

FRANKLIN CATERERS

1 NICHOLAS RD. SUITE # 55
FRAMINGHAM, MA 01701

1 (800) 649-6826
EMAIL US AT: FRANKLINCATERERS@AOL.COM

MICHAEL FRANKLIN

JOAN FRANKLIN

JEREMY FRANKLIN

TERMS AND CONDITIONS

- TO HOLD THE DATE THERE WILL BE A MINIMUM OF A \$500 DEPOSIT. 50% OF THE TOTAL BILL MUST BE SUBMITTED 30 DAYS PRIOR TO THE EVENT DATE. THE REMAINING BALANCE MUST BE PAID 15 DAYS PRIOR TO THE EVENT DATE. A CREDIT CARD FOR ANY ADDITIONAL CHARGES MUST BE ON FILE.
- TYPES OF PAYMENTS INCLUDE BANK CHECKS, CASH, CORPORATE CHECKS, PERSONAL CHECKS DRAWN ON A LOCAL BANK OR CREDIT CARDS.
- HEAD COUNT MUST BE RECEIVED 10 DAYS IN ADVANCE. THE HEAD COUNT IS THE MINIMUM NUMBER FOR WHICH YOU WILL BE BILLED.
- WE WILL TRY TO ACCOMMODATE ANY LAST MOMENT HEAD COUNT ADD-ONS AS LONG AS THE NUMBER IS REASONABLE.
- WE ARRIVE ABOUT ONE HOUR PRIOR TO YOUR DESIGNATED SERVING TIME. FORMAL EVENTS WILL REQUIRE ADDITIONAL TIME FOR SETUP. MANY TIMES, PEOPLE CONFUSE SERVING TIME WITH THEIR GUEST'S ARRIVAL TIME. GENERALLY, THIS IS NOT WHEN YOU WANT TO BE SERVED. WE NEED TO KNOW WHEN YOU WANT TO EAT TO INSURE YOUR GUEST'S HOT FOOD.
- YOU MUST PROVIDE BUFFET & GUEST TABLES, CHAIRS, TRASH BARRELS, TRASH DISPOSAL, AND WATER.
- WE ARE NOT RESPONSIBLE FOR THE SET UP OR CLEANUP OF THE FACILITY UNLESS PRIOR ARRANGEMENTS ARE MADE.
- EQUIPMENT RENTALS ARE AVAILABLE.
- TABLE COVERS FOR GUEST TABLES ARE AN EXTRA CHARGE.
- MINIMUM GROUPS ARE FOR 40 PEOPLE (OR A SURCHARGE MAY BE REQUIRED.)
- SERVICE CHARGE FOR ALL PARTIES.
- PRICES ARE SUBJECT TO CHANGE BASED ON MARKET PRICE AND AVAILABILITY.
- AN 18% GRATUITY WILL BE ADDED TO ALL BILLS UNLESS PRIOR ARRANGEMENTS ARE MADE.
- THERE WILL BE A SERVICE CHARGE FOR TRASH REMOVAL IF REQUIRED.
- STAFFING FOR EVENTS IS CHARGED AT AN HOURLY RATE, FOR TIME REQUIRED PER EVENT. THIS WOULD INCLUDE TRAVEL TIME SET-UP & BREAKDOWN OF EVENT EQUIPMENT. THERE IS A 4-HOUR MINIMUM.

FOR YOUR CONVENIENCE WE ACCEPT CASH, CORPORATE OR PERSONAL CHECKS,
AND ALL MAJOR CREDIT CARDS

HORS D'OEUVRES

- ANTIPASTO BITES \$27.00 / DZ.
ARANCINI \$21.00 / DZ.
ASSORTED FANCY CANAPÉS \$24.00 / DZ.
ASSORTED MINI QUICHE \$21.00 / DZ.
BACON WRAPPED JALAPEÑO POPPERS \$21.00 / DZ.
BABY LAMB CHOPS \$3.50EA.
WITH MINT JELLY
BEEF & ASPARAGUS WRAP \$24.00 / DZ.
BEEF WITH WHIPPED BOURSIN CHEESE WRAPPED AROUND ASPARAGUS TIP
BEEF TERIYAKI SKEWERS \$24.00 / DZ.
BEEF OR CHICKEN AND PINEAPPLE (MINI KABOBS) \$24.00 / DZ.
BEEF OR POTATO KNISHES \$21.00 / DZ.
BEEF TENDERLOIN CROSTINI \$24.00 / DZ.
SERVED WITH CARAMELIZED ONIONS & HORSERADISH CREAM
BRIE, APPLE & WALNUT TARTLET \$18.00 / DZ.
BRIE & ROASTED VEGETABLE TARTLET \$18.00 / DZ.
BRUSCHETTA \$21.00 / DZ.
TOPPED W/ BASIL, TOMATO & MOZZARELLA
CAPRESE SKEWERS \$24.00 / DZ.
CHERRY TOMATOES, MOZZARELLA BALLS & FRESH BASIL
CHICKEN D'JONNAISE SKEWER \$24.00 / DZ.
CHICKEN FINGERS \$24.00 / DZ.
WITH DIPPING SAUCES
CHICKEN MANGO TARTLET \$21.00 / DZ.
CHICKEN WINGS \$21.00 / DZ.
BBQ, BUFFALO, TERIYAKI
CHINESE RIBS \$24.00 / DZ.
COCONUT SHRIMP \$30.00 / DZ.
SERVED WITH MANGO CHUTNEY
CRAB RANGOONS \$24.00 / DZ.
DUCK PURSE \$30.00 / DZ.
WITH A GINGER & SCALLION SAUCE
EGGPLANT NAPOLEON \$24.00 / DZ.
STACKED EGGPLANT, MOZZARELLA, BASIL FINISHED WITH A RED PEPPER COULIS
FRANKS WRAPPED IN BLANKET/PASTRAMI \$18.00 / DZ.
FRIED CHEESE STICKS \$15.00 / DZ.
FRIED CHICKEN & WAFFLE SKEWERS \$24.00 / DZ.
SERVED WITH EITHER A MAPLE DIJON SYRUP OR A SPICY SYRUP
FRIED EGGPLANT \$18.00 / DZ.
GAZPACHO SHOTS WITH AVOCADO \$2.00 EA.
GAZPACHO SHOTS WITH CRAB & SCALLOPS \$3.50 EA.
LOBSTER MAC & CHEESE BALLS \$30.00 / DZ.
MAC & CHEESE BALLS \$21.00 / DZ.
EXTRA ADD BACON & CHEESE SAUCE \$1.25 EA.
MINI EGG ROLLS WITH DUCK SAUCE \$18.00 / DZ.
MINI MARYLAND CRAB CAKES \$30.00 / DZ.
WITH A MUSTARD CREAM SAUCE
MINI MONTE CRISTO \$24.00 / DZ.

MINI PIZZA CANAPÉS \$15.00 / DZ.
 MINI RUBEN \$24.00 / DZ.
 PEPPER ENCRUSTED SEARED TUNA \$30.00 / DZ.
 WITH A WASABI AIOLI SERVED ON A RICE CRACKER
 PHILLY STEAK BOMB EGGR.OLLS \$3.50 EA.
 STEAK, CHEESE, ONIONS, PEPPERS & MUSHROOMS WITH A
 HORSERADISH DIPPING SAUCE
 POTATO PANCAKES SOUR CREAM & APPLE SAUCE \$15.00 / DZ.
 QUESADILLAS BROCCOLI, TOMATO & CHEESE \$21.00 / DZ.
 QUESADILLAS CHICKEN OR BEEF BLACK BEAN, CORN, JALAPENO,
 SCALLIONS, PEPPERS & CHEESE \$24.00 / DZ.
 SCALLOPS WRAPPED IN BACON \$24.00 / DZ.
 SESAME CHICKEN SATAY \$24.00 / DZ.
 WITH A SPICY PEANUT SAUCE
 SOUTHWEST EGG ROLLS \$21.00 / DZ.
 WITH AN AVOCADO CREMA OR CILANTRO & GARLIC AIOLI
 SPRING ROLLS \$21.00 / DZ.
 STUFFED MUSHROOM (CRABMEAT OR VEGETABLE) \$21.00 / DZ.
 SPICY BUFFALO CHICKEN PUFFS \$24.00 / DZ.
 WITH BLUE CHEESE DIPPING SAUCE
 SPINACH CHEESE IN FILO \$18.00 / DZ.
 SMOKED SALMON TARTLET \$24.00 / DZ.
 SWEET & SOUR OR SWEDISH MEATBALLS \$18.00 / DZ.
 SWEET POTATO PANCAKES WITH BALSAMIC SEARED PEARS \$21.00 / DZ.
 VEGETABLE & CHICKEN POT STICKERS \$24.00 / DZ.
 VEGETABLE TEMPURA \$18.00 / DZ.
 WILD MUSHROOM TARTLET \$21.00 / DZ.

FROM THE HEART OF NEW ENGLAND

BAKED STUFFED CLAMS \$3.95 / EA.
 LOBSTER OR CRAB COCKTAIL MKT. PRICE
 LOBSTER BISQUE \$5.50PP
 NEW ENGLAND CLAM CHOWDER \$3.95PP
 POPCORN SHRIMP \$4.00PP
 SHRIMP DISPLAY WITH COCKTAIL SAUCE \$30.00 / DZ

COLD HORS D'OEUVRE DISPLAYS

BRIE WHEEL MED. \$40.00 LG. \$60.00
 MEDIUM SERVES 20-30 LARGE SERVES 40-50
 TOPPED WITH APRICOTS, MUSTARD & RAISINS
 WRAPPED IN PUFF PASTRY ACCOMPANIED BY BAGEL CHIPS
 CHEESE AND CRACKER DISPLAY \$3.75PP
 IMPORTED & DOMESTIC CHEESE SPREADS
 ICED IMPERIAL CAVIAR DISPLAY MKT. PRICE

MEDITERRANEAN PLATTER **\$3.95PP**
HOLLOWED LETTUCE, FILLED WITH HUMMUS & TABOULI GARNISHED WITH
GREEK OLIVES, ROASTED RED PEPPER, FETA CHEESE & PITA TRIANGLES

SEVEN LAYER TACO DIP SERVES 35-40 PEOPLE **\$40.00**
LAYERS OF SHREDDED LETTUCE, CHOPPED TOMATO, SCALLIONS
CHEDDAR, SOUR CREAM, GUACAMOLE, BLACK OLIVES & NACHO CHIPS

SUSHI (MAKI ROLLS) **\$30.00/DZ.**
SERVED WITH WASABI, GINGER & SOY SAUCE

TUNA POKE SAVORY SESAME CONE **\$48.00/DZ**

VEGETABLE CRUDITÉ **\$3.50PP**
ARRAY OF SEASONAL VEGETABLES WITH HOUSE DIPS

READY TO SERVE

ASSORTED FINGER SANDWICHES **\$2.95PP**

LAVASH PINWHEEL SANDWICHES **\$24.00 / DZ.**
ROAST BEEF & BOURSIN, SMOKED TURKEY, PESTO & SWISS,
HUMMUS & GRILLED VEGETABLES OR TABOULI

SMOKED SALMON & CREAM CHEESE PINWHEELS **\$24.00 / DZ.**

CHERRY TOMATOES STUFFED WITH WHITEFISH SALAD **\$24.00 / DZ.**

DEVILED EGGS **\$18.00/DZ.**

MELON & PROSCIUTTO WRAP **\$24.00/DZ**

SALADS

ANTIPASTO **\$7.95PP**
(AMERICAN STYLE) LETTUCE, HAM, GENOA SALAMI,
PROVOLONE CHEESE, TOMATOES, CHICK PEAS,
PEPPERONCINI, AND BLACK OLIVES

CAESAR SALAD **\$3.95PP**
ROMAINE LETTUCE, FRESH BAKED CROUTONS,
FRESHLY GRATED PARMESAN CHEESE, AND CRACKED BLACK PEPPER

COBB SALAD **\$4.95**
ICEBERG LETTUCE, ROMAINE LETTUCE CHOPPED
GRILLED CHICKEN, TOMATOES, BACON,
HARD BOILED EGGS, AVOCADO, CUCUMBERS, PEPPERS, BERMUDA ONIONS &
BLUE CHEESE WITH A VINAIGRETTE DRESSING
ADD FRIED CHICKEN, STEAK OR SHRIMP FOR **\$4.50 EXTRA**

CORN SALAD **\$3.95PP**
CORN, BLACK BEANS, CILANTRO, RED PEPPERS, JALAPENO

GREEK SALAD **\$3.95PP**
ROMAINE LETTUCE, FETA CHEESE, GREEK OLIVES,
TOMATO, CUCUMBER, ONIONS & GREEK DRESSING

HOUSE TOSSED **\$3.50PP**
MIXED GREENS, TOMATO, CUCUMBER, PEPPERS,
ONIONS & JULIENNE'S OF CARROT
CHOICE OF HOUSE DRESSINGS

ISRAELI SALAD **\$3.95PP**
CHOPPED RED, ORANGE, YELLOW & GREEN PEPPERS,
CUCUMBER, TOMATO & ONION IN A VINAIGRETTE

MESCLUN SALAD **\$3.95PP**
MESCLUN GREENS, CRUMBLLED BLUE CHEESE, CUCUMBER, GRAPE TOMATO,
CRANBERRIES, CANDY PECANS & BALSAMIC VINAIGRETTE OR
MESCLUN GREENS, CUCUMBER, FETA CHEESE, GOLDEN RAISINS,
PINE NUTS TOMATOES & BASIL

CAPRESE SALAD **\$3.95PP**
LAYERS OF SLICED TOMATOES, BUFFALO MOZZARELLA & BASIL
WITH A BALSAMIC REDUCTION

TOMATO, CUCUMBER, FETA & BLACK OLIVE SALAD **\$3.95PP**

HEIRLOOM TOMATOES SLICED THICK TOPPED WITH **\$3.95PP**
CRUMBLLED BLUE CHEESE,
CHOPPED RED ONIONS & BALSAMIC REDUCTION

MEXICAN SALAD **\$3.95PP**
WITH CORN, BLACK BEANS, RED PEPPER, CILANTRO & TORTILLA STRIPS
ADD GRILLED CHICKEN OR GROUND BEEF **\$4.50PP EXTRA**
ADD LONDON BROIL FOR **\$2.75PP EXTRA**

SPINACH SALAD **\$4.95PP**
SPINACH, TOMATO, ONION, CHOPPED BACON,
CRUMBLLED EGG AND SLICED MUSHROOMS

WALDORF SALAD **\$3.95PP**
CHOPPED CELERY, RAISINS, APPLE CHUNKS, WALNUTS, AND MAYONNAISE

STARCHES & VEGETABLES

PASTA

BAKED ZITI \$6.95PP

CHICKEN, BROCCOLI & ZITI \$9.95PP

FETTUCINI ALFREDO \$8.95PP

LASAGNA:

CHEESE

1/2 PAN SERVES 10 \$70.00/ FULL PAN SERVES 20 \$120.00

MEAT

1/2 PAN SERVES 10 \$80.00/ FULL PAN SERVES 20 \$140.00

VEGETABLE

1/2 PAN SERVES 10 \$80.00/ FULL PAN SERVES 20 \$140.00

PASTA PRIMAVERA \$6.95PP

PASTA ROMA WITH ROMA TOMATO, ARTICHOKES & SPINACH \$8.95PP

CHEESE RAVIOLI \$7.75PP

ASSORTED RAVIOLI EXTRA CHARGE

STUFFED SHELLS \$6.75PP

VEGETABLES

ASPARAGUS SPEARS (WITH FRESH LEMON) \$2.95PP

GLAZED CARROTS \$1.95PP

GRILLED ASSORTED VEGETABLES \$2.95PP

PEAS, MUSHROOMS & PIMENTO \$2.25PP

STEAMED VEGETABLE MEDLEY \$2.95PP

STRING BEANS ALMANDINE \$2.95PP

STIR FRY ORIENTAL VEGETABLES \$3.95PP

STUFFED EGGPLANT \$3.75PP

STUFFED BROILED TOMATO \$2.95PP
(BUTTERY CRACKER CRUMB & CHEESE)

STARCHES

DELMONICO POTATOES \$3.50PP

GARLIC MASHED OR PARSLEY MASHED \$2.95PP

ISRAELI COUS COUS \$3.50PP

POTATO AU GRATIN \$3.50PP

RED BLISS POTATO WITH DILL \$2.75PP

RICE SPECIALTIES: \$2.50PP

PILAF, VALENCIA, BASMATI & WILD
SWEET POTATO WITH PRALINE \$2.95PP

STATIONS

STATIONS TO ENHANCE YOUR EVENT

CARVING STATIONS HAND CARVED BY CHEF

BAKED VIRGINIA HAM
IN A BROWN SUGAR GLAZE WITH ASSORTED MUSTARD'S
& BASKET OF PETITE ROLLS & MINI CORN MUFFINS

BONELESS ROAST TURKEY
SERVED WITH NATURAL GIBLET GRAVY, STUFFING,
CRANBERRY ORANGE RELISH & BASKET OF BAGUETTES

GLAZED CORN BEEF
SERVED WITH AN ASSORTMENT OF MUSTARD'S AND MINI DARK RYE BREADS

HERB ENCRUSTED ROAST BEEF
SERVED WITH AU JUS GRAVY, CARAMELIZED ONIONS AND PETITE ROLLS

ROAST TENDERLOIN OF BEEF
SERVED WITH HORSERADISH CREAM SAUCE CARAMELIZED ONIONS & BASKET OF
BAGUETTES

ROAST TENDERLOIN OF PORK
SERVED WITH SWEET & SOUR SAUCE & PETITE ROLLS

STATIONARY

WHOLE LARGE POACHED SALMON
SERVED WITH A CUCUMBER DILL SAUCE & MANGO SALSA WITH ASSORTED ROLLS

GOURMET MINI GRILLED CHEESE STATION
MADE ON CHALLAH BREAD

TRADITIONAL GRILLED AMERICAN CHEESE
GRILLED PEPPER JACK CHEESE & TOMATO
GRILLED TOMATO PESTO & MOZZARELLA
GRILLED MONTEREY JACK & CARAMELIZED ONIONS

PASTA STATION
COOKED TO ORDER BY CHEF

PENNE PASTA SERVED WITH 2 FRESH SAUCES:
VODKA CREAM SAUCE, BASIL MARINARA, PESTO SAUCE
OR OIL & GARLIC WITH FRESH TOPPING:
ROASTED PEPPER, BLACK OLIVES, ARTICHOKE HEARTS, MUSHROOMS,
SUN DRIED TOMATO, SPINACH, FRESH GRATED PARMESAN
& GARLIC BREAD

STIR FRY STATION
COOKED TO ORDER BY CHEF

STIR FRY CHICKEN & BEEF
SEASONAL FRESH ORIENTAL VEGETABLES
IN OUR OWN SPECIAL SAUCE SERVED WITH CRUNCHY NOODLES

SLIDER STATION

HAMBURGER SLIDER
MUSHROOMS, ONIONS, PEPPERS, LETTUCE, TOMATO, CHEESE & SUGGEST IT!
ON A BURGER ROLL

GRILLED CHICKEN SLIDER
MARINATED GRILLED CHICKEN, LETTUCE, & TOMATO ON A MINI TEA ROLLS

BUBBE'S FAMOUS SLIDER
SLOW COOKED BEEF BRISKET, JULIENNE CARROTS, & CRISPY POTATO PANCAKE
ON A MINI CHALLAH BRAIDED TEA ROLL

ORIENTAL SLIDER
BRAISED SHORT RIB IN A STICKY SOY SAUCE WITH, AVOCADO,
PICKLED ONIONS, AND SPROUTS ON A ROLL

ITALIAN SLIDER
CRISPY BREADED CHICKEN, BREADED EGGPLANT, ROASTED RED PEPPERS,
ROMA TOMATO, PROVOLONE CHEESE AND BALSAMIC REDUCTION ON A CRISPY ROLL

DOWN SOUTH SLIDER
FRIED CHICKEN, BACON, AMERICAN CHEESE AND SPICY MAPLE SYRUP ON A CRISPY
WAFFLES

FISHERMEN'S SLIDER
BEER BATTERED HADDOCK,
TARTAR SAUCE, & LETTUCE ON A SOURDOUGH ROLL

BBQ SLIDER
YOUR CHOICE OF BEEF, CHICKEN OR PULLED PORK SMOTHERED IN BARBECUE SAUCE
AND TOPPED WITH COLE SLAW ON A ROLL

VEGGIE SLIDER
BREADED EGGPLANT, ROASTED RED PEPPERS, RED ONIONS, BABY SPINACH,
AND HUMMUS ON A MINI WHEAT ROLL

MEDITERRANEAN SLIDER
GRILLED CHICKEN, LETTUCE, TOMATOES, RED ONION,
FETA CHEESE AND HUMMUS ON A MINI TEA ROLL

ENTRÉES

CHAFING DISH ITEMS

BEEF

BEEF LOIN BORDELAISE \$15.75PP
BEEF LOIN BOURGUIGNON \$15.75PP
BEEF KABOBS 2PP \$13.95PP
BEEF N° PEAPODS \$13.95PP
BEEF STROGANOFF \$13.95PP
MARINATED STEAK TIPS \$12.95PP
STEAK TIPS WITH PEPPERS & ONIONS \$12.95PP
BEEF STEAK AU POIVRE \$15.75PP

CHICKEN

APRICOT CHICKEN \$10.95PP
CHICKEN CACCIATORE \$10.95PP
CHICKEN KABOBS \$12.95PP
CHICKEN MARSALA \$10.95PP
CHICKEN PARMIGIANA \$10.95PP
CHICKEN PICCATA \$10.95PP
CHICKEN ROULADE STUFFED WITH SPINACH & RICOTTA \$10.95PP
CHICKEN SALTIMBOCCA \$10.95PP
GRILLED MARINATED CHICKEN \$10.95PP
LEMON CHICKEN \$10.95PP

RASPBERRY CHICKEN \$10.95PP
SWEET & SOUR CHICKEN \$10.95PP
SOUTHERN FRIED CHICKEN \$10.95PP
TERIYAKI GLAZED CHICKEN \$10.95PP

PORK

BARBECUED PULLED PORK \$8.95PP
BARBECUED RIBS 1/2 RACK \$8.25PP, FULL \$13.25PP
GLAZED HAM IN PLUM SAUCE \$9.95PP
SAUSAGE, PEPPERS, ONIONS \$7.75PP
HERB ENCRUSTED PORK TENDERLOIN \$10.75PP

SEAFOOD

BAKED SCROD WITH LEMON AND BREADCRUMBS \$13.95PP
BAKED STUFFED SHRIMP \$16.50PP
GRILLED FRESH SALMON \$12.25PP
GRILLED FRESH SWORDFISH IN A GINGER LIME BUTTER COMPOUND \$MKT. PRICE
HADDOCK CREOLE \$13.75PP
FILLET OF SOLE FLORENTINE \$13.75PP
SEAFOOD CASSEROLE, SHRIMP, SCALLOPS, LOBSTER & CRABMEAT \$18.50PP
SEAFOOD NEWBURG \$18.50PP
SEARED SALMON FINISHED IN AN ORANGE GLAZE \$12.25PP
TUNA WITH SESAME SOY MARINADE \$MKT. PRICE

ENTREES (À LA CARTE)

BONELESS STUFFED CHICKEN BREAST \$10.50PP
TRADITIONAL BREAD & VEGETABLE STUFFING
CHICKEN CORDON BLEU \$11.50PP
CHICKEN WELLINGTON \$14.50PP
ROASTED HALF SPRING CHICKEN \$11.50PP
ROASTED GLAZED ORANGE DUCKLING \$14.50PP
BEEF WELLINGTON \$19.00PP
BEEF TENDERLOIN AND MADEIRA SAUCE \$18.50PP
BEEF MEDALLIONS \$18.50PP
FILET MIGNON \$19.00PP
HERB ENCRUSTED ROAST BEEF \$13.50PP
PRIME RIB OF BEEF AU JUS \$16.50PP
ROAST SLICED BRISKET OF BEEF \$13.50PP
NEW YORK SIRLOIN \$15.50PP
BAKED VIRGINIA GLAZED HAM \$12.50PP
POACHED SALMON WITH CUCUMBER DILL SAUCE \$13.50PP
SEA BASS IN A PEPPER SAFFRON SAUCE MKT. PRICE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS
OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS *

DESSERT

ASSORTED COOKIE TRAY \$2.50PP
ASSORTED DESSERT TRAY \$3.50PP
COOKIES, BROWNIES & MINI PASTRIES
ASSORTED FANCY MINI PASTRIES \$3.95PP
BROWNIES (FUDGE, CREAM CHEESE & BLONDIES) \$2.75PP
CHOCOLATE COVERED STRAWBERRIES \$24.00PER. DZ.
FRESH FRUIT DISPLAYS (MELONS, PINEAPPLE, GRAPES, STRAWBERRIES,
BLUEBERRIES & KIWI) \$3.95PP

GOURMET CAKES \$4.50PP

CARROT CAKE
CHEESE CAKE (PLAIN AND FLAVORED)
CHOCOLATE MOUSSE TORTE
CHOCOLATE RASPBERRY
CHOCOLATE TRUFFLE
LEMON CLOUD
TIRAMISU
WHITE CHOCOLATE MOUSSE WITH RASPBERRIES

PIES \$3.95PP

HIGH APPLE, BLUEBERRY, KEY LIME,
SOUTHERN PECAN, THREE BERRY PIE

TARTS \$3.50PP

CHOCOLATE PECAN, PEAR ALMOND,
RASPBERRY ALMOND, STRAWBERRY RHUBARB

FRESH FRUIT FLAN \$4.50PP

SUNDAE BAR \$4.95PP

FRESH FLAVORED ICE CREAM OR YOGURT
SERVED WITH ASSORTMENTS OF TOPPINGS:
WHIPPED CREAM, HOT FUDGE, CARAMEL, FRUITS,
NUTS, SPRINKLES, M&MS, HEATH CRUNCH

WATERMELON BOATS \$4.25PP

SEASONAL MENUS AVAILABLE UPON REQUEST

ALLERGEN INFORMATION

FRANKLIN CATERERS MENU IS DIVERSE AND CONTAINS A WIDE VARIETY OF FOODS, MANY OF WHICH CONTAIN ONE OF THE EIGHT MAJOR ALLERGENS PLUS GLUTEN: DAIRY, EGG, SOY, WHEAT, PEANUTS, TREE NUTS, SHELLFISH, AND FISH. PLEASE BE AWARE THAT DURING NORMAL KITCHEN OPERATIONS INVOLVING SHARED COOKING AND PREPARATION AREAS, INCLUDING COMMON FRYER OIL, THE POSSIBILITY EXISTS FOR FOOD ITEMS TO COME IN CONTACT WITH OTHER FOOD PRODUCTS. DUE TO THESE CIRCUMSTANCES, WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEM CAN BE COMPLETELY FREE OF ALLERGENS. AT FRANKLIN CATERERS, THE HEALTH AND SAFETY OF OUR GUESTS IS VERY IMPORTANT TO US. PRIOR TO PLACING YOUR ORDER, PLEASE ALERT USE OF ANY FOOD ALLERGIES.