



LEAP FROG
CULINARY
PORTFOLIO





The 4 1 1

Hello!

Our culinary journey started in 2006, at the beloved Poconos' Barrett Township hot spot, the Frogtown Inn. Chef Lyman Winner delighted guests with his *New American* cuisine, featuring his Maryland style crab cake.

We've since brought our signature style, consistent quality, and attention to detail to our present location, The Frogtown Chophouse. Built upon the Chophouse's success, our catering service was born - elevating events with Frogtown's epicurean excellence.

In-house coordinator and Frogtown co-owner, Chris Noone, will help you design and organize your event flawlessly. Her detail-oriented approach will ensure your day is stress free and memorable. Chris has been in the service industry for over 25 years, locally and in Manhattan. Her theater background brings creativity and flair to every event. From delectable cuisine to seamless logistics, trust the Leap Frog team to turn your wedding into a captivating masterpiece.

Menu Design

The portfolio below includes a comprehensive list of our offerings. All items are priced a la carte and are subject to availability. We like to give our guests the ability to create their ideal menu, everything is customizable. We are more than happy to accommodate guests' individual needs & vision, whether it be dietary restrictions (vegan, gluten free, etc.) or specific cuisine types (Italian, Latin, French, BBQ, etc.). We would be honored to help your culinary dreams come true on your special day.



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Service Types

We offer: **Buffet, Plated, Cocktail Style and Family Style**

All types can include cocktail hour, dessert & late-night services.

(Based on clients' preferences)

Buffet: This option offers guests the opportunity to try a little of everything. Guests can mingle and visit while they travel through the selections. This option is a semi-casual, interactive option.

There is no compromise on presentation or options.

(Maximum guests: 250)

Plated: This option is the most formal option, including a sit-down main dinner. Guests will be presented with options for their entree and decisions are made prior to the event.

(Maximum guests: 140)

Cocktail Style: This option offers guests the opportunity to mingle throughout the event. There are heavy passed appetizers and entree type selections. There will be several food stations offering more robust selections (all based on the clients' needs).

There is no formal sit-down meal during this service type. It allows guests the opportunity to visit & socialize while enjoying delicious cuisine.

(Maximum guests: 150)

Family Style: This option allows for guests to enjoy a meal together. The main offerings are served *family style* where each table receives platters with selections. Guests serve themselves and get to have a "Sunday Dinner" experience with their tablemates.

(Maximum guests: 60)



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What's Included

All service types include water & coffee service.

Family Style: serving platters | bowls | serving utensils

Plated: cocktail hour, dessert & late-night inclusions

Buffet: Tables | black tablecloths | chafing dishes | tiered servers

Cocktail Style: platters | station set-up | passing trays

All cocktail hour, dessert and late-night services:
cocktail napkins | passing trays | serving utensils

Rentals of glassware, plateware & dinner utensils required

Additional Options

Bar Service: We offer professional, licensed &
RAMP certified bar services.
Silver, Gold, & Platinum packages available.
Package information sent upon request.

Reception Menus

Individually designed & printed menus for your reception.

We would love to hear from you!
www.thefrogtownchophouse.com/off-sitecatering



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Leap Frog

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APPETIZERS PASSED & / OR STATIONED

HOT APPETIZERS

PIGS IN A BLANKET WITH SPICY
MUSTARD

CAJUN SHRIMP SKEWERS

MELTY BRIE BITES W/ WALNUTS &
RASPBERRY SAUCE

MINI CRAB CAKES WITH ROASTED RED
PEPPER AIOLI

CHICKEN & WAFFLE BITES WITH
FROGTOWN RUB & LOCAL MAPLE SYRUP

VEGETABLE SPRING ROLLS WITH
KOREAN BBQ AILOI

PORK BELLY W/ MAPLE SRIRACHA
GLAZE

BACON WRAPPED SCALLOPS

LAMB LOLLIPOPS W/ MINT BASIL OIL

TRUFFLE PARMESAN TOTS

BEEF SLIDERS W/ BACON RED ONION
JAM

ROASTED RED PEPPER & TOMATO SOUP
SHOOTERS W/ GRILLED CHEESE
CROUTONS

PIZZA BITES WITH FRESH MOZZARELLA
& BASIL

PORK BELLY BAO BUNS W/ PICKLED
CUCUMBERS & HOISIN SAUCE

MINI SHORT RIB TACOS W/ ARUGULA,
CRISPY ONIONS & CHEDDAR SAUCE

COLD APPETIZERS

SHRIMP COCKTAIL

CRAB COCKTAIL

TOMATO MOZZARELLA BITES W/
BASIL OIL

SLICED FILET W/ CAPERS & SEA SALT

GREEK CUCUMBER SALAD CUPS

TOMATO & GOAT CHEESE
BRUSCHETTA

CAESAR SALAD PARMESAN CUPS

BLT SKEWERS

MINI LOBSTER ROLLS

SMOKED SALMON & HERBED CREAM
CHEESE BITES

DEVILED EGGS (SPICY OR
TRADITIONAL)

SPICY AHI TUNA BITES ON WONTON
CRACKERS

CROSTINI TRIO: OLIVE TAPENADE,
SPINACH ARTICHOKE, & ROASTED
VEGETABLE HUMMUS

BEEF TENDERLOIN SLIDERS W/
HORSERADISH DIJON CREAM SAUCE

SHRIMP SALAD PITA POINTS

PROSCIUTTO MELON BITES

BACON WRAPPED DATES

S A L A D S
P L A T E D O R S T A T I O N E D

CAESAR SALAD WITH CHEF'S DRESSING
HOMEMADE CROUTONS

STEAKHOUSE WEDGE: ICEBERG, BACON,
TOMATO W/ BLUE CHEESE DRESSING

LEAP FROG SALAD: MIXED GREENS,
RED ONION, CUCUMBER. TOMATO
W/ BALSAMIC VINAIGRETTE

VEGETABLE SALAD: MIXED GREENS,
ARUGULA, ROASTED VEGETABLES
W/ BALSAMIC REDUCTION

SPINACH SALAD: BLUE CHEESE
CRUMBLES, BACON, RED ONION
W/ RASPBERRY VINAIGRETTE

AMERICANA: ICEBERG & MIXED GREENS,
TOMATO, CARROT CURLS, CUCUMBER,
RED ONION W/ BUTTERMILK RANCH

AMALFI COAST: ROMAINE & MIXED
GREENS, TOMATO, ROASTED RED
PEPPER, MOZZARELLA PEARLS,
SHALLOTS W/ ITALIAN VINAIGRETTE

WEST COAST: BABY KALE & SHAVED
BRUSSELS SPROUTS, DRIED
CRANBERRIES, WALNUTS, CARROTS
W/ APPLE CIDER VINAIGRETTE

M A I N
P L A T E D O R S T A T I O N E D

LAND

CRISPY 1/2 CHICKEN W/ MAPLE
SRIRACHA GLAZE

PORK LOIN W/ APPLE CHUTNEY

BRAISED BONELESS BEEF SHORT
RIB

CRISPY 1/2 DUCK W/ RASPBERRY
SAUCE

CHICKEN PARMESAN

NY STRIP STEAK W/ COMPOUND
BUTTER (TRUFFLE OR BLUE
CHEESE)

COFFEE RUBBED FLAT IRON STEAK
W/ CHOCOLATE COMPOUND BUTTER

JERK CHICKEN BREAST W/
PINEAPPLE JALAPENO SALSA

SEA

CRAB CAKE W/ RED PEPPER AIOLI
*CHEF'S SIGNATURE

LEMON DILL SALMON

CAJUN RED SNAPPER W/
GRILLED PINEAPPLE

MISO GLAZED SEABASS

SHRIMP IMPERIAL SALMON

CRAB STUFFED TILAPIA

SEARED TUNA W/ SOY GLAZE
& THAI CHILI SAUCE

CREAMY SHRIMP SCAMPI

ZA'ATAR RUBBED HALIBUT
W/ FRIED CHICKPEAS

BARRAMUNDI W/ SUNDRIED
TOMATO BRANDY CREAM SAUCE

MAIN CON'T
PLATED OR STATIONED

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PASTA

NY STRIP STEAK LASAGNA

PENNE ALLA VODKA

FUSSILLI PRIMAVERA

GNOCCHI WITH SAGE BROWN BUTTER

LOBSTER RAVIOLI W/ TRUFFLE CREAM SAUCE

FETTUCCINI ALFREDO

SPAGHETTI POMODORO W/ VEAL MEATBALLS

GARDEN VEGETABLE LASAGNA

VEGETARIAN / VEGAN

EGGPLANT ROLLATINI

GRILLED PORTOBELLO W/ ROASTED RED PEPPER & PARMESAN

BALSAMIC ROASTED VEGETABLES OVER WILD RICE

ZA'ATAR COUSCOUS W/ FRIED CHICKPEAS, EGGPLANT & TOMATOES

BUTTERNUT SQUASH RISOTTO W/ PEPITAS & SPINACH

PULLED PORK* W/ SWEET & SPICY COLESLAW

*PORK MADE FROM JACKFRUIT

SIDES
PLATED OR STATIONED

MASHED POTATOES
(CHOICE)

TRADITIONAL, GARLIC, BACON & CHIVE,
CARAMELIZED ONION, TRUFFLE

THICK CUT FRENCH FRIES

ROASTED RED POTATOES

POTATOES AU GRATIN

LEMON PARMESAN RISOTTO

WILD RICE

CONFETTI RICE

JALAPENO WHIPPED SWEET POTATOES

ZA'ATAR COUSCOUS

MACARONI & CHEESE
(CHOICE)

TRADITIONAL, BACON, TRUFFLE,
SEAFOOD

SWEET & SPICY ROASTED BUTTERNUT SQUASH

GARLIC GREEN BEANS

ROASTED MIXED VEGETABLES
(BROCCOLI, CARROTS, ONION & BRUSSELS)

MAPLE SRIRACHA CRISPY BRUSSELS SPROUTS

LEMON GARLIC BROCCOLINI

GRILLED ZUCCHINI W/ BASIL OIL

GARLIC BUTTER MUSHROOMS

CREAMED SPINACH

HONEY GLAZED BABY CARROTS

ROASTED ASPARAGUS

ROASTED CAULIFLOWER
W/ TURMERIC

CRISPY CORN RIBS W/ COTIJA CHEESE & TAJIN

L U X U R Y U P G R A D E S
P L A T E D O R S T A T I O N E D

CAVIAR TOWER
CROSTINIS & CREME FRAICHE

OYSTER SELECTION
MIGNONETTE, COCKTAIL SAUCE,
HOT SAUCE & LEMON
(BASED ON AVAILABILITY)

COLD WATER LOBSTER TAILS
W/ GARLIC BUTTER

WAGYU BEEF

GRASS-FED BEEF

DRY OR WET AGED BEEF

SEAFOOD TOWER OR STATION
SHRIMP, LUMP CRAB, LOBSTER TAILS,
OYSTERS & ASSOCIATED SAUCES

SHAVED WHITE OR BLACK
TRUFFLES
(SEASONAL)

SNOW CRAB CLUSTERS W/
GARLIC BUTTER & LEMON AIOLI

ALASKAN KING CRAB CLAWS W/
GARLIC BUTTER & LEMON AIOLI

S T A T I O N S / B A R S
N O T A V A I L A B L E P L A T E D

CHARCUTERIE BOARD
CLIENT'S CHOICE ON SELECTIONS
(BASED ON AVAILABILITY)

TACO BAR
(BEEF, CHICKEN, & PORTOBELLO W/ ALL THE FIXINGS,
CORN OR FLOUR TORTILLAS)

POPCORN BAR
(SEASONINGS, TOPPINGS & MIX-INS)

SLIDER STATION
FILET WITH HORSERADISH DIJON CREAM SAUCE
BUFFALO CHICKEN W/ BLUE CHEESE SAUCE
PULLED PORK W/ COLESLAW
GRILLED PORTOBELLO W/ ROASTED RED PEPPER
& ARUGALA

DESSERT BAR
(4 SELECTIONS- MADE INTO MINIATURES)

CARVING STATION
(CHOICE)
PRIME RIB, TURKEY BREAST, HONEY DIJON
GLAZED HAM, BEEF TENDERLOIN,
TENDERLOIN OF PORK ROAST
& DRY RUBBED BRISKET

BBQ STATION
(CHOOSE 3 PROTEINS)
MAPLE SRIRACHA BBQ 1/2 CHICKENS
DRY RUBBED BRISKET
PULLED PORK NORTH CAROLINA STYLE
KOREAN BBQ CHICKEN THIGHS
SLOPPY JOES
SPARE PORK RIBS WITH SWEET
& SPICY BBQ SAUCE
BEEF BURGERS & HOT DOGS
(SERVED W/ COLESLAW, BAKED BEANS,
CORNBREAD & MAC & CHEESE)

PENNSYLVANIA STATION
(PICK 2-3)
TROUT (GRILLED, BAKED OR SMOKED),
PIEROGIES (CHEESE & ONION), PHILLY
CHEESESTEAK SLIDERS, VENISON
BACKSTRAP, OLD FORGE PIZZA BITES

DESSERTS
PLATED OR STATIONED

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CAKES OR CUPCAKES

RED VELVET

DEATH BY CHOCOLATE

CARROT CAKE

FUNFETTI

LEMON CURD

TRÈS LECHES CAKE

STRAWBERRY SHORTCAKE

VANILLA BEAN

MOCHA CAKE

COCONUT CAKE

PIES & MOUSSES

KEY LIME PIE

APPLE PIE

PEACH & BLUEBERRY PIE

S'MORES PIE

PEANUT BUTTER MOUSSE PIE

SEASONAL FRUIT CRUMBLE

TRÈS LECHES CUPS

ESPRESSO MOUSSE CUPS

NY CHEESECAKE BITES
(TRADITIONAL, STRAWBERRY,
CHOCOLATE & CARAMEL)

CHOCOLATE AVOCADO MOUSSE*

OTHER SPECIALTIES

MINI TIRAMISU CUPS
(CHOICE)

TRADITIONAL, BLOOD ORANGE,
LIMONCELLO & EARL GREY

CHOCOLATE COVERED
STRAWBERRIES

CARAMEL SEA SALT CHOCOLATE
TORTE

DARK CHOCOLATE STRAWBERRY
GANACHE TORTE

MINI PAVLOVAS WITH FRESH
FRUIT

APPLE ROSES

CHOCOLATE & CARAMEL
CHURRO CUPS

HONEY PANNACOTTA

*ALLERGEN SAFE

C A K E S W E D D I N G & G R O O M / P A R T N E R

CAKE FLAVORS

VANILLA BEAN	MARBLE	MOCHA
CHOCOLATE (MILK, DARK OR SEMI-SWEET)	RED VELVET	COCONUT
STRAWBERRY	FUNFETTI	
	CARROT	

CAKE FILLINGS

CHOCOLATE GANACHE (CHOICE) MILK, DARK, SEMI-SWEET OR WHITE	BERRY COMPOTE (CHOICE) STRAWBERRY, RASPBERRY OR BLACKBERRY	LEMON CURD
RASPBERRY WHIPPED GANACHE	RAINBOW SPRINKLE MOUSSE	CARAMEL (CHOICE) TRADITIONAL OR SALTED
CHOCOLATE HAZELNUT BUTTERCREAM	CANNOLI	GERMAN CHOCOLATE (COCONUT & PECANS)

CAKE ICINGS/FROSTINGS

CHOCOLATE GANACHE (CHOICE) MILK, SEMI-SWEET, OR WHITE	WHIPPED CREAM FROSTING (CHOICE) VANILLA, CHOCOLATE, STRAWBERRY OR MOCHA	CREAM CHEESE FROSTING (CHOICE) TRADITIONAL, CHOCOLATE, PEANUT BUTTER OR STRAWBERRY
BUTTERCREAM (CHOICE) VANILLA, CHOCOLATE, STRAWBERRY, MOCHA, PEANUT BUTTER, OR COOKIES & CREAM	MIRROR GLAZE (ASSORTED COLORS) NOT AVAILABLE VEGAN	CHOCOLATE HAZELNUT FROSTING

A GROOM'S CAKE IS A SOUTHERN TRADITION BORN OUT OF VICTORIAN ENGLAND. WHILE THE WEDDING CAKE IS TRADITIONALLY FEMININE IN DESIGN AND AESTHETIC, A GROOM'S CAKE CAN BE AN HOMAGE TO THE INDIVIDUAL'S PERSONALITY OR HOBBIES, SOMETHING UNIQUELY THEM.

L A T E N I G H T B I T E S
S T A T I O N E D O R S E L F - S E R V E

BURRITOS
(CHOICE OF 2)
CHICKEN, BEEF OR VEGETABLE

TORTILLAS W/ CHEESE & SALSA

PRETZEL BITES W/ MUSTARD
& BEER CHEESE SAUCE

CARAMEL OR CHEDDAR POPCORN

PIZZA BAGEL BITES

PIGS IN A BLANKET W/ HONEY
MUSTARD

ICE CREAM SANDWICHES

PB&J SANDWICHES

FROGTOWN RUB POTATO CHIPS

PLANTAIN CHIPS W/ GARLIC AIOLI

HUMMUS W/ CRUDITÉ

ALL LATE-NIGHT BITES INCLUDE MINI WATER BOTTLES

