FAMILY STYLE

MENU OPTION 1
$45 per person

APPETIZERS
Choice of 2

SALAD
Choice of 1

ENTREE
Choice of 3

MENU OPTION 2
$51 per person

APPETIZERS
Choice of 2

SALAD
Choice of 1

ENTREE
Choice of 4

APPETIZERS
Calamari
Broccoli Rabe & Sausage
Cold Antipasto
Hot Antipasto
Bruschetta
Buffalo Chicken Balls
Grilled Vegetables & Fresh Mozzarella

SALAD OPTIONS
F.A. House Salad
Caesar Salad
Pear Salad
Garden Salad
Arugula Salad

Modifications and alternate menu items may be available upon request.

Please alert us of any known allergies or dietary restrictions when submitting your finalized menu.

Prices include soft drinks, coffee, & tea.

Tax & Gratuity will be automatically added to grand total.

ENTREES
PASTA & EGGPLANT
Penne Vodka
Rigatoni Pomodoro
Cavatelli & Broccoli
Rigatoni Bolognese
Penne Marinara
Eggplant Parmigiana
Eggplant Rollatini

CHICKEN
Chicken Francese
Chicken Marsala
Chicken Piccata
Lemon Herb Chicken
Chicken Di Giambotta
Chicken Parmigiana

SEAFOOD
Atlantic Salmon
Sole Francese
Sole Oreganata

MEAT
Marinated Flank Steak
Veal Parmigiana
Veal Saltimbocca
Herb Roasted Pork Loin

SIDES
+$3 per person
Sauteed Broccoli
String Beans
Zucchini & Squash
Mashed Potatoes
Roasted Potatoes
Parmigiana Risotto

DESSERT
Customized Sheet Cake
$5 per person
Italian Cookies & Pastries
$5 per person
Bring Your Own Dessert
$50 cutting & plating fee

ENHANCEMENTS
Antipasto Table
$10 per person
Mimosa Bar
$5 per person
Additional Entree
$5 per person
Additional Appetizer
$3 per person

BUFFET STYLE

$43 per person

APPETIZERS

Choice of 2
****served family style****

SALAD

Choice of 1

ENTREE

Choice of 3

SIDE

Choice of 1

MENU SELECTIONS TO BE DETERMINED FROM FAMILY STYLE MENU LIST

PLATED STYLE

$59 per person

SALAD

Choice of 1
****served plated****

F.A. House Salad
Caesar Salad
Pear Salad
Garden Salad
Arugula Salad

APPETIZERS

Choice of 2
****served family style****

Calamari
Broccoli Rabe & Sausage
Cold Antipasto
Hot Antipasto
Bruschetta
Buffalo Chicken Balls
Grilled Vegetables & Fresh Mozzarella

ENTREE

Choice of 3
****served plated****
****sides agreed upon at menu selection****

SHRIMP PRIMAVERA

CHICKEN MILANESE

ROASTED AIRLINE CHICKEN BREAST

PARMIGIANA DINNER

ATLANTIC SALMON

HONEY BALSAMIC FLANK STEAK

ORECCHIETTE

SPICY RIGATONI

VEAL SALTIMBOCCA

PASTA MID-COURSE

+$4 per person

TERMS & CONDITIONS

Thank you for choosing Frank Anthony's to host your upcoming event. Attached are our menu options and pricing. As always, we would be more than happy to design a custom menu if requested. Below are a few notes for any event to be held at our location.

If you have any questions or concerns please feel free to reach out so we can better assist you.

-Final balance of event will be based off of the agreed upon menu selection and guest head count which must be submitted one week prior to the date of the event.

-Events are scheduled for 3 hours, unless otherwise discussed. You will have 1 hour immediately prior to the event to set up and personalize the space, as well as 30 minutes directly after the event to clean up.

Anything over the three-hour mark will be charged an additional $250 per hour.

-Adjustments in event date or cancelations need to be made one month prior to the event date. Any date adjustments or cancelations made within one month may result in a loss of deposit. Any date adjustments or cancelations made within 48 hours will be subject to a $500 fee along with the loss of deposit.

-A $250 deposit is required to hold any date and requested time. Availability cannot be guaranteed until deposit is secured.

-All Credit card transactions will incur a 3.5% fee, which will be waived if payment is made in cash.

-Our heated patio and inside dining room can each accommodate 55 people. Use of the entire restaurant can accommodate 125 people. Event minimums are based on space and timing of event

-Contracts for events hosted in during the AM timeslot must be completed by 4pm

- Food & Beverage Minimums are as follows:

Monday Through Thursday (AM or PM event): $1,000 for patio OR dining room
$3,500 for BOTH patio and dining room

Friday through Sunday (AM event): $1,500 for patio OR dining room
$4,500 for BOTH patio and dining room

Friday through Sunday (PM event): $1,750 for patio OR dining room
$6,500 for BOTH patio and dining room

CLIENT SIGNATURE **DATE** **FA REPRESENTATIVE**

PRIVATE EVENTS Q & A

CAN I BRING IN MY OWN DECORATIONS?

Yes! Personalizing the space makes your event extra special. We just ask that you adhere to our decoration policies in order to preserve Frank Anthony's walls, furniture and floors. Please do not tape or tack anything to any surface. Please do not use confetti, glitter or rose petals, as they get embedded in our floors or patio.

CAN I COME IN BEFORE MY EVENT'S START TIME TO SET UP?

Yes! Your space is available to you 1 hour directly before the event starts. If you require more time you may be subject to an additional fee. Additional time is not guaranteed unless otherwise discussed at time of booking.

CAN I BRING IN MY OWN DESSERT?

Yes! We offer dessert options but we do allow you to BYOD. Frank Anthony's charges a $50 service fee for any outside desserts. You can bring as many as you'd like!

CAN I BRING IN MY OWN ALCOHOL?

Yes! We are a BYOB so please feel free to bring your own beer, wine, and champagne. Please let us know if you are so we can make sure we have the proper setup and glassware available. We also offer a mimosa bar package and a full list of mocktails if you would like to add on to customize your event!

CAN YOU ACCOMMODATE ONE OF MY GUESTS DIETARY RESTRICTIONS?

Yes! We are happy to prepare a special meal for someone with an allergy or dietary restriction. We ask that you notify us of any special requests when you submit your menu choices so that we can be prepared for your guest.

WHEN SHOULD I CHOOSE MY MENU?

Final menu selections are due 1 week prior to your event. We are happy to guide you through this process if you need a suggestions and recommendations. Your event menu can also be customized with selections not listed in our Menu Options. Just ask!

WHEN DO YOU NEED MY FINAL GUEST COUNT?

Final guest head count is due 1 week prior to your event. Your total bill will be based off this minimum. Should you have more guests than anticipated, notice is due as soon as possible to ensure we can accomodate all guests.

HOW LONG IS THE EVENT?

Our standard events are three hours long with 1 hour directly before your event for setup and 30 minutes directly after your event for clean up.

WHAT IF I WANT TO PARTY A LITTLE LONGER?

We will happily extend your party for a room fee of $250 per each additional hour if available.

Have a question that you don't see here? Feel free to reach out to a team member to get answers!

(973) 239 - 1303 OR TJ@FrankAnthonys.com