

EVENING EVENTS

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WLA
FROST
AND
COMPANY



Gluten Free - GF

IF YOU ARE OFFERING A SOUP OR SALAD COURSE, WE ASK THAT YOU CHOOSE ONE FOR THE ENTIRE GROUP.

WITH THE ENTREE/DESSERT COURSE YOU MAY SELECT UP TO THREE AND WE WILL PRINT A MENU FOR YOUR GUESTS TO SELECT FROM THE EVENING OF THE EVENT.

THANK YOU

SOUP AND SALAD

Soup of the Day
cup 6.00 bowl 8.00

Baby Lettuces and Herbs
mixed herbs, sunflower seeds,
champagne vinaigrette **GF**
7.00

Endive Salad
parmigiano reggiano, mint,
anchovy-caper citronette **GF**
8.00

Vegetable Salad
asparagus, frisee, new potatoes **GF**
9.00

DESSERT

***Contains Nuts**

Chocolate Molten Cake 7.50
crème anglaise, vanilla ice cream

*** Pear Tart** - 7.50
vanilla bean infused pears, almond filling,
spiced red wine glaze, ginger ice cream

*** Carrot Cake** 8.25
made with house made applesauce and buttermilk,
garnished with candied walnuts, tangerine snow,
cream cheese frosting, and orange zest

Espresso Panna Cotta 8.00
dried apricots, espresso bean bark, chocolate syrup,
tuille cookie, apricot gel

Classic Crème Brûlée - GF 6.50
baked custard with Madagascar vanilla beans,
topped with caramelized sugar

ENTREES

Roasted Cauliflower
curried orzo salad, dill cream, garbanzo beans
18.00

Torchio Pasta
peas, wild mushrooms, pearl onions,
lemon butter, pecorino
21.00

Pan Roasted Half Chicken
broccoli rabe, cipollini onions, garlic,
chili flake, lemon jus **GF**
25.00

North Atlantic Cod
snap peas, ramps, wild mushrooms,
black truffle jus **GF**
28.00

Pacific Halibut
peruvian potatoes, fava bean puree, braised leeks,
celery leaf, parsley **GF**
32.00

Pork Tenderloin
balsamic, onions, celery
parmesan broth **GF**
28.00

Rack of Lamb
artichokes, fingerling potatoes, Castelvetrano olives,
mint, rosemary jus **GF**
42.00

Grilled 12oz. Sirloin
chive potato puree, cabernet demi-glace,
watercress, radish **GF**
30.00

Grilled 14oz. New York Strip
chive potato puree, cabernet demi-glace,
watercress, radish **GF**
45.00

IF YOU WOULD LIKE TO ADD AN ADDITIONAL COURSE, SUCH AS CHEESE OR A STARTER PLEASE VIEW OUR FULL DINING ROOM MENU.

THANK YOU

Reception Style Hors D' Oeuvres

Gluten Free - GF Can be Made Gluten Free - GFP

CANAPES

Priced Per Dozen. Minimum order two dozen each. Additional orders cannot be made the evening of the event

Artichoke Crostini

on baguette
23.00

Chilled Lobster Salad Canape

truffle and tarragon aioli, potato blini, caviar
44.00

Chilled Pacific Oysters On The Half Shell - GFP

shallot mignonette
40.00

Seared Rare Ahi Tuna - GFP

ginger relish, avocado mousse, chives
36.00

Mozzerella Caprese

with basil pesto and oven dried tomato on a baguette
26.00

Chilled Poached Shrimp - GFP

citrus salsa, cilantro and guacomole on cucumber
38.00

Chicken Salad - GF

grapes, almonds, endive
30.00

Fingerling Potato - GFP

topped with creme fraiche and caviar
32.00

Cold House Smoked Salmon

dill cream & black tobiko on brioche
32.00

Beef Tartar

horseradish sour cream, radishes and dill
40.00

PLATTERS

Prices per platter based on approximately 20 servings - Additional platters cannot be made the evening of.

COLD

Seafood Platter - GF

salmon ceviche, fresh oysters, shrimp cocktail,
Prince Edward Island mussels, lemon garlic gremolata
130.00

Seasonal Salad - GFP

spinach, strawberries, goat cheese, white pepper granola,
white balsamic vinaigrette
80.00

Mixed Lettuces - GF

mixed herbs, sunflower seeds,
champagne vinaigrette
70.00

Seasonal Fruit Platter - GF

chilled seasonal fruit
100.00

Cold Smoked Norwegian Salmon - GF

red onion, capers, lemon, dill and frisee
125.00

Artisan Cheese Platter - GFP

garnished with fruits, nuts and preserves
160.00

Traditional French Charcuterie - GFP

classic sausages, pates and cured meats
180.00

Dessert

Assorted housemade mini cakes and sweets
95.00

WARM

Marinated Shrimp Skewers - GFP

orange, soy, sesame sauce
90.00

Marinated Beef Skewers - GF

lemon tahini sauce
150.00

Baked Artichoke and Spinach Gratin - GFP

served with lavasch 100.00 add crab 130.00

Whole Baked Brie En Croute

brown sugar, walnuts and apples
95.00

Marinated Mediterranean Olives - GFP

served with housemade focaccia
80.00

Korean Barbecue Chicken Wings

dill cream sauce
80.00

Whole Roasted Loin of Pork - GF (Warm or Cold)

lingonberry jam
200.00

Roasted Strip Loin - GF (Warm or Cold)

bloody mary cremé fraîche
300.00