



## The Franklin Institute Wedding Package



Innovation and  
Excellence Since 1973

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“I could not more highly recommend you or Frog Commissary, it is an honor to work with you and your company.”

KAMERON MCCONNELL  
PERFECT WEDDINGS

## Having Your Wedding at The Franklin Institute

### Cocktail Reception And Dinner

Your wedding package includes a one hour reception with hors d'oeuvres and cocktails in Key Hall and BioScience. Following the cocktail reception, your guests will be invited to Franklin Hall for dinner and dancing. Franklin Hall is the only national memorial outside of Washington, DC and the only one on the National Register available for rent and private use, making it a truly unique space.

Additional options for the cocktail reception location include the 5th floor Roof Deck and Jordan Lobby. Your Franklin Institute Sales Manager and Frog Commissary Account Manager will discuss these options with you to determine what would work best for your guest count and menu. Additional facility rental, staff and rental equipment costs may apply.

### Wedding Ceremony

As a bride or bridegroom you could not ask for a more memorable location for your ceremony than this scenic and historic Philadelphia landmark. Walk down the aisle under the domed ceiling of Franklin Hall with Ben, himself, looking on, or say “I do,” under the midnight stars in the Planetarium. The 5th floor roof top deck offers an expansive view of the Philadelphia skyline as a backdrop for your ceremony. Ask your representative at The Franklin Institute about the use of these unique and beautiful spaces for your wedding ceremony. Facility rental and set up fees may apply.

### Pre-Ceremony

The Franklin Institute offers use of the 5th floor conference center as dressing room for your bridal party to freshen up prior to the ceremony. Frog Commissary provides crudités and cheese platters, soft drinks and bottled waters in this area for the comfort of your attendants at a cost of \$15 per person.

### Bridal Coordinator

A bridal coordinator from The Franklin Institute staff will be provided to assist you with your rehearsal and wedding day. Your coordinator will be available to greet the bridal party and attend to the details and scheduling of the ceremony. The facility may be used for rehearsal space during the evening, Monday-Friday, before the wedding, unless the space has been rented for another event. Please let your Sales Manager at The Franklin Institute know as soon as possible if you are interested in securing a rehearsal date.



# Frog Commissary Catering The Franklin Institute Wedding Package

## What Your Franklin Institute Wedding Package Provides:

A complete and personalized menu for a seated dinner with options for a buffet or food stations menu

One hour cocktail reception in Key Hall and Bio-Science

Dinner and dancing in Franklin Hall

Your choice of 8 butlered hors d'oeuvres

Cocktail buffet with fresh vegetables, fruit, nuts and cheese

Five-hour open bar, dinner wine and champagne toast

A full selection of soft drinks and bottled waters

Bar fruit, mixers and garnishes for a full range of cocktails and mixed drinks

Experienced bartenders and complete liquor liability insurance coverage

Seated dinner menu includes a pre-selected choice of two entrées

Tablesides vegetarian entrée substitute, upon request, with seated dinner at no additional cost

An experienced, professional Event Manager to supervise all details of the reception

High staff-to-guest ratio of 1:10

A wedding cake fresh from our bakery in a variety of designs

Fresh flowers for any cocktail buffet, station or buffet

All necessary rental equipment, including linens to the floor in your choice of color

Seating at 60" round tables of 8 - 10 guests with tables and chairs provided by The Franklin Institute

Cake table with linens and fresh flowers

Votive candles for the dining room tables

Ask your Account Manager about specialty cocktails, additional menu suggestions, special request items, and additional options for specialty linens, chairs, rentals, etc...

# Sample Menu



## BUTLERED HORS D'OEUVRES

Your choice of eight butlered hors d'oeuvres from the enclosed list

## CRUDITÉS AND CHEESE COCKTAIL BUFFET

A tiered table is styled to create a beautiful focal point for your cocktail hour. Fresh flowers are provided for the perfect finishing touch.

- Warm hazelnut crusted baked brie
- Cheese boards with a selection of hard and soft cheeses
  - Garnished with green grapes
- Savory bourbon pecans and roasted vanilla walnuts
- Crisp, colorful crudités vegetables with herb dip
- Assorted crackers and breads

## FIRST COURSE

The Wedding Salad

- Mixed greens tossed with fresh herbs and champagne herb vinaigrette
  - Garnished with parmesan pastry heart and edible flowers
  - Assorted rustic rolls and butter ramekins

## ENTRÉE

Pre-selected choice of entrée

- Pomegranate lacquered breast of chicken
  - Pan juices with rosemary
  - or -
- Pan-seared filet of salmon with preserved lemon and fresh herbs
- Vegetarian entrée available upon request

## WEDDING CAKE AND COFFEE SERVICE

- A Frog Commissary wedding cake
  - Your choice of a variety of flavors & designs
- Plated with complementary sauce, whipped cream and berries
- Butlered coffee and tea service to the table

## FROG COMMISSARY CATERING FRANKLIN INSTITUTE WEDDING PACKAGE PRICING

- \$ 135 Per Person with 150 - 300 Guest
- \$ 145 Per Person with 100 - 149 Guest
- \$ 155 Per Person with 50 - 99 Guest
- (Plus 18% service fee and tax)

## FACILITY RENTAL ADDITIONAL

- Franklin Hall, Key Hall and Bio Science
- Fels Planetarium and Space Command (for groups under 150 guests)
- Pepper Hall and Patent Library (when available)

## CUSTOMIZED MENU

Don't see a menu item you had in mind? No problem. Our package allows for easy menu customization.

The menu to the left shows one option for a menu you might create within the basic package pricing structure.

There are many additional menu options included within the basic package pricing structure. These are listed in the attached pages, as well as a variety of options for menu upgrades. Options offered for an additional charge note the per person upgrade to the right of each item.



# Butlered Hors D'oeuvres



Select Eight Of Our Delicious Hors D'oeuvres For The Cocktail Reception

## Served Room Temperature

Parmesan & rosemary shortbread with roasted cherry tomato and feta  
Chilled mango soup butlered in little shot glass  
Balsamic fig bruschetta with blue cheese and mascarpone  
Brioche toast flower with caviar and rosettes of sour cream  
Edamame mousse on rice crisp with wasabi & tobiko  
Smoked salmon "BLT"  
Scotch smoked salmon on black bread with dill mustard sauce  
Seared tuna on flatbread crisp with fried sage  
Tiny grilled tuna taco with mango salsa  
Smoked marlin taco with pickled jalapeno  
Filet of beef on crostini with grilled red onion and fennel relish  
Roasted plum tomato bruschetta with pancetta and basil  
Iced shrimp with cocktail sauce  
Crispy spring roll with crab and mango  
Oyster shooter with mimosa sauce \$2  
Fresh lobster and mango skewers \$3  
Little Maine lobster roll with lobster, lettuce, & lemon mayonnaise \$3

## Served Hot

Irish cheddar and leek tart  
Miniature wild mushroom quiche  
Miniature vegetable spring roll with sweet and sour sauce  
Mushroom stuffed with spinach, raisins, and pine nuts  
Artichoke fritter with lemon aioli  
Thai chicken dumpling with sweet-hot sauce  
Tiny barbecue chicken taco with peach salsa  
Thai chicken satay with spicy peanut sauce  
Grilled duck and wild mushroom quesadilla  
Spiced duck cigar  
Smoked salmon croque monsieur  
Crisp tuna spring roll with wasabi mayonnaise  
Brochette of teriyaki tuna with sesame seeds  
Tiny Philly cheese steak with sautéed onions & peppers  
Philly cheese steak spring roll with spicy ketchup  
Miniature beef Wellingtons with Dijon dip  
Little Reuben sandwich  
Mini Cuban sandwich  
"Steak frites"-grilled hanger steak on potato crisp  
Moroccan lamb with honey and currents in phyllo  
Crab and brie phyllo triangle  
Mini crab cake with lemon zabaglione  
Latin crab cake on tortilla crisp with avocado cream  
Lemon-dill shrimp with caper aioli  
Coconut shrimp with citrus dipping sauce  
Scallop wrapped in bacon with dill horseradish sauce  
Mini Ahi tuna burger on sesame bun with wasabi ketchup \$1  
Mini angus burger on seeded bun with bacon ranch dressing \$1  
Fresh herb and Dijon crusted lollipop lamb chop \$3

# Additional Cocktail Stations Options



## LO Philly Cocktail Buffet \$8 VE

Miniature Philly cheese steaks with sautéed onions  
Peppers and ketchup on the side  
Miniature pepperoni calzone  
Italian Market crudité vegetables with pesto dip  
Philly soft pretzels with yellow mustard

## Bruschetta Bar \$7

Pesto, pepper and herb bruschetta with a variety of toppings  
Roasted sweet peppers  
Fresh tomato-basil coulis  
Grilled wild mushroom salad  
Marinated artichoke hearts  
Eggplant caponata  
Fresh mozzarella in olive oil with oregano and red pepper  
Roasted balsamic plum tomatoes

## Seafood Cocktails \$18

*An assortment of seafood cocktails in martini glasses*  
Lobster with lemon grass mayonnaise  
Chesapeake Bay oysters with diced tomato and daikon  
Traditional shrimp cocktail

## Thai Chicken Curry \$4

*A classic menu item from our first restaurant*  
Thai chicken curry with broccoli and jasmine rice  
Cucumber relish  
Chopped peanuts  
Diced scallions  
Grated coconut and siracha

## Iced Seafood Bar \$16

*A classic selection of fresh iced seafood*  
Marinated mussels on the half-shell  
Oysters and clams on the half-shell  
Iced shrimp  
Traditional cocktail sauce  
Remoulade  
Horseradish Sauce  
Lemon wedges  
Oyster crackers

## Middle Eastern Buffet \$12

A trio of miniature kebab  
Keffir lime marinated salmon  
Minted Lamb Shoulder  
Z'atar spiced chicken  
Stuffed grape leaves  
Marinated Olives with citrus and fresh herbs  
Hummus with tahini  
Baba ghanoush  
Cured olives, seasoned lavash crisps & pita

## Maryland Shore \$8

Traditional Maryland crab cakes  
Green apple coleslaw and button rolls  
Tartar sauce, cocktail sauce, lemon wedges

## Timbale Station \$7

*Savory delicacies served in sake cups with demi spoons*  
Artichoke custard topped with crispy parma ham  
Parmesan polenta custard with fried sage and portabello  
Lemon dill custard topped with dill shrimp salad  
Carrot-ginger custard topped with seared sesame tuna  
Chevre custard topped with grape-port chutney

## Cured Salmon Table \$14

*A contemporary assortment of thinly sliced smoked salmon and house-cured salmon with complementary accouterments*  
Lemongrass cured salmon  
With kefir lime whipped cream and wonton triangles  
Brandy-cured salmon with dill  
With honey mustard and bread crisps  
Tequila and jalapeno cured salmon  
With fresh tomato salsa and corn chips  
Teriyaki cured Salmon  
With ginger sauce and rice crisps

## Deluxe Carving Board \$16

*A selection of meats carved to order for your guests, served with an assortment of miniature rolls and condiments*  
Roast beef, mahogany roast turkey, maple glazed ham  
Horseradish sauce, pommery mustard, cranberry chutney  
Curley lettuce, miniature rolls

## Pasta Station \$13

Penne with spinach, asparagus, pine nuts & parmesan cream  
Tortellini with plum tomatoes, black olives, artichoke hearts and mushrooms  
Freshly grated parmesan, red pepper flakes, fresh herbs  
Italian breads and breadsticks

## Rack Of Baby Lamb \$16

Dijon and fresh herb crusted rack of New Zealand lamb  
Salad of baby greens with oranges and shaved fennel  
Crusty rolls with herb butter

## Sushi Station \$ 18

A selection of vegetable, fish and shellfish rolls and sashimi offered with chopsticks, wasabi, soy sauce and pickled ginger



## Frog Salad

Mixed greens topped with artichoke hearts, cherry tomatoes, broccoli, black olives, zucchini  
Carrot curls, frizzled onions and herb croutons  
Dijon dressing

## The Wedding Salad

Mixed greens tossed with fresh herbs and champagne herb vinaigrette  
Garnished with a parmesan pastry heart and edible flowers

## Italian Asiago Salad

Mixed greens with roasted peppers, crumbled asiago and toasted pine nuts  
Pesto vinaigrette

## Apple Salad

Boston lettuce, watercress, and belgian endive tossed with apples, caramelized walnuts and Roquefort  
Cider vinaigrette

## Savory Cheesecake Salad \$2

Savory ricotta cheesecake with arugula pesto  
Blackberries, roasted peppers, candied walnuts and field greens  
Aged balsamic vinaigrette

## Soup & Salad \$2

Baby greens with roasted sweet peppers and ricotta salata on thick grilled country bread  
Aged balsamic vinaigrette  
Plated side by side with a cup of mushroom bisque with fresh oregano

## Shrimp Salad \$12

Tangerine glazed grilled shrimp, avocado, oranges and toasted cashews  
Arugula, baby spinach and field greens with citrus vinaigrette

## Shrimp & Scallop First Course \$12

Grilled basil marinated shrimp and seared diver scallop on fresh garden tomato and sweet corn gazpacho  
Topped with micro greens, sweet roasted chilies and matchstick sweet potatoes

## Thai Crab Cake First Course \$8

Jumbo lump Thai crab cake on green papaya slaw, topped with lemon grass mayonnaise  
Served in an oversized martini glass lined with a banana leaf  
Garnished with plantain crisp, lime wedge and chives



## Chicken

Chicken breast stuffed with spinach, ricotta and pine nuts, Fresh tomato-basil coulis

Breast of chicken stuffed with orchard fruits

Calvados demi glace and confit of sun dried cherries, raisins, and leeks

Pistachio and fresh herb crusted breast of chicken, Grand Marnier demi glace

Pomegranate lacquered breast of chicken, Pan juices with rosemary

## Fish & Seafood

Roast mustard seed crusted salmon filet on wilted greens with red wine sauce

Pan-seared fennel crusted salmon filet with red pepper and fish fumé velouté

Tilapia Florentine with lemon sauce

Porcini seared striped bass with saffron and tomatoes \$6

Sesame seared sea bass with ginger and lime \$10

Jumbo lump crab cakes with tartar sauce and lemon \$16

## Meat

Grilled marinated London broil with mango chutney \$3

Braised boneless short ribs in orange-merlot sauce \$5

Sliced filet of beef with sautéed wild mushrooms and red wine sauce \$14

Roast prime rib of beef with fresh herb demi glace \$16

12 oz New York strip steak au poivre with red wine sauce \$ 20

Bacon wrapped filet mignon stuffed with blue cheese with red wine sauce \$20

Pan seared double lamb chops with fresh rosemary demi glace \$25

Fresh herb and Dijon crusted filet mignon

Garnished with grilled jumbo shrimp with citrus butter \$28

Cider-roasted veal chop stuffed with pancetta and swiss chard with glaze of pan juices \$30

## Dual Entrées

Petite filet mignon with red wine demi glace, Fresh herb and preserved lemon roasted filet of salmon \$25

Petite filet mignon with jumbo lump crab cake \$30

Petite filet mignon with 6 oz lobster tail \$38

## Tableside Choice Of Entrée

Offer your guests a tableside choice of entrée as opposed to getting a count ahead of time:

Chicken/Salmon \$10, Filet/Salmon \$30, Additional pricing upon request

# Buffet Options

Upgrade pricing based on replacing the entrée from the seated dinner menu with one of the dinner buffets below. The served salad would remain as part of the menu.



## I

Chicken breast stuffed with spinach, ricotta and pine nuts with fresh tomato-basil coulis  
Pan-seared filet of salmon with preserved lemon and fresh herbs  
Pasta primavera with garden vegetables  
Haricots verts with julienne red and yellow peppers  
Rosemary and sea salt roasted new potatoes  
\$8

## II

Braised boneless short ribs in orange-merlot sauce  
Herb and pistachio crusted filet of salmon with citrus butter  
Mushroom ravioli with tarragon cream sauce  
Sauté of seasonal vegetables  
Trio of garlic roasted potatoes  
\$10

## III

Roast prime rib of beef with fresh herb demi glace and fresh horseradish  
Tilapia Florentine with lemon sauce  
Mushroom cobbler  
Roasted baby vegetables with thyme and cracked pepper  
Garlic mashed potatoes  
\$23

## IV

Roast herb rubbed filet of beef with red wine demi glace  
Porcini seared striped bass with saffron and tomatoes  
Breast of chicken stuffed with orchard fruits with apple demi glace  
Three cheese tortellini with charred tomato cream  
Asparagus roasted with red and yellow grape tomatoes  
Truffled mashed potato cakes  
\$30

## V

Dijon and fresh herb crusted lamb chops with rosemary demi glace  
Pan-seared fennel crusted filet of salmon with red pepper and fish fumé velouté  
Thai crab cakes with lemon grass mayonnaise  
Fresh pasta with artichokes, asparagus and mushrooms in herb butter sauce  
Sauté of seasonal vegetables  
Creamy parmesan polenta  
\$40

*Ask your Account Manager for additional suggestions, special request items or any item you would like to see on your wedding menu. We are happy to work with you to create a menu that perfectly suits your tastes.*

# Food Station Menu Options

Upgrade pricing based on choosing a minimum selection of three stations to replace the salad and entrée from the seated dinner menu



## Pastas \$4

Radiatore w/tomatoes, basil, olive oil, garlic & parmesan  
Penne pasta primavera with garden vegetables  
Freshly grated parmesan  
Red pepper flakes  
Chopped fresh herbs  
Italian rolls and breadsticks with butter

## Perfect Pastas \$6

Farfalle w/shrimp, prosciutto, artichokes, basil & parmesan  
Wild mushroom ravioli with tarragon cream sauce  
Salad of Italian greens with roasted sweet peppers and  
Toasted pine nuts with pesto vinaigrette  
Italian breads and herbed focaccia with butter  
Grated parmesan, red pepper flakes and fresh herbs

## Risottos \$6

Seafood risotto  
with rock shrimp, clams, scallops and mussels  
Wild mushroom risotto with a variety of wild mushrooms  
Field greens with balsamic vinaigrette  
Crusty bread and sweet butter

## Cedar Plank Salmon \$8

Cedar-plank roasted salmon filet  
Herb mayonnaise  
Grilled wild mushroom and new potato salad  
Green beans with red peppers  
Tossed with balsamic vinaigrette

## Eastern Shore Crab Cakes \$10

Traditional Maryland crab cakes  
Green apple slaw  
Soft rolls  
Cocktail sauce  
Tartar sauce

## Fire and Ice Seafood \$20

Iced shrimp with cocktail sauce  
Iced Chesapeake oysters  
Iced little neck clams  
Steamed mussels with lemon grass, coconut milk & chilies  
Sautéed garlic shrimp tossed with angel hair pasta  
Pan-seared cocktail crab cakes with jalapeno with  
Crushed corn and thyme cream

## Yo! Philadelphia \$12

Miniature Philadelphia cheesesteaks  
With sautéed onions, mustard and ketchup  
Miniature Italian hoagies  
Pepperoni calzone  
Caesar salad with creamy parmesan dressing  
Soft pretzels with yellow mustard

## Asian Noodle Bar \$8

A selection of three hot noodles served from woks in brightly colored Chinese take-out cartons with chopsticks  
Teriyaki beef noodles with scallions  
Thai chicken satay noodles with peanuts and coriander  
Chinese vegetable noodles w/eggplant, pepper & onion

## Deconstructed Chicken "Pot Pie" \$7

Herb roasted chicken in sage cream  
Roasted baby vegetables  
with pearl onions and fingerling potatoes  
Sea salted puff pastry rounds  
Gremolata

## Ricotta Stuffed Chicken \$8

Chicken breast stuffed with ricotta, spinach and pine nuts  
Fresh tomato-basil coulis  
Cavatelli with wild mushrooms and olive oil  
Seasonal vegetable sauté

## Meat & Potatoes \$8

Braised sliced boneless short rib of beef in red wine sauce  
Basil mashed potato cakes  
Roasted baby vegetables with fresh herbs  
Assorted rolls and butter

## Roast Beef \$10

Rosemary rubbed roast beef au jus  
Horseradish mashed potatoes  
Haricots verts with red and yellow peppers

## Filet Of Beef \$14

Whole roast filet of beef with herb crust  
Red wine demi glace  
Porcini mushroom risotto  
Broccoli rabe with roasted garlic and red peppers

## Rack Of Lamb \$18

Roast rack of lamb with Dijon and herb crust  
Creamy parmesan polenta  
Salad of mixed greens, shaved fennel and oranges  
Citrus vinaigrette

## Sushi Station \$14

A selection of vegetable, fish and shellfish rolls and sashimi offered with chopsticks, wasabi, soy sauce and pickled ginger

# The Wedding Cake

Our wedding package includes a Frog Commissary wedding cake fresh from our own bakery. Your cake can be decorated in any of the traditional design patterns, such as basket weave, floral, Swiss dot, ribbons & swags or an individual design scheme of your choice. Please note that some designs may result in an extra finishing charge.

The wedding cake is offered with complementary sauce and whipped cream and is beautifully displayed with fresh flowers.

Frog Commissary provides the table with linen as well as a cake knife and server to help make the traditional first cut.



## Cake Flavors

- Vanilla genoise
- Chocolate genoise
- Hazelnut genoise
- Classic butter pound cake
- Almond pound cake
- Chocolate chip cake
- Chocolate sour cream cake
- Lemon pound cake

## Fillings

- Raspberry buttercream
- White chocolate buttercream
- Fresh strawberries and cream
- Dark chocolate ganache
- Lemon or mango curd
- Grand Marnier buttercream
- Vanilla or chocolate buttercream
- Mocha buttercream

## Frosting

- Vanilla buttercream
- Lemon buttercream
- Chocolate ganache
- White chocolate buttercream



## Additional Dessert Suggestions

You may wish to offer your guests a served dessert or a dessert buffet in addition to the wedding cake. Some of our favorite dessert options are listed below. We would be happy to make additional suggestions for a served dessert or a dessert buffet to complement your dinner menu.

### Traditional Dessert Buffet \$10

*A delicious assortment of full-sized desserts*

- Chocolate killer cake with raspberry sauce
- Strawberry heart tarts
- Lemon meringue pie
- The Commissary's classic carrot cake
- White chocolate chunk cheesecake
- Freshly baked chocolate chip cookies
- Sliced fresh fruit with zabaglione

### Dessert Cocktails \$8

*A buffet of elegant, yet easy-to-enjoy desserts presented in cocktail glasses*

- Miniature crème brûlée
- Fresh berries with zabaglione and rolled lace cookie
- Espresso mousse layered with chocolate mouse, topped with whipped cream and chocolate covered espresso beans

### Butlered Desserts \$8

(Choose a selection of three)

- Mocha milkshake martinis with shaved chocolate rim
- Little hot fudge sundaes
- Warm spiced apple spring rolls dusted with cinnamon sugar
- Mango, peach, lime, raspberry or coconut sorbet shooters
- Little creamsicle milkshakes
- Fresh baked chocolate chip cookies with little glasses of milk

### Viennese Dessert Miniatures \$6

- White and dark chocolate dipped strawberries
- Chocolate glazed mocha éclairs
- Lemon puffs with lemon pastry cream
- Dark chocolate cups with raspberry mousse
- Coconut cream tarts topped with toasted coconut
- Assorted chocolate truffles and frogs

### Coffee Bar \$6

- Silver samovars with our special coffee blends
- An assortment of regular and herbal teas
- Flavored coffee syrups
- Whipped cream, shaved chocolate, cinnamon sticks
- Biscotti Assortment:
  - Chocolate dipped white chocolate macadamia nut
  - Traditional anise
  - Orange walnut

### Bananas Foster Table \$6

- Bananas flamed with brandy, cinnamon-brown sugar syrup and orange zest, served over vanilla ice cream

# Bar Options



## Standard Premium Bar

FIVE HOUR OPEN BAR, DINNER WINES AND CHAMPAGNE TOAST

### BAR

Absolute Vodka  
Tangueray Gin  
Bacardi Rum  
Dewars White Label Scotch  
Jack Daniels Bourbon  
Canadian Club Whiskey  
Tribuno Sweet and Dry Vermouths  
Jose Cuervo Tequila  
Di Saronno Ameretto  
Heineken  
Amstel Light

### BAR and DINNER WINES

Robert Mondavi Woodbridge House Red Wine  
Robert Mondavi Woodbridge House White Wine

### CHAMPAGNE TOAST

Domaine Ste. Michelle

## Deluxe Bar

\$12 per person

FIVE HOUR OPEN BAR, DINNER WINES AND CHAMPAGNE TOAST

### BAR

Absolute, Ketel One and Grey Goose Vodkas  
Tangueray and Beefeater Gins  
Bacardi and Capt. Morgan Rums  
Glenlivet Scotch  
Jack Daniels Bourbon  
Canadian Club Whiskey  
Tribuno Sweet and Dry Vermouths  
Jose Cuervo Tequila  
Di Saronno Ameretto  
Kahlua  
Apple pucker  
Heineken  
Amstel Light

### BAR and DINNER WINES

Ravenswood Chardonnay  
Ravenswood Merlot

### CHAMPAGNE TOAST and CHAMPAGNE AT THE BAR

Mumm Napa Brut Prestige

## Butlered Specialty Drinks Specialty Bars

THIS IS WHERE THE FUN STARTS!

Greet your guests with a cool and colorful butlered drink or wow them with a full ice martini bar.

Just ask your Account Manager for suggestions for butlered drinks or specialty bars. Drinks can be created to match the color scheme or style of your reception or based on your tastes and time of year.

Options range from sparkling peach prosecco sangria to a festive Latin rum bar.

## Add Cordials To A Coffee Bar Or As After Dinner Drinks

\$3 per person

### CHOOSE 4

Grand Marnier  
Amaretto Di Saronna  
Bailey's Irish Cream  
Sambucca  
Kahlua  
Frangelico  
Lemoncello  
Courvoisier V.S.O.P.

*While we carry comprehensive liability and liquor insurance, we take our obligation seriously to control alcohol consumption. We instruct our bartenders and waitstaff not to serve alcohol to anyone underage or inebriated. We expect you to support any determination made by our staff to refuse the service of alcohol to underage or inebriated guests.*

*Frog Commissary reserves the right to substitute brands of equal or greater value.*