



Frog Commissary Wedding Package



Innovation and
Excellence Since 1973

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Frog Commissary Catering Wedding Package



What Our 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 with your choice of 8 butlered hors d'oeuvres

Cocktail buffet with fresh vegetables, fruit, nuts and cheese

Five-hour bar service, dinner wine service, and pouring of 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

Ordering of alcohol through distributors (direct billing to client)

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 and greenery for any cocktail buffet, station or buffet

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

Assumes seating at tables of 8-10 guests with tables and chairs provided by site

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

PRICING

Pricing based on selected site and set up requirements
PLUS TAX
GRATUITY IS OPTIONAL
FACILITY RENTAL IS ADDITIONAL

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 gazed 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



Our wedding package includes bar set-ups, supplies and experienced bartenders. Pennsylvania State Law prohibits caterers from selling liquor at a site with no liquor license; therefore you must purchase the alcohol for your reception. Don't worry, we can help!

There are two ways we can do this:

1. You can independently purchase the alcohol and have it delivered to the site. We will provide you with an estimate of the quantities that you will need. At the end of the night whatever is unused will be returned to you. You should be prepared to make arrangements for a friend or family member to accept the leftover alcohol at the end of the night. We ask that you provide us with a complete list of the alcohol that you are supplying three days prior to your wedding so that we can plan appropriately and instruct our bartenders accurately.
2. We can arrange for the purchase of all alcohol and beer with suppliers who will invoice you directly. The suppliers will invoice you directly at the current state store prices and you will be responsible to pay them directly. Please be advised that Pennsylvania Law prohibits the delivery of liquor unless payment has been received. We charge a 10% handling fee for this service. Whatever is unused belongs to you at the end of the night and will be returned to you.

STANDARD PREMIUM BAR

The wedding package includes set ups and service for an open bar for the entire evening, service of dinner wines and champagne toast. Most standard bars include the selections below. You can estimate the cost of alcohol to be about \$14 - \$18. per person.

Standard Premium Bar

J&B (Scotch)
Beefeater (Gin)
Stolichanaya (Vodka)
Jack Daniels (Bourbon)
Canadian Mist (Whiskey)
Ron Rico (Rum)
Tribuno (Vermouth)
Cuervo (Tequila)
Amaretto di Saronna
Kahlua
Triple Sec
Apple Pucker
Heineken and Amstel Light (Beer)

BAR and DINNER WINES

Robert Mondavi Woodbridge Sauvignon Blanc
Robert Mondavi Woodbridge Cabernet Sauvignon

CHAMPAGNE TOAST

Domaine Ste. Michelle

Butlered Specialty Drinks Specialty Bars

THIS IS WHERE THE FUN STARTS!

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 prosecco-peach sangria to full ice martini bars.

Additional pricing is determined based on the mixers, staff and additional equipment needed.

Add Cordials to a Coffee Bar

Estimate an additional \$1 per person

Grand Marnier	Sambucca
Amaretto Di Saronna	Kahlua
Bailey's Irish Cream	Frangelico

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.