



# CATERING

FRYING PAN BROOKLYN IS UNDERGOING AN EXPANSION IN OUR KITCHEN THAT WILL LIMIT OUR MENU OPTIONS. THIS IS A TEMPORARY MENU.

## BAKED JERK WINGS PLATTER

spicy jerk rub, carrots, celery, 'ranch'

(60 wings) \$130

## FISH TACO PLATTER

roasted seasoned cod,  
corn tortilla & spicy slaw,

avocado mousse & crema (40 tacos) \$165

## MINI CRAB CAKE PLATTER

lightly breaded crab meat patties,  
garlic, spices & herbs,

side of aioli & lemons (50 mini cakes) \$180

## CAESAR SALAD BOWL

romaine, shredded parmesan,  
heirloom tomato, sourdough crouton,  
caesar dressing \$70

## PRETZEL BASKET <sup>vgn</sup>

sigmund's vegan pretzel bites,  
spicy mustard \$60

## GUACAMOLE FRESCO <sup>vgn</sup>

house-made fresh guacamole,  
crispy tortilla chips

\$80 / \$160 ( 2.5 servings )

## HUMMUS MEZZE <sup>vgn</sup>

classic mediterranean hummus,  
toasted pita, olives & crunchy veg

\$80 / \$160 ( 2.5 servings )

## CHEESEBURGER SLIDERS

seasoned ground beef & cheddar cheese,  
caramelized onions, king's hawaiian roll,  
cornichon pickle toppers (40 sliders) \$200

## VEGGIE BURGER SLIDERS <sup>vg</sup>

dr praege's veggie patty & cheddar cheese,  
caramelized onions, king's hawaiian roll,  
cornichon pickle toppers (40 sliders) \$220

## CRESCENT DOGS

pastry wrapped mini beef hot dogs,  
side ketchup \$95

## TOT-CHOS PLATTER <sup>vg</sup>

baked potato tots, queso, chili,  
avocado mousse, pickled pepper & onion, \$50

## CRUDITÉS <sup>vgn</sup>

assortment of seasonal raw vegetables,  
side of roasted garlic & red pepper dip

\$80 / \$160 ( 2.5 servings )

## FRUIT ARRANGEMENT <sup>vgn</sup>

colorful assortment of seasonal fruit

\$80 / \$160 ( 2.5 servings )