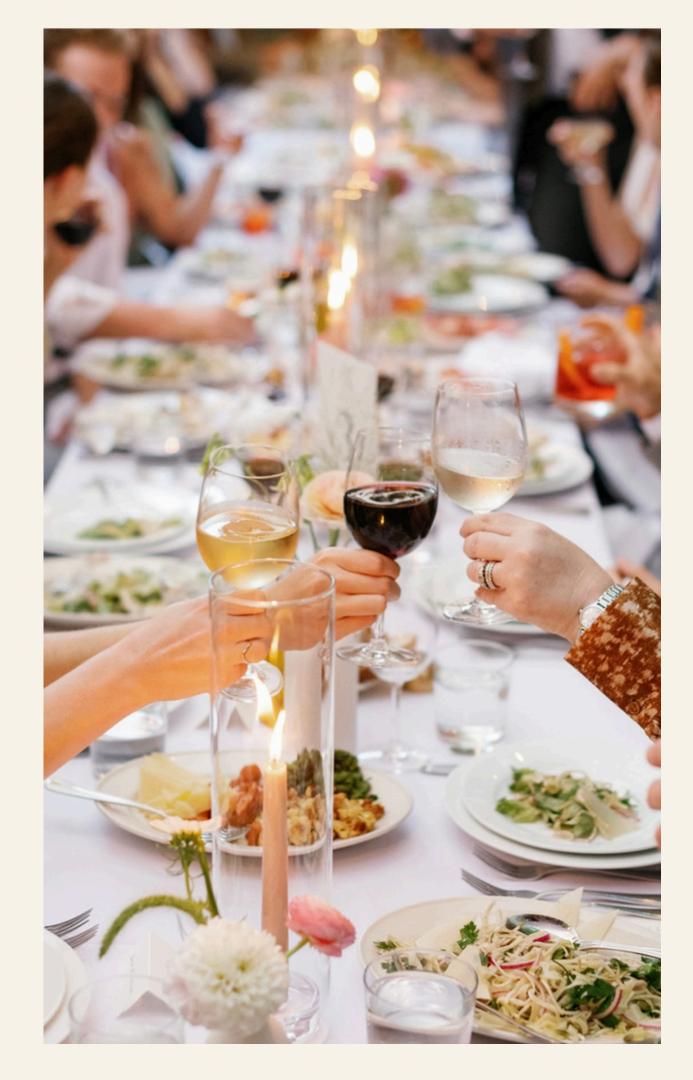


# \$\frac{81}{925}\$

NASHVILLE, TENNESSEE



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.

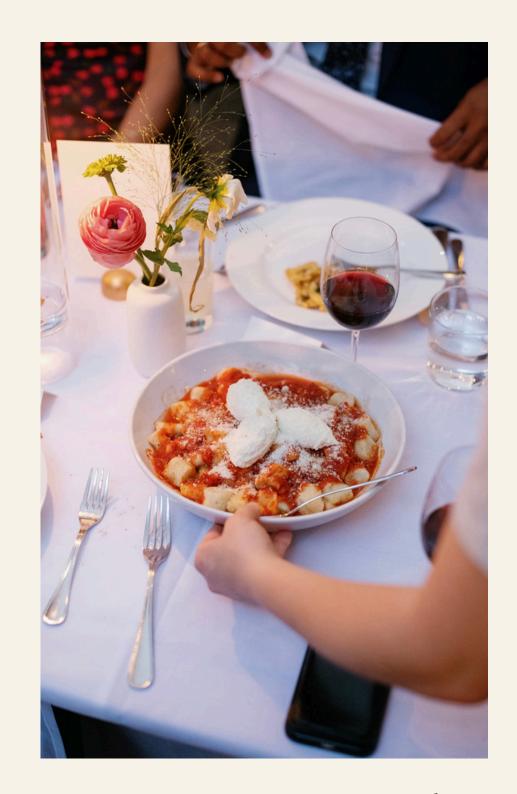
Our hope is to serve as the steward of unforgettable gatherings large and small for many years to come, just like we've done things in Brooklyn for the last two decades.











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

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
- customizeable menus from pizza to family style pasta dinners



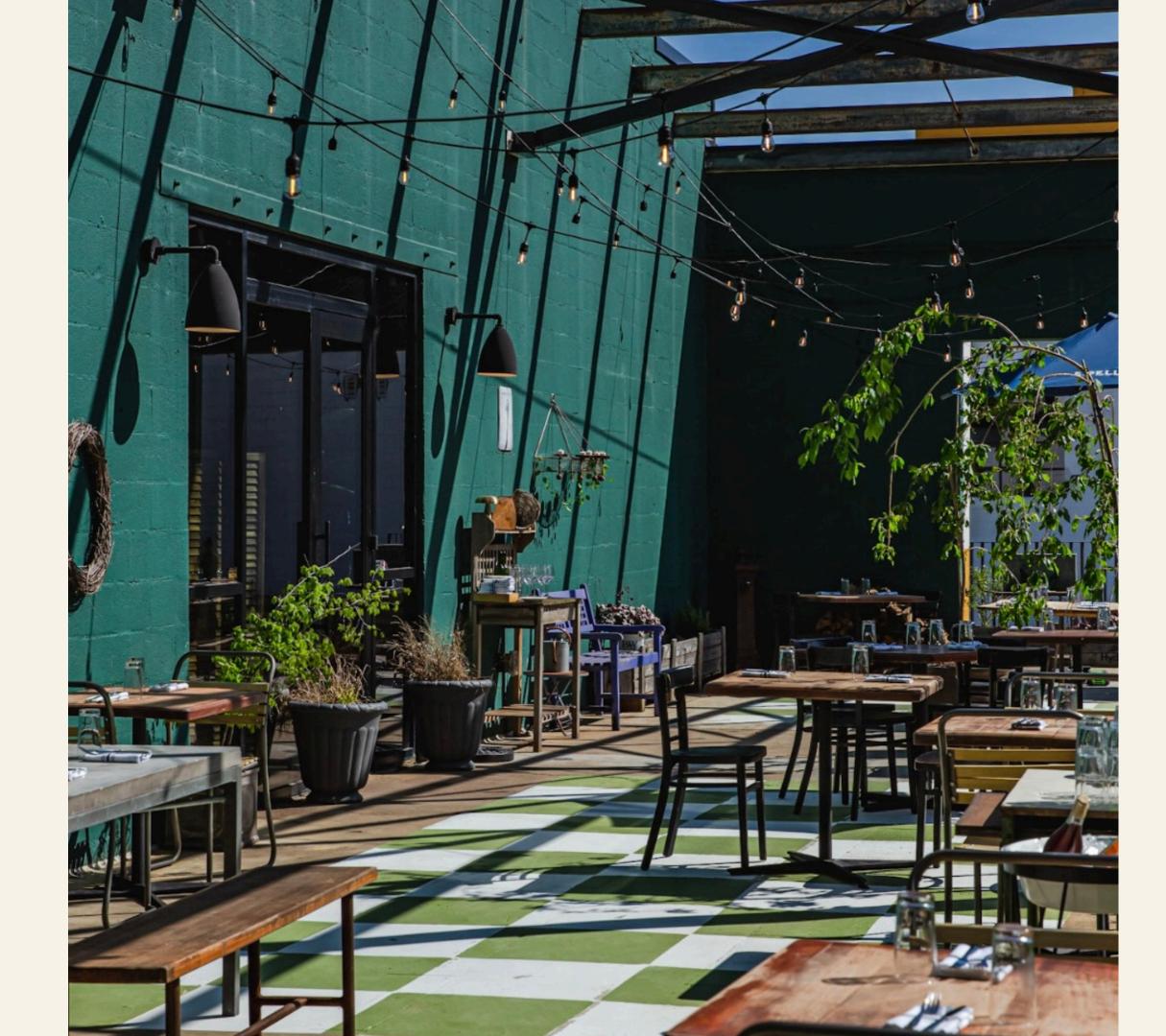




# 925 SPUNTINO PATIO

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

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 venus, 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, Castelvetrano 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

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Titos Vodka

Askur London Dry Gin

Potro 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

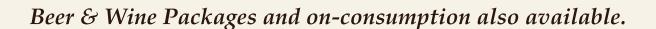
Montefresco Pinot Grigio 2022 Veneto, Italy

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





# **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

Colunna 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
& Browned Sage Butter ~ \$195
Cavatelli with Roasted Cauliflower
& Browned 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 & beveragae 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.



NASHVILLE, TENNESSEE



alex@frankiesnashville.com | hello@frankiesnashville.com

@frankiesnashville | https://www.frankiesnashville.com/