



frol!k  
kitchen+cocktails

**Private Event Menus**



## Table of Contents

|                          |              |
|--------------------------|--------------|
| <b>Appetizers</b>        | <b>pg 3</b>  |
| <b>Display Stations</b>  | <b>pg 4</b>  |
| <b>Buffets</b>           | <b>pg 5</b>  |
| <b>Lunch Buffets</b>     | <b>pg 6</b>  |
| <b>Plated Dinner</b>     | <b>pg 7</b>  |
| <b>Dessert</b>           | <b>pg 8</b>  |
| <b>Beverage Packages</b> | <b>pg 9</b>  |
| <b>Mocktails + More</b>  | <b>pg 10</b> |

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com). Please advise us of any dietary restrictions we are happy to accommodate. All food and beverage is subject to 23% 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.*



## Get the Party Started – Appetizers

Any 4 - \$35 per guest   Any 6 - \$50 per guest   Any 8 - \$65 per guest

Order by the dozen at \$48 per person (minimum 2 dozen per item)  
Serve tray passed at \$100 ++ per server, per hour

### Fiery + Heated

Fried Goat Cheese balls & Salsa Verde  
Red Hot chicken Sliders, Blue Cheese Cream  
Greek Chicken Skewers, Cilantro-Mint Sauce  
Mini Burgers, Grass-Fed Beef, House Special Sauce  
Smoked Brisket Sliders, House BBQ, Cabbage Slaw  
Beecher's Cheddar-Spinach-Artichoke Toasts  
Tiny Seattle Dogs, Uli's Brats, Essential Bakery Roll  
Minty Lamb Meatballs, Cucumber Ranch Dip  
Tiny BLTs, Smoky Braised Pork Belly  
Mini Grilled Cheese Sandwiches, Tomato Soup Dip

### Raw + Cool

Mini Bags of Brown Butter & Cinnamon Sugar Popcorn  
Watermelon Bites, Feta Cheese, Onion, Mint  
Beecher's Cheddar, Local Apple, Honey  
House Cured Salmon, Truffle Cream Cheese on Toast  
Seared Tuna Skewers, Fresh Herbs, Roast Garlic Mayo  
Octopus & Tomato Salad on Toasts  
Nearly Classic Deviled Eggs  
Spicy Tuna Tartare on Cucumber  
Marinated Vegetables & Herb Salad on Toasts

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com). Please advise us of any dietary restrictions we are happy to accommodate. All food and beverage is subject to 23% 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 – Display Stations

Serves up to 18 guests

### Charcuterie \$95

Artisan Cured Meats & Salamis  
Pickled Peppers  
Chutney + Grain Mustard + Crackers

### Fruits of the Season \$65

Assorted Sliced Fruits and Berries

### Snackin' Good Time \$75

Brown Butter & Cinnamon Sugar Popcorn  
Crunchy Ranch Rodeo Nuts  
Nearly Classic Deviled Eggs  
Pickled Vegetables

### Local + Artisanal Cheese \$95

Assorted Artisan Cheeses  
Fruit Preserves + Crackers

### Vegetable Bonanza \$75

Grilled Vegetables  
Sliced Fresh Vegetables  
House Made Ranch

### Green Chick Pea Hummus \$65

Grilled Pita + Marinated Olives

### Golden Corral \$85

Crispy Shoestring Fries and Seasoned Waffle Fries  
House Ranch, 1000 Island, Ketchup  
Tater Tot-Tine – Mushroom Gravy, Beecher's  
Cheese curds

### Seaside Shindig \$115

Chilled Smoked Salmon  
Octopus and Tomato Salad  
Capers + Pickled Shallots + Cream Cheese

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com). Please advise us of any dietary restrictions we are happy to accommodate. All food and beverage is subject to 23% 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.*



## Smorgasbord – Buffet Style

Minimum of 30 guests

### Supper Club - \$70 per guest

Lemon Roasted Chicken  
Grass-Fed Beef Meatballs, Red Sauce  
Cheesy Polenta  
Sweet Green Peas, Mint, Butter  
Roast Carrots  
House Green Salad, Beets  
Bread & Butter

### Northwest BBQ - \$85 per guest

Grilled Wild Salmon  
Long Cooked Brisket  
Hot link Sausages  
Smashed Yukon Gold Potatoes  
Crispy Fries  
Braised Collard Greens  
Bread & Butter

### Surf + Turf - \$95 per guest

Garlic Shrimp Scampi  
Grilled Flank Steak, Smoky Onions  
Warm Bacon-Potato Salad  
Grilled Bread Salad, Herbs,  
Tomatoes, Goat Cheese  
Classic Caesar Salad  
Roasted Broccoli, Lemon, & Anchovy  
Bread & Butter

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com). Please advise us of any dietary restrictions we are happy to accommodate. All food and beverage is subject to 23% 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.*



## Lunch Time Buffet Favorites

Available between 11AM – 3PM  
Minimum of 20 guests

### Salad Bar - \$24 per guest

Mixed Greens  
Seasonal Vegetables  
Seasonal Fruits  
Hard Cooked Eggs  
Bacon & Ham  
Cheeses  
House Made Dressings  
Seared Wild Salmon  
Grilled Chicken Breast  
Artisan Baguette

### Tacos! - \$26 per guest

Soft Corn & Flour Tortillas  
Braised Spicy Chicken  
Carne Asada  
Fajita Veggies  
House Made Salsas  
Fresh Lettuce & Tomatoes  
Corn Chips

### Build-Your-Own-Sandos - \$28 per guest

Spice Rubbed Roast Beef  
Roasted Turkey Breast  
Portobello Mushrooms  
Essential Bakery Breads  
House Made Condiments  
Sliced Tomatoes  
Cheeses  
Bacon  
Mom's Potato Salad  
Marinated Kale Salad  
Potato Chips

### Hospitaliano - \$32 per guest

Chicken Cacciatore  
Grass-Fed Beef Meatballs, Red Sauce  
Pasta, Garlic, Olive Oil  
Roasted Broccoli,  
Lemon, Anchovy  
Classic Caesar Salad  
Garlic Bread

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com). Please advise us of any dietary restrictions we are happy to accommodate. All food and beverage is subject to 23% 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.*

## Wine & Dine Together – Plated Dinner

### Simple and Seasonal - \$65 per guest

Organic Mixed Green Salad  
artisan cheese, toasted nuts

~

Seared Wild Pacific Salmon  
grilled bread salad  
with seasonal veggies, arugula,  
goat cheese + tomatoes

Roast Lemon Chicken  
roasted garlic mashed potatoes, braised local  
greens, caper-herb sauce

Seasonal Vegetarian Entrée

~

Chocolate-Hazelnut Bread Pudding Bites  
caramel dipping sauce

### Party Central - \$85 per guest

Marinated Washington Beets  
frisée, blue cheese cream, pistachios

Organic Mixed Green Salad  
artisan cheese, toasted nuts

~

Grilled New York Steak  
roasted garlic mashed potatoes,  
braised local greens, caper-herb sauce

Seared Sea Scallops  
seasonal accompaniments

Seasonal Vegetarian Entrée

~

Seasonal Fruit Shortcake  
sweet cream, elderflower liquor

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com). Please advise us of any dietary restrictions we are happy to accommodate. All food and beverage is subject to 23% 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.*



## **Candy Crush – Desserts**

### **Triple Chocolate Brownie**

With Caramelized Banana

\$45 per dozen

## **Assortment of Warm Cookies**

Chef's Daily Selection

\$40 per dozen

## **Candy Bar**

Selection of Fun Candies to Mix & Match

\$40 per twelve guests

## **Little Lemon Meringue Pies**

\$55 per dozen

## **Coffee Service**

Starbuck's Finest

\$55 per gallon

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com). Please advise us of any dietary restrictions we are happy to accommodate. All food and beverage is subject to 23% 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.*





## Quench That Thirst – Beverage Packages

### Welcome Packages

Impress your guests with fun, flat-rate beverage options awaiting their arrival! Speak with your event planner with details.

**Custom Cocktail \$11+**

**Buckets of Assorted Beer \$7+**

**Glass of Wine \$12+**

### 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.

(Exclusive Private bar \$200, required for events exceeding 50 people)

### 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 \$7

Local Wines \$12

Well Liquor \$9

Locally Crafted Premium Spirits \$12

Top Shelf Spirits \$18

Reserve & Limited Edition Spirits \$32

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com). Please advise us of any dietary restrictions we are happy to accommodate. All food and beverage is subject to 23% 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.*



## **Go Back, No Booze Here – Mocktails + More**

**Custom Mocktail \$6 each**

**Seattle's Own Dry Sodas \$4.50 each**

**Bundaberg Ginger Beer \$4.50 each**

### **Coffee Service**

Starbuck's Finest \$55 per gallon

### **Fruit Infused Water**

Stationed Water Tower \$15 per gallon

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com). Please advise us of any dietary restrictions we are happy to accommodate. All food and beverage is subject to 23% 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.*



## Most Important Meal of the Day – Breakfast Buffet

**\$35 per guest**

### Left Coast Cured Meats

local WA. & OR. cured meats , salami + olives

### Artisan Toast & Bagel

### Minty Fruit Salad

fresh seasonal melons, berries, bananas

### Organic Steel Cut Oats Porridge

dried fruit compote, turbando sugar, toasted almonds, milk

### Scrambled Eggs With Herbs

### House Made PNW King Salmon Gravlax Benedict

creamy swiss chard, poached eggs, classic hollandaise sauce

### Herbed Fingerling Potatoes

### Bacon, Sausage & Ham

### Coffee, Tea, Decaf, Orange Juice

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com). Please advise us of any dietary restrictions we are happy to accommodate. All food and beverage is subject to 23% 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.*