



# FRANKIES 925

NASHVILLE, TENNESSEE



*Spuntino*

PRIVATE EVENTS  
& CATERING





Frankies takes great pride in our ability to bring our familiar and beloved restaurant classics to your events whether they're in any of our spaces, at a local venue, or in your backyard.

Our hope is to serve as the steward of unforgettable gatherings large and small for many years to come, just like we've done things in Brooklyn for the last two decades.





Our spaces can accommodate  
a wide array of events.  
From our private dining room for  
smaller gatherings, to our Big Hall for  
receptions of up to 150 guests.





PRIVATE DINING ROOM





## PRIVATE DINING ROOM

For parties of up to 25 who desire total privacy, our private dining room evokes the warmth and celebratory feel of a dinner party held at a friend's home—and features its own special entrance.

- 10 to 25 guests
- a la carte beverage options
- customizable menus from pizza to family style pasta dinners





# 925 SPUNTINO PATIO







## 925 SPUNTINO PATIO

For all your garden party needs,  
the patio is a great option  
for groups of 20-50 for a seated dinner  
or up to 85 for a cocktail style event.  
The perfect choice for rehearsal dinners and  
welcome drinks.

- 20 to 85 guests
- Optional tent rental
- Customizeable food & beverage packages





# THE BIG HALL AT FRANKIES







# THE BIG HALL AT FRANKIES

A grand, high-ceilinged space that perfectly accommodates parties ranging from 40 to 150 in a number of configurations.

The Big Hall features its own private kitchen & restrooms, making it a perfect space for wedding receptions.

- 40 to 150 guests
- Complete privacy including separate entrance, kitchen, and restrooms
- Customizeable food & beverage packages







## CATERING & OFFSITE EVENTS

Put us in charge of the food for your next event!

We offer full service & staffing offsite  
as well as custom food & beverage packages.

From backyard pizza dinners, to corporate holiday parties, or wedding  
receptions at other venues, our team can execute our menus from just  
about anywhere.





# CLASSICS 3 COURSE MENU

*\$75.00 per person, served family style*



## For The Table

Chef's Selection of Bread, Salumi, Cheeses, Vegetable Antipasti & Marinated olives

## First Course

*Served Family Style, Please Select Two*

Escarole Salad with Walnuts, Pecorino, & Shaved Red Onion

Romaine Hearts with Caesar Dressing

Fennel, Celery Root, & Parsley with sliced red onion, lemon, and pecorino

Roasted Beets & Avocado with Balsamic Vinegar

Arugula and Bufala Mozzarella

Little Gem, Radicchio, Castelvetrano Olives, Herbs & Shallot Vinaigrette

## Second Course

*Served Family Style, Please Select Two*

Cavatelli with Hot Sausage & Browned Sage Butter

Gnocchi Marinara & Fresh Ricotta

Frankies Meatballs with Pine Nuts & Raisins

Sweet Sausage with Roasted Peppers, Onions, & Polenta

Rigatoni Cacio e Pepe

## Dessert Course

*Please Select Two*

Red Wine Prunes with Mascarpone

Ricotta Cheesecake

Chocolate Tart



# SEASONAL 4 COURSE MENU

*\$85.00 per person, served family style*

**For The Table**

Chef’s Selection of Bread, Salumi, Cheeses, Vegetable Antipasti & Marinated olives

**Salad Course**

*Served Family Style, Please Select One*

Escarole Salad with Walnuts, Pecorino,  
& Shaved Red Onion

Romaine Hearts with Caesar Dressing

Fennel, Celery Root, & Parsley  
with sliced red onion, lemon, and pecorino

Roasted Beets & Avocado  
with Balsamic Vinegar

Arugula and Bufala Mozzarella

Little Gem, Radicchio, Castelvetrano Olives,  
Herbs & Shallot Vinaigrette

*Additional selections available for \$10 per person*

**Pasta Course**

*Served Family Style, Please Select One*

Cavatelli with Hot Sausage & Browned Sage Butter

Gnocchi Marinara & Fresh Ricotta

Frankies Meatballs with Pine Nuts & Raisins

Sweet Sausage with Roasted Peppers, Onions, & Polenta

Rigatoni Cacio e Pepe

*Additional selections available for \$10 per person*

**Dessert Course**

***Please Select Two***

Red Wine Prunes with Mascarpone  
Ricotta Cheesecake  
Chocolate Tart

**Main Course**

*Served Family Style, Please Select Two*

Chicken Scarpariello with  
Sweet Sausage & Hot Cherry Peppers

Grilled Whole Bucksnort Trout with  
Turnips, Pistachio & Lemon

Sliced Ribeye, served Chilled with Arugula,  
Red Onion, and Pecorino

Porchetta with Mushrooms, Marsala,  
Polenta & Broccoli Rab +\$8/person

Herb Crusted Roasted Ribeye with Roasted Root  
Vegetables +\$8/person

*Additional selections available for \$15 per person*



BUFFET STYLE MENU

\$45.00 per person

Served Family Style, Please Select Two

Escarole Salad with Walnuts, Pecorino, & Shaved Red Onion

Romaine Hearts with Caesar Dressing

Fennel, Celery Root, & Parsley with sliced red onion, lemon, and pecorino

Roasted Beets & Avocado with Balsamic Vinegar

Arugula and Bufala Mozzarella

Little Gem, Radicchio, Castelvetro Olives, Herbs & Shallot Vinaigrette

Entrée

Please Select Two

Additional selections available for \$10/person

Cavatelli with Hot Sausage & Browned Sage Butter

Cavatelli with Roasted Cauliflower & Browned Sage Butter (Vegetarian)

Chicken Scarpariello with Sweet Sausage & Hot Cherry Peppers

Frankies Meatballs with Pine Nuts & Raisins

Cheese (Vegetarian) or Bolognese Lasagna

Sweet Sausage with Roasted Peppers, Onions, & Polenta

Dessert

Please Select One

Red Wine Prunes with Mascarpone

Ricotta Cheesecake

Chocolate Tart



COCKTAIL RECEPTION  
& PASSED CANAPES

Frankies Antipasto Table

\$15 per person

Selection of Salumi, Cheeses, Vegetable Antipasti & Marinated olives Housemade Pizza Bianco Bread

\$20.00 per person, per hour

Please select up to 5 from the choices below:

Passed Items

Chicken Spiedini with Salsa Verde

Crab Cakes with Calabrian Aioli

Cocktail Style Frankies Meatballs

Mozzarella and Prosciutto Skewer

Caprese Skewers with Balsamic Glaze

Sicilian Pizza :

Choice of Regular, Pepperoni, or Tomato +\$5/person

Crostini

Whipped Ricotta & Honey

Kale & Harissa

Mushroom & Pecorino

Tuna & Red Pepper

Boquerones

Raw Bar

Oysters with Red Wine Mignonette \$10/person

Shrimp Cocktail with Cocktail Sauce \$10/person

Fingerling Chips, Caviar and Crème Fraîche \$20/person supplement



# OPEN BAR BEVERAGE PACKAGE

A full selection of premium spirits and mixers,  
flat and sparkling water, soft drinks, and juice.  
Specially selected wines to complement our menus  
and locally sourced beer.

All beverage selections are subject to seasonal availability.  
\$45.00 per person for three hours \$15.00 per person each additional hour

## LIQUOR

Titos Vodka  
Askur London Dry Gin  
Petro Tequila  
Buffalo Trace Bourbon

## BEER

Budweiser, Pale Lager  
Avondale *A-ok*, IPA  
Wiseacre *Tiny Bomb*, Pilsner

## SPARKLING WINE

Bisol, Jeio, Prosecco Extra Brut NV, Veneto, Italy  
*A light, clean and bone dry Prosecco. Classic, versatile.*

## WHITE WINE

Montefresco Pinot Grigio 2022 Veneto, Italy  
*An Italian light, crisp, citrus forward wine. No oak.*  
*Versatile, crowd pleasing*

## RED WINE

Montefresco Montepulciano 2022 Abruzzo, Italy  
*Red fruit, hint of spice, medium bodied, versatile,  
perfect with Frankies classics*

*Beer & Wine Packages and on-consumption also available.*

# UPGRADED BEVERAGE OPTIONS

The selection of premium spirits and wines are available  
as replacements to the beverage package, or in addition.

\$60.00 per person for three hours

\$20 per person each additional hour

Additional spirits are also available, please inquire with specific requests

## LIQUOR

Roku Gin  
Belevedere Vodka  
Casamigos Blanco Tequila  
Weller Reserve

Specialty Cocktails are available for  
\$5.00 per cocktail  
*inquire about custom cocktails*

## SPARKLING WINE

Seasonal Champagne Selection \$15.00/person  
A classic Champagne, please inquire

## WHITE WINE

Columna Albariño 2022, Galicia, Spain \$5.00/person  
*A fresh, vibrant and light wine with fresh acidity. A perfect reception wine.*  
Sandhi Chardonnay 2022, California, USA \$7.00/person  
*Classic Chardonnay with notes of orchard fruit and citrus.*

## RED WINE

G.D. Vajra Langhe Nebbiolo 2022 Piedmont, Italy \$5.00/person  
*Classic Nebbiolo from the Langhe with red fruit, spice and gentle tannins.*  
Volpaia Chianti Classico 2022 Tuscany, Italy \$7.00/person  
*100% Sangiovese with dark red fruit, velvety tannins and hints of earth.*  
*Please inquire about additional wines available from our cellar*





# 2025 Frankies Drop Off Catering Menu

*All Items Priced at portions for 10 people unless otherwise specified*

## FRANKIES SIGNATURE ANTIPASTI ~ \$190

Includes Chef ’s selection of Cured Meats, Cheese, Roasted Vegetables, & Olives  
Housemade Pizza Bianco ~ \$12 / loaf

## SALADS

Escarole Salad with Walnuts, Pecorino, & Shaved Red Onion ~ \$120  
Romaine Hearts with Caesar Dressing ~ \$115  
Fennel, Celery Root, & Parsley  
with sliced red onion, lemon, and pecorino ~ \$120  
Roasted Beets & Avocado with Balsamic Vinegar ~ \$120

## SANDWICHES

Mortadella, Prosciutto, Salami, Provolone, Crispy lettuce, Pepperoncini, Tomato,  
Red Onion, Oil & Vinegar on a housemade Seeded Hero ~ \$90  
Meatballs & Marinara on a housemade Seeded Hero ~\$90

## PIZZA

18” round - 8 slices

### Classic \$27

Bianco DiNapoli Tomatoes, mozzarella, Pecorino-Romano, Sicilian oregano  
**Tomato \$25**

Bianco DiNapoli Tomatoes, Sicilian oregano

### Pepperoni \$32

Bianco DiNapoli Tomatoes, mozzarella, pepperoni, Pecorino-Romano, Sicilian oregano  
**Supreme \$ 35**

Bianco DiNapoli Tomatoes, cacio e pepe sausage,  
pepperoni, peppers, black olives, mushrooms, mozzarella, Pecorino-Romano

### Frankies Hot \$32

Bianco DiNapoli Tomatoes, Frankies hot sausage, mozzarella, Pecorino-Romano

## HOUSE-MADE PASTAS & SPECIALS

Cavatelli with Hot Sausage  
& Brownd Sage Butter ~ \$195  
Cavatelli with Roasted Cauliflower  
& Brownd Sage Butter ~ \$195  
Sweet Sausage, Roasted Peppers, & Onions  
over Pine Nut Polenta ~\$150  
Meatballs (25) with Pine Nuts & Raisins ~\$190  
Chicken Scarpariello with Fennel Sausage,  
Cherry Peppers & Polenta ~ \$ 195  
Eggplant Marinara with Pecorino ~ \$180  
Herb Crusted Roasted Ribeye with Potatoes ~\$270

## LASAGNA ~ \$185

requires at least 1 week notice  
Traditional Bolognese & Bechemel Lasagna  
Vegetarian Option Available

## WHOLE PORCHETTA ~\$425

feeds 15 to 20 guests, requires at least 1 week notice  
Porchetta, Oyster Mushrooms, Marsala served with Polenta & Broccoli Rabe

## DESSERT

Tiramisu ~ \$90  
Chocolate Tart ~\$90





# **Additional Costs**

The following costs are based on the specifics of your event and are in addition to the food & beverage minimum requirements of each space.

## **STAFFING SERVICE:**

The staffing needed to execute your event is based on your final guest count, the venue & event timeline logistics, the amount of setup and break down time required, as well as the complexity of the menu. The service team is exclusive to your event and will manage the full run of show from set up to breakdown.

## **SERVICE WARE RENTALS:**

The service ware rentals required to execute each event fluctuates depending on the needs of the event and what is already available at the venue. Each proposal will receive an estimate of rental charges based on the given event logistics. This applies to events at Frankies as well as those at off-premise locations.

## **FACILITY & ADMINISTRATION FEE:**

All events are subject to facility or administration fee of 10% of the event's food & beverage total.

This fee is not a gratuity and serves to offset ancillary expenses associated with the planning, administration, and production of the event.

This applies to events both at Frankies and off-premise.

## **TAX:**

All event charges are subject to applicable TN sales & alcohol tax.



# FRANKIES 925

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