

BANQUET Menu



EATBARESCO.COM



MIX & MINGLE

Min. 30 People | Includes Assorted Soft Drinks*

SELECTION OF 3 \$25 PER PERSON SELECTION OF 4 \$35 PER PERSON **SELECTION OF 5** \$45 PER PERSON

Serves 2-3 Pieces Per Person Add Additional Selections | \$5 Per Person - Per Item

INCLUDES CHIPS + SALSA
Add Classic Guacamole | \$5 Per Person

SKIRT STEAK SKEWER

Skewered, Chipotle Marinated Skirt Steak, Chimichurri

STREET CORN

Grilled Corn, Cotija Cheese, Cilantro

MANGO TUNA TOSTADA

Yellowfin Tuna, Jicama, Mango, Corn Tostadas, Guacamole, Drizzled with Crema

SLIDER

Single Slider, Short Rib, Brisket, Chorizo, Guacamole, Iceberg Lettuce, Tomato, Pickles, Tortilla Strips, Challah Bun, Queso

GRILLED CHICKEN SKEWER

Mango Achiote

CHEESE STICKS

Mini Cheese Tequeños Served with a Side of Cilantro Ranch

MANGO WINGS

Wings Tossed in our Mango Tajin, Paired with a Side of Cilantro Ranch

BARESCO POCKETS

Mini Beef Empanadas Served with a Side of Cilantro Ranch

SHORT RIB TOSTONES

Tostones, Topped with Short Rib, Picked Red Onions, Jalapeño Cream

CHOLULA WINGS

Wings Tossed in our Cholula & Valentina Blend, Paired with a Side of Cilantro Ranch

TAOUITOS

Crispy Flour Tortillas, Roasted Chicken, Chihuahua Cheese

FLATBREADS [Choice Of One]

La Mexicana, Carnitas, Shrimp, Barbacoa Steak

MINI CHIPOTLE CHICKEN TACO

Crispy Chicken, Chipotle Ranch, Iceberg Lettuce, Corn Relish, Cotija Cheese, Flour Tortilla

MINI BARBACOA TACO

Slow Braised Beef, Cilantro Crema, Pickled Onion. Flour Tortilla



PLATTER

FRUIT \$105

CHARCUTERIE BOARD \$105

VEGETABLES \$105

SHRIMP COCKTAIL \$105

MEZCAL OYSTERS MKT



PLATED MENUS

\$55 Per Person | Max 50 People | Includes Assorted Soft Drinks* \$10 upcharge for Skirt Steak, Mrkt catch, Salmon

INCLUDES HOUSE OR CAESAR SALAD

Add Classic Guacamole | \$5 Per Person



APPETIZERS

Served Family Style | Choice Of One

COOL COB DIP Sweet Corn, Bell Pepper, Jalapeño, Cotija Cheese, Cilantro, Fresh Tortilla Chips

BARESCO WINGS Mango Tajin or Cholula + Valentina Blend

FLATBREADS La Mexicana, Carnitas, Shrimp, Barbacoa Steak

CALAMARI Crispy Calamari, Ranchero, Tomatillo Salsa

NACHOS (CHICKEN OR BEEF) Pico De Gallo, Southwest Queso, Jack + Cheddar, Jalapeño, Green Onions, Sour Cream



ENTREES

Choice Of Three Options + Two Sides

SALMON Seared Salmon, Tomato, Capers, Jalapeño, Green Olives

QUESADILLAS [Choice Of One]

Chicken, Cheese, Mushroom. Or Steak

ENCHILADAS Pulled Chicken, Baresco Cheese Blend.

Ranchero Sauce

SKIRT STEAK TACO

Skirt Steak, Onions, Cilantro, Flour Tortilla

SHORT RIB TACO Slow Braised Short Rib, Oaxaca Cheese, Flour Tortilla, Birria Au Jus



CHICKEN CHIPOTLE TACO

Crispy Chicken, Chipotle Ranch, Iceberg Lettuce, Corn Relish, Cotija Cheese, Flour Tortilla

SHRIMP TACO Crispy Shrimp, Napa Cabbage, Cilantro Ranch, Pico De Gallo, Flour Tortilla

SKIRT STEAK

Chimichurri Sauce

MRKT CATCH Simply Grilled

SIDES

MEXICAN RICE

REFRIED BEANS

LIME ROASTED POTATOES

STREET CORN

FRENCH FRIES

SEASONAL VEGETABLES

SWEETS

Served Individually | Choice Of One

CHEESECAKE, CHOCOLATE CAKE

BUFFET MENU

\$55 Per Person | Min. 20 People | Includes Assorted Soft Drinks*

INCLUDES CHIPS & SALSA + CHOICE
OF HOUSE OR CAESAR SALAD

Add Classic Guacamole | \$5 Per Person





ENTREES

Choice Of Three Proteins + Two Sides

ON THE GRILL

Chicken Breast, Skirt Steak, MRKT Catch, Grilled Shrimp, Chicken Alfredo, Salmon, Spicy Marinara Pasta

SIDES

MEXICAN RICE

REFRIED BEANS

LIME ROASTED POTATOES

STREET CORN

FRENCH FRIES

SEASONAL VEGETABLES

PER

FAJITA STATION (#)

Choice of Steak, Chicken, or Shrimp, Flour Tortillas, Guacamole, Baresco Cheese

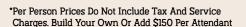
Blend, Sour Cream, Salsa

GF* (When Served With Flour Tortilla)

SWEETS

Served on Platters | Choice Of One

CHOCOLATE CAKE, CHEESECAKE





TACO BAR

525 for two (2 taco options) | 535 for three (3 taco options) Min. 20 People | Includes: Assorted Soft Drinks*

INCLUDES CHIPS + SALSA

Served with Pico De Gallo, Lettuce, Sour Cream, Baresco Mexican Cheese Blend, Sauces: Salsa Fresca, Cilantro Ranch

CHOICE OF

CHICKEN Pulled

GROUND BEEF Spicy

PORK Carnitas Style Pork, Cilantro, Onion

FISH Grilled or Blackened

SKIRT STEAK Marinated Grilled Steak

SHRIMP

SIDES INCLUDES

MEXICAN RICE

REFRIED BEANS

^{*}Per person prices do not include tax and service charges. Build your own or add \$100 per attendant charges. Build your own or add \$100 per attendant

EXPERIENCES

Inquire for Pricing



Get ready to be the star of the show!

With our advanced karaoke equipment we guarantee a night of laughter, singing, and memories that will last a lifetime in our private room! Tapas style appetizers included. Ask us about customizing your package.

MOJITO MAKING CLASS

Guests will learn the art of crafting the perfect mojito while enjoying a fun and interactive time with our amazing Mixologist.

They will have the experience to create a variety of different flavored mojitos that will transport them to a tropical getaway. Tapas style appetizers included. Ask us about customizing your package.

TEQUILA TASTING:

Guests can embark on a journey of discovery through the fascinating world of tequila. You'll be greeted by our knowledgeable tequila expert showcasing a variety of different tequila spirits and its background. We also offer food pairings specifically designed to compliment tequila flavors and aromas, allowing the guests interplay with spirits and cuisine.

GAME NIGHT

A unique mix of competative and social fun.

Where friends and family come together to challenge eachother in friendly games while enjoying great food, making it not just a dining experience, but a memorable event! Includes draft beer and wine.



BEVERAGE PACKAGES

All packages include assorted soft drinks, and juice

BEER & WINE 40

HOUSE 50

Svedka Vodka
Gordons London Dry Gin
Bacardi Superior Rum
Lunazul Blanco Tequila
Dewar's White Label

Evan Williams Bourbon
House Wines
Imported Beer & Domestic
Beer Selection

PREMIUM 60

Tito's Vodka
Tanqueray Gin
Plantation 3 Star Rum
Espolon Blanco Tequila
Glenmorangie 10 yr Scotch
Jack Daniels Whiskey

Makers Mark Bourbon
Disaronno Amaretto
Premium Wines
Imported Beer & Domestic
Beer Selection

DELUXE 75

Grey Goose Vodka
Hendrick's Gin
Smith & Cross
Jamaican Rum
Casamigos/Don Julio
Blanco Tequila
Macallan 12 yr Scotch

Crown Royal Whiskey

Woodford Reserve Bourbon
Disaronno Amaretto
Romana Sambuca
House/Premium/
Deluxe Wines
Imported Beer & Domestic

Imported Beer & Domestic Beer Selection

EVENT GUIDELINES

BOOKING AN EVENT

All arrangements with Baresco are subject to the rules and regulations of Baresco and the following conditions: To confirm an event, the Event Manager will need to complete an Event Order with your group's menu selection and event arrangements. A signed copy of the Event Order along with a completed Credit Card Authorization Form must be either faxed or emailed back to the Event Manager 5 days prior to the event for your event to be considered definite.

SALES TAX & OTHER CHARGES

There will be a 25% deposit needed for time for booking. A 17% Gratuity and 5% Banquet Fee will be applied to the Food & Beverage Total. A \$20 corkage fee will be added for every bottle of wine brought in and opened at the event. A Plating fee of \$2 per person will be charged for any dessert that is brought in and served by our staff. A \$50 charge will be applied if a personal bartender is required. Personalized menus will be provided free of charge. Buffet Service requires a minimum of \$30 per person charge.

PAYMENT

Payment is due at the conclusion of the event and shall be made on one check unless otherwise requested 48 hours before the event. Payment must be made according to the terms and conditions of the restaurant management. If the Terms and Conditions of payment are not fulfilled, the restaurant management shall have the option of charging the Credit Card on the Contract that was signed and submitted. If there is an overpayment made, the amount will be refunded in the form of a check within 14 days of the completed event. Any cancellation must be received 5 days prior to event otherwise the Credit card on file will be charged \$20 per person on original guest count.

SEATING ARRANGEMENTS

Baresco reserves the right to arrange tables and chairs according to what works best within the room, in order to better service your group. There may be options & the Event Manager will go over these options with you at an appropriate time. Banquet will have a three hour time limit. Any party exceeding this time will be charged an additional room fee.

GUEST COUNT

At the time of booking, an approximate number of guests are required. However, as Baresco begins the planning process for your group, we must be aware of the actual number of attendees. A guaranteed minimum number is required no later than 3 days prior to the date of the event. This number will be considered the guarantee not subject to reduction. If no guarantee is received, Baresco will use the number of guests estimated on the original contract at time of the booking. There are no exceptions concerning this guarantee and a \$20 no show fee per guest will be charged to the final bill.

AUDIO EQUIPMENT/ENTERTAINMENT

A/V Equipment (LCD Screen and Projector) are provided at no charge for parties of 10 or more. Brimstone reserves the right to stop any entertainment without liability. Baresco DOES NOT allow Confetti or streamers.

I have agreed to submit this application by electronic means. By signing this application electronically, I certify under penalty of perjury and false swearing that my information is correct and complete to the best of my knowledge. I also certify that: I understand the statements on this application. I have read and understand the legal information. I understand that an electronic signature via email time and date stamp has the same legal effect and can be enforced in the same way as a written signature. *Contract MUST besigned and returned to validate your booking.*

SIGNATURE:	





225 N POMPANO BEACH BLVD, POMPANO BEACH, FL 33062 954-904-4567 EATBARESCO.COM

