

W.A. FROST & CO.

PRIVATE EVENT - LUNCH MENU

MONDAY - FRIDAY

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
DAY OF YOUR EVENT.*

SOUP AND SALAD

SOUP OF THE DAY

cup 7 bowl 9

BABY LETTUCES AND HERBS SALAD

mixed herbs, sunflower seeds, cherry tomatoes,
English cucumbers, champagne vinaigrette GF
8 / 13

CURRIED CHICKEN SALAD

celery, grapes, green onion, walnuts,
curry aioli GF
14 / 19

STEAK SALAD

radicchio, romaine, fingerling potatoes, blue cheese,
red wine vinaigrette GF
18 / 23

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

ENTRÉES

ARTICHOKE GRILLED CHEESE SANDWICH

artichoke, cheddar, parmesan, tomato,
arugula, Vienna white bread, fruit side
16

CURRIED CHICKEN SALAD SANDWICH

celery, grapes, green onion, walnuts, curry aioli, fruit side
17

GARAM MASALA ROASTED CAULIFLOWER

squash puree, marcona almonds and grapes,
pomegranate, walnut vinaigrette GF/V
19

RIGATONCINI ARRABBIATA

tomato, garlic, chili flake, basil,
fresh mozzarella, parmesan
18

PORK BELLY CASSOULET

cannellini beans, pork belly,
carrots, baby kale
17

PAN ROASTED CHICKEN

rapini, cippolini onions, garlic,
chili flakes, lemon jus GF
20

BOUILLABAISSE

Provencal style fish stew, mussels, shrimp, garlic,
saffron, toasted baguette, rouille
19

GRILLED BISTRO STEAK

crushed fingerling potatoes, roasted garlic, lemon,
parsley, arugula salad, cabernet demi-glace GF
24

DESSERT

** Contains Nuts*

* ROASTED STRAWBERRY YOGURT SEMI-FREDDO - GF 8

cinnamon blueberry sauce, candied pecans

CARDAMOM MASA SHORTCAKE - GF 8

nectarine compote, tamarind gel, lime whip cream,
dehydrated mint

* CHOCOLATE TRUFFLE - GFP 9

banana custard, sesame tuile, Cruzan black strap rum
caramel sauce

CLASSIC CRÈME BRÛLÉE - GF 8

Madagascar vanilla beans, caramelized sugar