

**FRESCO FOOD SERVICE MENU**

<p><b>MENU 37</b> Brazilian Black Bean soup with Orange and Cinnamon Crab Cakes Fried Okra Tossed Bib Lettuce Salad Corn Muffins Lemon Mouse</p>	<p><b>MENU 38</b> Lentil Soup Curried Chicken and Spinach Salad Artichoke Frittata Potato Rolls Brownie Ala Mode</p>	<p><b>MENU 39</b> Creamed Corn and Crab Soup Mexican Chef Salad Corn Muffins with Green Chili Peppers Lime Chiffon Pie</p>
<p><b>MENU 40</b> Cream of Broccoli Soup Curried Beef with Vegetables Beef Rice Bib Lettuce, Mushrooms, and English Cucumbers Peach Melba</p>	<p><b>MENU 41</b> Beef Chili Green Chili Frittata Tossed Salad with Red Onions, Olives and Tomatoes Corn Muffins Assorted Sorbets</p>	<p><b>MENU 42</b> Potage Mongul Soup Tarragon Chicken in Filo Lemon Dill Rice Tossed Bib Lettuce Salad with Raw Vegetables and Olives Chocolate Whipped Cream Pie with Grand Marinier</p>
<p><b>MENU 43</b> Crab Soup Vegetable Frittata White Beans with Carrots and Basil Tossed Shrimp Salad with Orange Slices, Red Onion, and Bacon Pumpkin Chiffon Pie</p>	<p><b>MENU 44</b> Sliced Poached Salmon with Hollandaise Sauce Sautéed Zucchini Squash, Bell Pepper, Tomatoes, and Mushrooms Avocado and Cucumber Slices with Lemon Garlic Mayonnaise Dinner Rolls Amaretto Plum Trifle</p>	<p><b>MENU 45</b> Mushroom Soup Cornish Game Hen in Orange Sauce Rice with Chicken Broth Broccoli with Hollandaise Sauce Caramelized Apple Cheesecake</p>
<p><b>MENU 46</b> Brandied Apple Chicken Baked Acorn Squash with Brown Sugar Spinach and Mushroom Salad Dinner Rolls and Butter Julliane's Poppy Seed Cake</p>	<p><b>MENU 47</b> Sesame Chicken Breast with Sherry Sauce Freshly Made Noodles, Buttered Tiny Green Peas with Sugar Peas Mushroom and Spinach Salad Dinner Rolls and Muffins with Butter Satsumma Orange Cake</p>	<p><b>MENU 48</b> Orange Glazed Pork Roast Sweet Potato Puff Spinach Rice Betty's Carrot Salad Praline Cheese Cake</p>
<p><b>MENU 49</b> Barbecued Pork Spareribs Creole Corn Pudding Baked Beans Cole Slaw Pecan Pie</p>	<p><b>MENU 50</b> Crabmeat Au Gratin Black Eyed Peas Fried Okra Tossed Salad Cornbread and Butter Bittersweet Chocolate Cake</p>	<p><b>MENU 51</b> Acadian Crab Tarts Baked Sweet Potatoes Spinach Salad Cajun Country Bread Pudding with Rum Sauce and Soft Cream</p>
<p><b>MENU 52</b> Mustard Fried Catfish Cajun Maquechou, a Corn Custard Minted Peas and Onions Tossed Salad Peaches in Soft Brandy Cream</p>	<p><b>MENU 53</b> Corned Beef Brisket with Apricot Horseradish Sauce Buttered New Potatoes with Parsley Tossed Salad Dinner Rolls and Muffins with Butter Rita's Cheese Cake with Sour Cream and Cherry Glaze</p>	<p><b>MENU 54</b> Tarragon Chicken Breast in Filo Carrots with Chutney Sauté of Zucchini Spinach Salad with Mushrooms Dinner Rolls and Butter Chiffon Pumpkin Pie with Cinnamon Whipped Cream</p>

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**Gateway to a new world of taste and experience  
Persian & Mediterranean Grill**

*Fresco Food Service  
Menu*



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**Monday-Friday 11:00AM - 7:00PM**

**Saturday & Sunday open for a private event**

**(contact our management for reservation)**

<p><b>MENU 1</b> Gazpacho Soup Salmon with Hollandaise New Potatoes in Jackets with Sour Cream and Chives Green Bean Bundles, fresh, with Butter Fruit Muffins and Yeast Rolls Apple Pie or Chocolate Torte with Lady Fingers, Chocolate Whipped Cream and Grand Marinier</p>	<p><b>MENU 2</b> Salad of Butter Lettuce, Red Bell Pepper, Mushrooms, Quail Egg, Tomato Slice and English Cucumber Trout with Ailoni Sauce Asparagus (in season), Yellow Squash or Broccoli with Hollandaise Spanakopeta Bran Muffins and Yeast Rolls White Chocolate-Coated Strawberries (in season) and Homemade Chocolate Chip Cookies</p>	<p><b>MENU 3</b> Curried Carrot Soup Sea Bass with Pesto Sauce Corn or spinach Soufflé Green Pea Salad with Bacon, Water Chestnuts, Cashews, Green Onions, and Sour Cream Yeast Rolls and Bran Muffins Pecan Pie or Chocolate Cake with Chocolate Whipped Cream and Orange Curacao</p>
<p><b>MENU 4</b> Melon and Fruit Stuffed Trout with Mushroom Sauce Honeyed Carrots with Brown Sugar, Honey, Green onions, and Cooked in Butter Scalloped Potatoes Tiny Herman Sourdough Biscuits and Bran Muffins Chocolate Cheese Cake or Lemon Crunch</p>	<p><b>MENU 5</b> Taboule Crab Mousse Using “Crab Legs” Stuffed Red Bell Pepper filled with Artichoke Frittata Green Beans, Istanbul Yeast Rolls and Bran Muffins Meringue Shell with fresh Strawberries or Peaches (in season), Whipped Cream with a dash of Contreau</p>	<p><b>MENU 6</b> Smoked Salmon Cream Cheese and Small Bagels Quail Eggs Spinach filled Tomatoes Fruit and Melon Hors D’oeuvres Crepes put together by the Guest – consisting of Sour Cream, Brown Sugar, Strawberries or Peaches (in season) and topped off with Whipped Cream</p>
<p><b>MENU 7</b> Egg and Cheese Casserole Sausage or Herring in Sour Cream Fruit Cup in an Orange Cinnamon Roll Pull-aw Stuffed Mushroom with Cream Cheese, Bacon, Parmesan, and Green Onions</p>	<p><b>MENU 8</b> “Crab Leg” Soufflé Melon Slices Pickled Quail Eggs Baked Apple Cinnamon Rolls with Brown Sugar and Pecans</p>	<p><b>MENU 9</b> Spanakopeka Ham Slice or Baked Trout Herman Sourdough Biscuits ¼ fresh Pineapple sliced and cut Baked Tomato with Green Peas Homemade Cookies, Peanut Butter or Chocolate Chip</p>
<p><b>MENU 10</b> Quiche in Puff Pastry Marinated Mushrooms Pasta Salad with fresh Basil, Carrots, Red Pepper, Black Olives, Green Onions, and English Cucumbers Bran Muffins Strawberries (in season) with Sour Cream and Brown Sugar Dip</p>	<p><b>MENU 11</b> Quail Breast with Orange Sauce Melon Slices Florentine Tart in Puff Pastry Fresh Strawberries (in season) in Heavy Cream and a dash of Grand Marnier</p>	<p><b>MENU 12</b> Florentine Dip in French Bread on a tray with the following Fresh Vegetables: Green Beans, Sugar Peas, Cherry Tomatoes, Red Bell Pepper, Green Bell Pepper, Baby Carrots, Broccoli New Potatoes with Sour Cream &amp; Chives Stuffed Mushrooms Fruit Hors D’oeuvres</p>
<p><b>MENU 13</b> Cream of Artichoke Soup Gratin of fresh Pasta with Tomatoes, Cream &amp; Cheese Green Peas and Sugar Peas, Buttered Fruit and Melon Tray Cinnamon Rolls with Brown Sugar and Pecans</p>	<p><b>MENU 14</b> Butter Lettuce, English Cucumber and fresh Shrimp Fresh Pasta with Tomatoes and Four Cheeses: Ricotta, Tontina, Mozzarella, and Parmesan All Colors of Peppers sautéed with Slivered Almonds French Bread and Butter Poached Nectarines with Chocolate Almond Ginger Fillings</p>	<p><b>MENU 15</b> Butter Lettuce, fresh Tomatoes sprinkled with fresh Basil, Vinegar and Olive Oil Cold Poached Chicken with Tonnato Sauce and Roasted Peppers Rice with Pine Nuts, Green Onions, and Parsley Muffins and Yeast Rolls French Apple Cake</p>
<p><b>MENU 16</b> Cold Tomato Soup 2 inch Lamp Chops Minted Peas Fresh Fruit Tray Yeast Rolls and Muffins Meringue Shells with Lemon Custard</p>	<p><b>MENU 17</b> Carrot Soup Roast Duck in White Grape and Tart Apple Sauce Asparagus Timbales (in season) Rice with Chicken Broth Yeast Rolls Apricot Mousse Filled Tuiles with Raspberry Sauce</p>	<p><b>MENU 18</b> Black Bean Soup with Lime Cream Baked Spaghetti Squash with Mozzarella and Goat Cheese Yeast Rolls Wine Braised Zucchini with Garlic and Olive Oil Butter Lettuce, fresh Tomatoes, Red Bell Pepper and fresh sliced Mushrooms Meringue Shell with fresh Strawberries (in season), Whipped Cream Laced with Grand Marnier</p>

<p><b>MENU 19</b> Summer Berry Soup Sausage and Egg Casserole with Mushrooms and Cheddar Cheese Rice Curry Salad Cinnamon Pull-a-ways</p>	<p><b>MENU 20</b> Rabbit Braised in Dark Beer with Green Olives White Rice in Chicken Broth Sweet and Sour Zucchini Yeast Rolls Apples Poached in Calvados</p>	<p><b>MENU 21</b> Curried Beef Tenderloin Rice with Beef Broth and Mushrooms Florentine Filled Baked Tomatoes Dinner Rolls White Russian Mousse Pie for Adults</p>
<p><b>MENU 22</b> Chilled or Hot Spicy Pumpkin Bisque Leg o Lamb Roast Broccoli Forrest Russian Tomatoes for Adults Chocolate Fudge Pie with Chocolate Whipped Cream</p>	<p><b>MENU 23</b> Beef and Rice stuffed Squash with Mint Black Beans Jose Manuel Butter Lettuce, fresh Tomatoes, Yellow Pepper, English Cucumber, and Quail Egg Mexican Chili Tea Cake with Lemon Custard Icing and Fresh Berries</p>	<p><b>MENU 24</b> Salmon Marinated in Riesling Cold New Potatoes with Sour Cream and Chives Carrot Ring, baking Pureed Carrots in Mold Russian Tomatoes for Adults Passover Chocolate Mouse Cake</p>
<p><b>MENU 25</b> Veal and Mushroom Boerek Potatoes Caponata Marinated Green Beans Dinner Rolls Fresh Fruit Pizza (in season)</p>	<p><b>MENU 26</b> Maryland Cream of Crab Soup Moroccan Couscous and Vegetable Salad, with Pine Nuts Zucchini, Red Bell Pepper and Green Onions Summer Pesto Tart, filled with Ricotta and topped with Pesto White Chocolate Dipped fresh Strawberries (in season)</p>	<p><b>MENU 27</b> Braised Duck with Cardamom White Rice Cooked in Chicken Broth and Green Onions Sauté of Zucchini and Leeks with Tomatoes Spinach, Mushroom, Egg, and Bacon Salad Lady Contreau Cake</p>
<p><b>MENU 28</b> Pasta Salad with Sun Dried Tomatoes, Artichoke Hearts, Cashews, and Tortellini Curried Deviled Eggs Stuffed Mushrooms Corn Muffins, with Jalapeno Pepper Caramel Apple in Filo</p>	<p><b>MENU 29</b> Marinated Roast Duck with Figs and Red Wine New Red Potato Salad with Caraway Broccoli Puree in Mushroom Caps Beet Borscht Gelatin Mold Chocolate Irish Whiskey Cake</p>	<p><b>MENU 30</b> Barbecued Chicken Brumetts and Ribs Fresh Pasta with Creole Sauce Fresh Vegetable Tray with Florentine Dip Chocolate Apricot Pecan Torte</p>
<p><b>MENU 31</b> Garlic and Rosemary Roast chicken, Hot or Cold Fresh Pasta with Creole Sauce Peas with Rosemary and Toasted Pine Nuts Crepes with fresh Strawberries (in season), Sour Cream, and Brown Sugar, topped with Whipped Cream *Guests enjoy building these themselves</p>	<p><b>MENU 32</b> Cream of Mushroom Soup Sautéed Scallops with Lime Zucchini &amp; Green Bean Salad with Tarragon Dinner Rolls Caramelized Pears with Pear Sabayon</p>	<p><b>MENU 33</b> Beef Stroganoff Freshly made Noodles Buttered and Parsleyed Spinach and Mushroom Salad Popovers Profiteroles with Chocolate Filling</p>
<p><b>MENU 34</b> Curried Beef Meatballs Beef Rice Artichoke Ring with Proscuitto Carrot Salad with Pineapple and Apple Chocolate Cherry Cake with Chocolate Frosting</p>	<p><b>MENU 35</b> Carrot Soup Curried Chicken and Vegetables – Broccoli, Carrots, Onions, and Peanuts Rice with Chicken Broth and Green Scallions Mushroom and Zucchini Salad Lemon Slice Pie</p>	<p><b>MENU 36</b> Homemade Chicken Vegetable Soup Pasta Salad with Broccoli, Carrots and Black Olives Dinner Rolls and Corn Muffins Homemade Apple Pie</p>