



Frog Commissary at The Franklin Institute Dinner Package



Innovation and Excellence Since 1973

III

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. Other options for cocktail reception and dinner are available. 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.

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

Tableside vegetarian entrée substitute, upon request, with seated dinner

Beautifully plated dessert

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

Staff-to-guest ratio of 1:13

Lovely décor accents on your cocktail station or buffet

All necessary rental equipment, including floor length linens 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...



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
Artichoke Risotto Cake
Haricots verts bundle with sautéed red and yellow peppers

Vegetarian entrée available upon request

*Pre-selected choice of Chicken/Salmon

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 AT THE FRANKLIN INSTITUTE WEDDING PACKAGE PRICING

See Price List

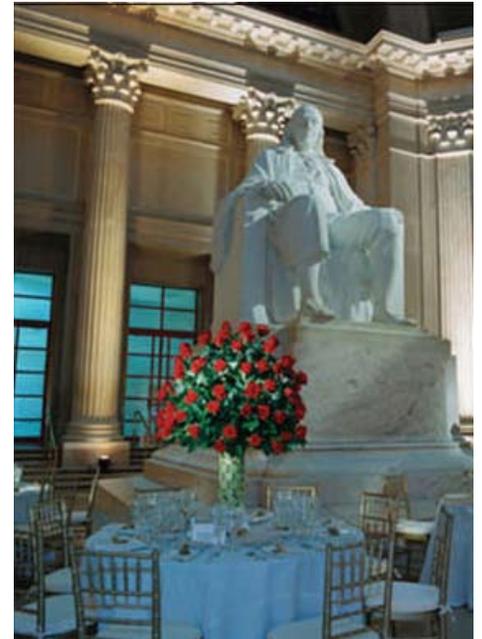
FACILITY RENTAL ADDITIONAL

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
Edamame mousse on rice crisp with wasabi & tobiko
Smoked salmon "BLT"
Seared tuna on flatbread crisp with fried sage
Tiny grilled tuna taco with mango salsa
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
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
Crispy spring roll with crab and mango
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
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
Pan seared scallop with bacon-sherry vinaigrette
Mini crab cake with lemon zabaglione
Latin crab cake on tortilla crisp with avocado cream
Asian pear and shrimp wontons with pear nectar sweet and sauce
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

Enhanced Cocktail Stations Options



LO Philly Cocktail Buffet \$9 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 \$15.50

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

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

Iced Seafood Bar \$22

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 \$14

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 \$15

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

Timbale Station \$9

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

Deluxe Carving Board \$20

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 \$9

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 \$18

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 \$22

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

Assorted Grill-Toasted Indian Breads \$6

Chapati, pappadams and stuffed paratha
Tamarind onion relish
Coconut coriander relish
Sweet tomato relish
Shredded carrot relish
Grated cucumber and mint yogurt

Crudités and Cheese Cockatil Buffet \$7

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

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 Bouquet 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

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

Food Station Menu Options

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



Pastas

Radiatore with 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

Farfalle with 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

Roast Beef

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

Cedar Plank Salmon

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 \$6

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

Fire and Ice Seafood \$16

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

Filet Of Beef \$9

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

Ricotta Stuffed Chicken

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

Slow Roasted Station

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

Risottos

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

Yo! Philadelphia

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

Rack Of Lamb \$13

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

Sushi Station \$12

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

Indian Curry Bar \$12

Lamb curry with tomato and zucchini
Chicken curry with garbanzo beans
Vegetarian curry with pumpkin seeds and golden raisins
Basmati rice
Toasted coconut
Coriander chutney
Fresh mango chutney flavored with lime
Roasted chopped pistachios
Indian breads



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

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

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

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 - \$10

Roast sirloin 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 - \$15

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 - \$25

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.





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



Premium Bar

Smirnoff and Absolut Vodka
New Amsterdam Gin
Bacardi Rum
Dewar's White Label Scotch
Jim Beam Bourbon
Jack Daniels Whiskey
Canadian Club
Amaretto
Triple Sec
Sweet and Dry Vermouths

Yuengling - Amstel Light

WINES

Canyon Road Chardonnay
Canyon Road Merlot

UPGRADED DINNER WINES AVAILABLE

SPARKLING WINE

Deluxe Bar

\$20 per person additional for dinner package upgrade

Ketel One, Grey Goose Vodkas
Tangeray, Bombay Sapphire Gins
Bacardi, Captain Morgan Rums
Johnny Walker Black - Glenlivet Scotch
Jim Beam Black Bourbon
Knob Creek Bourbon
Crown Royal Whiskey
Sweet and Dry Vermouths
Patrón and 1800 Tequila
Disaronno Amaretto
Kahlua, Sour Apple, Bailey's Irish Cream
Courvoisier V.S.O.P., Grand Marnier
Heineken, Yuengling, Miller Lite

WINES

Shooting Stars Chardonnay
Tierra Brisa Malbec

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.

Prefer to Offer Just Beer and Wine?

Subtract \$4 per person

BEER

Heineken
Amstel Light
Yuengling Lager

BAR and DINNER WINES

Canyon Road
Merlot, Cabernet
Chardonnay, Sauvignon Blanc

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.

Price List is good for events booked prior to June 30, 2012.