

Frankie's
CATERING & EVENT PLANNING

www.FrankiesCatering.com
"Taste The Difference"



FRANKIE'S CATERING

201-891-1958

Fine cuisine begins with the finest ingredients available. Likewise, a spectacular event begins with an extraordinary caterer...
Frankie's Catering

Whether you prefer classic or contemporary cuisine, white glove or buffet style service, Frankie's culinary artisans present the most delectable foods and quality service that will prove an unforgettable epicurean experience for both host and guest alike.

Presented on the following pages is a sample of the gourmet food items that Frankie's offers. Whether your diet is gluten-free, vegetarian or dairy free, we will gladly design a custom menu to suit any of your dietary needs.

PRICING SUBJECT TO CHANGE

Salads

Small Feeds 8-10 guests

Large Feeds 18-20 guests

	SMALL	LG
Tuscany Salad Greens, Tomato, Cucumber goat cheese candied walnuts, Balsamic Dressing	\$40	\$65
Leona Salad Mixed Baby Field Greens, cherry tomatoes, carrots, cucumbers with our homemade balsamic vinaigrette	\$30	\$60
Classic Caesar	\$30	\$60
w/ Grilled Chicken	\$40	\$75
w/ Shrimp	\$45	\$85
Nappa Salad w/Dried Cranberries, Mandarin Oranges, Toasted almonds, Tomato, Cucumber, Provolone in a Raspberry Vinaigrette	\$45	\$85
Five Spice Tuna Mixed Greens, Basil, Cilantro, Cherry Tomato, Cucmber, Carrots Sesame Ginger Dressing	\$65	\$120
Arugula Salad Fresh Arugula, Red Onions, Calamata Olives, Tomatoes w/ red wine vinaigrette and EVO	\$35	\$65
Greek Island Salad Crispy Romaine Lettuce, Tomatoes, Cucumber, Red Onion, Peppers, Calamata Olives, Feta Cheese, Vinaigrette Dressing	\$35	\$65
Spinach Salad Baby Spinach, Tomatoes, Red Onion, Chopped Eggs, Mushrooms w/ House made Honey Balsamic	\$35	\$65
Kale & Quinoa Chopped Kale, Quinoa, Peppers, Red Onions, Dried Cranberries, Carrots In A Curry, Honey, Lime Dressing	\$35	

Beets, Goat Cheese, Candied Pecans \$35 \$60
Baby Arugula, Olive Oil, Vinegar & Dill

Farro Salad \$35 \$60
Spinach, feta, dried cranberries, cucumbers, apples, red onions
in apple cider vinaigrette

Roasted Corn & Black Bean \$35 \$60
Onion, Peppers, Cilantro, Rice Vinegar Sesame Oil

(All made in House)

Traditional Macaroni Salad \$30 \$55
Elbow Macaroni, Peppers, Red Onions W/ Mayo & Vinegar

Red Potato Salad \$30 \$55
Celery, Onion, Carrots, Mustard, Mayo Dressing

German Potato \$30 \$55
Bacon, Onion, Parsley, Sweet Vinegar

Classic Potato Salad \$30 \$55
Celery, Scallions, Vinegary Mayo

Orzo Salad \$35 \$60
Dried Cranberry, Candied Walnuts
Spinach, Red Onions, peppers in a Raspberry Dressing

Tri Color Pasta Salad \$35 \$60
Peppers, Onions, Carrots w/
Sun Dried Tomato & Basil Pesto, Parmesan Cheese

Health Salad Or Mayo Slaw \$30 \$55
Shredded Cabbage, Red Onions, Cucumber &
Carrots w/ Vinaigrette

Celegini, Tomato & Basil \$30 \$55
Seasoned Evo

Toasted Israeli Cous Cous \$30 \$55
Roasted Garlic, Cherry Tomato, Basil Puree

Catering By The Tray

Prices do not include sternos, racks or paper ware.

Additional charge for delivery.

Half tray serves 8-10 guests

Full tray serves 16-20 guests

PASTA

	HALF	FULL
Baked Ziti, Manicotti or Stuffed Shells	\$35	\$65
Penne a la Vodka	\$40	\$75
Penne Tuscany	\$40	\$75
W/ Sundried Tomatoes, Artichokes, Calamata Olives		
Penne Siciliano	\$40	\$75
Chunks Of Eggplant, Fresh Mozzarella In A Plum Tomato & Basil Sauce		
Penne Al Forno	\$45	\$85
Baked w/ Ricotta, Sausage & Peas in a Tomato Sauce		
Fusilli Pasta	\$45	\$85
W/Roasted Vegetables And Grilled Chicken, Basil, Oil & Garlic		
Lobster Ravioli	\$65	\$120
Topped W/ Shrimp & Mushrooms Pancetta Cream Sauce		
Penne Puttanesca	\$40	\$75
Plum Tomatoes, Anchovies, Calmata Olives, Capers White Wine , Tomato Sauce		
Lasagna	\$45	\$85
Sausage, Ground Beef, Ricotta & Mozzarella		
Penne Asiago	\$45	\$85
Baked Pasta With Sun-Dried Tomatoes Ricotta Cheese, Provolone, Cream Sauce		
Fresh Gemelli Sorrento	\$45	\$85
W/Sauteed Mozzarella, Chunks Of Eggplant In A Fresh Tomato Basil Sauce		
Fresh Fusilli and Broccoli	\$45	\$90
Oil & Garlic, Parmesan Cheese Touch Roasted Red Pepper & Flakes		
Rigatoni Arrabiatta	\$42	\$75
Mushrooms, hot cherry peppers in spicy pink marinara sauce		
Eggplant Rollatini	\$40	\$75
(Approximately 15 per half tray)		
Orchietti, Broccoli Rabe & Sausage	\$45	\$85
Garlic, Olive Oil & Parmagiano, garnished with roasted peppers		
Eggplant Parmigiana	\$45	\$85
Thin Layers of Eggplant, Mozzarella Parmagiano & Tomato sauce		
Rigatoni Bolognese	\$45	\$85
Plum Tomato Sauce w/ Ground Beef, Carrots Onions Special Seasoning & Parmagiano Cheese		
ADD CHICKEN FOR AN ADDITIONAL	\$10	\$20

CHICKEN DISHES

	HALF	FULL
Chicken and Artichokes	\$55	\$95
Tender portions of chicken sauteed w/artichoke hearts and sun-dried tomatoes in Scampi Sauce		
Balsamico	\$55	\$95
Sundried Tomato Slivers, Portobello Mushrooms Rich Balsamic Sauce		
Chardonnay	\$55	\$95
Spinach & Sundried Tomato in Chardonnay Cream Sauce		
Giambotta	\$55	\$95

Boneless Thighs with Peppers, Onion, Potatoes, Sausage Green Olives
In A Wine Vinegar Sauce

Marsala, Picatta or Francese	\$55	\$95
Parmigiana	\$55	\$95
Bruschetta Chicken	\$ 55	\$95
Italian Seasoned Breaded Cutlets, topped w/fresh mozzarella and bruschetta, drizzled in balsamic glaze		
Rossini	\$55	\$95
Prosciutto, Tomato, Fresh Mozzarella Pink Sherry		
Sorrentino	\$55	\$95
Fried italian cutlet, prosciutto, eggplant, fresh mozzarella, in a shallot and sherry wine sauce		
Scarpello	\$55	\$95
Sausage, Mushrooms, Lemon White Wine & Rosemary Sauce		
Saltimboca	\$55	\$95
prosciutto, spinach, mozzarella Sage brown sauce		
Savoy Chicken	\$55	\$95
Roasted Thighs, Onions, Mushrooms Balsamic Vinegar, Cherry Peppers Seasoned Bread Crumbs		
Tuscany	\$55	\$95
w/ Porcini Mushroom, Madeira Brown sauce		
Chicken Rollatini	\$55(8 per)	\$95(16 per)
Lined with prosciutto, spinach, provolone and roasted peppers in brown sherry sauce		

***Bell and Evans Chicken additional \$25**

MEATBALLS

Chicken Meatballs	\$45	\$85
Grandma's recipe seasoned w/Pecorino Romano and italian herbs in marinara sauce or lemon wine sauce		
Italian Meatballs	\$45	\$85
Mama Leona's special italian recipe		
Eggplant Meatballs	\$55	\$95
Meatless with breadcrumbs, ricotta, romano cheese		
Arribiatta Meatballs	\$45	\$95
Bread crumbs, hot sausage, provolone, parmigiano, in hot cherry pepper red sauce		
Swedish Meatballs	\$45	\$85
Creamy Dill with brown sauce		

VEAL DISHES*

Any of our chicken dishes may be made with veal for an additional charge of \$30.

BEEF	HALF	FULL
Asian Marinated Hanger Steak	\$80	\$155
w/ julienne veg & soba noodles		
Beef Bourguignon	\$80	\$155
Mushrooms, pearl onions slow cooked in burgundy wine sauce		
Brisket*	\$85	\$170
Slow simmered w/onions, glazed in brown sugar lacquer		
Filet Tips*	\$85	\$170
Mushrooms, onions in rich demi-glaze		
Steak Pizzaiola	\$75	\$140
Grilled medium rare sirloin steak in a plum tomato sauce with mushrooms, peppers and fresh herbs		
Pepper Steak	\$75	\$140

Strips of sirloin sauteed with peppers and onions in au jus		
Flank Steak	\$80	\$155
Grilled and topped w/ cilantro lime chimichurri sauce		

PORK

Roasted Pork Loin	\$50	\$85
stuffed w/ spinach, prosciutto, provolone		
Stuffed Pork Loin	\$50	\$85
w/ broccoli rabe, prosciutto and provolone in pork au jus		
Pork Pernil	\$45	\$80
Slow roasted pork shoulder seasoned with garlic, oregano and cilantro lime		
Homemade Braciola	\$60	\$110
Made with Beef or Pork		
w/ fresh parsley, basil & grated romano cheese		
Sausage, Peppers, Onions	\$45	\$60
In marinara sauce or white sauce		
Sausage Arrabbiata	\$50	\$85
Hot sausage, hot peppers, potatoes and w/ oil and garlic.		
Sausage & Broccoli Rabe	\$50	\$85
Garlic and oil sauce		
St. Louie Ribs	\$50 ⁽³⁶⁾	\$85 ⁽⁶⁰⁾
Frankie's famous fall off the bone ribs in our homemade bbq sauce		
Pork Ribs with Vinegar Peppers	\$50	\$85
Roasted with garlic, rosemary and hot peppers		
Pulled Pork	\$45	\$60
Slow-roasted pork in homemade barbeque sauce		
Roasted Turkey or Roast Beef	\$50	\$85
w/ homemade gravy		

SEAFOOD

Stuffed Flounder Florentine	\$75 ⁽¹⁵⁾	\$145
w/ roasted peppers and spinach in garlic white wine sauce		
Flounder Francese	\$75	\$145
In lemon white wine sauce		
Horseradish Crusted Salmon	\$65	\$120
in Lemon Buere Blanc Sauce		
Grilled Salmon	\$65	\$120
in Raspberry Cabernet Sauce		
Salmon Dijon	\$65	\$120
Dijon white wine cream sauce garnished with sundried tomato		
Salmon Puttanesca	\$65	\$120
Sauteed with capers, onions, olives in red sauce		
Pistachio Crusted Sea Bass	\$75	\$145
In lemon butter buerre blanc sauce		
Baby Sea Bass Pomodoro	\$65.	\$120
w/ plum tomatoes, prosciutto, basil and garlic		
Pan Seared Halibut*	Market price	
Roasted pepper and asparagus beurre blanc sauce		
Grilled Mahi Mahi	\$75	\$145
w/ mango pineapple salsa		
Zuppa di Pesce*	\$90	\$175
Mussels, clams, lobster, calamari, scallops and linquine		
Shrimp Scampi	\$85	\$160
wine and garlic sauce		
Stuffed Shrimp* (30 Pcs)	\$85	\$160
With crabmeat in scampi sauce		
Scallops Scampi (36 pcs)	\$85	\$160
White wine, lemon and garlic		
Shrimp Francese	\$85	\$160
In lemon white wine sauce		
Mussels Marinara (no shell)	\$49	\$80

Red Snapper/Sea Bass	\$75	\$145
Scampi, Puttanesca or Oreganato		
Lobster Tails* (6oz)	\$17 ea	(Stuffed \$20 ea)
Fried Flounder	\$65	\$120
Fried Shrimp	\$75	\$145
Fried Scallops	\$85	\$160

All 1/2 trays approximately 4-5lbs of total weight

SIDE DISHES AND VEGETABLES

	HALF	FULL
Rice Balls	\$35 (approx.. 6 per half tray)	
Broccoli Rabe	\$49	\$90
w/roasted garlic and red pepper		
Grilled Asparagus	\$49	\$90
w/balsamic glaze		
Asparagus Oreganato	\$49	\$90
Parmigiana bread crumbs, evo		
Broccoli Oreganato	\$35	\$65
Parmigiana bread crumbs, evo		
Roasted Cauliflower & Broccoli	\$49	\$90
w/shaved romano cheese		
String Beans Almondine	\$39	\$65
Risotto Pancakes	\$45	
w/ balsamic glaze		
Roasted Rosemary Potatoes	\$35	\$65
Grilled Vegetables	\$49	\$90
Roasted Vegetables	\$49	\$90
Medley of seasonal vegetables		
Stringbeans and walnuts	\$35	\$65
in brown butter		
Butternut Squash	\$40	\$70
in brown butter, honey and thyme		
Rice Pilaf	\$25	\$45
Basmati Rice	\$35	\$65
w/ coconut milk		
Stuffed Artichokes (6)	\$42	
Spinach	\$35	\$65
sautéed with olive oil & garlic		
Scalloped Potatoes	\$45	\$75.
Escarole & Butter Beans	\$35	\$65
Mushroom Risotto	\$40	\$70
Brussel Sprouts	\$49	\$90
Seared with bacon and black pepper		

Ideas for Children

	HALF	FULL
Macaroni & Cheese	\$35	\$65.
Chicken Tenders	\$45	\$80.
Captain Crunch Tenders	\$49	\$90.
Buffalo Chicken Tenders	\$49	\$90.
French Bread Pizza	\$20 each	(18" French bread)
Pasta & Meatballs	\$35	\$65.
Chicken Parmigiana	\$55	\$90
Penne w/Broccoli	\$35	\$65
in butter sauce		

STATIONARY HORS D'OEUVRES

All Beautifully Plattered

Antipasto

SM \$50 MED \$90

An array of Imported Salami, Prosciutto, Calabrese Sausage, Provolone, Fresh Mozzarella, Marinated Mushroom & Artichokes, Grilled Vegetables. Artistically garnished and topped with Imported Olives, accompanied by assorted flatbreads and bread sticks

Neapolitan Tower

\$50 \$65

Layered Fried Eggplant, Mozzarella, Roasted Peppers, Basil Pesto w/ balsamic reduction

Charcuetierre Board

\$90 Feeds 15-20

Italian meats, olives, nuts, fig jam, dried fruit, brie and hard cheese

International Cheese Board

SM \$45 Med \$85

An assortment of domestic and imported cheeses, garnished and served with assorted crackers

Fresh Fruit

SM \$49 MED \$69

Artistically garnished assortment of fresh seasonal fruit

Grilled Vegetables

SM \$49 MED \$90

Seasonal vegetables marinated in a light balsamic vinaigrette and grilled

Garden Fresh Crudite

SM \$35 MED \$53

An assortment of chilled julienne vegetables decoratively arranged served with hummus dip and horseradish blu

Poached Norwegian Salmon

\$95.

Displayed as a whole fish and cucumber scales, served with pumpernickel rounds

Sushi 50 piece minimum

\$75.

Decoratively arranged. Served with ginger & wasabi

Fresh Mozzarella, Tomato and Eggplant

SM \$45 MED \$65

Sliced fresh mozzarella, topped with fresh tomato and sprinkled with our homemade fresh basil vinaigrette

Stuffed Breads

\$25. Plattered (choose 2)

All breads are made fresh daily in our store. Your choice of:

Eggplant & Mozzarella, Pepperoni & Mozzarella, Spinach & Mozzarella, Sausage, Pepper, Onion & Mozzarella, Sausage & Provolone. Breads are sliced and decoratively arranged.

Brie in Pastry 9"

\$45

Filled with raspberry nut jam. Served with artisan crackers and flatbreads

Bruschetta Basket

\$45 (Serves 15)

Surrounded by homemade garlic rounds

Spinach and Artichoke Dip in Round Panella bread

\$45

Served with seasoned pita crisps

SANDWICH PLATTERS

MINIMUM 15 GUESTS

Party Heroes 3,4 or 6 foot heroes - Feeds 5 people per foot \$23-\$28 per foot

Sandwich Choices:

Italian –American Specialty: Genoa Salami, Thuman's Ham, Pepperoni, Provolone \$23 per foot

Joe Funi: Homemade Roast Beef, Horseradish Cheddar with Horseradish spread \$22. per foot

Vegetarian: Grilled Vegetables Roasted Peppers, Fresh Mozzarella and Arugula \$25. per foot

The Flip: Grilled Chicken, Broccoli Rabe with Fresh Mozzarella, Roasted Pepper \$23. per foot

Frankee: Turkey, Bacon, Lettuce, Tomato with Roumalade spread \$22. per foot

True Italian: Prosciutto, Sopressata, Cappicola, Imported Provolone \$28. per foot

Grilled Chicken, avocado, pico de gio, chipotle mayo, shredded greens

Turkey, Brie, Baby Spinach & Honey Mustard

ACTION STATIONS – Requires Chef

Authentic Italian Pasta Station Add to any buffet \$5pp

Chef's will prepare a variety of pasta's before your eye's. Choice of 3 sauces:
Vodka, Tuscany, Marinara, Arrabiatta, Pancetta with Mushrooms, Bianca, Sicilia

Carving Station Choice of:

Peppercorn Crusted Filet Mignon, Prime Rib, Grilled Flank
Fresh Turkey Breast, Sweet Crusted Pastrami, , Stuffed Pork Loin, Smoked Maple Ham
All Served with Appropriate Sauces – Market Prices

Ice Sculptures

Spectacular Sculptures designed to fit your event

Chocolate Fountain \$5.00 per person or - Minimum of 50 guests

A spectacular presentation that will have your guests in awe...Complete with Belgian chocolate, marshmallows, fresh fruit, pretzels, angel food cake, rice krispie treats

Dessert Shot Station: \$6pp Choose 4 Items

Tiramisu	Banana Cream Pie	S'mores
Strawberry Shortcake	Canoli	Cheesecake
Choc Mousse	Reese	Lemon Blueberry

Dessert Station: \$10pp

Assorted Desserts Shots	Brownies
Mini Cupcakes	Homemade Cookies
Italian Ptries	Fresh Fruit
Mini Macaroons	

Smores Bar- \$4pp – Minimum 30 guests

Assorted graham crackers, variety of chocolate bars, marshmallows

Zeppole Station - \$4 pp Minimum 40 guests

Complete with chocolate and raspberry sauce

Taco Station – \$5pp Minimum 30 guests

Shredded pork or fish taco, sour cream, cilantro, jack cheese, caso fresco, limes, pico d gio, radishes, cucumbers, pickled jalepinos, quac, shredded cabbage, and salsa

Sushi Station

Choose assorted sushi rolls \$14pp

VIP Sushi Station \$18

Choose assorted sushi rolls, sashimi, maki, temaki, nigiri and uramaki

Hot Buffet Packages

Corporate Luncheons

Luncheon Buffet \$17.95pp

Includes:

Sandwich Platter, Cookie/Brownie Platter/Beverages and Paper Products

Salad Bar to include;

Spinach and Romaine lettuces plus 10 toppings

Beans

Shredded Cheddar

Cucumber

Tomato

Quinoa

Carrots

Stuffed Grape Leaves

Olives

Beets

Goat Cheese

Nuts

Choose 1 Chicken Dish

Choose 1 Pasta Dish

Hot Buffet \$15.95 pp

Minimum 25 guests

Includes: Salad, bread, paper products, racks and sternos

Mixed Field Greens traditionally dressed

Assorted Dinner Rolls & Butter

(3 choices)

Chicken Parmigianino *

Chicken Marsala * Chicken Francaise * Chicken Picatta

Ravioli Cheese * Cavetelli/Broccoli * Stuffed Shells * Baked Ziti * Baked Lasagna

Tortellini Bolognese * Penne w/Vodka Sauce *

Eggplant Parmigianino * Eggplant Rollatini

Italian Meatballs * Sausage & Peppers * Steak Pizzaiola * Stuffed Pork Loin * Roast Beef and Gravy

(2 choices)

String Beans Almondine or Pomodoro * Roasted Vegetables

Broccoli w/Lemon *

Rice Pilaf * Roasted Potatoes* Buttered Noodles

Hot Buffet II \$23pp

Minimum 25 guests

Includes:

Tomato, Mozzarella, Eggplant Platter,

Shrimp Cocktail Platter(2pp)

Salad, bread, paper products, racks and sternos

Choose 4 Items From By The Tray Menu*

Choose 2 Items From Sides/Vegetable Menu

* Certain meat and seafood entrees add \$3pp