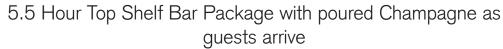


The Franklin

\$139.00 - \$189.00 Depending on Month and Day of Week



Custom cocktail or whiskey bar

7 passed Hors d'oeurves

Stationary Hors d'oeurves to include 2 hot options

International Cheese Display to include cured meats, fire roasted peppers, olives, long stem artichokes, hummus, pitas and meatballs marinara

Served soup course or Appetizer course

Salad

3 Top level Entree selections

Wedding Cake

Coffee, Tea and Cordials

Mini pastries and cookies on each table

1 dessert Option





60 State Bar Options

Included in all bar options

Soda, juices, appropriate mixers, San Pellagrino or Saratoga Sparkling Water Becks or Buckler Alcohol Free Beer, Tott's Champagne

Premium···································	
Bottled Beer (choose 4)	Coors Light, Heinekin, Corona, Peroni, IPA (Choice), Blue Moon, Samuel Adams, Stella Artois, Miller Lite, Budweiser, Bud Light
House Wines (Mondavi)	Pinot Grigio, Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc
All Included	Malibu, Captain Morgan, Tanqueray, Bombay, Absolute, Tito,

Amaretto, Peach Schnapps's, Vermouth

Top Shelf · · · ·

All Options from Premium package as well as items listed below

Jose Cuervo, Jim Beam, Jack Daniels, Dewar's, Seagram's 7,

Seagram's VO, Canadian Club, Kahlua, Triple Sec, Baileys,

Wine Upgrade, Makers mark, Crown Royal, Glenfiddich, Patron, Grey Goose, Bombay Sapphire, Johnnie Red

Appetizers

Stationary •

Bistro Table International Cheese Display, Hummus, Marinated olives,

red roasted peppers and long stem artichokes, crackers,

pitas, flatbreads, crab spread, fresh seasonal fruit,

grilled vegetables and cured meats

Grand Package Please add two hot stationary appetizers, or one chef attended

station and one hot stationary appetizer.

Please not Grand Package also includes sushi display.

Passed

Duck Wontons Sesame Chicken

Crab Cakes Franks en Croute

Spring Rolls Spanakopita

Coconut Chicken Dim Sum

Prosciutto Wrapped Asparagus Sesame encrusted Ahi Tuna

Jump Scallops Wrapped in Bacon Strip Steak Poppers

Shrimp wrapped in Bacon Soup Shooters

Stuffed Mushrooms Mini Pastrami Reubens

60 State Menu Options

Chicken Marsala Haddock Short Ribs*

Chicken Francais Stuffed Sole Eggplant Rollatini

Chicken Tuscany Rack of Lamb* Mushroom Ravioli

Chicken Ruggiero Sliced Sirloin Homemade Jumbo Ravioli

Veal Ruggiero* Strip Steak (14oz)* Pasta Primavera

Salmon Filet Mignon* Roasted ½ Chicken

Sea Bass* Prime Rib

All entrées are served with appropriate starch and vegetables.

Special requests as well as gluten free or vegan menu options are also available.

Grand package include custom entree pairing to be discussed with your event consultant and an ice display filled with raw and cold seafood.