

Event Planning Package

The Franklin Grill & Tavern





Event Planning Package



Thank you for choosing The Franklin Grill and Tavern for your special event. It is our foremost goal to provide you and your guest's spectacular culinary choices along with a pleasant atmosphere served by a friendly staff for a most memorable occasion. Our meals are professionally prepared using only the freshest ingredients available. Quite simply, we care to do the job right!

Every event is different and with that in mind we are proud to offer a newly renovated private banquet facility with seating for 50 guests. Additionally we also cater to any offsite location. Let us help you plan your Company Rehearsal Dinner, Reception, Anniversary Celebrations, or Holiday Banquet...the list is endless if you want to party!

Enclosed in this Event Planning Package are our choices for Buffet or Plated events. These can be customized for your affair. A Franklin Grill Event Coordinator will review every option and organize your event to fit your budget and theme. We provide fine dining for clients who demand the best at any location. That would be you!

We look forward to planning and entertaining you and your guests at The Franklin Grill and Tavern.

Ruth and Jim Kochensparger, Proprietors



Appetizer Choices



Our Chef would be happy to consider any special requests. Please ask. Any item not listed will be priced per current Market Prices.

All appetizers are priced per person

Individual Beef Wellingtons
Rib tips
Lobster Sandwich on Brioche
Zucchini & Haluma Fritters
Haluma Caprice
Smoked Whitefish Pate
Crab Cake
Bruchetta
Hummus
Spinach Pie
Smoked Salmon Canapé'
Chicken Satay—BBQ or Sweet Chili
Spring Rolls with sweet chili
Gorgonzola Fondue
Wings
Poppers
Potato Skins
Fried Asparagus
Fried Mushrooms
Chicken Tenders
Mini Burgers
Onion Rings

- * Chef Selection
- * Vegetable Tray— \$4.00 Per Person
- * Cheese Tray—\$6.00 Per Person



Buffet / Family /Plated Entrée Choices

Our Chef would be happy to consider any special requests. Please ask. Any item not listed will be priced per current Market Prices.

Chicken Pesto Pasta 21

Oven roasted breast of chicken, basil pesto cherry tomato, spinach pappardelle.

Chicken Carbonara 19

A composed sauce of cream, garlic, eggs, parmesan and bacon bits tossed with penne pasta & chicken.

Cider Brine Salmon 25

Wild caught salmon, in cider brine with acorn squash mash, braised red cabbage & rendered bacon.

Mediterranean Walleye 23

Oven baked with house blend spice, grilled asparagus, couscous & garlic tomato sauce

Lake Superior Whitefish 24

Toasted Orzo & Zucchini in a creamy basil mascarpone with Yukon chips and dill cream.

Carriage Salmon 21

Six ounce wild caught salmon broiled in lemon broth with asparagus & dill salad

Chili Pecan Crusted Tilapia 24

Summer peaches salad and baby spinach with citrus vinaigrette (Gluten Free)

Seafood Primavera 21

Blend of Atlantic salmon and Tiger Shrimp, tossed with garden vegetables & classic tomato sauce.

Filet & Shrimp Tempura 27

Center cut of Beef Tenderloin, Tiger Shrimp, grilled leeks & Purple potato hash with Asian brown sauce.

Pasta Bolognese 16

Classic Italian creamy meat sauce & spaghetti pasta, dusted with Parmigiano reggiano.

Franklin's Meatloaf 17

Country cooking at it's best. Rosemary infused gravy, mashed potatoes and day vegetable.

Filet Marsala 31

Eight ounce center cut tenderloin grilled to your liking, garlic mash potatoes, asparagus and marsala sauce

Chipotle Grilled filets 29

Rubbed with chipotle & lime on a bed of fire roasted red beans and fresh mango salsa.

Brick House Steak 25

Six ounce center cut filet dusted with dry herbs and grilled to your liking. Served with steamed green beans & hot herb pesto.

Dry Cherry Lamb Chops 28

Lamb chops grilled to your liking, garlic mashed potatoes & baby spinach with cherry demi-glace.

Braised Lamb Shank 28

Slow roasted in red wine with vegetables, glazed with natural au jus. Served with mashed potato & grilled asparagus.

Black Angus Burger 11

Half pound cooked to order, lettuce, tomato, onion, your choice of cheese served on challah bun.

Paella 16

Mixed wild rice, squash, zucchini, bell peppers, green and pinto beans served in a roasted half acorn squash.

Hot Side/Soup/Salad Choices



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Sides

Potatoes

- Yukon—Roasted
- Yukon—Basil Mashed
- Garlic Mashed
- Red Skinned Florentine
- Franklin House Fries

Sweet Potatoes

- Fries
- Roasted
- Franklin Special Hash

Wild Rice

Orzo

Risotto

Spaghetti—pasta

Grilled Asparagus

Steamed Broccoli

Balsamic Grilled Garden Vegetables

Sautéed Green Beans

Butter Herbed Carrots

Soups

Soup DeJour

Chicken Noodle Soup

French Onion sop Gratin

Salads

House Salad

Caesar Salad

Baby spinach

Coleslaw

Potato Salad



Dessert/Beverage Choices



Our Chef would be happy to consider any special requests. Please ask. Any item not listed will be priced per current Market Prices.

House Desserts

Hot Fudge Sundae
Cream Puff
Apple Pie parfait
Assorted Cheese Cakes

Bakery Cakes

Guests may bring in their own cake.
Cut and Plate charge will apply at \$1.00 per person.

Beverages

Non Alcohol

Coffee, Tea, Iced Tea, Lemonade and Pop
\$2.00 Per person
\$7.00 Per Pitcher (Cold Beverages only)

Alcohol

\$20.00 Per Person/3 hour time period. House Wines/Domestic Beers/Well Liquor

Wine

May be selected off our extensive wine list or by special request if product is available. Charges are by full bottle listed price.

Aperitifs'' and After Dinner Drinks

Will be served only with permission of Host/Hostess



Worksheet



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Appetizer

Appetizer 1

Appetizer 2

Appetizer 3

Main Course

Protein 1

Protein 2

Protein 3

Side, Salad or Soup

Option 1

Option 2

Option 3

Option 4

Dessert

Choice 1

Choice 2

The Franklin Grill and Tavern

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