

**\$ 37**

# PREMIUM MENU SELECTIONS

*25-Person Minimum*

## Why Franchesco's is the Premier Destination

Beauty, innovation, and culinary excellence only begin to describe Franchesco's Ristorante, one of the region's finest dining and banquet facilities. Sourcing from the highest quality ingredients available

Serving: USDA Prime Beef, Fresh Wild Caught Seafood, All Natural Chicken, and locally sourced Center Cut Pork



## What's included with our Entrées:



### FRANCESCO'S SALAD

Franchesco's Signature Artisan Salads  
made Fresh in our Homemade Dressings



### BREAD & BUTTER

Assortment of Artisan bread rolls



### VEGGIES

Fresh Seasonal Vegetables



### STARCH

Signature Franchesco's Potato creations

## DRINK SELECTIONS

### SODA + COFFEE + TEA

Soda Coffee Tea **+3pp**

### BEER + WINE + SODA

2 Hours Beer Wine• Soda **+16pp**

### PREMIUM OPEN BAR

2 Hours Premium Open Bar **+21pp**

## DESSERT SELECTIONS

NY Cheese Cake, Toasted Almond, Tiramisu,  
or Death By Chocolate **+9pp**

1/2 Dessert Slices, Cookies & Brownies,  
or Assorted Italian Gelato **+5pp**

**\$20**

# APERITIVO SELECTIONS

25-Person Minimum

**CHOICE OF 3 - ADDITIONAL OPTIONS SUBJECT TO +\$3 INCREASE ON PACKAGE**



### HOMEMADE MEATBALLS

Classic Italian, American BBQ, Teryiaki

### BACON WRAPPED DATES

Applewood Smoked Bacon, Medjool Dates

## HOT

### SPINACH & ARTICHOKE DIP

Creamy Spinach & Artichoke Dip

### FRIED RAVIOLI

Fried Ravioli with Fresh Pomodoro



### STUFFED MUSHROOMS

Spinach & Artichoke, Italian Sausage

### CHICKEN SKEWERS

Asian zing based chicken

### CASINO SHRIMP +4pp

Blackened Shrimp, Bacon, Spicy Mayo

### PRIME RIB SLIDERS +6pp

Prime Rib, Mozzarella, Horseradish Aioli

### EGGPLANT PINSA +2pp

Pinsa Romana Crust topped with Sicilian Style Eggplant

### COCONUT SHRIMP +3pp

Jumbo Butterfly Shrimp, Coconut

### EXOTIC ARANCINIS +2pp

Exotic Mushrooms, Asiago Cheese

### BLEU CHEESE SLIDERS +4pp

Angus Beef, Bleu Cheese, Onions, Port Wine

### CRAB CAKE BITES +5pp

Franchesco's Famous Mini Crab Cakes

### KOREAN BBQ STEAK +2pp

Local Beef, Korean BBQ Sauce

### MARGHERITA PINSA +2pp

Tomatoes, Mozzarella, Basil, Roman Crust



### FARMERS BRUSCHETTA

Tomato Medley, White Balsamic

### MOZZARELLA SKEWERS

Fresh Mozzarella, Cherry Tomato, Basil

## COLD

### FRESH FRUIT DISPLAY

Assortment of Fresh Seasonal Fruit.

### PROSCIUTTO MELON

Cantaloupe melon, Imported Prosciutto



### GARDEN VEGGIE DISPLAY

Seasonal Vegetables & Ranch Dip

### ARTISAN CHEESE DISPLAY

Imported Cheeses with Crackers

### COCKTAIL SHRIMP +3pp

Jumbo Shrimp, Cocktail Sauce

### SALMON CRUSTINI +4

Smoked Salmon, Dill Herb Cheese Spread

### CHARCUTERIE DISPLAY +5pp

Imported Meats & Cheeses, Olives,



# PLATED DINNER

25 Person Minimum

## SALADS

### FRANCESCO'S HOUSE

Mixed Greens, Cucumber, Tomato, Asiago Cheese, Croûtons, Bell Peppers

### SPECIAL SALAD

Mixed Greens, Romaine, Tomato Onions, Kalamata Olive, Egg Pepperoni, Sausage, Green Pepper Cucumber, Carrot, Mozzarella House Dressing **+5pp**

### CHAMPAGNE BERRY

Arugula, Mixed Seasonal Berries Champagne Vinaigrette, Feta Cheese Candied Almonds, Spring Mix **+3pp**

### CAESAR SALAD

Romaine, Caesar Dressing Asiago Cheese, Croutons **+2pp**

## CHEF SELECTION

Our Chef will expertly pair your entree selection with a starch and a vegetable.

Whipped Garlic Potatoes, Carrot Mousse, Roasted Wedges, or Cauliflower Puree

## CHILDREN'S CHOICES

(Upon Request)

## ENTRÉE SELECTIONS

(Select 4)

### PASTA

#### NONNA'S LASAGNA

Traditional Lasagna, Fresh Pomodoro, Pecorino, Ground Beef, and tons of Mozzarella.

#### EGGPLANT SICILIANA

Pan-fried in Virgin Olive Oil and baked with Nonno's Pomodoro, Fresh Basil, and Provolone.

#### ALFREDO TORTELLONI

Homemade Alfredo Sauce tossed in with our delicious Tortelloni Pasta. **+3pp**

### CHICKEN

#### CHICKEN PICCATA

Free-range Chicken Breasts, sauteed with Mushrooms, Capers, and Lemon sauce.

#### CHICKEN PARMESAN

Free-range Chicken Breasts, lightly breaded, pan fried in Olive oil, topped with Pomodoro and Mozzarella, and baked to perfection.

#### CHICKEN MADEIRA

Free-range Chicken breasts topped with Asparagus Exotic Mushrooms, Madeira demi sauce **+2pp**

### PORK

#### BABY BACK RIBS

Tender fall off the bone Baby Back Ribs, grilled and baked in a BBQ sauce, and topped with Arugula Citrus Salad. **+5pp**

#### APPLE CIDER PORK

Succulent center-cut Pork Loin, baked perfectly with an Apple Cider Bourbon glaze.

### SEAFOOD

#### PARMESAN CRUSTED TILAPIA

Topped with Artichoke Cream Sauce, served over a bed of Wild Rice

#### KIM'S COD

Icelandic Cod Steak, Fresh Crimini and Shitake Mushrooms, Heirloom Tomatoes, Virgin Olive oil, **+4pp**

#### GRILLED SALMON

Succulent Scottish Salmon baked with a Citrus compound butter. **+7pp**

#### MISO SEABASS

Fresh Chilean Sea Bass glazed with a Miso Sauce and served with Snow peas, Jasmine rice and a Sake Cream sauce. **+12pp**

#### USDA PRIME RIB

Slow Roasted Prime Rib seasoned to perfection served with Vegetable and Starch. **+15pp**

#### 8oz FILET MIGNON

Certified 8oz Black Angus Filet Mignon paired with a Vegetable and Starch. **+10pp**

#### 14oz NEW YORK STRIP

Hearty 14oz NY Strip paired with a Vegetable and Starch. **+10pp**

*\*Crust Options Available*