



FRANK & ROZE
COFFEE COMPANY

Private Events Menu

Passed hors d'oeuvres

Blue Crab Cakes - tarragon, scallions, champagne mousseline
Hot Smoked Salmon - crostini, pickled onion, lemon herb crème fraiche
Gulf Shrimp Skewer - tomato jam, salsa verde
Grilled Chicken Skewer - red wine and shallot glaze
Caprese Skewer - fresh mozzarella, heirloom tomato, basil
Aspen Ridge NY Strip Skewer - roasted garlic, agro dulce
Gougères - gruyere cheese puff, soubise sauce
Seasonal Sausage - beer mustard, pickled onion
Quinoa Fritter (VG) - cashew cream
Goat Cheese Fritter (VEG) - organic honey, caramelized onion

Displayed Chef's Boards

CRUDO - seasonal farmers market vegetables, hummus
Artisanal Cheeses - fruit preserves, roasted nuts, crostini
Chef's Charcuterie Selection - pickled vegetables, mustards, toasted baguette

Displayed Cocktail Sliders

Chicken Coq au Vin - bacon mushroom compote, red wine, garlic
Smoked Salmon Rilette - capers, shallots, Dijon, herbs
Roasted Vegetable - herbed goat cheese

Desserts

Fruit Tart - frangipane, seasonal fruit
Chocolate Tart - chocolate mousse, vanilla pearls
Brioche Bread Pudding - salted caramel, whipped cream - served warm
Mini Salted Chocolate Chip Cookies - served warm