



## Frog Commissary at The Franklin Institute Dinner Package



Innovation and  
Excellence Since 1973

II

# Having Your Dinner at the Franklin Institute



## Cocktail Reception and Dinner

Our dinner package pricing assumes a one hour reception with hors d'oeuvres and cocktails in Key Hall and Bio-Science. Following the cocktail reception, your guests will be invited to Franklin Hall for dinner. 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. Another option would be using Space Command for cocktails and Fels Planetarium for dinner.

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.

# The Franklin Institute Dinner Package

## What Your Franklin Institute Science Museum Dinner Package Provides:



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

Package pricing assumes a one hour cocktail reception in Key Hall and Bio-Science

Followed by dinner in Franklin Hall

Your choice of 6 butlered hors d'oeuvres

Four-hour open bar and dinner wine

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 chicken or salmon at no additional cost

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

An experienced, professional Event Manager to supervise all on site details of your event

Staff-to-guest ratio of 1:13

Beautifully plated dessert

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

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

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 six butlered hors d'oeuvres from the enclosed list

## FIRST COURSE

Italian Asiago Salad

Mixed greens with roasted peppers, crumbled asiago  
Toasted pine nuts and Pesto vinaigrette  
Assorted rustic rolls and butter ramekins

## ENTRÉE

Pomegranate lacquered breast of chicken  
Pan juices with rosemary  
Basmati rice with herbs and orange zest  
Haricots verts bundle with sautéed red and yellow peppers

Vegetarian entrée available upon request

\*Pre-selected choice of Chicken/Salmon at no additional cost

## DESSERT AND COFFEE SERVICE

Molten chocolate cup cake  
Plated with raspberry sauce, whipped cream and berries  
Butlered coffee and tea service to the table

## FROG COMMISSARY FRANKLIN INSTITUTE DINNER PACKAGE PRICING

\$ 115 Per Person with 300 - 400 Guest  
\$ 125 Per Person with 150 - 299 Guest  
\$ 135 Per Person with 100 - 149 Guest  
\$ 145 Per Person with 50 - 99 Guest  
(Plus 18% service fee and tax)

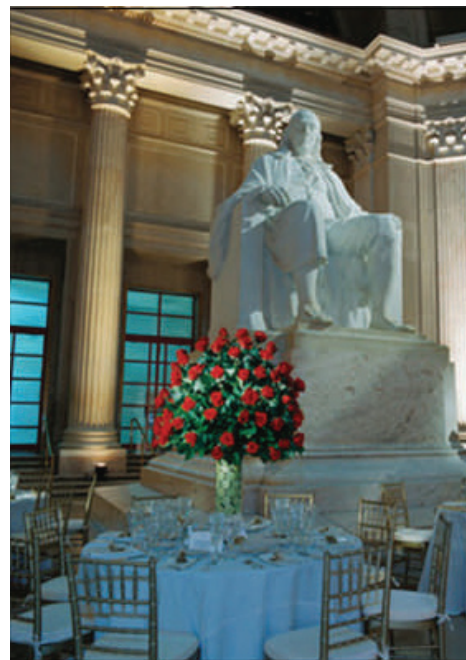
## FACILITY RENTAL ADDITIONAL

Please contact your Sales Manager at  
The Franklin Institute for pricing.

## 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 Six 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 currants 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

# Cocktail Buffet Options



## Crudités And Cheese Cocktail Buffet \$6

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 crudité vegetables with herb dip  
Assorted crackers and breads

## American Artisan Cheeses \$7

Vermont cheddar with cranberry-pear chutney  
Maytag blue cheese with red grapes and caramelized pecans  
Herb rolled Hudson goat cheese with diced plum tomatoes

## 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

## 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

## 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

## Maryland Shore \$8

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

## 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

## 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 portobello  
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 accompaniments*  
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

## 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

## Sushi Station \$ 18

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

# Salad Options



## Frog Salad

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

## Spring Boquet Salad

Mixed greens tossed with fresh herbs and champagne herb vinaigrette  
Garnished with a parmesan pastry leaf 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

## Tablesides Choice Of Entrée

Pre-selected choice of Chicken/Salmon provided at no additional cost

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 salad and entrée from the seated dinner menu with one of the dinner buffets below.

## I - \$7

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  
Tossed salad with herb vinaigrette  
French bread and butter ramekins

## II - \$9

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  
Salad of mixed greens with apples and caramelized walnuts  
Cider vinaigrette  
Assorted rolls and butter ramekins

## III - \$21

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  
Salad of mixed greens with artichokes, olives and tomatoes  
Pesto vinaigrette  
Assorted rolls and butter ramekins

## IV - \$28

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  
Salad of baby greens with oranges and almonds  
Citrus vinaigrette  
Assorted rolls and butter ramekins

## V - \$38

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  
Salad of field greens with crumbled goat cheese, dried cherries and walnuts  
Herb vinaigrette  
Assorted rusted rolls and butter ramekins

*Ask your Account Manager for additional suggestions, special request items or any item you would like to see on your 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" \$5

All white meat chicken and home style vegetables in an old fashioned creamy sauce topped with a golden pastry crust  
Tossed salad with herb vinaigrette

## 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



## Additional Dessert Suggestions

### Plated Dessert

#### Molten Chocolate Cup Cake

Raspberry sauce, fresh berries  
and whipped cream  
Mint garnish

#### Raspberry Mango Cocktail

Mango curd, lemon mousse,  
fresh mangoes and raspberries  
Topped with key lime whipped cream  
Served in a martini glass

#### Individual Seasonal Fruit Tart

Fresh whipped cream

#### Warm Apple Tart Tatin

On puff pastry with toasted hazelnuts  
Fresh whipped cream and caramel drizzle

#### Warm Chocolate Bread Pudding

Grand Marnier sauce

#### Plated Chocolate Trio \$3

White chocolate mousse sandwich with  
raspberries  
Milk chocolate hazelnut torte  
Bittersweet chocolate square garnished  
with candied orange peel



### Dessert Buffets and More

#### 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 brulee  
Fresh berries with zabaglione and rolled lace cookie  
Espresso mousse layered with chocolate mousse,  
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

# Bar Options



## Standard Premium Bar

FOUR HOUR OPEN BAR AND DINNER WINES

### BAR

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

### BAR and DINNER WINES

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

## Prefer to Offer Just Beer and Wine?

Subtract \$4 per person

### BEER

Heineken  
Amstel Light  
Yuengling Lager

### BAR and DINNER WINES

Robert Mondavi Woodbridge Wines:  
Merlot, Cabernet  
Chardonnay, Sauvignon Blanc

## Deluxe Bar

\$12 per person

FOUR HOUR OPEN BAR AND DINNER WINES

### BAR

Absolute, Ketel One and Grey Goose Vodkas  
Tangeray 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 Amaretto  
Kahlua  
Apple pucker  
Heineken  
Amstel Light

### BAR and DINNER WINES

Ravenswood Chardonnay  
Ravenswood Merlot

## 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.

*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.*