

Frankie's
CATERING & EVENT PLANNING

www.FrankiesCatering.com
"Taste The Difference"



SPECIALTY MENUS

CLAM BAKE \$54.50*

Minimum 25 people staff, tax and gratuity

*subject to change according to market price

Garden Salad

Garlic Bread

Clam on the 1/2 shell w/ cocktail sauce, horseradish & lemons

New England Clam Chowder

Steamed Clams /wine and garlic sauce

Spicy Mussels (no shell) fra diavlo

1 lb- 1 1/2 lb Maine Lobsters steamed (1 pp)

Drawn butter / lemon

Fried Chicken

Corn on the cob

Baked potato w/ toppings

Tri Color Horseradish Coleslaw

Watermelon & pineapple fruit salad

Warm apple crumb pie & ice cream

Coffee, tea

Lobster bibs

Comes complete w/ grill, paper products, all utensils, tablecloth for food tables

HAWAIIAN LUAU \$30pp

M25 GUESTS

Includes paper INIMUM products, racks and stern0s

Hawaiian Salad

Sweet Rolls

Frankies Famous BBQ Spare Ribs

Honey Grilled Curry Lime Shrimp

Sweet and Sour Chicken with Toasted coconut

Mahi Mahi with Mango Salsa

Bok Choy with sesame

Coconut Macadamia Basmati Rice

Fresh Fruit Kabob

Upside Down Pineapple Cake

Add Whole Suckling Pig- (Can be cooked on Site) \$15pp



SPECIALTY MENUS

OCTOBERFEST \$26pp

Minimum 30 guests
Includes, racks and sternos

Spinach & artichoke dip in pumpernickel bread
 Cheese board assorted cheeses & crackers displayed
 Pretzels bites with ground mustard
 Spinach salad bacon, hard boiled eggs, mushrooms, onion in a warm vinaigrette
 Pumpernickel, rye & butter
 Roasted savory chicken
 Sauerbraten in ginger brown sauce
 Pan seared bratwurst & knockwurst over red cabbage & bacon
 Spatzel in brown butter sage
 Potato pancakes w/Sour cream & apple sauce

Dessert

HOT IN THE HAMPTONS

\$50pp (Minimum 50 guests)

Includes racks and sternos, excludes Staff and Rentals

Choose 5 Hors D'Oeuvres

Lollipop Lamb Chops Peppercorn
 Crusted Filet Mignon on Crostini
 Lobster Sliders
 Vegetables Spring Rolls
 Sesame Crusted Franks in Blanket
 Short Rib Sliders
 Honey Grilled Jumbo Shrimp
 Five Spice Tuna on Wonton

Choose 4 Entrees

Stuffed Lobster Tails
 Asian Hanger Steak with Soba Noodles
 Beef Wellington
 Peppercorn Crusted Filet Mignon w/ foyier sauce
 Fresh Calabrese Pasta with Shrimp
 Grilled Flank Steak topped with chimichuri
 Orecchiette with broccoli rabe and shrimp
 Chicken with Artichoke in Scampi sauce
 Red Snapper
 Baby Sea Bass

Choose 2 Sides:

Risotto Pancakes with balsamic glaze
 Loaded Twice Baked Potatoes
 Grilled Asparagus
 Sautéed Butternut Squash with Honey Thyme
 Brussel Sprouts with Bacon
 Roasted Cauliflower and Broccoli

Also Includes:

Chocolate covered zeppole
 Cannoli Cups
 Fresh Pineapple and Strawberry
 Coffee/Tea
 Milk, Sugar, Cups and Stirrers