



SPECIAL EVENT MENUS



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Get the Party Started – Appetizers

Selections priced per piece, 25 piece minimum order
Serve tray passed at a fee per server, per hour

Fiery + Heated

Fromage Croquettes and Sauce Aribiata **V**
Confit Boar Ribs, Kalbi Sauce, Scallions **DF**
Quesadilla, Roasted Vegetables, Tomatillo Salsa Verde **GF, V**
Smoked Artichoke Tartine, Pine Nuts, Beecher's Flagship, **V**
Saucisson En Croute, Pickled Mustard, Horseradish Gel
Chicken Thigh Satay Sambal Peanut Sauce **DF, GF**
Chorizo Arepas, Curtido Slaw, Ancho Cream **GF**
Grass-Fed Burgers, Fry Sauce, Fried Onions
Dungeness Crab Rolls, Spiced Aioli, Apple-Celery Slaw

Raw + Cool

Mini Bags of Sweet and Salty Popcorn **GF, V**
Salmon Rillettes Deviled Eggs, Pickled Shallots, Potato Chips
Marinated Vegetables & Herb Salad on Crostini **DF, V**
Mediterranean Antipasti Kabobs **GF, V**
Pistachio Pear Crisps, Chevre, Aleppo Honey **GF, V**
White Polenta Cakes, Pepper Jam, Buttered Crayfish **GF**
Avocado Toast, Pumpkin Seeds, Pickled Shallots **DF, V**
Cured Salmon, Buckwheat Blini, Ikura, Whipped Crème Fraiche
Mini Muffelata Sandwiches, Giardiniera, Tapenade
Poke, Tobiko, Avocado, Black Sesame Cones

V = VEGETARIAN

GF = GLUTEN FREE

DF = DAIRY FREE

All food and beverage is subject to 24% gratuity and 10.1% sales tax. 75% of the gratuity is given to the staff. The King County Health Department reminds you that eating certain foods can increase your risk of illness.



Enhance It – Reception Displays

Serves up to 18 guests

Fruits Of The Season

Sliced Fruits and Berries
Almond Butter
Cream Chantilly
Coconut Chia Pudding GF, V

Fields of Plenty

Roasted Seasonal Vegetables
Fresh Garden Vegetables
White Balsamic
Lemon Ricotta GF, V

Frolik Cured Board

Artisan Cured Meats & Salamis
Mama Lil's Peppers
Chutney, Grain Mustard, Crackers

PNW Escabeche + Preserved Seafood

Manila Clam and Penn Cove Mussel Escabeche
House Cured Lox
Albacore and Farro Salad
Warm Baguette, Crackers

Grilled Flat Breads

Choice of Three Flat Breads:

Wild Mushroom, Pesto, Ricotta, Truffle Oil V
Tandoori Chicken, Lemon Hummus, Mint Yogurt Sauce
Spicy Fennel Sausage, Mozzarella, Tomato Ragu
Roasted Root Vegetable, Harissa, Pickled Shallots V
Flank Steak, Potato, Brussels and Olive Oil Base
Baby Octopus, Spicy Cioppino Base, Parmesan

Mezze

Grilled Pita, Marinated Olives, Roasted Peppers
Hummus, and Fig Chutney
Olive Tapenade, Sumac Cucumber Yogurt
Zhoug (Spicy Chili and Herb Puree) V

Totcho Cart

Buttermilk Aioli, Ketchup, Nacho Cheese, Bacon
Chorizo, Scallions, Pico De Gallo, Jalapeno
Sour Cream

Ewenique Cheeses

Assorted Artisan Cheeses
Membrillo, Honeycomb, Crackers V

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Smorgasbord – Buffet Style

Minimum of 30 Guests

Mediterranean Feast

Quinoa Tabbouleh, Habanero Aioli, Parsley
Spinach, Feta

Fattoush, Tomato, Cucumber, Red Onion, Olives,
Sweet Peppers, Crispy Pita

Berberes Roasted Chicken, Curried Red Lentils

Lamb Tagine, Pepper and Sweet Onions

Saffron Rice

Harissa Roasted Carrots

Grilled Naan, Garlic Oil

Left Coast Best Coast

Classic Manilla Clam Chowder

Kale Caesar Salad Crispy Chickpeas
Sunflower Seed, Pepitas

Cedar Scented Grilled Salmon, Charred Onion
Cups Blackberry Jus

Braise St Helens Beef Short Ribs Charred Orange
And Carrot Sauce

Roasted Baby Beets, Pomegranate Molasses
Crunchy Pearly Barley

Crispy Brussel Sprouts With Bacon Vinaigrette
Pistachio Brittle

Frolik + Soirée

Marinated Tomato Salad, Shaved Red Onion, Goat Cheese, Basil

Frolik Wedge Salad, Baby Romaine, Blue Cheese, Cherry Tomatoes, Crispy Shallots, Buttermilk Ranch

Mustard Crusted Striploin, Roasted Garlic

Charred Citrus Roasted Chicken, Sweet Potato

Garlic Sautéed Shrimp, Fresh Herbs

Wild Mushroom and Leek Bread Pudding

Roasted Romanesco, Pomegranate Molasses, Crispy Bulgar



Live Action Stations

Requires chef attendant fee per chef; one chef per every 50 guests

Ramen Shop

Shoyu Tonkatsu Broth, Char Sue Pork Belly

63C Eggs, Pickled Radish, Toasted Nori, Wood Ear Mushrooms, Thick Ramen Noodles **DF**

Poke Bowls

Marinated Tuna, Salmon, Soy/Sesame Marinade

White Rice, Brown Rice, Mixed Greens

Edamame, Tobiko, Avocado, Nori, Sesame, Crispy Shallots, Wakame **DF**

Oyster Bar

Chefs Selection of Three PNW Oysters

Served with Traditional Accompaniment and Paired Shots

Bloody Scotchman, Gin, Kefir Lime, Cucumber, Mescal, Pineapple **GF**

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SOMETHING SWEET - DESSERTS

Frolik S'mores Brownies

Assortment Of Warm Cookies

Chef's Daily Selection

Small Sweets

Chef's Selection of Assorted Small Pastries

Little Lemon Meringue Pies

Warm Cast Iron Baked Cherry Crisp

Vanilla Cream

Warm Cinnamon Apple Bread Pudding

Cinnamon Sauce



QUENCH THAT THIRST

BAR SCENE

All Private and Hosted Bars are charged on consumption; as the host, you have several options! Work with your event planner to create the beverage format that works best for your party.

HOPS & GRAPES

Bottled + Draught Microbrews + Local Wines

WELL HELLO!

Hops & Grapes + the addition of Well Spirits

LOCAL LIVIN'

Upgrade to Locally Crafted Premium Spirits in addition to your Hops & Grapes package

ALL ACCESS PASS

Open it up! Let our bartenders curate a unique experience for your guests using any of the products from our shelves. Includes, Microbrews, Wine, Cocktails and our top shelf and Limited Edition Spirits.

Local Bottled or Draft Microbrews

Local Wines

Well Liquor

Locally Crafted Premium Spirits

Top Shelf Spirits

Reserve & Limited Edition Spirits

Millionaires Menu *market price*



GO BACK, NO BOOZE HERE – MOCKTAILS + MORE

CUSTOM MOCKTAIL

SEATTLE'S OWN DRY SODAS

COFFEE SERVICE

FRUIT INFUSED WATER