

FrostBites Catering, L.L.C.

1401 E. Bryan Ave. Sapulpa, Ok. 74066

918-224-8148 fax: 918-224-5255

Email: chefdebyfrost@hotmail.com cellular: 918-629-0499

Email: chefalexshibley@gmail.com cellular: 918-402-5402

Soirée At your location

Guests are greeted with:

*Turbino Sugar-rimmed Mugs of Hot Cinnamon Cider
With Clove-studded Orange Slice*

Hors d'Oeuvres Buffet Menu:

*Pecan-coated Cranberry Cheese Ball with Pretzels
Cracked Black Pepper & Creole Mustard coated Beef Tenderloin with Dollar Rolls
Petite Twice-baked Potatoes
Smoked Turkey Canapés
Baked Artichoke Dip
Layered Crab Dip
Selection of Fine Imported Cheese, Bread, & wafers
Crudites & Dip*

Dessert:

Spritz Cookies, Fresh Fruit with Rich Dark Milk Chocolate Fondue

Cost: Based on 100+ guests at \$24.95 per guest (tax & gratuity not included)

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Reception with Hors d'oeuvres Buffet

At your location

Menu:

3 Passed Hors d'oeuvres:

Roulade of Smoked Salmon with Caper on Water wafer

Roquefort Grapes Coated in Pistachio Nuts

Lobster Bisque in Demitasse Cups

Buffet Menu:

Cajun Boiled Shrimp on Ice with Cocktail Sauce

Crudités with Roasted Red Bell Hummus

2 Topiaries of Fresh Fruit

Tuscan Torta wit Pita Crisps

Chafer of Baked Artichoke Dip

Mirrored Display of Imported Cheeses with Baskets of Crackers, Wafers, & Breads

Cost: Based on 100+ guests at \$23.95 per guest (tax & gratuity not included)

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Hors d'oeuvres buffet

At your location

Proposed Buffet Menu:

*Black Pepper & Creole Mustard-coated Beef Tenderloin offered with Yeast Rolls
Chilled Cajun-boiled Shrimp with Cocktail Sauce (peeled & deveined with tails on)*

Bacon-wrapped Dates

Petite Twice-baked Potatoes with Sour Cream

Crudites with Red Bell Pepper Hummus

Mirrored Array of Imported Cheeses & Grapes

Baked Artichoke Dip

Baskets of Pita Crisps, Crostini, Flatbreads, Wafers, & Crackers

Dessert:

Chafer of Rich Chocolate Fondue

Platters of

Decadent Brownies & Seasonal Fresh Fruits with Skewers

Cost: Based on 100+ guests at \$27.95 per guest (tax & gratuity not included)

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Passed Hors d' Oeuvres

Select 5 for \$19.95. Additional Selections \$3.95ea.

Cold

Crudités with Roasted Red Bell Hummus in Cucumber Cups
Tuscan Cheese Blend in Phyllo Cups topped with Peppers & Pesto
Mediterranean Wraps
Sushi-California Rolls
Smoked Salmon Roulade on Water Wafers
Cajun Boiled Shrimp with Cocktail Sauce in Square Shot Glasses
Jalapeño Cream Cheese Filled Salami Coronets
Roquefort Grapes Coated in Crushed Pistachio Nuts
Fresh Tomato Bruschetta on Garlic Crostini
Pecan-Coated Cranberry Cheese Ball with Pretzels
Chocolate-dipped Strawberries
Fresh Fruit Skewers

Hot

Baked Artichoke Dip on Artichoke Leaves
Petite Twice-baked Potatoes
Lobster Bisque in Demitasse Cups
Bacon-wrapped Dates
Stuffed Mushrooms
Prociutto Wrapped Asparagus
Italian Finger Sandwiches
Crab Cakes with Creole Mustard Sauce
Mini Quiches with Roasted Red Bell Pepper Coulis
Spinach Borecks
Bacon-wrapped Artichoke Hearts Coated with Parmesan Cheese
Mini Beef Wellington

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Plated Dinner Menu #1

Choice of Soup or Salad:

Soup:

Crème of Roasted Red Bell Pepper

Salad:

Baby Spinach Leaves, Red Onion, Red Grapes, Dates, Bleu Cheese, & Candied Pecans with Herbed Vinaigrette

Entrée:

6oz Pan Seared Filet Mignon with Dijon Mustard Demi Sauce

Horseradish Smashed Chef Potatoes

Grilled Asparagus

Fresh Yeast Rolls with Butter

Dessert:

Chocolate Pecan Torte with Raspberry Sauce & Brandied Whipped Crème

Cost: Based on 100+ guests at \$34.95 per guest (tax & gratuity not included)

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Plated Dinner Menu #2

Choice of Soup or Salad:

Soup:

Roasted Butternut Squash Bisque

Salad of:

Baby Greens & Lettuces, Red Onion, Blueberries, Feta Cheese Crumbles, Salted Pistachio Nuts, & Black Fig-Infused Vinaigrette

Entrée:

*Grilled Chicken Breast with Lemon Butter Sauce
On Farfelle Pasta*

*Haricot Vert with Onion & Red Bell Peppers
Fresh Bread with Butter*

Dessert:

24 Karat Cake with Crème Cheese Frosting

Cost: Based on 100+ guests at \$24.95 per guest (tax & gratuity not included)

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Plated Dinner Menu #3

Choice of Soup or Salad:

Soup:

Tomato Basil Crème Soup

Salad:

Mesclun Mix with Purple Onion, Dried Cherries, Pear Slices, Feta Crumbles, & Cashews with Cherry-infused Balsamic Vinaigrette

Entrée:

Filet of Salmon en Croute with Dilled Horseradish Sauce

Asparagus Rice Pilaf

Fresh Bread with Butter

Dessert:

Individual Chocolate Trifles

Layers of buttermilk chocolate cake, Kahlua chocolate mousse, whipped cream, & butter toffee pieces served in a stemmed wine glass

Cost: Based on 100+ guests at \$29.95 per guest (tax & gratuity not included)