



how we do it

All parties are required to pre order the food. We do not host order off the menu type events. The selections that you choose will determine your per guest charge.

Our minimum per guest charge is \$14. an example of a menu at this rate is a half wrap and two sides. this is a very popular lunch or shower choice! Our hors d'oeuvres are a great hit for late afternoon or evening events. the per guest charge will vary based on your selections. length of event or time of day.

we do not allow any outside food or beverage. per health code

luckily we bake here & our cupcakes rock!

mini cupcakes are a huge hit!



beverages

ordered in advance soda & iced tea \$2 per guest

alcoholic beverages can be handled in multiple ways. all on the party tab. on the party tab for a certain time frame or up to a specific dollar amount. or you may do a cash bar and guests pay for their own. *if choosing to do a cash bar these beverages do count towards meeting the minimum. if there is a remainder unmet the host is responsible for the difference.

reservations

Reservations are on a first come. first serve basis

we require a signed contract & a non-refundable deposit equaling one-third of the estimated party cost at time of booking. All special orders [for example champagne] will be charged to the credit card on file at time of ordering.

we love children

however. all kiddies [anyone under 21] must exit by 10 pm.

Thank you!

Pricing on back

having your party at fresh?

Party Minimums

Monday - Saturday Early afternoon (2 hour time slot)

\$400 per order of food, 20% gratuity

*additional hour \$200.00

Weekdays Late Afternoon (4pm-8pm)

\$600 pre order of food & bar, 20% gratuity

Friday & Saturday

4pm - 9pm - \$1,500.00, 20% gratuity

4pm - 10pm - \$2,000.00, 20% gratuity

4pm - 11pm - \$2,500.00, 20% gratuity

4pm - 12pm - \$3,000.00, 20% gratuity

Cancellation Policy

Cancelling less than seven days prior 50% of the estimated party cost will be charged to the card on file. If the event is cancelled less than 72 hours of the scheduled event the host will be charged for the full payment of the event as determined in the party order contract.

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on site event menu



Having your event at Fresh? A team member will work with you to determine your per guest charge based on your menu selections.

A popular choice for shower or luncheon type events is a half wrap and two side dishes.



wraps

chicken caesar

grilled chicken tossed with housemade croutons, caesar dressing, parmesan cheese, red onion, black olives & romaine lettuce in a wheat wrap

the skinny

grilled chicken, romaine lettuce, cucumber, shredded carrots, tomato, avocado, sprouts, lime & spices in a tomato wrap
[can be made without chicken]

chicken salad

signature chunky chicken, apples, grapes, celery & red onion tossed in a creamy dressing, romaine lettuce & sugared pecans in a wheat wrap

b.l.t.g

applewood bacon, romaine lettuce, tomato, guacamole & mayo in a spinach wrap

tuna salad

light tuna made with celery, onion & mayo, swiss, romaine, sprouts, avocado in a wheat wrap

veggie

fiesta spinach artichoke cream cheese, shredded carrots, bell pepper, tomato, cucumber & sprouts in a tomato wrap.
[vegan] sub red pepper hummus

turkey club

bacon, cheddar, romaine, tomato, red onion, sprouts & Dijon mustard mayo in a spinach wrap

sides

cream cheese pickles

kosher pickle smothered in cream cheese, wrapped in a thinly sliced deli meat & sliced for bite-sized enjoyment
VEGETARIAN? No problem!
Enjoy them wrapped in tortilla!

fruit platter

served with chile lime seasoning

chips & salsa

chips & guacamole

chips & fiesta spinach artichoke dip

chips & red pepper hummus

red pepper hummus & veggies

carrots, celery, cucumbers

cucumber stacks

fresh cucumber slice topped with red pepper hummus, sprouts and a sprinkle of a chile lime seasoning

pasta salad

rotini pasta, baby spinach, bell pepper, kalamata olives, feta cheese tossed in a sweet basil dressing

whipped feta

[\$1 more] garlic crisps

sandwiches

veggie

fiesta spinach artichoke cream cheese, shredded carrots, bell pepper, tomato, cucumber & sprouts on wheat berry
[vegan option] sub red pepper hummus

turkey club

bacon, cheddar, romaine, tomato, red onion, sprouts, & Dijon mustard mayo on swirl rye

tuna salad

light tuna made with celery, onion, mayo, romaine, sprouts, swiss and avocado on toasted swirl rye

chicken salad

chunky chicken prepared with diced red onions, celery, apples, grapes & tossed with our sweet dressing blend, romaine & sugared pecans on wheat berry

super salads

the skinny

romaine lettuce, tomato, cucumber, shredded carrots, avocado, sprouts, topped with lime & spices

bruschetta

romaine lettuce, tomato, red onion, black olives, feta served with crostinis & balsamic vinaigrette

la fiesta

romaine lettuce, pico de gallo, black beans, grilled bell pepper & onions, cheese, guacamole and tortilla strips served with house made salsa & buttermilk ranch

the med

romaine, baby spinach, rotini pasta, roasted red peppers, kalamata olives, feta cheese, & sweet basil dressing

soups to warm your soul

chicken enchilada

our signature soup, full of chicken, black beans, corn, zucchini, tomato & topped with crispy tortilla strips & sour cream. if you like a little kick of spice you'll love this!

red pepper gouda

creamy & full of flavor... vegetarian served with house made croutons

hors d'oeuvres

chipotle beef lollipops

slow simmered in a chipotle tomato sauce, complimented by a mild white cheese crumble, a black bean sauce & fresh cilantro

blackened tuna

sushi grade, served rare with a wasabi ranch, and pickled ginger

cheese and meat flight

fajita bar

chicken, carnitas, steak or veggie, tortillas, salsa, pico de gallo, lettuce, cheese, sour cream

taco bar

fish, shrimp, or carnitas

lettuce wraps

fresh cantaloupe and avocado, red onion, goat cheese, lime and spice served with mango-pineapple vinaigrette

chicken chipotle eggrolls

chipotle chicken, chihuahua cheese, black beans, pico de gallo

mini crabcakes

sliders

cuban melt, pulled pork and sriracha slaw, cali chicken, sophista-joe

chilled shrimp

chicken skewers

roasted beets & goat cheese topped with sugared pecans & honey drizzle

ceviche

a chilled seafood salad made with tilapia & shrimp, marinated in fresh citrus juices, tossed with cilantro, cucumber, tomato, red onion, jalapeno, avocado & served with chipotle sauce and tortilla chips

thai steak

grilled steak with a sweet chile thai sauce on a flour tortilla crisp

jalapeno bacon cheese ball

served with crackers

bruschetta

a mix of tomato, red onion, fresh basil, balsamic & feta served with garlic crisps.

*see sides for additional tasty bites

cupcakes!

made from scratch. melt in your mouth. your very own handful of yum!

chocolate. red velvet.

carrot & seasonal flavors

jumbo size 1 dozen \$38 · seasonal \$42

mini 4 dozen \$55 · specialty \$60

big freakin' cupcake [serves 6-8]

chocolate or red velvet \$14.95 · specialty \$16.95

