

### POLICIES

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

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

Both of Cafe Fresco's Buffet Presentation include plastic buffet and dessert plates, cutlery, serving utensils & paper napkins.

Cafe 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.

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.

Cafe 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.

Cafe Fresco has been catering full-scale events for 20 years. Our extensive Wine and Beer inventory will ensure that all of your beverage needs are met.



*locally fresh*

#### OUR CLIENTS

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

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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

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

**[www.cafefresconyc.com](http://www.cafefresconyc.com)**  
catering is our specialty