



FROL!K
kitchen+cocktails

Private Event Menus



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For Special Events please contact the Special Events Team directly at 206-971-8010 email at 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 9.6% 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

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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

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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

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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

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Wine & Dine Together – Plated Dinner

Simple and Seasonal - \$65 per guest

Organic Mixed Green Salad
artisan cheese, toasted nuts

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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

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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

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

Seared Sea Scallops
seasonal accompaniments

Seasonal Vegetarian Entrée

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Seasonal Fruit Shortcake
sweet cream, elderflower liquor

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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

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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 \$6+

Glass of Wine \$10.00+

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 \$6

Local Wines \$10

Well Liquor \$7.50

Locally Crafted Premium Spirits \$10

Top Shelf Spirits \$18

Reserve & Limited Edition Spirits \$32

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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

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