FROZONE
BURGERS & SHAVED ICE

CATERING / THE MENU

Bring the flame. Keep it cool.

Flame-broiled favorites. Bold taco bars. Fresh shaved ice. Built for office lunches, private parties and outdoor celebrations.

Sliders

Soft potato buns. Half: 16 sliders / about 8 guests. Full: 32 sliders / about 16 guests. Plan 2 per guest with sides. Serving prices cover sliders only; trays are ordered and billed by the tray.

MENU ITEM	HALF	FULL	PER SERVING*
Classic Flame Cheeseburger Flame-broiled beef, American cheese, onions, pickles and Frozone sauce.	$80	$160	$10
Bacon Flame Cheeseburger Flame-broiled beef, crisp bacon, American cheese, onions, pickles and Frozone sauce.	$96	$192	$12
Crispy Chicken Golden crispy chicken, crunchy pickles and creamy slaw on a soft potato slider bun.	$80	$160	$10
Hot Honey Chicken Crispy chicken glazed with hot honey, finished with pickles and creamy slaw.	$88	$176	$11

Choose one flavor per half tray; full trays may be split between two flavors at the higher flavor price. Gluten-friendly slider alternatives are listed under Add Ons.

Tacos

Build your own with warm corn tortillas, proteins and toppings packed separately. Half tray kit: 24 tacos, serves 8. Full tray kit: 48 tacos, serves 16. Plan 3 per person; sides sold separately.

MENU ITEM	HALF	FULL	PER SERVING*
Chimichurri Steak GF Grilled sliced sirloin, bright chimichurri, onions, cilantro and lime.	$144	$288	$18
Citrus Garlic Pernil GF Puerto Rican-style slow-roasted pork with garlic, oregano and citrus, pickled red onions and cilantro-lime slaw.	$120	$240	$15
Hot Honey Crispy Chicken Crispy chicken, hot honey, crunchy slaw, pickled onions and lime crema. GF version available.	$120	$240	$15

One taco flavor per kit. Each taco is portioned with approximately 2 oz cooked protein. Gluten-friendly crispy chicken: +$16 half / +$32 full, or +$2 per person.

*Per serving is an estimated cost for this item only, not a complete meal. GF = gluten-friendly. Tax, delivery and optional services are additional.

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Big flavor. By the tray.

Entrées & Proteins

Half: 3 lb cooked meat / about 8 guests. Full: 6 lb / about 16 guests. Plan 6 oz per guest. Sides, buns and tortillas separate.

MENU ITEM	HALF	FULL	PER SERVING*
Chimichurri Grilled Steak [GF] Tender sliced sirloin with garlic, herbs and chimichurri served on the side.	$160	$320	$20
Puerto Rican Style Pernil [GF] Slow-roasted pork shoulder seasoned with garlic, oregano and citrus, hand-pulled with roasting juices.	$112	$224	$14
Garlic Lime Grilled Chicken [GF] Juicy grilled chicken finished with garlic, fresh lime and herbs.	$104	$208	$13
Crispy Chicken Tenders Golden chicken tenders with choice of two sauces: hot honey, BBQ, honey mustard or ranch. GF version available.	$90	$180	$11.25

Tenders sold by cooked weight; approximate piece count confirmed on quote. GF tenders: +$16 half / +$32 full. Choose two sauces.

Sides

Half: about 10 side servings / full: about 20. Plan 5 oz per side serving, except mozzarella sticks: 3 pieces per serving.

MENU ITEM	HALF	FULL	PER SERVING*
Three Cheese Mac Creamy elbow macaroni folded into a rich cheddar, Monterey Jack and American cheese sauce.	$60	$120	$6
Bacon Mac Our three-cheese mac topped with crisp, smoky bacon.	$75	$150	$7.50
Classic or Cajun Fries [GF] Golden fries with sea salt or a bold Cajun seasoning.	$40	$80	$4
Sweet Potato Fries [GF] Crispy sweet potato fries with a lightly seasoned finish.	$55	$110	$5.50
Onion Rings Crisp, golden battered onion rings with a satisfying crunch.	$50	$100	$5
Mozzarella Sticks Golden breaded mozzarella with marinara for dipping.	$45	$90	$4.50
Cilantro Lime Rice [GF] Fluffy rice brightened with lime and fresh cilantro.	$40	$80	$4
Citrus Slaw [GF] Crunchy cabbage and carrots tossed in a bright citrus dressing.	$40	$80	$4

Mozzarella sticks: 30 pieces half / 60 full. Fried sides are best eaten promptly; mac, rice and slaw travel better for longer buffet service.
*Per serving is the estimated cost of this item only; order and pay by the tray.

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CATERING / PACKAGES + TREATS

Your party. Our universe.

All packages include disposable plates, napkins, cutlery, serving utensils and item labels. Portions are planned for the confirmed headcount; service is not unlimited. Menu selections apply to the group.

THE LAUNCH — $26 / guest

20 GUEST MINIMUM / $520 MINIMUM PACKAGE

Per guest: 2 sliders, two 4 oz sides and 1 canned soda or bottled water. Choose two slider flavors for the group: Classic Flame Cheeseburger, Crispy Chicken or Hot Honey Chicken. Choose two sides: classic/Cajun fries, rice, slaw or Three Cheese Mac. Pickup or delivery; delivery, warming equipment and staff are additional.

THE FIRE AND ICE — $42 / guest

25 GUEST MINIMUM / $1,050 MINIMUM PACKAGE

Per guest: 2 tacos, a separate 4 oz cooked portion of steak, pernil or grilled chicken, two 4 oz sides, 1 brownie bite and 1 canned soda or bottled water. Choose two taco flavors, one extra protein and any two sides for the group. Listed taco toppings included. Pickup or delivery; delivery, warming equipment and staff are additional.

THE FROZONE TAKEOVER — $62 / guest

50 GUEST MINIMUM / $3,100 MINIMUM PACKAGE

Per guest: 1 slider, 2 tacos, two 4 oz sides, Deluxe Toppings Bar, one 8 oz shaved ice and 1 canned soda or bottled water. Choose two slider flavors, two taco flavors, any two sides and four syrups for the group. Includes our 10 x 15 canopy, two buffet tables, warming equipment, two attendants, setup, breakdown and up to 3 hours of service. Food is prepared at Frozone and served on site. Travel, tax, venue costs and on-site cooking are additional. Over 75 guests requires a staffing/capacity quote.

Desserts & Drinks

SHAVED ICE BAR / GF

$7 per guest + $350 station fee / minimum $630

40 guest minimum. One 8 oz shaved ice per guest with four syrup choices, cups and spoons. Includes one attendant, setup, breakdown and up to 2 hours of on-site service. Flavors confirmed at booking. Tent, travel and tax are extra.

Candy Crunch: +$2 per guest. Gluten-friendly toppings arranged after ingredient review.

BROWNIE BITES

Rich chocolate brownie bites. Half: 20 pieces, $40. Full: 40 pieces, $80. One bite per guest: $2. Order two per guest for a larger dessert portion.

CANNED SODA + BOTTLED WATER

Chilled canned soda and bottled water: $2 each. 12 assorted drinks $24 / 24 assorted drinks $48. Brands, flavors and container sizes confirmed on quote. Packages include one drink per guest; additional drinks cost extra.

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CATERING / MAKE IT YOURS

Upgrade the experience.

Add Ons

Extra protein	Add a 3 oz cooked portion per guest: pernil +$7; grilled chicken +$6.50; steak +$10. Minimum 10 portions.
Extra sliders or tacos	Order additional half or full trays at listed menu prices.
Deluxe Toppings Bar GF	+$4 per person, minimum 20. Lettuce, tomato, onions, pickles, pickled red onions, shredded cheese, jalapeños, pico de gallo and lime crema. Standard slider condiments and listed taco toppings are already included.
Guacamole GF	+$2.50 per person, minimum 20. A creamy extra for tacos or a protein bowl.
Gluten Friendly Slider Alternative	Lettuce cups: no charge. Gluten-friendly slider buns, when available: +$1.50 each; portion and bun format confirmed at booking. No potato slider bun is labeled gluten-friendly.
Disposable Chafing Kit	$25 per full-tray position: rack, water pan and approximately 2 hours of fuel. Holds one full food tray or two half trays.
Buffet Setup	$125 within the delivery area; up to 45 minutes arranging food and warming equipment. Delivery and chafing kits separate. No ongoing serving included.
Serving Attendant	$60 per hour per staff member; 4-hour minimum ($240). Billable time includes travel, setup, service and breakdown.
On Site Cook	$85 per hour; 4-hour minimum ($340). Cooking equipment, fuel, menu and staffing confirmed separately on quote.
Branded Tent Service	$350 for our 10 × 15 canopy, two buffet tables, installation and removal for an event up to 3 hours. Food, attendants, warming equipment and travel separate. Included in The Frozone Takeover.
Extra Event Time	Takeover package: +$175 per additional service hour, up to 75 guests, covering two attendants and station time. Extra food or drinks separate. Other events quoted by staffing needs.

Gluten-Friendly Options. Prepared With Care.

Our gluten-friendly orders use a dedicated refrigerator, separate grill and fryers, separate utensils and trays, and separately maintained sauces and toppings. Orders are prepared on a separate cutting board to avoid contact with shared work surfaces.

Please request gluten-friendly preparation and tell us about celiac disease or food allergies when ordering. Although we take precautions to reduce cross-contact, our restaurant also handles gluten-containing foods, so we cannot guarantee its complete absence. Catering orders are labeled and provided with separate serving utensils; event preparation arrangements are confirmed when booking.

Let’s make it a Frozone party.

Ordering Details

LEAD TIME

At least 72 hours for tray orders; 5 days for pernil or steak orders; 14 days for staffed events. Larger orders and holidays may require more notice. For staffed events, final menu, dietary counts and guaranteed guest count are due 5 days before service. Tray orders are finalized at booking. Later additions depend on availability.

MINIMUMS AND PAYMENT

Pickup: no minimum order total; order any listed half or full tray. Delivery: $150 food/drink minimum, plus delivery fee. Package and shaved ice station guest minimums still apply. A 50% deposit confirms booking; balance due 3 days before service. Orders booked at the 72-hour deadline require full payment. Quotes valid for 14 days. Staffed events must be paid before setup.

DELIVERY

Within 10 driving miles of Frozone in Medford, $45; over 10 through 20 miles, $75; over 20 through 30 miles, $125. Beyond 30 miles, quoted individually. Tolls, parking and unusual access costs are disclosed in the quote. Delivery covers drop-off; setup and serving are separate unless included in the package.

CANCELLATION

7 or more days before service: refund payments less preapproved, nonrecoverable special-order/rental costs. From 72 hours to fewer than 7 days: 50% cancellation charge. Less than 72 hours: 100%. Payments already made count toward charges. No headcount reductions after the guarantee deadline. Outdoor events require safe access, a level tent area, agreed power and a rain/indoor backup. Weather follows these terms unless agreed otherwise in writing.

FEES

Applicable sales tax is added. No automatic gratuity or unlisted service fee. Permits, venue requirements and any additional equipment or staffing are specified before booking.

READY TO PLAN YOUR EVENT?

631-922-0043

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