

Frenzy & Company™

We have created our menus on our most popular items. However, we will be happy to customize your event and menu in a way that reflects your personal style and taste!

OUR BASIC PACKAGE

Below, please choose two selections from the Hors D'Oeuvres Menu

1 Salad of your choice from the Salad Menu

2 choices from the Entrée Menu– Note, this only applies to Entrees without an additional pp note

3 Choices from the Sides Menu

\$75.00 per person/Children \$35.00 per person

OUR SILVER PACKAGE

Below, please choose three selections from the Hors D'Oeuvres Menu

2 Salads of your choice from the Salad Menu

3 choices from the Entrée Menu– Note, this only applies to Entrees without an additional per person (pp) note

3 Choices from the Sides Menu

\$85.00 per person/Children \$35.00 per person

OUR GOLD PACKAGE

Below, please choose four selections from the Hors D'Oeuvres Menu

3 Salads of your choice from the Salad Menu

4 choices from the Entrée Menu– Note, this only applies to Entrees without an additional pp note

4 Choices from the Sides Menu

\$95.00 per person/Children \$35.00 per person

This Package includes 3 Choices from the Dessert Menu & (Coffee & Tea for Onsite Bookings)

You can upgrade any package, as noted from the Entrees with an additional per person price

Our pricing is based on a 25-adult minimum

PASSED HORS D' OEUVRES MENU

Imported & Domestic Cheese Display with Assortment of Crackers

Red Herring on Handmade Garlic Crostini

Jerk Shrimp & Pineapple Skewers

Crostini with Sautéed Greens, Chopped Garlic and Sundried tomatoes

Chickpea Fritters with Cucumber Dipping Sauce

Honey Pineapple Chicken Wings

PASSED HORS D' OEUVRES CONTINUED

Ackee Wontons
Saucy Asian Sesame Meatballs
Jerk Chicken Wings with Sweet Citrus Vinegar Sauce
Charred Mozzarella Chicken Balls
Asian Pot Stickers served with Soy Ginger Dipping Sauce
Cod Fish Fritter Balls with Asian Dipping Sauce
Spicy Chicken Cheese Balls
Fried Chicken & Waffle Bites
Sausage & Pepperoni Pizza Puffs
Mini Pork Empanadas
Garlic Codfish Salsa Crackers
Mediterranean Bruschetta (chopped olives and artichokes)
Jamaican Cocktail Beef Patties

UPGRADED HORS D'OEUVRE MENU

Mac & Cheese Balls with Bacon & Chive (add \$2 pp)
Mini Crab Cakes (add \$2 pp)
Sliced Steak & Red Onions on Garlic Toast (add \$5 pp)
Coconut Shrimp (add \$3 (add \$3 pp)
Baby Lamb Chops (add \$5 pp)
Jalapeno Salmon Tostadas
Roasted Shrimp Salad Avocado Cups (add \$5 pp)
Assorted Sushi (add \$6 pp)

SALAD MENU

Classic Caesar

Romaine hearts and garlic croutons garnished with aged parmesan and black pepper, tossed with our homemade Caesar dressing

SALAD MENU CONTINUED

Mixed Greens

Mesclun greens, shredded carrots, cucumber, red onions, and grape tomatoes served with your choice of salad dressing

(Blue cheese, Creamy Ranch, Italian, Balsamic Vinaigrette, Thousand Island)

Mediterranean Chopped Salad

Chopped Iceberg Lettuce, Red Onions, Black Olives, Cucumber, Cherry Tomatoes, Feta cheese with splash of lemon juice and olive oil

Beet Salad with Feta & Pumpkin Seeds

Baby Spinach & Kale tossed with Raw Beets, Raw Pumpkin Seeds with Watercress, topped with Tangy Feta and Homemade Vinaigrette

Green Salad with Apples, Mandarins & Cranberries

Baby mixed greens with chopped granny smith apples, mandarin oranges & dried cranberries tossed in our homemade citrus dressing

**** Avocados can be added to any salad for an additional \$1.50 pp****

ENTRÉE MENU

Poultry

Mesquite Grilled Chicken with sundried tomatoes & capers in a rich herb sauce

Caribbean Jerk Chicken Breast in a Honey Citrus Vinegar Sauce

Apricot Glazed Chopped Chicken Thighs

General Tso's Chicken

Asian Stir Fry Chicken & Vegetables

Brown Stewed Chicken & Potatoes

Chicken Piccata

Chicken Parmesan

Chicken Francaise with Artichoke Hearts

Curry Chicken Breast with Lima Beans

-- ENTRÉE OPTIONS FOLLOW BELOW--

Chicken Marsala with Baby Mushrooms in a rich Marsala wine sauce
Southern Fried Chicken

Pork

Cuban Style Roasted Pork
Jamaican Style Jerk Pork
Oven Baby Back Ribs in Tangy Barbeque Sauce
Garlic Butter Baked Boneless Pork Chops
Pork Roast with Apple Mustard
Pork Loin Roast in Red Wine
Island Pork Tenderloin
Baked Pineapple Ham
Braised Pork with Bacon & Onions
Cuban Style Pulled Pork

Red Meat

Pimento Roast Beef with Gravy
Beef Bourguignon
Curried Beef & Potatoes
Chopped Basil & Mozzarella Meatballs in Tomato Sauce
Old Fashioned Meatloaf & Gravy
Mongolian Beef
Churrasco Flank Steak with Chimichurri (+6.00 pp)
Jamaican Curried Goat (+5.00 pp)
Blackened Stewed Oxtails with Dumplings (+6.00 pp)
Herb Crusted Prime Rib (+6.00 pp)
Filet Mignon served with Mushroom Demi Glaze (+10.00 pp)
Roast Leg of Lamb with Mint Sauce (+5.00 pp)
Braised Beef Short Ribs (+6.00 pp)

Seafood

Grill Shrimp Carbonara

Shrimp & Broccoli Alfredo

Stir Fry Shrimp with Broccoli in a light Asian Sauce

Tilapia Francaise with Lemon Artichoke & Caper Sauce

Seared Salmon with Asian Sesame Glaze (+\$3.00 pp)

Steamed Snapper Filet in Coconut Cream Sauce (+\$3.00 pp)

Seared Mahi Mahi Picatta (+\$3.50 pp)

Steamed Grouper Filet with Okra (+\$3.00 pp)

Spiced Roasted Salmon Filet (+\$3.00 pp)

Escovitch Red Snapper Filet (+\$3.00 pp)

Curry Lobster (\$9.00 pp)

Blackened Grilled Sword Fish (+4.00 pp)

Chilean Sea Bass with Ginger and Scallions (+6.00 pp)

Bahamian Conch Curry (+8.00 pp)

Vegetarian

Spicy Chinese Eggplant with Szechuan Sauce

Cashew Hazelnut Alfredo with Sauteed Mushrooms Spinach & Asparagus

Cheesy Red Bean & Chickpea Shepherd's Pie

Sweet Potato Coconut Curry

Sweet & Sour Zucchini & Squash with Toasted Walnuts

Mongolian Deep Fried Paprika Tofu with Blanched Broccoli

Curried Lentils with Russet Potatoes

Stir Fried Crispy Rainbow Tofu

Roasted Cauliflower Gnocchi with Kale Cashew Pesto

Rigatoni with Mushroom Cream Sauce

Caribbean Potato Callaloo Pie

SIDE OPTIONS

Coconut Rice & Red Beans
Cuban Rice and Beans (Congri)
Pigeon Peas & Jasmine Rice
Roasted Potatoes with Garlic & Herbs
Wild Rice Pilaf with Toasted Almonds
Roasted Japanese Sweet Potatoes
Baked Macaroni & Cheese
Pesto Smashed Potatoes with Butter, Milk and Basil Pesto Sauce
Grilled Root Vegetables
Fried Sweet Plantains
Lemon Butter Green Beans with Almonds & Roasted Red Peppers
Cabbage Crunch
Fried Sweet Potato Medley
Steamed Basmati Rice
Green Apple Bacon Potato Salad
Wild Rice Pilaf with dried cranberries
Asian Stir-Fried Vegetables with dash of Sesame Oil
Purple Potato Stack with mushrooms, red & yellow peppers
Ackee & Codfish Pasta
Grilled Asparagus Spears
Wild Mushroom Risotto
Red skinned Mashed Potatoes
Mashed Garlic Chive Potatoes
Shredded Raw Cabbage with Carrots & Beets
Sautéed Baby Zucchini & Squash
Lebanon Tabbouleh

SIDE OPTIONS CONTINUED

Wild Mushroom Risotto

Green beans Almandine

Au Gratin Potato

Choice of Penne or Bowtie Pasta with Tomato or Alfredo Sauce

Fried Sweet Plantains

Lemon Butter Green Beans with Almonds & Roasted Red Peppers

Cabbage Crunch

DESSERTS

Cranberry Apple Tarts

Key Lime Cheesecake Cups

Dulce De Leche Chocolate Mousse

Caribbean Rum Cake

Warm Peach Crisp with Vanilla Ice Cream

An assorted tray of miniature desserts

Pineapple Coconut Sponge Cups w/tip of Brandy

Chocolate Raspberry Granola Mousse Cups

Whip Cream Carrot Cake Cups with splash of Hennessy

Red Velvet Pudding Cups

White Chocolate Raspberry Yogurt Cups



BAR SERVICE AVAILABLE

Open Beer & Wine Bar (Additional \$20.00 per person)

Four hours of unlimited Cocktail Service offering soft drinks and juices, a selection of three Domestic and Imported Beers - Wine – Chardonnay, Cabernet Sauvignon and Sparkling Wine

Open Premier Bar (Additional \$30.00 per person)

Four hours of unlimited Cocktail Service including all the above, plus Vodka – Smirnoff, Gin – New Amsterdam, Rum – Bacardi Silver & Bacardi Oak Heart Spiced Rum, Bourbon – Jack Daniels, Scotch – Dewar’s, Tequila – Jose Cuervo Gold

Top Shelf Bar (Additional \$40.00 per person)

Four hours of unlimited Cocktail Service including all the above, plus Vodka – Grey Goose, Gin – Bombay Sapphire, Rum – Zaya – Bourbon – Woodford Reserve, Scotch – Glenfiddich, Tequila – Herradura

Frenzy & Company™

To book your Event please Contact

Ellie Wizzard

(954) 305-6854

Email: elliewiz1964@gmail.com

**MENU SELECTIONS VARY DUE TO AVAILABILITY
PRICES ARE SUBJECT TO CHANGE**

Frenzy & Company™