



FRESH FROM THE KITCHEN

TASTE | SERVICE | QUALITY

Presents:

Elegance
by Fresh

For the discerning patron looking to have a restaurant experience without the restaurant. Surround yourself safely with the guests of your choosing. BYOB friendly, enhancement options available. For a minimum of 10 guests and no more than 30 ~ 2.5 hour dine time, your timeframe, your date
Private dining at Fresh from the Kitchen, 3316 North 3rd Street, Phoenix, AZ 85012





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THE BRONZE MENU ~ 32.00 per person plus tax and service charge

Option One ~ Buffet

Garlic Lime Fire Grilled Chicken Fajitas
Red Chili and Cheese Enchiladas (vegetarian)

Accompaniments:

Cilantro Lime Rice | Chipotle Smoked Black Beans | Elote
Fire Roasted Salsa | Tortilla Chips
Warm Flour Tortillas | Shredded Lettuce | Sour Cream
Filtered Ice Water | Linen Napkin | Silver Cutlery
Glassware & China Dishes Included

Option Two ~ Buffet

Baked Bowtie Pasta with Chicken, Sun Dried Tomato, &
Asparagus

Ricotta & Herb Stuffed Shells in Spicy Marinara (vegetarian)

Accompaniments:

Assorted Roasted Vegetables | Ciabatta Bread with oil & vinegar
Italian Chopped Salad | Parmesan Herb Roasted Potatoes
Filtered Ice Water | Linen Napkin | Silver Cutlery
Glassware & China Dishes Included



THE SILVER MENU ~ 52.00 per person plus tax and service charge

Option One ~ Buffet

Tofu and Egg Vegetable Pad Thai (contains peanuts)

Sesame Brown Sugar Glazed Salmon

Ginger Garlic Snap Peas & Bok Choy

Miso Roasted Cauliflower

Asian Salad with Mandarin Orange, Toasted Almond, Rice Vinegar Vinaigrette

Vegetable Egg Rolls with Sweet Chili Sauce

Filtered Ice Water | Linen Napkin | Silver Cutlery

Glassware & China Dishes Included

Option Two ~ Buffet

Bistro Filet on the Carving Board ~ Merlot Demi

Sherry Mushroom Sauced Penne with Butternut Squash (vegetarian)

Haricot Vert | Garlic Red Skinned Mash Potatoes

Raspberry Walnut Gorgonzola Salad

Warm Rolls with Whipped Sea Salt Butter

Filtered Ice Water | Linen Napkin | Silver Cutlery

Glassware & China Dishes Included



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THE GOLD MENU ~ 75.00 per person plus tax and service charge

Option One ~ Family Style

Rosemary Garlic Grilled Petite Lamb Chops (market price)
Porcini & Parmesan Risotto (vegetarian)
Honey & Thyme Roasted Sweet Potatoes
Butter & Chili Garlic Sauteed Asparagus
Baby Greens, Shaved Fennel, Orange Segments, Red Wine Vinaigrette
Warm Pita Bread with Tzatziki
Filtered Ice Water | Linen Napkin | Silver Cutlery
Glassware & China Dishes Included

Option Two ~ Family Style

Poached Halibut with Tomato Curry Broth (market price)
French Lentil Pilaf (vegetarian)
Coconut Ginger Vegetable Korma (vegan)
Spinach, Pomegranate, Pear Salad with Poppy Seed Dressing
Warm Naan Bread
Aloo Gobi (vegan)
Filtered Ice Water | Linen Napkin | Silver Cutlery
Glassware & China Dishes Included



THE PLATINUM MENU ~ 105.00 per person plus tax and service charge

Plated:

Filet Mignon + Crab Stuffed Salmon Duo
Whipped Yukon Gold Potatoes
Broccoli and Bell Pepper Bundles

Vegetarian:

Vegetable Wellington
Whipped Yukon Gold Potatoes
Broccoli and Bell Pepper Bundles

Dessert:

NY Vanilla Cheesecake with Macerated Berries

Filtered Ice Water | Linen Napkin | Silver Cutlery
Glassware & China Dishes Included

PACKAGE ADD ONS:

Please speak with a representative about custom menus, vegan menus, adding dessert, adding other beverages or seasonal menus.