

FRANKIES RESTAURANT AND CATERING

CORPORATE MENU



COLD BREAKFAST

"Never work before breakfast. Get the energy in before you start work"

BAKERY BASKET

An assortment of chocolate and buttered croissants, breakfast pastries, donuts and muffins

Small 24 pieces	\$70
Large 36 pieces	\$105

BAGEL BASKET

An assortment of freshly baked bagels with cream cheese, butter and preserves

Small 12 pieces	\$38
Large 24 pieces	\$72

EARLY MORNING

Start your day with a good breakfast

CONTINENTAL BOXED

Fuel Up (v) Hard-boiled egg, grapes, protein bar	\$8.95
Breakfast Basics Breakfast pastry, seasonal fruit cup	\$9.95
Fruit Parfait (v) Yogurt, granola, fruits, breakfast pastry	\$9.95
Continental Breakfast Box 1 Muffin, yogurt, fruit salad	\$10.95
Continental Breakfast Box 2 Donut, yogurt, fruit salad	\$10.95
Continental Breakfast Box 3 Fruit Parfait, Danish or Scone, fruit sala fruit juice	\$12.95 Id,
Baked Cinnamon Boll Boy	\$10.95

Baked Cinnamon Roll Box\$10.95A freshly baked cinnamon roll, fruit salad and
orange juice\$10.95

The Bagel Box	\$10.95
Each box includes a bagel with	th cream cheese
fruit salad, and yogurt.	
The Danish Box	\$11.95
Each box includes a Danish (cheese or apple Danish)
fruit salad and yogurt.	
FRENCH TOAST BREAK	FAST BOX \$11.95
Each box includes French toa and fruit.	st, bacon or sausage





HOT BREAKFAST PACKAGES MINIMUM OF 15

BREAKFAST PLATTERS \$12.95

Includes assorted bagels with cream cheese, muffins, Danish and assorted pastries, fruit salad and fruit juice

YOGURT BAR BREAKFAST \$12.95

Assorted yogurt with granola, assorted pastries and fruit salad

WAKE UP BREAKFAST \$12.95

Scrambled eggs, bacon or sausage, potatoes, buttermilk biscuit, butter & preserves Add fruit juice- \$2

GUUD MORNING BREAKFAST \$13.95

Scrambled eggs, bacon or sausage, potatoes, pancake or French toast, fruit salad

CROISSANT SANDWICHES \$14.50

Each box includes a breakfast sandwich (Bacon or Sausage, egg, cheese on a toasted freshly baked croissant) fruit salad and fruit juice.

BREAKFAST BURITTO \$ 14.95

Each box includes a breakfast burrito Choice of Bacon or Sausage, scrambled eggs, cheese, fruit salad. Served with a side of salsa.

BREAKFAST SANDWICHES \$8.95 EACH

- Scrambled egg, bacon, American cheese, tomato, croissant
- Scrambled egg, sausage patty, Swiss, English muffin
- Peppers & eggs, American, hoagie roll
- Egg, chorizo, peppers & onions burrito
- Tofu scramble, vegan sausage, grilled pepper, vegan cheese burrito (Add \$1)





SANDWICHES & DELI SANDWICH LUNCH BOX \$14

Each individual lunch box comes with a sandwich, chips and a cookie. Choose from the cold sandwich selection. Minimum of 4 sandwiches per selection.

COLD SANDWICH BASKET

Includes chips and Caesar salad

Small	16 half sandwiches (choice of 3 types)	\$72
Medium	24 half sandwiches (choice of 4 types)	\$108
Large	32 half sandwiches (choice of 5 types)	\$144
X Large	40 half sandwiches (choice of 5 types)	\$174

COLD SANDWICH SELECTION

Roast Turkey Breast

Cheddar, roasted red pepper aioli, sourdough

Ham

Brie, Dijon, tomato, marble rye

Roast Beef

Smoked gouda, caramelized onion and garlic aioli, marble rye

Italian

Salami, pepperoni, provolone, Caesar dressing, olive, ciabatta

Chicken Salad

Mayo, onions, celery, sourdough

Garden Tuna Salad

Chopped tomato, onions, cucumber, mayo, marble rye

Caprese

Fresh mozzarella, tomato, basil leaves, olive oil, balsamic, Italian bread (V)

Each box served w/ fruit cup \$14.50

Grilled Chicken Caesar Romaine, tomato, parmesan, Caesar, tortilla

Buffalo Chicken

Romaine, tomato, blue cheese, ranch dressing, tortilla

Grilled Eggplant Bell pepper, carrots, baby arugula, hummus (VG)

Toasted Veggie Assorted veggies, vinaigrette





HOT SANDWICH TRAY

All hot sandwiches sold whole. Includes chips and cookies. Minimum of 8 sandwiches per selection.

Hot Sandwich Selections

\$15.50 (add bottled water/can soda -\$2)

Breaded Fried Chicken coleslaw, toasted bun

Tuna Melt sharp cheddar, tomato, sourdough

Meatball Parmigiana mozzarella, hoagie roll

Chicken Parmigiana mozzarella, hoagie roll **Pulled Pork** BBQ sauce, pickle, bun

Pulled Chicken BBQ sauce, pickle, bun

BOXED SALAD

SALADS \$13.95 PER GUEST

each box includes a roll and a cookie

Cobb Salad

romaine, bacon, diced ham, blue cheese, hard- boiled egg, tomato, onion, cucumber, raspberry vinaigrette

Chicken Apricot Salad

Iceberg lettuce, mandarin, sliced almonds, homemade apricot dressing. V- without chicken

Chicken Caesar Salad

grilled chicken, romaine, parmesan, croutons, Caesar dressing

Southwest Salad

grilled chicken, romaine, corn, sweet peppers, onions, black beans, tortilla strips, buttermilk ranch dressing.

House Salad

iceberg, cucumber, tomato, carrot, onion, radish, ranch dressing

Greek Salad

romaine, tomato, cucumber, feta, kalamata olive, pepperoncini, sweet peppers, Greek dressing



COLD APPETIZERS

12" tray serves 10-12 // 16" tray serves 15-25 // 18" tray serves 25-30

Assorted Mini Sandwiches \$35 per dozen

choice of roast turkey, ham, roast beef, bun, cheese, tomato, lettuce

Mini Croissant Sandwiches \$38 per dozen choice of chicken salad, tuna salad, egg salad

Miniature Pinwheels

\$22 per dozen choice of ham, roast beef, roasted turkey, veggies

Basket of Snacks \$2.35 per piece variety basket containing granola, fruit bars, whole fruit, nuts, chips, cookies, etc

Cheese & Sausage Tray

Assorted cheese & sausage tray with crackers and garnish 12" tray -\$60 16" tray -\$80 18" tray -\$100

Cheese Tray

Assorted cheese tray with crackers and garnish 12" tray -\$60 16" tray -\$80 18" tray -\$100

Charcuterie Trav

Chef's choice of premium meats, cheeses, nuts, berries, jam, specialty items and more

12" tray -\$125 16" tray -\$175 18" tray -\$225

Vegetable Tray

Variety of fresh vegetables beautifully arranged and served with ranch dip

12" tray	-\$40
16" tray	-\$60
18" tray	-\$75

Fresh Sliced Fruit Tray

An assortment of fresh seasonal fruit beautifully arranged 12" tray -\$45 16" tray -\$65 18" tray -\$95



COLD APPETIZERS (CONTINUATION)

Fresh Salad

A mix of fresh fruit chopped into bite sizes 12" tray -\$40

16" trav -\$60

10	<i>ci a y</i>	400
18"	tray	- \$90

Devilled Eggs

12" (24)	-\$48
16" (36)	-\$72
18" (48)	-\$96

SMOKED SALMON DISPLAY

\$175 each

Smoked salmon beautifully garnished, served with lemon, flatbreads and crackers

DIPS

15 persons minimum for platters & unless otherwise indicated

TACO DIP (12" tray serves 10-12)	\$50	
Refried beans, sour cream, lettuce, tomat	to, green onion, black olives, cheddar cheese s	erved
with tortilla chips		

Hummus (12" tray serves 10-12)	\$65
served with pita chips	

Silken Spinach Elegance (12" tray serves 10-12) \$55 A rich dip blending creaminess with earthy greens and artichoke. Served with crispy chips

Corn Dip (12" tray serves 10-12) \$45 sweet corn, cream cheese, cheese, served with tortilla chips

HOT APPETIZERS

Available for all service styles full-service, delivery & setup, drop off and pick up Orders come in dozen unless otherwise stated

Cocktail Meatballs (choose bourbon, BBQ, jerk, marinara)	\$22
Jerk Chicken Egg Rolls served sweet and sour.	\$36
Philly Steak Egg Rolls served with spicy ranch	\$38
Beef Samosa	\$36

deep fried appetizers filled with seasoned beef, served with sweet n sour







HOT APPETIZERS (CONTINUATION)

Vegetable Samosa Egg noodle wraps filled with seasoned potat and served with sweet and sour	\$34 oes and vegetables, deep fried
Party Wings choose flavor – buffalo, sweet chili, bourbon	\$34 a, jerk, garlic parmesan, served with ranch dressing
Boneless Chicken Wings choose flavor – buffalo, sweet chili, bourbon	\$32 a, jerk, garlic parmesan, served with ranch dressing
Cajun Shrimp Skewers Seasoned shrimp grilled to perfection	\$38
Thai Satay Skewers with sweet ginger sauce, grilled. Choose one	\$38 e chicken or pork
Beef Patties hand kneaded dough filled with a moist seas	\$55 oned beef and herbs
Chicken Patties hand kneaded dough filled with a moist seas	\$55 oned chicken and herbs
Pecan Chicken Skewer crusted pecan, honey bacon cream	\$38
Smoked Chicken & Cherry Quesadilla candid pecan and avocado salsa	\$38
Chicken and Waffle fried chicken, Belgian waffle, cajun syrup	\$42
Mini Lobster Roll lobster meat, mayo, celery, onion, bun	\$60
Vegetable Spring Rolls served with sweet and sour	\$24
Veggie Potstickers plum sauce	\$24



HOT LUNCHES

All hot lunches are served with one hot side, tossed salad or Caesar salad, rolls and butter Additional hot side \$2.95 per guest. Any lunch entrée can be served as dinner for \$3 per guest. 15 minimum per each entrée

CHICKEN MEALS \$15.95

Jerk Chicken marinated bone-in chicken, grilled with homemade jerk sauce

Curry Chicken marinated bone-in chicken smothered in a curry sauce

Chicken Parmesan parmesan crusted chicken, topped with marinara sauce

Chicken Florentine garlic and cheese sauce, spinach, tomato

Chicken Parmigiana breaded chicken breast, marinara sauce, mozzarella, parmesan

Chicken Marsala mushroom, marsala sauce

Balsamic Mushroom Chicken (gf) chicken breast braised with mushrooms, tomato and balsamic

BBQ Grilled Chicken chargrilled bone in chicken smothered in a delicious BBQ sauce

Aloha Chicken citrus marinated grilled chicken thighs topped with pineapple, peppers and sweet and sour sauce

Chicken Piccata fire roasted chicken breast with lemon and capers

Southern Fried Chicken Cajun style marinated, breaded and deep fried





BEEF & PORK MEALS \$17.50

All hot lunches are served with one hot side, tossed salad or Caesar salad, rolls and butter Additional hot side \$2.95 per guest. Any lunch entrée can be served as dinner for \$3 per guest. 15 minimum per each entrée

Beef Medallions marinated sliced beef sauteed with peppers and onions

Pepper Steak Sauce peppers, onions, pepper sauce

Beef Tips chunks of beef smothered in gravy.

Smothered Pork Chop slow cooked pork chop in a homemade gravy

Hawaiian BBQ Ribs or Rib tips pineapple based BBQ sauce

Pulled Pork Sandwich BBQ pulled pork served with bun.

Balsamic Glazed Pork Loin balsamic glaze with honey



FISH AND SEAFOOD \$18.95

All hot lunches are served with one hot side, tossed salad or Caesar salad, rolls and butter Additional hot side \$2.95 per guest. Any lunch entrée can be served as dinner for \$3 per guest. 15 minimum per each entrée

Florentine Tilapia lemon cream sauce, spinach

Blackened Tilapia house remoulade

Tuscan Tilapia cream sauce, sauteed vegetables atop



FISH AND SEAFOOD \$18.95 (CONTINUATION)



Honey Garlic Salmon grilled salmon filet, honey garlic butter

Salmon Pontchartrain grilled salmon filet topped with sauteed mushrooms, artichoke and cream garlic sauce

Cajun Grilled Catfish topped with seasoned grilled veggies

Breaded Catfish deep fried, seasoned catfish filet

Island Grilled Shrimp mixture of herbs, seasoning and grilled to perfection

Jerk Shrimp grilled with our homemade jerk sauce

VEGETARIAN MEALS \$15 Served with Caesar salad, rolls and butter

Vegetable Parm In house pasta, white cream sauce, grilled veggies and parmesan

Vegetable Stir Fry assorted vegetables, pan seared

Eggplant Parmigiana breaded eggplant, mozzarella, marinara

Stuffed Bell Peppers marinara, rice





Served with Caesar salad, rolls and butter

Cajun Pasta rotini, grilled bell peppers and onions, Cajun tomato cream sauce, parmesan. Add shrimp \$4

Orecchiette Alfredo seasonal vegetables, garlic parmesan cream sauce

Rotini Alla Vodka sauteed spinach, sun dried tomato vodka cream sauce



LASAGNA

Served with rolls and butter
Half pan, serves 9\$85Full pan serves 18\$160

Traditional Lasagna Italian sausage, seasoned ground beef, ricotta, mozzarella & parmesan

Vegetable Lasagna seasonal vegetables, ricotta, marinara, parmesan

HOT SIDES

Hot sides ala carte \$3.75

Jollof Rice Fried Plantains Mac n Cheese Honey Glazed Carrot Rice and Peas Oven Roasted Potatoes Buttered Potatoes Steamed Vegetables Rice Pilaf Creamy Mashed Potatoes Buttered Green Beans Grilled Vegetables Medley

Side Salad ala carte \$3.75

Classic Caesar Romaine, Caesar dressing, croutons

Mixed Green Salad filled greens, tomatoes, carrots, cucumber, croutons, balsamic vinaigrette,

Fresh Fruit Salad changes seasonally by market

SWEETS Sold by the dozen

Brownies \$28 may include truffle, caramel pecan, cheesecake

Homestyle Cookies\$26may include Chocolate chip, oatmeal raisin, sugar, white macadamia

Banana Cream Pudding

rich and creamy banana pudding, with banana slices, vanilla wafers, whipped cream Small (serves 15-20) \$45 Large (serves 25-40) \$85

SWEETS (CONTINUATION)



Red Velvet Cream Pudding

red velvet cake, vanilla pudding, whip cream Small (serves 15-20) \$55 Large (serves 25-40) \$95

Chocolate Cake \$6.50/pc rich and moist, layered cake

HOT BEVERAGES

Serves 10

Coffee Box \$39.95 ea. Regular or decaf with creamer, sweeteners, stirrers and disposable cups

\$25 ea. **Tea Box** Assorted selection of teas with creamers, lemon, sweeteners, stirrers and disposable cups

Homemade Hot Chocolate \$45 ea. Marshmallows, whipped cream

COLD BEVERAGES

Freshly Squeezed (gallon serves 12) \$25 lemonade (choose flavor- classic, strawberry, guava, peach, mango)

Caribbean Fresh Fruit Juices (gallon serves 12) \$38 flavors- Hibiscus ginger, mango madness, pineapple ginger, pineapple guava

Assorted Bottle Juices Apple, orange, cranberry, pineapple, grapes \$3.50

Fresh Brewed Iced Tea gallon serves 12

Bottled Water \$2.50

Can Soda \$2.50 coke, diet coke, sprite, fanta



Frankie

MEALS

MEXICAN CUISINE

TACO BAR

\$14.50 per guest

ground beef and chicken with soft flour & corn tortilla, cheese, sour cream, diced tomato, diced onion, jalapeno, lettuce, salsa served with beans and rice. For Steak- Add \$3

FAJITA BAR \$17.50 per guest

choice of spice rubbed chicken or beef, grilled, sauteed bell peppers and onions, soft flour & corn tortillas, cheese, sour cream, diced tomatoes, jalapeno, salsa served with beans and rice.

ORDER BY TRAY

Chimichanga Tray	\$150
beef or chicken – 40 pieces	
Enchilada Tray	\$145
beef or chicken 40 pieces	
Tilapia La Mexicana	\$145
sauteed peppers, onion	
Guacamole	\$65
includes chips, serves 20-25	
Chips & Salsa	\$35
Serves 20 people	
Queso & Chips (32oz)	\$40
Serves 20 people	
Rice Tray	\$45
Beans tray	\$45
serves 12-15 guests	

DESSERT

Churros \$2.95 /pc Brown sugar

TRES LECHES CAKE9" x 13" cake\$50Topped with strawberries

ORDERING GUIDELINES

•Please place orders by 1pm for the next day delivery or advanced notice to properly fulfill orders. We will do our best to accommodate orders placed after 1pm but reserve the right to make substitutions and/or charge an additional fee. However, we welcome last-minute orders. •Delivery and setup start at \$50

•The menu and prices are subject to changes without notice.

•We serve Milwaukee and its surrounding areas, Chicago and its surrounding areas and the suburbs.

•You can book your date in advance and amend your guest count at least 10 days to the event date.

·We will do our best to adapt any menu package to meet your needs and budget.

•A delivery fee applies to all delivered orders.

•We accept all major credit cards (3% credit card fee) company checks or cash.

·You may place orders via phone, email or online

•Please allow 24-hour notice and be sure we have confirmed your order via, email or phone •For larger events, please call us to plan with you, to provide serving staff, luxury setup, chinaware service, etc.

•Severe Nut and Food Allergies: All products are prepared on premises, some near ingredients that may come in contact with other ingredients that could cause reactions to persons with severe allergies. Please speak to us about any concerns

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses.



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