

W.A
FROST
AND
COMPANY

P R I V A T E D I N I N G

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W.A. FROST AND COMPANY

HORS D'OEUVRES

*Selections can be butler passed or presented on a table.
Prices listed are by the dozen. Minimum order is (3) dozen of any one selection.*

WARM

- Grilled Marinated Prawns + Roasted Squash + White Grapes (Skewer) - \$50*
- Fried Polenta + Cherry Tomato + Fontina - \$46*
- Goat Cheese Croquettes + Spiced Membrillo - \$48*
- Cilantro-Falafel Bites + Tahini Sauce - \$42*
- Mini Swedish Meatballs + Lingonberry Jus + Herbs - \$44*
- Savory Puff Pastry + Pesto + Roasted Tomato - \$44*
- Spinach & Artichoke Crostini + Parmesan + Jalapeño - \$40*
- Petite Quiche Loraine + Lardon + Swiss - \$42*
- Stuffed Mushrooms + Chives + Gouda - \$40*

COLD

- Whipped Ricotta + Scorched Cherry Tomato + Kale + Toasted Baguette - \$36*
- Brie + Apple + Apricot Chutney + Sourdough Crostini - \$38*
- Mini-Stuffed Bell Peppers + Goat Cheese + Allium - \$38*
- Pita Chips + Beetroot Hummus + Olives + Feta - \$40*
- Fried Corn Tortilla + Black Bean Puree + Avocado + Queso Fresco - \$40*
- Spicy Deviled Eggs + Homemade Sriracha + Cilantro - \$40*
- Endive + Wagyu Tartar + Sesame-Lemon Quinoa + Fried Quinoa - \$48*
- Fried Green Plantain + Salmon Tartar + Dijon-Sugarcane - \$40*
- Fingerling Potatoes + Yellow Chile + Caviar + Fennel - \$38*
- Bruschetta + Apple & Mango Chutney + Cacao Nibs - \$38*

RAW BAR

-Price per 100 pieces. Available in addition to Hors d'oeuvres or Platter Display selections-

- Jumbo Shrimp on Ice - Lemons & Cocktail Sauce - \$625*
- Alaskan Crab Claws - Lemons & Remoulade - \$625*
- Chilled Oysters on the Half Shell - Lemons & Mignonette - \$475*
- Chilled Mussels on the Half Shell - Lemons & Gremolata - \$475*

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PLATTER DISPLAYS

*Platters of cold and hot selections, displayed for self-serve.
Each platter serves approximately 25 people*

*Fresh Vegetable Crudités - \$110
Palm Heart Emulsion + Assortment of Pickles*

*Deli Cheese Plate - \$160
Pickles + Preserves + Mustards + Crackers (GF Crackers Upon Request)*

*Fresh Fruit Platter - \$180
Seasonal Fruit + Lingonberry Jam + Wild Mint + Creme Fraiche*

*Ricotta de la Casa - \$200
Sliced Sourdough Baguette + Baby Kale Salad + Scorched Cherry Tomatoes*

*Roasted Brussels Sprouts - \$200
Buckwheat Honey Balsamic + Orange + Yogurt*

*Mediterranean Spread - \$160
Pita Bread + Traditional Hummus + Roasted Beet Hummus + Olives*

*Artisan Cheese Plate - \$250
Pickles + Preserves + Mustards + Crackers (GF Crackers Upon Request)*

*Charcuterie Plate - \$300
Pickles + Preserves + Mustards + Crackers (+ GF Crackers Upon Request)*

*Crab & Spinach Gratin - \$180
Jalapeño + Cilantro + Mozzarella + Lahvosh*

*Black Tiger Shrimp Cocktail - \$240
Lemon + Lime + Rosemary + Ginger Cocktail Sauce*

*Cold Smoked Salmon - \$260
Dill & Preserved Lemon Creme Fraiche + Sous Vide Egg + Fried Capers*

*Chilled Beef Tenderloin - \$390
Coriander + Rosemary + Green Apple Chimichurri*