

FROL!K

SPECIAL EVENT MENU



FROLIK SPECIAL EVENT MENU

One Platter Serves 25 Guests

ANTIPASTI | \$400

Selection of Artisan Cured Meats + Marinated Cheese *GF*
Grilled Vegetables, Olive Oil + Herbs *GF*
Assorted Olives, Pickled Peppers + Kale Pesto *GF, VEGAN*
Toasted Focaccia Bread *V*

CRUDITE | \$300

Fresh Seasonal Vegetables *VEGAN*
Pesto + Hummus *V*

GRILLED FLATBREADS | \$400

Select Three (3)

Wild Mushroom, Pesto, Ricotta, Truffle Oil *V*
Spicy Fennel Sausage, Mozzarella, Tomato Ragu
Tandoori Chicken, Lemon Hummus, Mint Yogurt
Cherry Tomato, Fontina, Sweet Basil, Parmesan *V*
Flank Steak, Caramelized Onions, Crispy Brussels Sprouts

SLICED FRUIT + BERRIES | \$300

Fresh Seasonal Fruit *V*
Honey Yogurt Dipping Sauce

REGIONAL ARTISAN CHEESES | \$360

Assorted Crackers *V*
Fruit Compote *GF, VEGAN*
Honey + Grapes *GF, VEGAN*
Imported Artisan Selection at \$400++

Prices are subject to change and do not include the 25% taxable service charge and 10.25% sales tax. 71.7% of the service charge is given to the staff and 28.3% is held by the hotel to offset administrative costs. All final prices will be on the Banquet Event Orders. Please advise us of any dietary restrictions as our chefs are well versed in vegetarian, gluten-free, vegan and other specialized offerings

FROLIK MENU CONTINUED

TOTCHO BAR | \$27 PER PERSON

Tater Tots, Barbacoa Beef, Scallions, Queso *GF*
Pico De Gallo, Jalapeno
Sour Cream + Buttermilk Aioli *GF*

CEREAL BAR TREATS | \$45 PER DOZEN

Rice Krispies, Cap'n Crunch Berries, Cocoa Puffs

TAQUERIA CHA CHA | \$26 PER PERSON

Braised Beef Birrias + Fajita Chicken *GF*
Sautéed Onions + Peppers *GF, VEGAN*
Flour Tortillas or Corn Tortillas *V*
Pico De Gallo, Sour Cream, Cilantro, Jalapeno, Cotija Cheese + Guacamole *GF, V*

CHILLED SOBA NOODLE | \$28 PER PERSON

Bulgogi Pork, Crispy Garlic Chicken, Lemongrass Tofu
Edamame, Watermelon Radish, Scallions
Marinated Cucumber Salad, Furikake, Pickled Ginger *V*
Ponyaki, Spicy Mayo

SUSHI BAR | \$36 PER PERSON

Five (5) Total Pieces Per Person

Assorted Sushi Rolls *GF*
Sashimi Display *GF*
Wasabi, Fresh Ginger + Soy Sauce *VEGAN*

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FROLIK MENU CONTINUED

POKE BOWLS | \$36 PER PERSON

Rosie's Spicy Tuna, Shoyu Salmon *GF*
Edamame, Wakame, Watermelon Radish, Avocado, Jasmine Rice, Spicy Ginger Mayo

SMORES BROWNIES | \$60 PER DOZEN

Marshmallow, Chocolate, Graham Cracker

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FROLIK BAR PACKAGES

HOUSE SPIRITS, WINE, BEER + SPECIALTY COCKTAILS

\$50 Per Person for Two (2) Hours

\$60 Per Person for Three (3) Hours

\$80 Per Person for Four (4) Hours

HOUSE SPIRITS, WINE + BEER

\$35 Per Person for Two (2) Hours

\$45 Per Person for Three (3) Hours

\$65 Per Person for Four (4) Hours

WINE + BEER

\$25 Per Person for Two (2) Hours

\$35 Per Person for Three (3) Hours

\$55 Per Person for Four (4) Hours

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