Frog Commissary at The Franklin Institute
Wedding Package · Fall/Winter 2016

Innovation and Excellence Since 1973
Cocktail Reception And Dinner
Your wedding package includes a one hour reception with hors d’oeuvres and cocktails. Following the cocktail reception, your guests will be invited to Franklin Hall for dinner and dancing. 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.

Wedding Ceremony
As a bride or bridegroom you could not ask for a more memorable location for your ceremony than this scenic and historic Philadelphia landmark. Say “I do,” under the midnight stars in the Planetarium. The 5th floor roof top deck offers an expansive view of the Philadelphia skyline as a backdrop for your ceremony. Ask your representative at The Franklin Institute about the use of these unique and beautiful spaces for your wedding ceremony. Facility rental and set up fees may apply.

Pre-Ceremony
The Franklin Institute offers use of the 5th floor conference center as dressing room for your bridal party to freshen up and relax prior to the ceremony. Frog Commissary provides a bottle of sparkling wine and our signature nibbles on the house. Additional pre-ceremony refreshments are available.

Bridal Coordinator
A bridal coordinator from The Franklin Institute staff will be provided to assist you with your rehearsal and wedding day. Your coordinator will be available to greet the bridal party and attend to the details and scheduling of the ceremony. The facility may be used for rehearsal space during the evening, Monday-Friday, depending on availability. Please let your Sales Manager at The Franklin Institute know as soon as possible if you are interested in securing a rehearsal date.

I could not more highly recommend you or Frog Commissary, it is an honor to work with you and your company.”
KAMERON MCCONNELL
PERFECT WEDDINGS

Your Wedding at The Franklin Institute

Frog Commissary
222 N. 20th Street
Philadelphia, PA 19103
215-448-1100
www.frogcommissary.com
What Your Frog Commissary Wedding Package Provides:

<table>
<thead>
<tr>
<th>Service</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>A complete and personalized menu</td>
<td>for a seated dinner with options for a buffet or food stations menu</td>
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<tr>
<td>One hour cocktail reception, dinner and dancing</td>
<td>in Franklin Hall</td>
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<tr>
<td>Your choice of 6 butlered hors d’oeuvres</td>
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<tr>
<td>Cocktail buffet with a selection of international and local cheeses</td>
<td>crisp vegetables, signature spreads and dips</td>
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<tr>
<td>Our “out and around” with our selection of signature nibbles</td>
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<tr>
<td>Five-hour open bar, dinner wine and champagne toast</td>
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<td>A full selection of soft drinks and bottled waters</td>
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<tr>
<td>Mixers and garnishes for a full range of cocktails and mixed drinks</td>
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<tr>
<td>Seated dinner menu includes a pre-selected choice of two entrées</td>
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<td>Vegetarian entrée substitute, upon request, with seated dinner</td>
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<tr>
<td>An experienced, professional Event Manager to supervise all details</td>
<td>from start to finish</td>
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<td>High staff-to-guest ratio of 1:10</td>
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<tr>
<td>A wedding cake fresh from our bakery in a variety of designs</td>
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<td>Lovely décor accents on your cocktail station or buffet</td>
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<tr>
<td>All necessary rental equipment, including floor length linens in your</td>
<td>choice of color</td>
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<tr>
<td>Seating at 60” round tables of 8 - 10 guests with tables and chairs</td>
<td>provided by The Franklin Institute</td>
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<tr>
<td>Cake table with floor length linen</td>
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<td>Votive candles for the dining room and cocktail tables</td>
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<tr>
<td>Bride and Groom take-home box of goodies for a midnight snack</td>
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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.
BUTLERED HORS D’OEUVRES
Your choice of six butlered hors d’oeuvres from the enclosed list
Artichoke Fritter  Ratatouille Crostini
Lobster Roll       East Coast Crab Cake
Red Miso Steak     Thai Chicken Dumpling

“OUT and AROUND”
Our Chef’s selection of signature nibbles such as savory nuts, cured olives, tasty popcorn and pickled vegetables

CRUDITÉS AND CHEESE COCKTAIL BUFFET
Warm hazelnut crusted baked brie, Cheese boards with a selection of hard and soft cheeses garnished with seasonal fruit, Savory bourbon pecans and roasted vanilla walnuts, Crisp, colorful crudité vegetables with signature spreads and dips, Assorted crackers and artisanal breads

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
Frog Wedding Cake
Served with Fresh berries
## 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 - hanger 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
Enhanced Cocktail Stations

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 Cocktails 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 Riviera-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*
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
## 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
Frog Wedding Cake

Our wedding package includes a Frog Commissary wedding cake fresh from our own bakery. Your cake can be decorated in any of the traditional design patterns, such as basket weave, floral, Swiss dot, ribbons & swags. Please note that some designs may result in an extra finishing charge.

The wedding cake is served with fruit sauce and fresh berries.

Frog Commissary provides the table with linen as well as a cake knife and server to help make the traditional first cut.

Cake Flavors
Vanilla genoise
Chocolate genoise
Hazelnut genoise
Classic butter pound cake
Chocolate chip cake
Chocolate sour cream cake
Lemon pound cake
Red velvet

Fillings
Raspberry buttercream
White chocolate buttercream
Fresh strawberries and cream
Dark chocolate ganache
Lemon or mango curd
Grand Marnier buttercream
Vanilla or chocolate buttercream
Mocha buttercream

Frosting
Vanilla buttercream
Lemon buttercream
Chocolate ganache
White chocolate buttercream
Additional Desserts

You may wish to offer your guests a served dessert or a dessert buffet in addition to the wedding cake. Some of our favorite dessert options are listed below. We would be happy to make additional suggestions for a served dessert or a dessert buffet to complement your dinner menu.

**Traditional Dessert Buffet +$10**
*A delicious assortment of our 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 brûlée
- Fresh berries with zabaglione and rolled lace cookie
- Espresso mousse layered with chocolate mouse, 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

**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

**Bananas Foster Table +$6**
- Bananas flamed with brandy, cinnamon-brown sugar syrup and orange zest, served over vanilla ice cream
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.

Add Cordials
To A Coffee Bar
Or As After Dinner Drinks

$3 per person

CHOOSE 4
Grand Marnier
Disaronno Amaretto
Bailey’s Irish Cream
Sambucca
Kahlua
Frangelico
Lemoncello
Courvoisier V.S.O.P.

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.