

BRUNCH CATERING MENU

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BRUNCH

[Minimum 25 people]

INCLUDES ALL OF THE FOLLOWING

BREAKFAST FOODS

FRENCH TOAST

SCRAMBLED EGGS

BACON

BREAKFAST SAUSAGE

HASH BROWNS

ASSORTED BREADS

MUFFINS

BEVERAGES

FOUNTAIN SODA TEA **COFFEE**

JUICES

SALAD CHOICES (Choose One Salad)

TERRAZZA – chopped hearts of romaine, diced: tomatoes, ham, salami, onions, provolone cheese, fresh mozzarella. sliced pepperoncini pepper tossed in homemade Italian vinaigrette.

FRANKLIN - chopped iceberg lettuce, halved grape tomatoes, sliced black olives, diced onions, croutons, sliced pepperoncini peppers, tossed with homemade Italian vinaigrette.

 \mathbf{GARDEN} – romaine lettuce, halved grape tomatoes, diced: cucumbers, carrots, red onions served with your choice of dressing.

CAESAR – chopped hearts of romaine, seasoned croutons, shaved parmesan cheese tossed with our Caesar dressing.

MONTCLAIR – organic baby greens, dried cranberries, candied walnuts, fried goat cheese balls, tossed with a raspberry vinaigrette.

PASTA CHOICES (Choose One Pasta)

PENNE VODKA - pencil point pasta, peas, prosciutto in a creamy pink sauce

CHEESE RAVIOLI - homemade cheese ravioli topped with a traditional marinara sauce.

CAVETELLI & BROCCOLI - Cavatelli pasta, broccoli crowns sautéed with garlic, grated cheese, olive oil & white wine.

(Choose One Entrées)

ITALIAN MEATBALLS - homemade Italian meatballs smothered in tomato sauce.

EGGPLANT PARMIGIANA - layered Italian casserole with fried eggplant, provolone, parmesan, marinara sauce.

EGGPLANT ROLLENTINI – rolled eggplant filled with a blend of Italian cheeses and spinach topped in marinara sauce.

CHICKEN FRANCAISE – breast flour and egg dipped sautéed in a lemon, white wine, butter sauce.

CHARLIE'S SPICY CHICKEN – tenderloins sautéed in a spicy white wine and garlic sauce.

CHICKEN PARMIGIANA - breast smothered in tomato sauce and melted mozzarella.

CHICKEN GIAMBOTTA – potatoes, onions, sausage, and hot & sweet peppers sautéed in a spicy marinara.

CHICKEN MURPHY - sautéed chicken with potatoes, mushrooms, onions, and hot & sweet vinegar peppers.

CHICKEN MARSALA - breast sautéed in a mushroom sautéed with butter and Marsala wine Sauce.

SAUSAGE AND PEPPERS – Italian sausage, bell peppers, onions sautéed in olive oil and garlic or marinara sauce.

TILAPIA FRANCAISE – tilapia fillets flour and egg dipped sautéed in a lemon, white wine, butter sauce.

TILAPIA OREGANATTA – baked tilapia fillets topped with fresh herbs.

Prices & Menu Subject to Change

\$35.99 / Person Plus Tax, Room Fee and 20% Service Fee add bottomless Bloody Mary and Mimosa's \$4/person