



Frankie's Café
Bar & Restaurant
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Sit Down Wedding Menu

Menus Are Tailored For Each Bride & Groom

Cocktail Hour

~Gourmet Vegetable & Cheese Cascade~

An Elegantly Draped Table Brightened With Fresh Garnishes, The Freshest Cut Seasonal Vegetables, Gourmet Imported & Domestic Cheeses, Prepared Simply Yet Imaginatively & Served On Beautiful Polished Trays & Wooden Boards, Garnished With Sprigs Of Fragrant Herbs & Accompanying Dips.

~Passed Hot & Cold Hors D'oeuvres~

An Eclectic Assortment of Easy-To-Eat Hors D'oeuvres Beautifully Presented & Innovatively Garnished, Graciously Served By Our Professional Staff. Each Has Been Carefully Designed To Be Eaten In Just One Bite. Our Handmade Assortment Includes Beef Crostini With Horseradish Cream, Classic Tomato Bruschetta, Shrimp Lejon, Sausage Stuffed Mushrooms, Miniature Crab Bites With Lemon & Aioli, Clams Casino, Toasted Sesame Chicken Skewers, & Roasted Asparagus In Prosciutto With Balsamic Reduction

Dinner Service

~Appetizer~

Your Choice of Fresh Fruit Cup, Pasta or Soup

~Salad~

~Entrée~

Each Entrée Is Served With Your Choice of Starch & Vegetable

~Assortment of Fresh Rolls & Butter~

~Fresh Brewed Coffee & Tea~

**Package Includes Fine Table Linens, Linen Napkins, Skirted & Decorated Bridal Table & Cake Table, Beautiful China, Silverware & Glassware.*

Hot Soups

Listed below is a selection of our most popular choices. Check with our catering specialists for additional selections.

Garden Vegetable
Oven-roasted Chicken Noodle
Authentic New England Clam Chowder
Broadway Tomato Bisque
French Onion
Creamy Seafood Bisque
Parmesan, Cheddar & Broccoli Cream
Loaded Baked Potato Soup
Smokehouse Split Pea
Savory Minestrone
Maryland Crab
Escarole Soup

Salads

Classic Caesar Salad
Romaine lettuce, shredded Parmesan cheese, seasoned croutons & our creamy white balsamic Caesar dressing

Tossed Garden Salad
Crisp romaine lettuce, shredded carrots, cucumber, tomato, red onion & seasoned croutons with buttermilk ranch dressing.

Greek Salad
Romaine lettuce, tomatoes, crumbled feta cheese, red onion, Kalamata olives, pepperoncinis, cracked black pepper & our Greek dressing.

Asian Salad
Fresh cilantro, roasted peanuts, toasted sesame seeds, mandarin segments & crispy wonton strips over a bed of romaine lettuce drizzled with our citrus-herb vinaigrette.

Fruit Cup
Fresh sliced seasonal fruit & berries topped with a dollop of vanilla yogurt

Entrees

Chicken Picatta
Boneless breast of chicken cooked to perfection & finished in a Chardonnay lemon butter sauce.

Chicken Marsala
Grilled boneless chicken breast simmered in Marsala wine & finished in a mushroom demi glace.

Chicken Francaise
Lightly egg battered & fried boneless chicken breast garnished with capers & finished in a lemon butter sauce.

Pesto Chicken Breast
Italian marinated boneless chicken breast cooked to perfection in a basil pesto aioli.

Chicken Parmigiana
Boneless chicken cutlets coated in Italian seasoned bread crumbs, fried to a golden brown, topped with our three cheese blend & finished in our homemade tomato sauce.

Chicken Scallopini
Herb marinated chicken breast smothered in mushrooms, onions & bell peppers along with basil tomato sauce.

Chicken Mediterranean
Pan seared chicken breast topped with a sauce of spinach, Roma tomatoes, artichoke hearts & black olives.

Prime Rib of Beef
Slow roasted Prime Rib of Beef sliced & served with a rosemary au jus & horseradish cream.

White Marble Pork Loin
Herb roasted white marble pork loin sliced & drizzled in a rich homemade gravy.

Roast Turkey Breast
Tender, slow roasted turkey breast sliced & served with homemade turkey gravy, sage stuffing & cranberry sauce.

Rigatoni Aglio olio

Rigatoni tossed with sautéed broccoli rabe & grated Parmigiano reggiano in a light garlic olive oil sauce.

Pasta Primavera

Al dente cooked penne pasta tossed with seasonal vegetables, extra virgin olive oil, fresh herbs & grated parmigiano reggiano.

Penne ala Vodka

Penne pasta tossed with prosciutto ham & fresh tomato in a Vodka blush sauce.

Tortellini al Forno

Tricolor cheese tortellini tossed with sundried tomatoes & Asiago cheese & baked in a creamy alfredo sauce.

Grilled Norwegian Salmon

Tender grilled salmon fillet cooked to perfection & topped with a roasted red pepper aioli.

Broiled Stuffed Flounder

Fresh flounder fillets stuffed with jumbo lump crab imperial, broiled in white wine & served in a lemon burre blanc.

Herb Baked Tilapia

Herb crusted tilapia fillets baked & topped with a black olive, tomato & artichoke ragout.

Broiled Jumbo Lump Crab Cakes

Handmade jumbo lump crab cakes with no fillers, broiled to a light golden brown & drizzled with fresh lemon & Old Bay remoulade.

Grilled Filet Mignon

Served with your choice of Cabernet demi glace or béarnaise sauce.

Chicken Saltimbucca Roulade

Boneless chicken breast stuffed with sautéed spinach, prosciutto ham & provolone cheese, & finished in a sage burre blanc.

Chicken Atrium

Grilled boneless chicken breast topped with jumbo lump crab & rock shrimp imperial & drizzled with saffron tomato sauce.

~Combo Selections~

Petite Filet Mignon With Broiled Cold Water Lobster Tail

Grilled Filet Mignon Served with Cabernet Demi Glace & Broiled Lobster Tail Drizzled with Drawn Butter And Served with Fresh Lemon Wedges.

Petite Filet Mignon With Broiled Jumbo Lump Crab Cake

Grilled Filet Mignon Served with Cabernet Demi Glace & Broiled Crab Cake Garnished With Roasted Pepper Aioli & Fresh Lemon.

Petite Filet Mignon With Baked Salmon Fillet

Grilled Filet Mignon Served with Cabernet Demi Glace & Baked Salmon Fillet Drizzled with Roasted Pepper Aioli.

Petite Filet Mignon with Jumbo Stuffed Shrimp

Grilled Filet Mignon Served with Cabernet Demi Glace & Broiled Jumbo Crab Imperial Stuffed Shrimp Served In A Lemon Butter Sauce.

~Vegetables~

Sliced Seasonal Vegetable Medley

Glazed Baby Carrots

Broccoli Olio

Green Beans Almondine

Snap Peas with Julienne Carrots

Broccoli & Peppers

Roasted Asparagus

~Starches~

Herb Roasted Red Skin Potatoes
Rosemary Roasted Yukon Gold Potatoes
Baked Potatoes
Herbed Wild Rice
Garlic Mashed Potatoes
Potatoes Au Gratin
Twice Baked Potatoes

~Desserts~

New York Style Cheesecake with Raspberry Sauce.
Vanilla Bean Ice Cream with Chocolate Sauce.
Orange Sherbert
Chocolate Cake with Dark Chocolate Shavings
Carrot Cake with Spiced Whipped Cream
Home Baked Apple Pie

Additional Course Suggestions

Penne ala Vodka

Al dente penne pasta tossed with proscuitto ham & fresh tomato in a vodka blush sauce.

Twin Jumbo Shrimp Cocktail

Two juicy gulf shrimp garnished with citron cocktail sauce and fresh lemon.

Sugar Seared Scallops

A duo of plump caramelized scallop served over baby field greens & drizzled with balsamic reduction and basil oil