



re-fraîche your life.

Fraîche Catering's banquet and events menu provides you with everything you need to plan your next event. Our menus and pricing are all straight forward, and we are certain we can tailor fit any event to fit your style and budget. We work with several local rental companies in order to provide you with options that will suit your overall vision. Please contact us for more information, or to get started on planning your next fraîche event.

A la carte Banquet & Events Menu

Hot Hors D'oeuvres

Minimum 48

Mini Lump Crab Cakes | \$3.50 / person

Fresh lump mini crab cakes.

Coconut Shrimp Skewers | \$3.50 / person

Pan fried coconut shrimp with pineapple citrus gastrique

Bacon Wrapped Sea Scallops | \$5.95 / person

Jumbo sea scallops wrapped with bacon and topped with sweet corn puree

Chili Lime Shrimp | \$3.50 / person

Jumbo shrimp sautéed with fresh ground chili's, garlic, limes and fresh cilantro

Thai Chicken Skewers | \$2.95 / person

Chicken tenderloins pan fried with Thai chili sauce

Soup Shooters | \$1.95 / person

Fresh tomato basil soup with crème fraiche

Goat Cheese Stuffed Mushrooms | \$3.50 / person

Mushroom Polenta Rounds | \$2.95 / person

With roasted peppers, shitake mushrooms and mascarpone

Lamb Chop Lollipops | \$6.95 / person

Roasted lamb chops with caramelized shallots and gorgonzola

Mushroom Tenderloin Tartlet | \$3.50 / person

Puff pastry round topped with thinly sliced beef tenderloin, and mushroom duxelle.

Mini Spinach Pie | \$2.95 / person

Phyllo triangles stuffed with spinach and cheese.

Sweet Chili Asian Meatballs | \$1.95 / person

House-made meatballs with sweet chili sauce

Michigan Corn Cakes | \$1.95 / person

Fresh roasted corn cakes lightly grilled and topped with mornay sauce and cilantro

Savory Bruschetta Platter | \$3.25 / person

Grilled asparagus, fontina cheese and red wine caramelized onions on thick toast points

Gruyere & Parmesan Beignets | \$3.95 / person

Savory version of a classic pastry.

Tempura Pineapple | \$4.95 / person

Fresh pineapple wrapped with speck, tempura battered and flash fried



Cold Hors D'oeuvres

Minimum 48

Chili Lime Shrimp Skewers | \$3.50 / person

Chilled skewers of chili lime shrimp.

Smoked Salmon | \$3.95 / person

Platter of whole filet of smoked salmon with assorted crackers, capers, chives, and aioli.

Crab Salad Canapes | \$2.50 / person

Fresh crab salad with bell pepper on toast point

Crab Salad Bites | \$2.95 / person

Freshly shelled crab meat served on thin cucumber round

Gazpacho Shooters | \$1.95 / person

Fresh gazpacho stylishly presented in espresso cups

Artisan Cheese Platter | \$3.95 / person

Delectable arrangement of aged cheddar, smoked gouda, gruyere, and creamy havarti with apples, grapes, and candied walnuts, served with assorted crackers.

Grilled Prosciutto Wrapped Figs | \$3.95 / person

With Maytag blue cheese and pecans.

Lobster Salad on Endive | \$5.95 / person

With fresh lobster, dill, lemon, and fresh mayo on Belugm endive

Vegetable Crudite | \$1.25 / person

Fresh seasonal vegetables, julienned and stylishly presented, with green goddess dip.

Elegant White Crudite | \$2.50 / person

Elegant display of white and pale green vegetables with white asparagus, celery, cucumbers, and endive with buttermilk dressing dip.

Market Fresh Fruit Platter | \$2.25 / person

Kaleidoscope of fresh fruits stylishly presented.

Fresh Bruschetta Caprese | \$2.25 / person

Freshly diced heirloom tomatoes tossed with fresh basil and garlic served with thick toast points and balsamic glaze.

Caprese Skewers | \$2.25 / person

Fresh mozzarella skewered with basil and heirloom tomatoes.

Gorgonzola Tenderloin Crouton | \$2.95/person

Thinly sliced tenderloin on gorgonzola crouton with micro greens.

Chive Blini with Quail Egg \$5.95 / person

With crème fraiche, tarragon and salmon roe



salads



Add grilled chicken to any salad \$1.95 / person

Spring Chopped Salad

Mixed greens, heirloom tomatoes, cucumbers, red onion, heirloom beets, and feta with herbed champagne vinaigrette

Caesar Salad

Crisp romaine lettuce, with house-made Caesar dressing, croutons and parmesan.

Cobb Salad

Field greens with fresh avocado, crisp bacon, sliced egg, and cherry tomatoes with green goddess dressing.

Tuscan Pasta Salad

Rotini pasta with heirloom tomatoes, fresh mozzarella, basil, and fire roasted red bell peppers tossed in an herbed white balsamic vinaigrette.

All Salads: \$3.95 / person

minimum 36

soups

Rustic Fagioli

Rustic Italian soup with berlotti beans, san marzano tomatoes, onions, pancetta, and herbs with mini shell pasta.

Tomato Basil Soup

Vibrant soup freshly prepared with ripe tomatoes, no cream.

New England Clam Chowder

Freshly prepared with shucked clams

Gazpacho

Authentic Spanish recipe served chilled.



All Soups: \$2.75 / person

minimum 48



main course buffet options

Plated and Family Style Variations are Available.
(Minimum 48)

Pastas

Add grilled chicken or shrimp to any pasta for: \$1.50 / person

Pasta Mediterranean | \$5.95 / person

Penne pasta, feta, sundried tomatoes, caramelized onions, mushrooms and pine nuts tossed in a light broth.

Pasta Carbonara | \$6.95 / person

Cavatappi pasta with sautéed pancetta, spinach and creamy pecorino Romano sauce.

Pasta Bolognese | \$6.95 / person

Hand rolled egg pasta tossed with savory meat sauce.

Pasta Vodka | \$6.95 / person

Roasted tomatoes, pancetta and garlic sautéed with vodka and a splash of creamy mascarpone alfredo tossed with gourmet egg pasta. Topped with basil chiffonade.

Seafood Pasta | \$8.95 / person

Fresh shrimp, scallops and mussels tossed with a light white wine shellfish broth, with garlic and fresh parsley.

Pasta alla Pesto | \$5.95 / person

Rigatoni pasta tossed with fresh basil pesto and a touch of cream with fresh mozzarella and sun dried tomatoes.

Spicy Creole Pasta | \$9.95 / person

Shelled crawfish sautéed with garlic then tossed with penne and spicy Cajon cream sauce

Chicken

Chicken Limone | \$6.95 / person

Sauteed chicken breast scallopini with lemon caper sauce and artichokes.

Chicken Marsala | \$6.95 / person

Grilled chicken breast with savory mushroom marsala sauce

Herb Roasted Chicken | \$6.95 / person

Herb roasted bone-in chicken breast, legs and thighs.

Beef & Lamb

Braised Short Ribs | \$9.95 / person

Beef short ribs braised with red wine, shallots and herbs, topped with savory demi glace.

Gorgonzola Crusted Tournedos | \$10.95 / person

Grilled tenderloin medallions crust-broiled with gorgonzola Cheese, panko bread crumbs and herbs.

Herbed Grilled Filet Medallions | \$9.95 / person

Grilled tenderloin medallions with fresh rosemary.

Thick Sliced Roast Beef | \$8.95 / person

Slow roasted roast beef with jus.

Beef Wellington | \$14.95 / person

Beef tenderloin wrapped with prosciutto and puff pastry then baked to perfection. With bordelaise sauce.

Roasted Lamb Chops | \$13.95 / person

Herb crusted tender lamb chops.

Pork

Macadamia Crusted Tenderloin | \$9.95 / person

Pork tenderloin marinated in balsamic vinegar and olive oil, then rubbed with chopped macadamia nuts and herbs and baked.

Herb Roasted Tenderloin | \$10.95 / person

With Madeira sauce.



main course buffet options

(Minimum 48)

Fish

Trout Almondine | \$6.95 / person

Roasted mountain trout with lemon butter sauce and almonds.

Chilean Sea Bass | \$9.95 / person

Pan seared with citrus beurre blanc

Wild Alaskan Salmon | \$6.95 / person

Roasted with citrus pesto sauce

Seared Ahi Tuna | \$6.95 / person

Seared with

Charleston Shrimp & Grits | \$6.95 / person

Pan roasted jumbo shrimp with creamy white cheddar grits and roasted red peppers.

Shimp Creole with Rice | \$6.95 / person

Popcorn shrimp in a spicy Creole sauce over red beans and rice

sides

Roasted Vegetables | \$1.95 / person

Roasted carrots, red peppers, zucchini, red onion.

Fresh Summer Vegetables | \$1.95 / person

Thinly sliced vegetable chips sautéed in virgin olive oil

Steamed Asparagus | \$2.50 / person

Freshly steamed asparagus

Haricot Verts | \$1.95 / person

Sautéed thin green beans

Fresh Brussel Sprouts | \$1.95 / person

Steamed / sautéed with butter and sea salt

Fresh Broccoli | \$2.25 / person

Freshly steamed broccoli

Vegetarian / Vegan Mains

Grilled Tofu | \$5.95 / person

With asiago and walnut pesto

Vegetarian Lasagna | \$5.95 / person

Whole grain lasagna with grilled vegetables, ricotta and fresh mozzarella..

Zucchini Fettuccini Marinara | \$5.95 / person

Thinly sliced zucchini fettuccini tossed with house made rustic marinara.

Fresh Roasted Corn | \$1.95 / person

Roasted sweet corn

Roasted Redskin Potatoes | \$1.95 / person

Mashed Potatoes | \$2.25 / person

Potatoes Gratin | \$2.50 / person

Cheesy layers of thinly sliced potatoes

Wild Mushroom Risotto | \$2.25 / person

Vegetable Paella \$2.50 / person

Fresh vegetables cooked with saffron rice drizzled with aioli

Cheesy Cauliflower Gratin | \$2.50 / person

Baked with 3 cheese blend and pesto bread crumbs



Dessert Station

(Minimum 48)

\$4.95 / person

Stylishly Presented Dessert Station

Choose 2:

Pistachio Cannolis

Mini cannolis with tangerine scented ricotta cream and roasted pistachios.

Mini Cupcake Assortment

Red Velvet ~ with cream cheese buttercream
Carrot Cake ~ with hazelnut mascarpone buttercream
Vanilla ~ with meringue buttercream

Rich Dark Chocolate Brownie Bites

Crème Brulee Cheesecake

Mini New York cheesecake cups caramelized and topped with a fresh raspberry

Key Lime Pie

Mini housemade key lime pie

Chocolate Mousse

Rich, fluffy chocolate mousse cups

Coffee & Beverage Service

(Minimum 48)

\$2.50 / person

Freshly Brewed Gourmet Coffee

With an assortment of condiments including 6 flavored syrups.

Soft Drinks

Consumption Beverage Service:

Charged per item consumed

Bottled Water | \$1.25 each

Canned Soda | \$1.00 each

Vitamin Water | \$2.00 each

Sm. San Pellegrino | \$2.50 each

Lg. San Pellegrino | \$5.00 each



Ordering Information

Minimum Order

Most items require a minimum order, please call for more information.

Advanced Notice

We do our best to accommodate last minute events, however there should be 2 weeks notice for full service events.

Payment

We accept all major credit cards, and will require a deposit depending on the size of the order. Ask about setting up a house account with us.

Equipment & Rentals

Some menu items require the use of our catering equipment (i.e. platters, chafers, coffee urns, china, etc). There will be a minimal equipment fee added to all orders requiring such equipment. We are able to secure rentals at a discounted rate.

Deposit

All catering events require a 50% deposit to hold the date, the remaining 50% is due on or before the day of the event. We reserve the right to cancel any event until the deposit is received.

Planning and Preparation

All full-service events include 8 hours of planning and 8 hours of prep work, the client may be billed for any additional hours if required. The client will be notified in advanced.

Cancellations

Cancellations made within 2 weeks of event will be charged for 50% of the event total, cancellations made within 1 week will be charged 100% of the event total..

Customized Menus

We would be happy to design a menu to fit your dietary, allergenic, or cultural needs.

gofraiche!

This express menu is designed to be budget friendly. Whether you choose to have box lunches, or platter set stations, this menu requires little to no service staff and will be delivered, set-up and broken down at your convenience. It will be at our discretion whether a service person, or chef is required. Please see our full service events menu if you are planning on having a full service event.

Online Ordering

Some menu items are available to order and pay for online.

Online orders must be made 24 hours in advanced.

Please call for more details. See our website for online ordering.

Staffing and Operations

Menu prices do not include staffing and operations charges. We always staff appropriately, and reserve the right to staff all events as we see fit.