



Full-Service

Catering **Packages**

1815 E KENILWORTH PL
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www.frankiesfrankies.com



BUFFET PACKAGE

The Frankies Buffet

A budget friendly yet elegant buffet service that features attractive and premium disposable dinnerware options

Upgrade to plated salads - upcharge

Available Extra Entrée - upcharge

All Inclusive

- 1 Entrée selections
- 2 Starch/Vegetables
- 1 Salad
- Dinner Rolls and Butter
- China-like Dinnerware (disposable plates, cutlery & premium napkins)
- Catering Manager
- Chaffer and serve-ware (disposable for drop and go)
- Food Delivery, Setup & Clean Up
- Private Tasting for Two- inquire details

The Lala Buffet

An unsophisticated yet elegant buffet service that features attractive and premium disposable dinnerware options.

Upgrade to plated salads - upcharge

All Inclusive

- 2 Entrée selections
- 3 Starch/Vegetables
- 1 Salad
- Dinner Rolls and Butter
- Bottled Water on Ice
- China-like Dinnerware (disposable plates, cutlery & premium napkins)
- Linens for buffet tables
- Catering Manager
- Chaffer and serve-ware (disposable for drop and go)
- Food Delivery, Setup & Clean Up
- Private Tasting for Two- inquire details

The Mamimi Buffet

A classic buffet service that features China dinnerware and cutlery.

Upgrade to plated salads - upcharge

All Inclusive

- 2 Entrée selections
- 3 Starch/Vegetable
- 1 Salad
- Dinner Rolls and Butter
- Complimentary Veggie Tray
- Bottled Water on Ice
- China Dinnerware
- Linens for buffet tables
- Cake Cutting
- Catering Manager
- Chaffers and serve-ware (disposable for drop and go)
- Food Delivery, Setup & Clean Up
- Private Tasting for Two- inquire details



Frankies Plated

Formal plated dinner service which includes china dinnerware with linen napkins and water goblets.

DOUBLE ENTRÉE PLATE OPTION
AVAILABLE UPON REQUEST

All Inclusive

- 1 Entrée Selection (choose two entrees and guests will RSVP with their choice of protein)
- 2 Sides/Vegetable
- 1 Plated Salad
- Dinner Rolls and Butter
- China Dinnerware and Cutlery
- Water Goblets on the tables
- White Linen Napkins
- Cake Cutting
- Catering Manager
- Food delivery, Setup & Clean Up
- Private Tasting for Two – inquire details

Cold Appetizers

Served cold or at room temperature. Mix or match hot & cold selection.

Make your selections

Assorted Canapes

including beef, shrimp, chicken, vegetarian

Classic Devilled Eggs

hard boiled eggs w/ a creamy egg yolk filling, select topping, beef, shrimp, or bacon

Assorted Pinwheels

beef, ham, turkey or vegetables

Fruit display

seasonal fruit selections

Bruschetta

tomato, garlic and olive oil, topped w/ mozzarella & drizzled w/ balsamic vinaigrette on a crostini

Island shrimp avocado toast

grilled shrimp, avocado puree, on top of a crostini or cucumber

Cucumber Cups

Hummus

Vegetable Platter

Variety of fresh vegetables served with ranch dressing



COLD APPETIZERS - CONTINUATION

Caprese Crostini

Tomato, fresh mozzarella, olive oil, fresh basil,
w/ a drizzle of balsamic glaze.

Hot Appetizers

Add any appetizer selections to any buffet or
plated style, stationed or passed per request.
Mix and match hot and cold options!

BEEF

- Stuffed Mushrooms- Italian sausage, crab stuffed,
garlic parmesan, OR vegetarian
- Cocktail Meatballs- bourbon, marinara or bbq
- Assorted Canape- beef, chicken, seafood,
OR vegetarian
- Beef Patties- hand kneaded dough filled w/ seasoned
ground beef
- Beef Egg Rolls- seasoned beef, deep fried,
sweet n sour
- Beef Samosa/Fataya- seasoned ground beef,
egg noodle wrap, deep fried OR vegetarian option
- Scotchd Eggs- served with chipotle sauce
- Silver Dollar Sandwiches (sliders)- hamburger,
pulled pork or chicken, fried/grilled chicken,
pot roast

CHICKEN

- Buffalo Chicken- panko crusted mac & cheese
buffalo chicken, spicy ranch sauce
- Mini Chicken and waffles- breaded chicken bites,
belgian waffle, cajun maple syrup
- Chicken Egg Rolls- chicken, cabbage, carrot,
sweet and sour
- Pecan Chicken Skewer-crushed pecans, honey
bacon cream
- Sesame Chicken Satay -ginger peanut sauce
- Party Wings- bbq, jerk, buffalo, garlic parmesan
- Chicken Cordon Blue bites with red pepper aioli

PORK

- Mini Jibarito -fried plantain, carnitas,
pico de gallo
- Chili Garlic Pork Belly Bites- chili bbq drizzle
- Rumaki – bacon wrapped water chestnut





HOT APPETIZERS - CONTINUATION

SEAFOOD

- Mini Crab Cakes -served with rémoulade
- Shaba bites-crispy wonton wrap, cream cheese filling, grilled shrimp atop
- Shrimp Tempura- deep fried, served w/ dipping sauce
- Mini Lobster Roll-claw meat, celery, onion, mayonnaise, new England bun
- Crab Rangoon-sweet chili drizzle
- Island Grilled Shrimp-pineapple relish, wonton crisp
- Coconut Shrimp Skewers-mango sweet chili bbq sauce

VEGETARIAN

- Spanakopita -savory pastry filled with spinach, feta, onion
- Mini Veggie Spring Rolls- served w/ sweet n sour dip
- Veggie Potsticker-house plum sauce
- Cheese ravioli w/marinara sauce

DIPS

Served w/ tortilla chips or pita chip

Spinach artichoke	Salsa Fresca	Hummus
Corn	Buffalo Chicken	Guacamole
Taco		

Meal Selections Buffet

SALADS

Classic Caesar- Romaine lettuce, parmesan, croutons, Caesar dressing

Apricot Salad- Mixed Greens, almond pieces, mandarin orange, homemade apricot dressing

Frankies Salad- Lettuce, red onions, tomato, cucumber, croutons with house dressing

Fruits & Nuts- Mixed Greens, walnuts, strawberry, tomato, cucumber and honey mustard dressing

Caprese Salad- Mixed greens, tomato, fresh mozzarella, balsamic vinaigrette



MEAL SELECTION BUFFET - CONTINUATION

Chicken Entree

Parmesan Crusted Chicken

Marinated chicken breast dipped in Romano and parmesan cheese crumbs

Jerk Chicken

Mixed chicken pieces marinated and grilled with a homemade jerk sauce

Caprese Chicken

Marinated boneless chicken breast pan roasted and topped with melted mozzarella cheese and tomatoes

Tuscan Creamy Chicken

Marinated chicken breast topped with creamy sauce and mushrooms

Chicken Cordon Blue

Stuffed chicken breast.

Chicken Piccata

Chicken breast marinated lemon juice, white wine and capers

Chicken Parmigiana

breaded chicken breast, marinara sauce, mozzarella, parmesan

Chicken Marsala

tender chicken breast smothered in a marsala wine sauce and mushrooms

Chicken BBQ

marinated bone-in chicken grilled to perfection with special BBQ sauce

Bruschetta Chicken

Marinated chicken breast, pan roasted and topped with bruschetta

Beef Entrée

Braised Beef Short Ribs**

Slow roasted short ribs cooked in special brandy sauce

Beef Medallions

Marinated sliced beef sauteed with peppers and onions

Pepper Steak Sauce

sauteed peppers, onions, pepper sauce

Peppercorn Beef Tips

beef tips with fresh portabella mushrooms in a flavorful cream peppercorn sauce

Roast Sirloin of Beef

tender slices of beef served with beef gravy

Grilled Ribeye**

3 oz Char-Grilled Ribeye Strips smothered in its natural juices and topped w/ garlic butter



MEAL SELECTION BUFFET - BEEF ENTRÉE CONTINUATION

NY Strips**

Grilled NY Strip Steaks, 4oz cut, topped w/ cowboy sauce.

Pork Entree

Balsamic Glazed Pork Loin

Balsamic glaze with honey.

Jack Daniels Pork Loin

Center cut pork loin topped with Jack Daniels sauce.

Pork Roast

Succulent roasted Pork Loin prepared with a spice rub roasted and glazed with Honey Garlic Glaze.

Pork Chop

Marinated & Grilled.

Pulled BBQ Pork

Braised pork marinated and slow cooked with house bbq sauce.

Hawaiian BBQ Ribs or Rib tips

Ribs marinated and grilled to perfection.

Orange-Honey Glazed Ham

Slices of ham w/ an orange honey glaze.

Seafood Entree

Honey Garlic Salmon*

Atlantic Salmon seared and glazed w/ a sticky, sweet garlic sauce.

Tuscan Grilled Salmon*

pan seared salmon tossed in a creamy white sauce with spinach.

Stuffed Salmon **

stuffed w/ cream cheese mixture of shrimp, crab and lobster, herbs and grilled to perfection.

Island Grilled Shrimp*

marinated shrimp grilled to perfection.

Shrimp Scampi*

grilled shrimps blended in a scampi sauce.

Parmesan Crusted Tilapia

Pan seared tilapia filet topped w/ sauteed peppers & onions.

Breaded Catfish

deep fried catfish fillet, breaded.

Frankies
RESTAURANT AND CATERING

Vegetarian Entree

Vegetable Parmesan

Sautéed fresh vegetables blended with pasta and finished with a cream sauce and parmesan cheese.

Eggplant Parmigiana

Breaded eggplant, mozzarella, marinara.

Stuffed Bell Peppers

Marinara, rice.

Baked Penne w/ Roasted Vegetables

This meat-free baked pasta includes sweet peppers, zucchini, squash and mushrooms, tossed with penne, marinara and cheese.

Children's Plated Entrée

Option 1) Breaded Chicken Tenders, mac & cheese and fruit.

Option 2) Meatball and Pasta.

UPDATES:

Add an extra buffet entrée

PREMIUM ITEMS

Available as plated only

Ribeye

12oz ribeye drizzled w/ Garlic Butter

Filet Mignon

7oz Filet w/ Demi Glaze

Lobster Tail

fried or grilled lobster tail with special garlic butter sauce

Lamb Chop

marinated and grilled to perfection

CARVING STATION

Carving fee applies

Meats Selections:

Prime Rib

Natural Au Jus & Horseradish

Pineapple Glazed Ham (*Sweet ham*)

Roast Beef Tenderloin

(*Natural Au Jus & Cowboy Sauce*)



Sides & Vegetables

POTATOES

Oven Roasted Potatoes
Parsley Buttered Potatoes
Maple Glazed Sweet Potatoes

Creamy Mashed Potatoes
Au Gratin Potatoes

RICE

Jollof (tomato based seasoned rice)
Rice Pilaf
Saffron Rice
Rice and Peas (w/ coconut milk)

PASTA

Mac n' Cheese
Garlic Buttered Pasta
Carbonara Pasta

VEGETABLES

Steamed vegetables
Honey Glazed Carrot
Grilled vegetable medley

Seasoned green beans
Green beans almondine
Buttered Sweet Corn

Baked Beans w/ Bacon
Buttered Asparagus
Coleslaw

Unique Buffet Stations

URBAN BBQ & SMOKEHOUSE

Take your bbq to a different and wow your guests.
When able we will bring our twin smokers onsite and
bbq right in front of your guests. Fee applies.
Contact us for more information





UNIQUE BUFFET STATIONS

URBAN BBQ & SMOKEHOUSE - CONTINUATION

SALAD

1) Harvest Salad

mixed greens, diced bell peppers, apples, blue cheese, toasted walnut, raspberry vinaigrette

2) Traditional Potato Salad

potatoes, onions, celery, mayo, boiled eggs

Entrees

Grilled BBQ Chicken

Grilled bone-in chicken, bbq sauce and grilled to perfection.

Hawaiian BBQ Ribs and Rib tips

Bbq sauce w/ pineapple, sweet and savory.

Mesquite Smoked Chicken Thighs

marinated and perfectly grilled chicken thighs.

Shish Kebab

Chicken, beef or vegetables, grilled to perfection.

Smoked Beef Brisket

Slow cooked

Sides / Vegetables

Cream Corn

Sweet buttered corn

Green beans w/ bacon

Baked beans w/ bacon

Cornbread

Pasta Salad

Mac & Cheese

Potato Salad

African Experience

Please contact us for pricing.

SALAD

1) Ghana Salad

lettuce, cucumber, carrots, onions, tomato, boiled eggs, baked beans, Ghanaian house dressing.

2) Pick Any salad from buffet options.

Entrée Selection

Suya Chicken

Grill bone-in chicken w/ suya seasoning, grilled peppers and onions.

Suya Beef

Grilled thin sliced beef w/ suya seasoning, grilled peppers and onions.

AFRICAN EXPERIENCE - CONTINUATION

Waakye

Black eye peas w/ rice, macaroni, gari, eggs, add choice of stew and shito- black pepper sauce.

Beef Stew

braised beef smothered in a tomato-based stew.

Chicken Stew

braised chicken smothered in a tomato-based stew.

Jollof Rice

Tomato based seasoned rice.

Can Add chicken, beef or goat.

Peri Peri Chicken

Chili pepper marinated and grilled bone-in chicken.

Egusi Stew

Choice of protein- beef, oxtail, chicken, goat, fish, vegetarian.

Fried or Grilled Tilapia

Whole Tilapia cooked your way.

Fried or Grilled Red Snapper

Whole red snapper cooked your way.

Combination Meat Fried Rice

Includes beef, chicken, shrimp, vegetables.

Red Red

Black eyed peas stew.

Sides

Kelewele

Deep fried sweet plantains.

Fried Plantains

Ginger spiced fried sweet plantains.

Jollof Rice

Tomato based seasoned rice, no meat.

Curry Rice

Steamed rice w/ curry and seasoning.

Fufu

Made w/ yucca and plantain powder.

Kenkey/Banku

corn dough kneaded.



Caribbean Cravings

2 ENTREES Or 3 ENTREES

Choice of 2 or 3 entrees, 3 sides/salad & choice of dinner rolls, Hawaiian rolls or corn bread. Includes premium plates, disposable napkins and cutlery.

(Please contact us for pricing)

SALADS

Caribbean Caesar

Romaine, croutons, parmesan, house dressing.

Island Salad

Iceberg, tomato, onions, pineapple, carrots, cucumber, honey mustard.

ENTRÉES

Ultimate Jerk Chicken

Marinated bone-in chicken, grilled w/ our homemade jerk sauce.

Curry Chicken

Marinated bone-in chicken smothered in a Jamaican curry sauce.

Brown Stew Chicken

Pan seared chicken pieces smothered in a brown and savory gravy.

Brown Beef Stew

Pan seared beef smothered in a brown and savory gravy.

Oxtail Stew

Oxtail pieces slowly cooked our special sauce.

Curry Goat

Marinated pieces of goat meat smothered in a Jamaican curry sauce.

Sides/Vegetables

Steamed Rice

Mac n Cheese

Jamaican Rice and peas

Caribbean Steamed Cabbage

Curry Rice

Seasoned Green Beans

Collard Greens

Sweet Potato in brown sugar



La Mexican Experience

(Please contact us for pricing)

TACO STATIO (N)

an authentic Mexican station w/ corn tortilla, w/ choice of pork carnitas, grilled shrimp, asada (steak) choose 2, shredded lettuce, tomato, cheese, crema, salsa verde, salsa, sour cream, served with refried bean and Spanish rice, pico de gallo, chips, salsa and guacamole.

CHICKEN & STEAK FAJITA

a full-service fajita station w/ marinated flank steak & boneless breast of chicken sliced thin with sautéed peppers and onions. Served with flour tortillas, sour cream, lettuce, shredded cheese, salsa, w/ spanish rice and beans, chips, guacamole, Pico de Gallo

The Southern Style Menu

2 Entrées or 3 Entrées

Choice of 2 or 3 entrees; 3 sides/salad & your choice of cornbread or bread rolls and butter. Disposable plates, cutlery and napkins included

(Please contact us for pricing)

Salad

1) Harvest Salad

mixed greens, diced bell peppers, apples, blue cheese, toasted walnut, raspberry vinaigrette

2) House Salad

mixed greens, carrots, onions, tomatoes, cucumber, ranch dressing

Entrees

Country Fried steak

gravy, breaded, deep fried

Southern Fried Chicken

marinated, breaded fried chicken thighs

Baked Chicken

slow baked bone-in chicken pieces

Hot Honey Pimento Chicken

comes as a sandwich, add two other sides

Fried or Grilled Pork Chops

well marinated and cooked your way

Pot Roast

slowly cooked beef in a gravy, carrots, peppers and onions

Fried Catfish

breaded and deep fried

Grilled Shrimp Scampi**

w/ pasta & your choice of two other sides/vegetables



THE SOUTHERN STYLE MENU - CONTINUATION

SIDES/VEGETABLE

Southern green beans w/ smoked turkey
Collard green w/ smoked turkey
Mac and cheese
Southern Fried Cabbage
Sweet potato in brown sugar
Sweet corn w/ butter, fried onions and peppers
Creamy Mashed Potatoes
Baked Beans w/ bacon

Plated Dinner

Plated dinners include pre-set served salad, dinner rolls w/ butter prior to dinner. All entrées are served with our chef-selected starch and vegetable as indicated.

(Please contact us for pricing)

ENTRÉES

CHICKEN

Chicken Allouette

Marinated chicken breast, stuffed with hickory ham, asparagus, allouette cheese, wrapped in a puff pastry, saffron rice and garlic buttered broccolini.

Chicken Florentine

Grilled chicken breast topped with a white garlic sauce, spinach and garnished with sun-dried tomato, scallions and parmesan cheese, rice pilaf, green beans almonidine.

Chicken Carponette

Stuffed bone-in chicken, stuffing, topped with a cream sauce and grilled to perfection, maple glazed carrots. Rice pilaf.

Chicken Ragout

Braised chicken thighs, grilled polenta, garlic Swiss chard, mushroom rosemary ragout.

BEEF & PORK

Roasted Sirloin of Beef

Roasted Yukon, buttered baby carrots.

Braised Short Rib

Garlic mashed potato, zucchini n squash medley.

Boneless Ribeye

Garlic roasted red potatoes, butter braised wild mushrooms, crumbled blue cheese.

Bacon Wrapped Pork tenderloin

Grey pouoon country Dijon, cilantro rice, veggie blend.



PLATED DINNER - CONTINUATION

SEAFOOD

Stuffed Salmon

Elevated stuffed salmon with lobster meat, shrimps, crab meat, herbs and cream cheese, rice pilaf, grilled carrots.

Honey Garlic Salmon

Atlantic salmon seared and glazed with a sweet garlic sauce, creamy mash, buttered broccoli.

Salmon Alfredo Lasagna Rolls

Cream sauce, buttered broccoli, seasoned rice.

VEGETARIAN

Vegetarian lasagna, steamed vegetables

Vegetable Stir Fry

Steamed rice, steamed vegetables.

Stuffed Peppers

Corn, spinach, peppers, onions, cheese.

Duet & Combination Dinners

6oz filet topped with caramelized onions
paired with jumbo shrimp tossed in a citrus glaze
Herb roasted potatoes; honey glazed carrots.

Steak Bites & Shrimp

Garlic buttered steak bites with Island grilled shrimp, loaded potato, grilled asparagus.

6oz sirloin & Grilled Lobster

Creamy mashed potatoes, grilled asparagus.

Late Night Bites

(Please contact us for pricing)

Bbq Pulled Pork Slider

Pulled pork, coleslaw, buns, pickles.

Tater Tots

Served in mini cones.

Mini Hot Dogs

With the works.

Taco & Nacho Bar

Seasoned beef and chicken, tomato, cheese, sour cream, jalapenos, diced onions, served with corn tortillas and tortilla chips.



Desserts

Priced per dozen, 2 dozen minimum per order

Cheesecake Bites

Fruit Trifle

Assorted Fruit Tarts

Vanilla Pudding Cups

(eg. of flavors oreo vanilla, strawberry, banana cream)

Strawberry Shortcake

Freshly Baked Cookies

Assorted Donuts



Beverage Services

Beer, Wine, Soda, and Juice Packages

Beverage package pricing is based on 100+ guests. Please contact us for smaller group pricing. Please note: Frankies Restaurant and Catering does not permit the carry-in of outside beverages under any circumstances. All beverage services must be provided by our professional, licensed bar staff.

(Please contact us for pricing)

SODA & WATER ONLY

Up to 5 hours Each additional hour -upcharge

SODA, JUICE AND WATER ONLY

Up to 5 hours Each additional hour -upcharge

STANDARD

Up to 5 hours
Each additional hour -upcharge
Miller High Life and Miller Lite
Flavored Malt beverage
3 standard wines
Assorted soft drinks

CELEBRATION

Up to 5 hours
Each additional hour -upcharge
Miller High Life and Miller Lite
2 craft beer picks
Flavored Malt beverage
3 select wines
Assorted soft drinks

LET'S DANCE

Up to 5 hours
Each additional hour -upcharge
Miller High Life and Miller Lite
3 craft beer picks
Flavored Malt beverage
3 premium wines
Assorted soft drinks



Thank you for considering Frankies Restaurant and Catering for your event. No matter the event you are planning, whether it's a wedding, a corporate event or a holiday party our professional team is here to assist you.

OFF-SITE AND ONSITE CATERING AGREEMENT.

THIS CATERING AGREEMENT is entered into on Date: _____
by and between: _____ herein after referred to
as the “CLIENT” AND FRANKIES RESTAURANT AND CATERING herein
after referred to as the “CATERER.”

EVENT/ FUNCTION NAME: _____
DATE: _____
LOCATION: _____
TIME: _____
GUEST COUNT: _____

WHEREAS the CATERER agrees to provide catering service for CLIENT'S
above stated event/function. NOW THEREFORE both parties bind themselves
and agree as follows:

- 1. TASTINGS – Frankies offers menu tasting for up to 4 guests at \$50 per person and by appointment only. Advanced scheduling is required. If a contract is signed after tasting the fee is deducted from your final bill. Tasting is free for clients who have already signed a contract with us.
- 2. DISCOUNTS AND SPECIAL INCENTIVES – Frankies Restaurant and Catering offers a 5% discount off food and beverage pricing on all events (any day of the week) during the months of January, February, March and April.
- 3. ONSITE CATERING- our premises can hold up to 240 guests at a rate of \$1999 for 10 hours. Parking available nearby. Inquire for details .
- 4. ROOM FLIP SERVICES – for ceremonies held at the same premises as the reception and require a 'room flip' to get the space ready for a reception, we will assess a \$2 per guest fee to reset the room for dinner for standard setup within a reasonable time frame. Please discuss with the manager.
- 5. SERVERS FEE- We have dedicated, and professional servers trained to attend to your guests. Each server is \$25 per server per hour. With a minimum of 4 hours of service.
- 6. DEPOSIT - Twenty-Five percent (25%) of the estimated contract cost is due and demandable at the time of booking, to be deducted from the Final Payment, unless other prior arrangements have been made. This payment and all payments made prior to the final payment are Non-Refundable.
- 7. FINAL PAYMENT - Final Payment will be due and demandable fourteen (14) days prior to the event date.
- 8. COST - Due to the fluctuating cost of food items, menu prices are subject to change within thirty (30) days of the event. When a drastic change in the menu ingredient cost occurs, CLIENT has two options. CLIENT will pay the additional cost based on the current adjusted price or substitute other menu items to maintain the agreed upon per person/platter menu.
- 9. PAYMENT METHOD - All prices quoted are based on cash payments. The Caterer may dictate what form of payment is to be received. Preferred forms will be certified check or cashier's check made payable to: Frankies Restaurant and Catering Payment by Credit Card will be subject to a service charge of four percent (4%) per the amount of transaction, except for the 25% deposit, which may be made by credit card.



- 10. SERVICE CHARGE - There will be a twenty percent (20%) Service Charge for all events/functions, unless otherwise specified.
- 11. GUEST COUNT - Final Guest Count, not subject to reduction, is due fourteen (14) days prior to the event date. Any additional guest after the stated period is subject to extra charges as may be imposed by the CATERER.
- 12. GUEST COUNT OVERAGE - CLIENT will only be charged for the guaranteed number of guests served. If there are more guests attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly.
- 13. LEFTOVERS - In accordance with appropriate Health Codes, CATERER reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for food borne illness to occur.
- 14. TIME - CLIENT will be billed for additional staff hours for any time extension beyond the prior agreed upon time.
- 15. CHANGE OF EVENT DATE or VENUE - CATERER will apply the entire balance of CLIENT's deposits and prepayments towards another event, subject to CATERER's availability. All costs are subject to change.
- 16. DAMAGE - CATERER assumes no responsibility for ANY damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. CATERER will do everything possible to ensure that all of CLIENT's supplies, rentals and equipment are cared for and maintained in good working order and without damage. When providing the location for the event/function, the CLIENT understands that accidents/breakage and/or damage may sometimes occur. CATERER will not be liable for any damage or loss, unless specifically caused by the willful negligent actions or conduct of CATERER or its employees.
- 17. INSURANCE - CATERER maintains Liability Insurance.
- 18. TAXES - CLIENT will be charged the applicable current rate for all services rendered as determined by the concerned government body.
- 19. UNLAWFUL ACTIVITIES - The CLIENT will comply with all the laws of the United States of America and the State of Wisconsin, all municipal ordinances and all lawful orders of police and fire departments and will not do anything on the event/function premises in violation of any laws, ordinances, rules or orders. If unlawful activities should occur on the premises, and the event is canceled, there will be no refund of any kind from CATERER to CLIENT.
- 20. AMENDMENT AND SUPPLEMENT - Any amendment and supplement to this Agreement shall come into force only after both parties sign a written agreement. The amendment and supplement duly executed by both parties shall be part of this Agreement and shall have the same legal effect as this Agreement.
- 21. GOVERNING LAW - This Agreement shall be governed by and construed in accordance with the laws of the USA.

IN WITNESS THEREOF the parties hereto have caused this Agreement to be duly executed on their behalf by a duly authorized representative as of the date first set forth above.

Client _____ Date _____
Frankies Restaurant and Catering _____ Date _____

THANK YOU FOR YOUR BUSINESS



1815 E KENILWORTH PL MILWAUKEE, WI 53202
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TEL: 2624129334

