

the Franklin Cape Ann EVENT PROGRAM

- YOUR CHOICE OF CASH BAR OR OPEN BAR (UPON CONSUMPTION)
- 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 \$1000 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/ STAFF MEMBER
 - KITCHEN PERSONNEL - DINE -\$ 100 ONE TIME CHARGE

SERVICES

- TABLE CLOTH - \$7.00/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 VARIES DEPENDING ON ITEMS.
- THE EVENT PLANNER, MARIA SENITI-FIGURIDO, IS AVAILABLE TO ANSWER ANY QUESTIONS AND ADDRESS ANY REQUESTS.
978-283-7888 OR MSENITI@YAHOO.COM

HOURS

- OUR DINNER HOURS ARE FROM 4:00 pm – 11:30 pm
- FOR PRIVATE DINNER PARTIES [ENTIRE ROOM REQUIRED]
HOURS MAY RANGE FROM 4:00 pm – 11:30 pm

DINNER EVENT MENU

1 - 4 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 #1/\$ 3.00 EACH - TYPE #2/\$3.00 - \$8.00

TYPE #1

- 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 PATIVIERES [PUFF PASTRY]
- SPANIKOPITA BASKETS

TYPE #2

- 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 CHEESEBURGERS
- SCALLOP WRAPPED IN APPLE-WOOD
SMOKED BACON- SKEWERED
- SHRIMP COCKTAIL [PLATTERS ALSO AVAILABLE]
- CHICKEN WINGS - BUFFALO, BBQ, OR, TRUFFLE
- SPICY GRILLED SHRIMP- SKEWERED
- TUNA TAR TAR
- VEGGIE SPRING ROLLS
- DUCK SPRING ROLLS

SOUP/BISQUE - \$15.00-\$22.00 /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

APPETIZERS \$15.00-\$22.00 /PER PERSON OFFER ONE CHOICE

- GREEN SALAD - MIXED GREENS, TOMATO, CUCUMBER, PEPPERS, CARROTS, LEMON CITRONETTE
- 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 BLEU CHEESE 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
- CRISPY DUCK CONFIT COUNTRY CABBAGE, BEETS, ORANGE OIL
- DUCK QUESADILLA QUESO FRESCO, TAMARIND-CHIPOTLE GLAZE
- BRAISED BONELESS SHORT RIB CELERY ROOT PUREE, CHERRY-PORT SAUCE • GRILLED BEEF TENDERLOIN CHOP FENNEL AND RADICCHIO SALAD
- 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, FIELD GREENS

ENTREES - \$35.00-\$80.00 /PER PERSON (OFFER THREE CHOICES)

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

ENTREES - \$35.00-\$80.00 /PER PERSON (OFFER THREE CHOICES) CONT.

- ROAST PORK TENDERLOIN MACARONI AND CHEESE, PORT WINE SAUCE
- SLOW BRAISED LAMB SHOULDER CRISPY EGGPLANT, MINT-YOGURT AOILI
- 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
- GRILLED FILET MIGNON WITH SHALLOT CREAM, OR RED WINE SAUCE
- MARINATED PRIME SIRLOIN STEAK RED ONION RINGS, RED WINE SAUCE
- MARINATED PRIME SIRLOIN STEAK WITH CHIVE MASH, GREEN BEANS
- MARINATED PRIME SIRLOIN STEAK BAKED IDAHO POTATO, HOISIN-PEPPER BUTTER
- SMOKED SAUSAGE CHILI CORN STICKS, CHIPOTLE, MASCARPONE

DESSERT - \$ 15.00-\$18.00 /PER PERSON OFFER ONE CHOICE

- WARM CHOCOLATE CAKE - GLUTEN FREE
- ORANGE CRÈME CARAMEL - GLUTEN FREE
- CHOCOLATE MOUSSE - GLUTEN FREE
- APPLE GALETTE
- KEY LIME PIE
- BLONDIE

