

# **FRANKLIN CAPE ANN**

## **EVENT PROGRAM**

### **DETAIL**

- ✦ YOUR CHOICE OF OPEN BAR OR CASH BAR
- ✦ YOU MAY CHOOSE WINE FROM CURRENT WINE LIST AT LISTED PRICE
- ✦ 20% GRATUITY AUTOMATICALLY ADDED TO BILL
- ✦ 7% MA SALES TAX AUTOMATICALLY ADDED TO BILL
- ✦ FOR PRIVATE PARTIES OF LESS THAN THIRTY GUESTS A \$900 ROOM FEE WILL BE CHARGED
- ✦ FOR PRIVATE PARTIES LESS THAN FORTY GUESTS A \$500 ROOM FEE WILL BE CHARGED
- ✦ LABOR CHARGE
  - WAITER/BARTENDER- -\$120.00/PER STAFF MEMBER
  - KITCHEN PERSONNEL - BRUNCH -\$200.00 ONE TIME CHARGE
  - DINNER -\$ 100.00 ONE TIME CHARGE

### **SERVICES**

- ✦ LINENS
  - NAPKINS [SUGGESTED 1.5 PER GUEST] \$1.00/EA
  - TABLE CLOTH [SUGGESTED 1.25 PER TABLE] \$4.00/EA
- ✦ MUSIC
  - WE PROVIDE COMPACT DISCS/SOUND SYSTEM
  - LIVE JAZZ OR CLASSICAL- \$100 PER HOUR/PER MUSICIAN
- ✦ FLOWERS AT MARKET PRICE
- ✦ STARTERS, BAR SNACKS, AMUSE BOUCHE AND STATIONARY OR PASSED HOR D' OEUVRES MAY BE ADDED TO ANY EVENT MENU. PRICES VARY DEPENDING ON ITEMS.
- ✦ THE EVENT PLANNER, MARIA SENITI-FIGURIDO, IS AVAILABLE TO ANSWER ANY QUESTIONS AND ADDRESS ANY REQUESTS. 978-283-7888

### **HOURS**

- ✦ OUR BRUNCH HOURS ARE 11:30 am – 3:00 pm
- ✦ FOR PRIVATE BRUNCH PARTIES [ENTIRE ROOM REQUIRED] HOURS MAY RANGE FROM 11:00 am – 3:30 pm
- ✦ OUR DINNER HOURS ARE FROM 5:30 pm – 12:00 am
- ✦ FOR PRIVATE DINNER PARTIES [ENTIRE ROOM REQUIRED] HOURS MAY RANGE FROM 5:00 pm – 12:30 am
- ✦ OTHER OFF-HOURS TIME FRAMES MAY BE DISCUSSED

## **DINNER EVENT MENU**

## ***Two, three, four, or five courses...***

***Following you will find selections that give an indication of the type of dishes available to you. This list is meant as a suggestion only. The final menu depends on the season and your personal wishes. Each menu is individually created by You, the Event Coordinator and our Chef.***

### **PASSED HORS D'OEUVRES**

**TYPE ONE/\$ 2.25 EACH - TYPE TWO/\$2.50-\$3.75**

#### **TYPE ONE**

- ASSORTED WHITE & YELLOW POLENTA SQUARES [BASIL, OVEN TOMATO, PECORINO]
- CARAMELIZED ONION AND BLUE CHEESE TARTS
- CRUDITÉS [SERVED ON PLATTER/PRICED ACCORDING TO SIZE]
- DUXELLE STUFFED MUSHROOM CAPS
- DUXELLE STUFFED PATIVIERS [PUFF PASTRY]
- SPANIKOPITA BASKETS
- SQUARE DEVILED EGGS

#### **TYPE TWO**

- CHICKEN SATE WITH SPICY PEANUT SAUCE- SKEWERED
- CRAB FILLED SHU MAI DUMPLINGS WITH DIPPING SAUCE
- DUCK CONFIT QUESADILLA TRIANGLES
- FRIED CURRIED OYSTERS IN THE SHELL
- GARLICKY GRILLED SHRIMP- SKEWERED
- INDIVIDUAL ROSEMARY GRILLED "LOLLIPOP" LAMB CHOPS
- MAHOGANY CHICKEN WINGS
- MINI LAMB CHEESEBURGERS
- SCALLOP WRAPPED IN APPLE-WOOD SMOKED BACON- SKEWERED
- SHRIMP COCKTAIL [PLATTERS ALSO AVAILABLE]
- SMOKED HAM WITH MINI BUTTERMILK BISCUITS & HORSERADISH
- SPICY CHICKEN WINGS
- SPICY GRILLED SHRIMP- SKEWERED
- TUNA TARE-TARE ON CROSTINI

**SOUP/BISQUE \$ 10.00-\$12.00 /PER PERSON**

**OFFER ONE**

#### **CHOICE**

- BUTTERNUT SQUASH BISQUE
- TOMATO, FENNEL, AND SEAFOOD CIOPPINO
- PASTA e' FAGIOLI EXTRA VIRGIN OLIVE OIL, PECORINO

- ENGLISH SPRING PEA SOUP, CRISPY BACON, CRÈME ROUILLE
- FISH AND POTATO CHOWDER

GREEN SALAD \$ 9.00 /PER PERSON

- THIS COURSE MAY ALSO BE SERVED AFTER ENTREE

APPETIZERS \$ 10.00-\$14.00 /PER PERSON OFFER ONE CHOICE

- FRANKLIN CAESAR SALAD HEARTS OF ROMAINE, CROUTONS, PECORINIO
- SUMMER ROMAINE SALAD, DICE VEGETABLES, HERBS, SMOKED GOUDA
- BABY SPINACH SALAD CRISP BACON, RICOTTA SALATA, TOMATO VINAIGRETTE
- CRISP LOCAL ICE BURG SMOKED BACON, BUTTERMILK DRESSING, BEETS
- HOMEMADE MOZZARELLA & NATIVE TOMATO BASIL OIL, OLIVE TAPENADE
- WARM NAPA CABBAGE SALAD WITH WOOD SMOKED BACON AND BLUE CHEESE
- WARM MATCHSTICKS OF ZUCCHINI WITH TOASTED ALMONDS AND PECORINO
- GRILLED SEMI-BONELESS STUFFED QUAIL IN RAISON SAUCE
- CRISPY DUCK CONFIT COUNTRY CABBAGE, BEETS, ORANGE OIL
- DUCK QUESADILLA QUESO FRESCO, TAMARIND-CHIPOTLE GLAZE
- TRADITIONAL BEEF CARPACCIO SEA SALT, SPICY WALNUTS, PECORINO, EVOO
- BRAISED BONELESS SHORT RIB CELERY ROOT PUREE, CHERRY-PORT SAUCE
- GRILLED BEEF TENDERLOIN CHOP FENNEL AND RADICCHIO SALAD
- PARMA PROSCIUTTO WITH MELON, GREEN APPLE, AND DRIED FIG RELISH
- FRESH CHICKEN AND SHRIMP SPRING ROLLS PEANUT SAUCE AND SPICY SOY DIP
- COLD SPICED SHRIMP COCKTAIL WITH TWO DIPPING SAUCES
- SASHIMI GRADE TUNA CARPACCIO SESAME VINAIGRETTE AND FIELD GREENS
- BAKED SALT COD AND TRUFFLE BRANDADE WITH HERBS AND CROSTINI

ENTREES \$28.00-\$38.00 /PER PERSON OFFER THREE CHOICES

- CREAMY PENNE WITH CHICKEN SMOKED HAM, FRESH PEAS, GARLIC
- TUSCAN FARFALLE MINT, FENNEL SAUSAGE, OVEN TOMATO, EGGPLANT, CHEVRE

- CRESTE DI GALLO MINT, FENNEL SAUSAGE, OVEN TOMATO, EGGPLANT, MASCARPONE
- PERCIATELLI PASTA SPICY RED SAUCE, SHRIMP, CHORIZO, GARLIC
- CAPPELLINI SALSA FRESCA FRESH TOMATO, GARLIC, BASIL
  
- PAN SEARED ATLANTIC COD OYSTER MUSHROOMS, SCALLION, GINGER, LOBSTER VIN
- PECAN CRUSTED CATFISH FROTHY TARRAGON-MUSTARD SAUCE, BRAISED GREENS
- BLACK PEPPER SEARED "SASHIMI" TUNA LOIN WITH CITRON BLANC, FIELD GREENS
- LAVENDER HONEY BASTED STERLING SALMON ON RED WINE BABY FRENCH LENTILS
- LAVENDER & HONEY BASTED SALMON SWEET POTATO SALAD
- SWORDFISH MILANESE CARROT RISOTTO, BASIL SAUCE
- PANKO CRUSTED LOCAL SCALLOPS= SAUTÉED SPINACH, GARLIC EN BRODO
  
- BISTRO CHICKEN BALSAMIC GLAZED SEMI-BONELESS HALVED CHICKEN
- CAFE CHICKEN WITH ROASTED GARLIC, FRESH THYME, LEMON, SOFT POLENTA
- JERK CHICKEN WITH SWEET POTATO MASH AND BLACK BEER GRAVY
- ORANGE GLAZED CHICKEN WITH ROAST FENNEL, TOMATO-SAFFRON BASMATI RICE
- 14 oz BONELESS CHICKEN BREAST MARSALA CAPERS, THYME, MASH
- ROASTED TURKEY MEATLOAF WITH SPICED FIG GRAVY AND CHIVE MASH POTATO
  
- SLOW BRAISED PORK SHOULDER WITH ORZO, OLIVES, TOMATO, HERBS
- HERB MARINATED PORK TENDERLOIN WITH MASH, CARAMELIZED ONION, MADEIRA
- ROAST PORK TENDERLOIN MACARONI AND CHEESE, PORT WINE SAUCE
- SLOW BRAISED LAMB SHOULDER CRISPY EGGPLANT, MINT-YOGURT AOILI
- BAKED LAMB MOUSSAKA CUCUMBER-YOGURT RAITA
- SLOW OVEN BRAISED LAMB SHANK SPINACH ORZO, ORANGE GREMOLATA
- GRILLED VEAL RIB CHOP WITH MASHED POTATO AND SAGE BROWN BUTTER
- SLOW OVEN BRAISED VEAL "OSSO BUCCO" WITH RISOTTO MILANESE
- BAKED FILET MIGNON WITH DRIED FRUIT IN BRANDY AND SHALLOT CREAM
- MARINATED PRIME SIRLOIN STEAK RED ONION RINGS, BLACK STEAK SAUCE
- MARINATED PRIME SIRLOIN STEAK WITH CHIVE MASH AND BEEFSTEAK TOMATO
- MARINATED PRIME SIRLOIN STEAK BAKED IDAHO POTATO, HOISIN-PEPPER BUTTER
- VENISON AND SMOKED SAUSAGE CHILI CORN STICKS, CHIPOTLE, MASCARPONE

**DESSERT                    \$ 10.00-\$12.00 /PER PERSON                    OFFER ONE CHOICE**

- WARM CHOCOLATE CAKE
- ORANGE CRÈME CARAMEL
- POACHED PEAR IN CIDER

## **BRUNCH EVENT MENU**

*Please select two or three choices...*

**BRUNCH                    \$ 30.00 /PER PERSON                    OFFER TWO or THREE CHOICES**

- EGGS BENEDICT WITH CHOICE OF;

- *SMOKED SALMON, SMOKED BACON, FRESH TOMATO OR GRILLED MUSHROOM*
- HUEVOS RANCHERO WITH RED SAUCE, SALSA FRESCA, 2 EGGS, CHEESE, TORTILLA
- TWO EGGS ANY STYLE SERVED WITH HOME FRIES, THOMAS' ENGLISH MUFFINS
- PRIME SIRLOIN CLUB STEAK WITH EGGS AND HOME FRIES
- HOMEMADE CORNED BEEF HASH WITH TWO EGGS
- BLUEBERRY PANCAKES SERVED WITH BACON OR HOMEMADE SAUSAGE
- HOMEMADE STRAWBERRY BELGIUM WAFFLES SERVED WITH BACON OR SAUSAGE
  
- **OMELET OR FRITTATA CHOICES;**
  - *WESTERN WITH HAM, CHOPPED VEGETABLE*
  - *BEEFSTEAK TOMATO, FRESH MOZZARELLA, HERBS*
  - *APPLE-WOOD SMOKED BACON, CHEDDAR CHEESE*
  - *SMOKED SALMON, DILL, CAPERS*
  
- **SANDWICH CHOICES;**
  - *FRIED EGG, CHEDDAR, APPLE-WOOD SMOKED BACON*
  - *GRILLED CHEDDAR CHEESE WITH TOMATO OR BACON*
  - *GRILLED VEGETABLE AND FRESH MOZZARELLA SANDWICH*
  - *GRILLED PRIME SIRLOIN WITH CARAMELIZED ONION*

Served with sandwiches: tomato, shaved onion, lettuce, mayo, dijon, cheese  
 All sandwiches served with fries

**DESSERT                    \$ 10.00-\$12.00 /PER PERSON                    OFFER ONE CHOICE**

- **WARM CHOCOLATE CAKE**
- **ORANGE CRÈME CARAMEL**
- **POACHED PEAR IN CIDER**