Frog Commissary at The Franklin Institute
Dinner Package · Fall/Winter 2016
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 one of the museum exhibit spaces. 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.

<table>
<thead>
<tr>
<th>What Your Frog Commissary Dinner Package Provides:</th>
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<tbody>
<tr>
<td>A complete and personalized menu for a seated dinner with options for a buffet or food stations menu</td>
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<tr>
<td>One hour cocktail reception</td>
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<tr>
<td>Your choice of 6 butlered hors d’oeuvres</td>
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<tr>
<td>Four-hour open bar and wine with dinner</td>
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<td>A full selection of soft drinks and bottled waters</td>
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<td>Mixers and garnishes for a full range of cocktails and mixed drinks</td>
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<td>Experienced bartenders and complete liquor liability insurance coverage</td>
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<td>Followed by dinner</td>
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<tr>
<td>Seated dinner menu includes a pre-selected choice of chicken or salmon</td>
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<td>Tableside vegetarian entrée substitute, upon request, with seated dinner</td>
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<tr>
<td>Beautifully plated dessert</td>
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<td>An experienced, professional Event Manager to supervise all on site details of your event</td>
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<td>Staff-to-guest ratio of 1:13</td>
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<td>Lovely décor accents on your cocktail station or buffet</td>
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<td>All necessary rental equipment, including floor length linens in your choice of color</td>
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<tr>
<td>Seating at 60” round tables of 8 - 10 guests with tables and chairs provided by The Franklin Institute</td>
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<td>Votive candles for the dining room tables</td>
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</table>

Ask your Account Manager about specialty cocktails, additional menu suggestions, special request items, such as specialty linens, chairs, rentals, etc.; Menu package upgrades are indicated with prices

Prices Valid through June 30th 2017.
Sample Menu

BUTLERED HORS D’ŒUVRES
Your choice of six butlered hors d’œuvres from the enclosed list
Artichoke Fritter  Ratatouille Crostini
Lobster Roll  East Coast Crab Cake
Red Miso Steak  Thai Chicken Dumpling

FIRST COURSE
Autumn Citrus Salad
Endive, pear and winter greens, blood orange, hazelnuts
Assorted rustic rolls and butter ramekins

ENTRÉE
Pre-selected choice of two entrees
Pomegranate Glazed Frenched Chicken Breast
Yukon potato cake, roasted baby carrots, rosemary pan sauce
or
Autum Spiced Salmon Fillet
Creamy lentils, sauteed spinach, buerre blanc
Vegetarian Option
(available upon request)
Grilled Vegetable Lasagna
Tomato-pepper caper sauce

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

SEASONAL MENU
Intended to bring our guests the most seasonal ingredients.
Menu items are subject to change based on availability; please consult your Account Manager for additional options and seasonal changes.

CUSTOMIZED MENU
Don’t see a menu item you had in mind? No problem. Our package allows for easy customization.
The menu to the left shows one option that can be created within the basic package pricing structure.
There are many additional options included within the basic package pricing structure. These are listed in the attached pages, as well as a variety of alternatives for menu upgrades. Options offered for an additional charge, note the per person upgrade to the right of each item.
Hors D’oeuvres

Garden

Seasonal
- Butternut Squash Soup - spiced butternut squash, sage oil
- Sweet Carrot Gelee - red beet gastrique, crispy beet
- Vegetable Roll - fried tofu, pickled green papaya, cilantro
- Panini - wild mushrooms, fontina, fine herbs
- Pickled Beet Salad - cucumber cup, aged goat cheese, pistachio
- Quesadilla - spiced pear and cheddar

Signature
- Eden Burger Slider - vegan patty, toasted garlic bun, tomato, sprouts
- Artichoke Fritter - sun dried tomato aioli
- Macaroni Croquette - three cheese blend, spicy tomato jam
- Garden Vegetable Tart - seasonal vegetables, fine herbs, smoked gouda
- Salad Spoon - chickpea, feta, parsley, crispy quinoa
- Mushroom Phyllo - gruyere, walnuts, chives
- Balsamic Fig Bruschetta - gorgonzola, mascarpone, mint

Field and Farm

Seasonal
- Spiced Duck Breast - cherry soy, crispy rice, thai basil
- Turkey Pot Pie - mirepoix, sage, vol au vent
- Steak Tartar - crostini, wasabi, nori
- Citrus Grilled Steak - lotus crisp, chiso, red miso
- Lamb Slider - pita, bulgur, lemon mint yogurt
- Korean Beef - lettuce cup, pickled daikon and carrot

Signature
- Henny’s Stuffed Cabbage - sweet & sour tomato sauce
- Chicken Satay - spicy peanut sauce
- Steak Frites - hangar steak, potato crisp, green garlic aioli
- Thai Chicken Dumpling - steamed, red curry coconut
- Cheesesteak Spring Rolls - spicy ketchup
- Buffalo Chicken - pretzel dusted, molten blue cheese
- Lamb Chops +$3 - rosemary, Dijon, breadcrumbs

Ocean

Seasonal
- Roasted Scallop Spoon - brown butter, shiitake, puffed wild rice
- Pickled Shrimp - fennel, carrot, celery
- Tuna Tartar +$1 - rice noodle crisp, togarashi, orange confit
- Lightly Smoked Trout +$2 - buckwheat blini, radish crème fraîche, caviar
- Jonah Crab +$2 - green apple, frisse, celery root remoulade
- Lobster Ceviche +$3 - orange, crispy ginger, wasabi tobiko

Signature
- Salmon Gravlax - crispy polenta, dill sour cream
- East Coast Crab Cake - old bay mayonnaise
- Iced Jumbo Shrimp - lemon cocktail sauce
- Malaysian Shrimp - nam pla, coriander, lime
- Sea Scallop Brochette - bacon, horseradish, dill mayonnaise
- Seared Tuna +$1 - rare, green olive tapenade, zatar flatbread
Out & Around +$4
Our Chef’s selection of 3 signature nibbles such as savory nuts, cured olives, lotus root

Commissary Cheese Board +$4
House cheddar, guoda, asiago cheese, hazelnut baked brie

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

Artisan Cheese Board +$8
Chef Selection
Selection of 3 regionally sourced artisan cheese

Artisan Charcuterie Board +$8
Chef Selection
Selection of 3 regionally sourced artisan charcuterie and pate

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, scallions
Thai chicken satay noodles, peanuts, coriander
Chinese vegetable noodles, eggplant, pepper & onion

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

Crudités and Cheese Cocktail Buffet +$9.75
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

Chinatown 9th and Arch +$12
Seafood dumplings, pork char siu, duck steamed buns

Maryland Shore +$15
Traditional Maryland Crab Cakes
Sweet pea napa slaw, old bay mayonnaise

Spice Road-Middle Eastern Street +$15
Lamb kofta, chicken shawarma, tabbouleh, grilled halloumi, baklava

Seafood Cocktails +$16
Lobster ceviche, malaysian grilled shrimp, tuna tartar

French Riveria-Cote d’Azur +$16
Saffron aioli, tapenade, pistou, tuna niciose, goat cheese tart

Iced Seafood Bar +$22
Marinated mussels, clams, oysters, shrimp
Traditional cocktail sauce, remoulade, horseradish sauce, lemon wedges, oyster crackers

Sushi Station +$22
A selection of vegetable, fish and shellfish rolls and sashimi offered with chopsticks, wasabi, soy sauce, pickled ginger
First Courses

**Frog Salad**
Mixed greens, artichoke hearts, cherry tomatoes, broccoli, black olives, zucchini
Carrot curls, frizzled onions, herb croutons
Dijon dressing

**Autumn Citrus Salad**
Endive, pear and winter greens, blood orange, hazelnuts

**Roasted Root Vegetables**
White-balsamic vinaigrette, quinoa, baby spinach

**Apple and Pomegranate Salad**
Honey lemon vinaigrette, blue cheese, candy walnuts

**Celery Root and Pear Soup +$2**
*Walnut oil, gorgonzola cream*

**Butternut Squash Soup +$2**
Sage, brown butter, croutons

**Red Wine Risotto +$5**
Sausage, gorgonzola, brussel sprouts, parsley

**Jumbo Lump Blue Crab Cake +$8**
Harvest slaw, warm coriander vinaigrette, lotus crisps

**Grilled Sea Scallops +$12**
Bouillabaisse nage, roasted fennel, peppers

**Salmon Gravlax +$12**
Truffle vinaigrette, capers, shallots, fine herbs
Entrees

**Field & Farm**

**Pomegranate Glazed Frenched Chicken Breast**  
*Roasted shallot-Yukon cake, honey roasted baby carrots, rosemary pan sauce*

**Quinoa, Cherry, Apricot stuffed Chicken Breast** - *Sweet yams au gratin, winter greens, cherry-soy jus*

**Pistachio and Herb Natural Chicken Breast**  
*Wild rice and quinoa, roasted root vegetables, coriander-orange infused pan sauce jus*

**Red Wine Braised Short Rib of Beef +$5** - *Truffle potato puree, glazed tri-color carrots*

**Slow Cooked Short Rib +$5** - *Pumpkin risotto cake, smokey mushrooms, chili gremalata*

**Churrascaria Flank Steak +$12** - *Feijoda, sautéed vegetables, plaintain crisps*

**Herb Roasted Beef Tenderloin +$16** - *Potato-leek gratin, glazed carrots and beets, thyme infused pan sauce*

**Horseradish Crusted Tenderloin +$16** - *Garlic mashed potatoes, sautéed haricot vert, merlot sauce*

**Fall Spiced Duck Breast +$25** - *Glazed apples, red cabbage, apple cider reduction*

**Tuscan Braised Lamb Shank +$25** - *White beans, tomato, polenta, rosemary*

**Maple Roasted Pork Chop +$30** - *Cranberry-cornbread stuffing, butternut squash hash, maple gastrique*

**Ocean**

**Salmon topped with Currant-Pinenut Crumbs** - *Spaghetti squash, caramelized cauliflower, brown butter*

**Autumn Spiced Salmon** - *Creamy lentils, sautéed spinach, buerre rouge*

**Roasted Bacon Wrapped Monkfish +$10** - *Warm sherry vinaigrette, vegetable ribbons, bacon-potato cake*

**Slow Cooked Halibut with shallots and Herbs +$12** - *Celery root-potato puree, herbed brussel sprout*

**Jumbo Lump Blue Crab Cake +$16** - *Harvest slaw, warm coriander vinaigrette, lotus crisps*

**Dual Plates**

**Red Wine Braised Short Rib and Herb Grilled Salmon +$20**  
*Roasted fingerling potatoes, sautéed greens, red wine and roasted tomato sauces*

**Herb Roasted Fillet and Chili Dusted Lobster Tail +$40**  
*Garlic mashed potato, sautéed greens, red wine and lemon brown butter sauces*

**Vegetarian**

**Roasted Squash Bowl** - *Winter vegetables, grains, horseradish vinaigrette*

**Spinach and Mushrooms Lasagna** - *Truffle bechemal and mushroom jus*

**Kabocha Curry** - *Kaffir lime, coconut milk, jasmine rice*

**Panko Tofu “Scallops”** - *Bok choy ponzu*
Buffet

I
Quinoa, Cherry, Apricot stuffed Chicken Breast
Salmon with Currant-Pinenut Crumbs
Roasted cauliflower, brown butter
Spaghetti squash with sundried tomatoes
Sweet yams au gratin
Apple pomegranate salad

II
Red Wine Braised Short Rib
Autumn Spiced Salmon
Celery root-potato puree
Creamy lentils
Sautéed swiss chard, kale and spinach
Autumn citrus salad

III +$10
Maple Roasted Heritage Pork Loin
Slow Cooked Halibut
Cranberry-cornbread stuffing
Herbed brussel sprouts
Pumpkin risotto
Baby greens and vegetables, balsamic vinaigrette

IV +$20
Roast Fillet or Sirloin with Fresh Herbs and Red Wine Sauce
Jumbo Lump Crab Cakes with Old Bay Mayo
Sautéed swiss chard, kale and spinach
Truffle potato puree
Glazed tri color carrots
Roasted corn and potato salad

V +$25
Tuscan Braised Veal Osso Bucco
Spiced and Seared Tuna Loin with Pistou and Saffron Aioli
Creamy parmesan polenta
White beans and tomato ragu
Sautéed swiss chard, kale and spinach
Romaine salad, creamy ricotta, herb croutons
Food Stations

**Northern Italian Pastas**
Baked rigatoni Bolognese  
Gnocchi with mushroom ragu  
Italian rolls, breadsticks & butter

**Southern Italian Pasta**
Penne puttanesca  
Orecchiette sausage, broccoli rabe  
Salad of Italian greens  
Italian breads and herbed focaccia, sweet butter

**Risotto**
Wild mushroom risotto  
Red wine sausage risotto  
Field greens with balsamic vinaigrette  
Crusty bread & sweet butter

**Salmon topped with Current-Pinenut Crumbs**
Spaghetti squash  
Caramelized cauliflower  
Brown butter

**Quinoa, Cherry, Apricot Stuffed Chicken Breast**
Sweet yams au gratin  
Winter greens  
Cherry-soy jus

**Rosemary Roast Beef**
Rosemary au jus  
Potato-leek gratin  
glazed carrots and beets

**Slow Roasted Short Ribs**
Garlic mashed potatoes  
Sautéed haricot vert

**Yo! Philadelphia**
Miniature Philadelphia cheesesteaks  
sautéed onions, mustard and ketchup  
Miniature Italian hoagies  
Pepperoni calzone  
Caesar salad, creamy parmesan dressing  
Soft pretzels, yellow mustard

**9th Street Tacqueria**
Chicken, pork and fish tacos  
Housemade salsa, guacamole, fresh corn tortilla

**Maryland Crab Cakes +$7**
Harvest slaw, spicy cilantro aioli, roasted potato salad

**Filet Of Beef +$10**
Glazed tri colored carrots, truffle potato puree

**Maple Roasted Pork Loin +$10**
Cranberry-cornbread stuffing  
Butternut squash hash, rosemary jus

**Sushi Station +$12**
A selection of vegetable, fish and shellfish rolls & sashimi, chopsticks, wasabi, soy sauce and pickled ginger

**North Atlantic Seafood Bake +14**
Striped bass, clams, mussels, lobster, corn and potatoes

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

Molten Chocolate Cup Cake
Raspberry sauce, fresh berries, whipped cream
Mint garnish

Raspberry Mango Cocktail
Mango curd, lemon mousse, fresh mangoes, raspberries, key lime whipped cream
Served in a martini glass

Individual Seasonal Fruit Tart
Fresh whipped cream

Warm Apple Tart Tatin
Puff pastry, toasted hazelnuts
Fresh whipped cream, caramel drizzle

Warm Chocolate Bread Pudding
Grand Marnier sauce

Plated Chocolate Trio +$3
White chocolate mousse sandwich, raspberries
Milk chocolate hazelnut torte
Bittersweet chocolate square, candied orange peel

Dessert Cocktails +$8
A buffet of elegant, yet easy-to-enjoy desserts presented in cocktail glasses

Mint crème brûlée
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, 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

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

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
**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 or 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

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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 intoxicated. We expect you to support any determination made by our staff to refuse the service of alcohol to underage or intoxicated guests.

Frog Commissary reserves the right to substitute brands of equal or greater value.

Ask your account manager about custom beer & wine upgrades.