

Special Events Catering

Appetizers

Charcuterie Platter

An elegant display of shaved Salami, Prosciutto, Capicola, roasted peppers, blend of olives, marinated tomatoes, whole grain mustard and assorted crackers as an accompaniment.

\$3.5 per person (Minimum 25)

Cheeeeese! Platter

An assortment of Cheddar, Colby, Monterey Jack, Swiss, blend of olives, sweet peppers, sundried tomatoes, artichokes and a basket of mixed crackers. \$3.5 per person (Minimum 25)

Meat & Cheese Skewers

Easy for passed or hors d'oeuvre style, Individual Skewers with all goodies of a platter! Salami, Prosciutto, Capicola, Cheddar, Colby, Monterey Jack, and Swiss. \$3.75 each (Minimum 25)

Kale & Artichoke Dip

Creamy artichoke dip served hot! Loaded with sautéed kale, artichoke hearts and blend of white cheeses. Displayed with crispy corn tortilla chips and grilled naan bread. \$2.5 per person (Serves 25)

White Bean Hummus

Roasted garlic, sweet onions and a touch of cumin pureed with Great Northern beans served with fresh cut vegetables and grilled naan bread. **Try the Fiesta Feta!** Same tasty recipe with a little spice and feta cheese crumbles. \$2.25 per person (Serves 25)

Chicken & Leek in Puff Pastry

Smoked chicken breast, braised leeks, garlic and herb Boursin cheese wrapped in flaky puff pastry \$3.25 each (Minimum 50)

Meatballs

All beef meatballs with your choice of sweet BBQ, smokey BBQ, or Swedish sauce. Served hot and great for any gathering! \$2.5 per person (Minimum 25)

Bacon Wrapped Meatballs

Individually wrapped and skewered all beef meatballs coated in sweet maple glaze. More elegant options for serving meatballs at your gathering. \$3.25 each (Minimum 25)

Sesame Seed Chicken

Premium chicken tenders skewered and sautéed, then glazed with sweet soy finished with Sesame seeds and scallions \$3 each (Minimum 25)

Roasted Vegetables

Zucchini, artichoke hearts, red bell peppers, marinated cherry tomatoes, baby Yukon potatoes with parmesan butter \$2.25 per person (serves 25)

Fresh Cut Vegetable Platter

Crisp arrangement of carrots, celery, green peppers, heirloom tomatoes, cucumbers and green onions served with house-made Ranch dipping sauce. \$2 per person (Serves 25)

Pesto Pasta Salad

Creamy pesto pasta salad with cucumber, green pepper, tomatoes, queso fresco and grated Parmesan. \$2 per person (Serves 25)



P 231.722.2600
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1050 W Western, Suite 210
Muskegon, MI 49441
FricanoPlace.com

Greens!

Choose from TED'S signature salad selection:

House Salad

Iceberg, green leaf, green pepper, cucumber, heirloom cherry tomatoes, croutons and cheeses, *two dressing options. \$3.75 per person (Serves 15)

Kale Caesar

Tuscan Kale, Parmesan, heirloom cherry tomatoes & brioche croutons spun with Caesar dressing. \$3.75 per person (Serves 15)

Cleveland St.

Iceberg, green leaf, artichoke hearts, kalamata olives, tomatoes, red onion & feta cheese, *two dressing options. \$3.75 per person (Serves 15)

Broccoli kale

Hearty mix of greens, dried cherries, Parmesan curls & blend of grains tossed in poppy seed dressing. \$3.75 per person (Serves 15)

*Dressing options: Ranch, BBQ Ranch, Creamy French, Poppy Seed, Oil/Vinegar, Balsamic Vinaigrette, Caesar, 1000 Island, Creamy Italian, Smoked Blue Cheese.



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Entrée

Fricano's Famous Pizza

12' thin crust served with 5 toppings: Pepperoni, Italian Sausage, Mushroom, Green Pepper and Anchovy.

Cheese Pizza: \$9.00
1 Topping Pizza: \$9.80
2 Topping Pizza: \$10.60
3 Topping Pizza: \$11.40
4 Topping Pizza: \$12.20
5 Topping Pizza: \$13.45

Dessert exclusively made by Fricano's Sweet Shoppe at Fricano Place

Brownie Platter

Platter for 20 - \$40

A delicious display of thick and gooey brownies made with Ghiradelli Chocolate.

Bread Pudding

½ Pan Serves 10 - \$40

Full Pan Serves 30 - \$80

Warm bread pudding made fresh with brown sugar and hints of cinnamon, topped with candied pecans and hot caramel, served with a bowl of fresh-made whipped cream on the side.

Apple Crisp

½ Pan Serves 10 - \$40

Full Pan Serves 30 - \$80

Fresh Granny Smith apples with crisp oats, brown sugar and butter topping Served with a bowl of fresh-made whipped cream on the side.

Terms and Conditions:

- 1) Prices are based per person, per platter/bowl/display or per pizza.
- 2) 6% MI State Tax and an 20% Service Charge will be applied to all food, beverage and rental items.
- 3) **Fricano's Muskegon Lake does not offer the appetizer, salad and dessert items to the general restaurant; therefore, these items are ordered individually to fulfill the needs of each particular event. The menu items offered by Fricano's Special Events Catering must be ordered 10 days prior to your scheduled event date.**
- 4) Due to products that have been ordered, quantities can be added to, but not reduced 10 days prior to your scheduled event date.
- 5) To ensure adequate ordering and staffing, a final guest count must be given 10 days prior to your scheduled event. It is your responsibility to provide Fricano's Special Events Catering with your guest count. If the guest count is not provided 10 days prior to your event, your event will be based on the estimated count provided at the time of booking.
- 6) Fricano's Pizza is only available after 4:00 p.m. Hors D'oeuvres, Appetizers and Salads can be available any time of day.
- 7) All buffet equipment, buffet decoration and additional buffet linens are included.
- 8) Service includes professional staff, food prep, including labor, set up and clean up.
- 9) Food prices are based on the current market value and are subject to change without notice.
- 10) **The final payment is due at the conclusion of the event.**
- 11) Fricano's Muskegon Lake accepts cash, check, and credit card (Visa or MasterCard) payments. Please make checks payable to Fricano's Muskegon Lake.