

FRYE'S LEAP CATERING

At Frye's Leap General Store and Café, we offer a variety of menus and services that can be tailored to events of any size or budget. Our team has years of experience in the catering business and would love to work with you to insure that every aspect of your event is perfectly coordinated and suited to your taste. To allow us to accommodate your every need, and to ensure that all offerings are in stock, please try to contact us at least one week prior to your event. Let Frye's Leap tastefully cater your:

- Anniversary
- Bar or Bat Mitzvah
- Beach Party
- Boat Outing
- Birthday Party
- Bridal or Baby Shower
- Cocktail Party
- Corporate Event
- Engagement Party
- Family Reunion
- Graduation
- Holiday Celebration
- Intimate Dinner
- Rehearsal Dinner
- Retirement
- Tailgate Party
- Wedding

The Party Platters and the Family sized meals are for pick up by the guest. For the Buffet Dinners, we will offer a more complete experience. Additionally, please let us know if you would like to host a more formal event. We have the capacity to serve a sit down dinner, and access to rentals and more. We would just need more notice and planning to be able to provide that for you!

FRYE'S LEAP PARTY PLATTERS

BREAKFASTS:

Fresh Baked Muffins

Serve a variety of Frye's Leap fresh baked muffins accompanied by butter, jams and jellies.

\$32 Serves 10- 12

Bagel Tray

Assorted bagels with cream cheese, butter, jams and jellies.

\$30 Serves 10-12

Bagel Nosh

Fresh bagels complemented with cream cheese, smoked salmon, capers, lemon wedges, tomatoes and onions.

\$65 Serves 6-8

Donut and Pastry Platter

Fresh donuts and assorted pastries from The Village Donut Shop and Bakery in Windham, Maine.

\$48 Serves 10-12

Fresh Fruit Platter

Assorted fresh seasonal fruit.

\$40 Serves 10-12

LUNCH:

Deli Deluxe Platter

A colorful platter of turkey, roast beef, ham, and assorted cheeses. Accompanied by assorted breads and rolls plus a garnish tray with mayonnaise, mustard, lettuce, tomato and pickles.

\$13 per person

Italian Roll Platter

French sandwich roll, ham, salami, provolone cheese, tomato, green pepper, onion, pickle, black olives, oil and vinegar

\$13 per person

Side Salads

Choice of potato salad, cole slaw, macaroni salad, pasta salad or garden salad

\$2.50 per person

Box Lunches

Choose from roast beef, ham, turkey, vegetarian, tuna salad or chicken salad sandwich, with chips, pickle and a cookie.

\$12 per lunch

FAMILY-SIZED OFFERINGS FROM OUR CAFÉ MENU

*Most serve 4-6 unless specified otherwise

APPETIZERS:

Crispy Brussels Sprouts \$18

Prepared with a applewood bacon and balsamic glaze

Boneless Chicken Tenders \$20

Served with assorted dipping sauces

Jumbo Chicken Wings \$26

18 wings tossed in choice of buffalo, golden BBQ, honey-sriracha or blueberry BBQ sauce. Served with carrots, celery, ranch and bleu cheese dressing

House-made Chips and Salsa \$10

Add quacamole or queso \$10

Hot Pretzel Sticks \$15

Served with deli beer mustard

SALADS: (serves 4-6)

*Add grilled chicken \$20, blackened or grilled salmon \$36, grilled shrimp \$30

ENSALADA MEXICANA \$28

Mixed greens, tomato, black beans, corn, red onion, avocado, shredded cheddar-jack cheese, pepitas, avocado-poblano dressing

SUMMER CHICKEN SALAD \$35

Mixed greens, grilled chicken, sliced strawberries, blueberries, candied pecans, white balsamic shallot vinaigrette

CLASSIC CAESAR SALAD \$22

Romaine lettuce, parmesan cheese, homemade croutons, Caesar dressing

ASIAN CRUNCH SALAD \$22

Chopped napa cabbage, red cabbage, carrots, snow peas, red pepper, edamame, green onion, cilantro, sesame-ginger dressing, wonton crisps

GARDEN SALAD \$20

With your choice of salad dressing from the following: Ranch, Bleu Cheese, Balsamic, Caesar, Avocado-Poblano, 1000 Island, White Balsamic Shallot Vinaigrette, Lite Italian, Sesame Ginger

ENTREES: (serves 4-6)

BROCCOLI FETTUCINE ALFREDO \$50 (see under salads to add a protein)

Served with garlic bread

MEDITERRANEAN SAUTEED VEGGIES \$50 (see under salads to add a protein)

Mushrooms, carrots, spinach, onion, tomatoes, zucchini, bell peppers and broccoli, lightly sauteed with garlic and Mediterranean seasoning, topped with kalamata olives, feta cheese and balsamic glaze.

Served with thin spaghetti and garlic bread.

FAJITAS \$60

Marinated flank steak, seared onions and peppers, rice, drunken beans, warm tortillas, lettuce, salsa, shredded cheese, guacamole.

TACO DINNER \$50 (see under salads to add a protein)

Choose 2 from choice of fish tacos, chicken tacos, ground beef tacos, shrimp tacos or avocado tacos.

Served with rice and drunken beans.

SPAGHETTI WITH MEATBALLS OR ITALIAN SAUSAGE \$55

Served with garlic bread.

CHEESE LASAGNA *SERVES 8* \$50

Served with garlic bread.

MEAT LASAGNA *SERVES 8* \$60

Served with garlic bread.

MACARONI AND CHEESE *SERVES 8* \$40

BACON MACARONI AND CHEESE *SERVES 8* \$48

HONEY SRIRACHA CHICKEN MACARONI AND CHEESE *SERVES 8* \$50

BUFFALO MACARONI AND CHEESE *SERVES 8* \$50

FRYE'S LEAP BUFFET DINNER

\$39 per person (\$15 per person for age 5-10, no charge under age 5)

UNLIMITED ICED TEA, LEMONADE, COFFEE AND HOT TEA

ASSORTED DINNER ROLLS AND CORNBREAD

CHOICE OF MIXED GREEN GARDEN SALAD OR CAESAR SALAD

SELECT TWO ENTREES FOR YOUR GUESTS TO CHOOSE FROM:

- **Herbed ½ Rotisserie Chicken**
- **Chicken Breast Picatta, Parmesan, Marsala or in a Basil, Garlic Cream Sauce with Pasta**
- **Sautéed Beef Tips in Wine Sauce with Mushrooms, Peppers and Onions**
- **Beef Stroganoff over Egg Noodles**
- **Baked Meat or Vegetable Lasagna**
- **Smoked Beef Brisket with BBQ Sauce**
- **Seared Salmon with Lemon-Caper Aioli**
- **Pan Seared Crab Cakes with Remoulade or Lemon-Caper Aioli**
- **Shrimp Scampi over Linguini**
- **Baked Haddock with Seafood Crumble**
- **Butternut Squash Ravioli with Sage Brown Butter Sauce**
- **Broccoli Fettucine Alfredo**
- **Mediterranean Vegetables over Linguini**
- **Lemon Summer Vegetable Risotto**

***You may add a third entrée for an extra \$5 per person**

CHOOSE TWO SIDE DISHES

- **Buttered Corn on the Cob**
- **Macaroni and Cheese**
- **Garlic Mashed Potatoes**
- **Oven Roasted Red Potatoes**
- **Rice Pilaf**
- **New England Baked Beans**
- **Cole Slaw, Potato Salad or Pasta Salad**
- **Fresh Steamed & Buttered Broccoli or Green Beans**
- **Sautéed Summer Vegetable Medley**
- **Crispy Bacon Balsamic Brussels Sprouts**

***You may add extra side dishes for \$2 per person for each side dish**

WOW FACTOR

Exchange any of the above entrees for the following (you may do this in a different quantity than the number of total guests. For instance, you may want to exchange 20 lasagna servings for 20 Seafood Fra Diavolo or 30 Risottos for Lobster, etc.)

Prime Rib \$10 per person

1 ¼ lb Maine Lobster (with Butter, Bib, Cracking Tools, etc.) \$10 per person

Beef Tenderloin (Filet Mignon) \$12 per person

Truffled Lobster Macaroni and Cheese \$5 per person

Seafood Newburg or Seafood Fra Diavolo \$8 per person

CHOOSE ONE DESSERT

Sheet Cake

Blueberry Crumble

Homemade Brownies

Assorted House-baked Cookie Platter

ADD ONS

APPETIZERS--COLD

Clam Chowder or Choice of Soups \$3.50 per person

Garden Crudite Platter with Ranch Dressing \$3 per person

Domestic and Imported Cheese Platter \$3.75 per person

Antipasto/Charcuterie Platter (Salamis, Provolone, Pepperoncini, Marinated Artichoke Hearts, Olives, etc.) \$5 per person

Spinach Artichoke Dip in Bread Boule with Garden Vegetables \$4 per person

Mediterranean Platter (Hummus, Pita Chips, Cucumbers, Kalamata Olives, etc) \$3.75 per person

Shrimp Cocktail Platter \$6 per person

Seafood Tower (Extra Jumbo Shrimp, Crab Claws, Ceviche) on tiered platter \$10 per person

Tomato Bruschetta with Sliced Baguette \$4 per person

Caprese Skewers \$4.00 per person

APPETIZERS—HOT

Cocktail Meatballs with Teriyaki or BBQ sauce \$3 per person

Pot Stickers with Dipping Sauce \$4 per person

Spring Rolls with Sweet Chili Sauce \$4.50 per person

Buffalo Wings with Bleu Cheese Dressing \$5 per person

Chicken Tenders with Choice of Dipping Sauce \$4 per person

Mini Crab Cakes with Lemon caper Aioli or Remoulade Sauce \$6 per person

Steamers or Mussels in White Wine Garlic Sauce \$7 per person

DESSERT

Choice of Ice Cream Flavors \$1.50 per person

Assorted Ice Cream Toppings (Whipped Cream, Hot Fudge, Sprinkles, Nuts, Cherries) .50 per person per item

DRINKS/BAR SERVICE

Assorted canned soda and water can be obtained in bulk for you. We just need to discuss quantities and we can price from there.

Beer: We can get most draft beers, canned or bottle beers and wine for you. We just need to discuss quantity in advance and we can price from there.

BEVERAGE SERVICE

Liquor catering available and you will have a choice between a cash bar, consumption or an open bar.

A Non-Refundable \$50 Administrative/ Licensing Fee Charged for All Bars.

Bartender fee of \$25 per hour per will apply. Plastic and paper bar goods are included.

Cash Bar or Consumption Bar

Services include set ups, ice, beverages. For consumption bar, guest may order as much or as little as they like. You will only pay for what is consumed. For cash bar, guest will pay for their own liquor.

Wine \$6-\$10

Mixed Drinks \$8.00

Juice and Soda \$2.00

Domestic Beer

Cans or Bottles \$4.00

Craft Beer Cans or Bottle \$5.00

Draft Beer—This depends upon the beer chosen to serve. Most likely approximately \$6

Open Bar:

Open Beer and Wine Bar: \$12 per person for first hour of event. \$8 per person for each additional hour.

Open Bar for First Hour of Event: \$16 per person. Each additional hour \$10 per person. Includes well liquor, house wine and domestic beer.

Premium Bar: \$22 for first hour, \$12 for additional hours. Includes premium cocktails, house wine and imported and domestic beer.

FRYE'S LEAP BASIC LOBSTER BAKE

\$50 per person

ICED TEA AND LEMONADE

ASSORTED DINNER ROLLS OR CORNBREAD

1 ¼ Maine Lobster (with Butter, Bib, Cracking Tools, etc.) or 8 oz Filet Mignon

Steamers

New England Clam Chowder

Corn on the Cob

Boiled Red Potato with Chive Sour cream

Ice Cream and assorted toppings

For sides, you can swap out:

- **Macaroni and Cheese**
- **Garlic Mashed Potatoes**
- **Rice Pilaf**
- **New England Baked Beans**
- **Cole Slaw, Potato Salad or Pasta Salad**
- **Fresh Steamed & Buttered Broccoli or Green Beans**
- **Sautéed Summer Vegetable Medley**
- **Crispy Bacon Balsamic Brussels Sprouts**

***Or you may add extra side dishes for \$3 per person for each side dish**

WOW FACTOR –You may add the following for those with heartier appetites

Additional 1 ¼ lb Maine Lobster \$16 per person

Additional Beef Tenderloin (Filet Mignon) \$18 per person

ADD ONS

APPETIZERS—COLD or HOT

Mixed Green Salad or Caesar Salad \$2 per person

Garden Crudite Platter with Ranch Dressing \$3 per person

Domestic and Imported Cheese Platter \$3.75 per person

Antipasto/Charcuterie Platter (Salamis, Provolone, Pepperoncini, Marinated Artichoke Hearts, Olives, etc.) \$5 per person

Spinach Artichoke Dip in Bread Boule with Garden Vegetables \$4 per person

Mediterranean Platter (Hummus, Pita Chips, Cucumbers, Kalamata Olives, etc) \$3.75 per person

Shrimp Cocktail Platter \$6 per person

Seafood Tower (Extra Jumbo Shrimp, Crab Claws, Ceviche) on tiered platter \$10 per person

Tomato Bruschetta with Sliced Baguette \$4 per person

Caprese Skewers \$4.00 per person

Cocktail Meatballs with Teriyaki or BBQ sauce \$3 per person

Pot Stickers with Dipping Sauce \$4 per person

Spring Rolls with Sweet Chili Sauce \$4.50 per person

Buffalo Wings with Bleu Cheese or Ranch Dressing \$5 per person

Chicken Tenders with Choice of Dipping Sauce \$4 per person

Mini Crab Cakes with Lemon caper Aioli or Remoulade Sauce \$6 per person

Steamers or Mussels in White Wine Garlic Sauce \$7 per person

DESSERT, DRINKS, BEVERAGE SERVICE, ETC—see full catering menu, but honestly, we can do just about anything!

Included in this packet is only a partial list of what we can do! We have catered vegan and vegetarian events, themed taco events, smoked barbeques, brunches and more! We are still working to put a more complete catering menu together, but we would love to have the opportunity to work with you to make your event just the way you want it to fit your food preferences and budget.

In order to accommodate your event, Frye's Leap Café requires a 30% deposit at booking to secure the date in the form of cash, check or valid credit card. The remaining balance is due by the day of the event. The final guest count required to determine the total cost is required one week prior to the beginning of the event in order to guarantee top quality product and service. If less than the final count fails to arrive, you will be obligated to pay for the guaranteed number of people specified at this time.

Cancellation of an event must be given in writing two weeks prior to the event in order to receive 50% of the deposit amount. With less than a two week notice, 100% of the deposit amount will be forfeited. Should an event be canceled less than 72 hours prior to the party date, 100% of the estimated cost of the party will be due in full.

For events with set up only for buffet service, there will be a 10% service charge added to the bill to cover the cost of delivery, set up, and the pick up of chafing dishes and service utensils, etc. For events that require service to help keep buffet replenished through those that require full table service, our staff will set up, serve, and clean up. Each server is billed at \$25 per hour. For events that use bar staff, bartenders will also be billed at \$25 per hour. When wait staff is needed, the service charge will be determined by the size of the party. For parties of 50 and over, the service charge will be 18%, for 20-30 it will be 20% and for under 20 it will be 22%. Service charges are not gratuities. Gratuities for a job well done are at client's discretion and are greatly appreciated by staff.

Some events require an onsite chef manning a station, such as an omelette station or pasta station. The chef will be billed at \$40 per hour.

Trash removal is available for all parties for \$50 for parties up to 50 people and \$75 for parties over 50.

