FRANCIS FAMILY

Restaurant

Banquet Room - Reception Hall-Tatering

Pricing: includes Ice Tea, water and Coffee. Catering set up fee may apply if under 20 people or

long distance to event. Gratuity and tax not included in prices.

Group Breakfast options,

Fresh fruit bowl priced by event.

Premium Coffee, water and Ice Tea service only-\$2.49 per person English Muffin, and/or Bagel, and Premium Coffee, water and Ice Tea \$3.99 per person add cream cheese for .79 per person Scrambled eggs, pancakes and choice of meat.-\$6.99 per person Scrambled eggs, home fried potatoes, biscuits or English muffins and choice of ham, bacon or sausage-\$7.99 per person

Breakfast Buffet-\$10.99 per person
Home baked cookies and Brownies-\$1.00 per person

Group Lunch options

Burger and Chips-\$8.99 per person
Burger bar, Chips and coleslaw- \$9.95 per person
Burger bar would include lettuce, tomato, onion, pickle
Mayonnaise, ketchup, mustard
Cheese- choice of American, or Swiss add .30 per person

Cold cut combo lunch-\$8.95 per person choice of two meats; ham, roast beef or turkey on a fresh Bun with cheese, lettuce, tomato, Mayo and Mustard pack.

Homemade potato chips, Cole Slaw.

Lunch potion Lasagna, Spaghetti or chicken Alfredo Served with garlic toast-\$9.95 per person Soup and salad buffet-\$9.95 per person Choice of two soups, salad bar set up

Salad set up includes; Iceberg/romaine blend with diced tomatoes Shredded cheese blend, homemade croutons and two dressing Homemade soups-Beef vegetable, Beef noodle, Chicken noodle Cream of potato, Cream of broccoli, Chili, French onion or clam chowder

FRANCIS FAMILY

Restaurant

Pricing: includes Ice Tea, water and Coffee. Catering set up fee may apply if under 20 people or

long distance to event. Gratuity and tax not included in prices.

Our most popular

Choice of two meats, one potato, one vegetable Dinner roll, corn bread, biscuit or garlic toast \$12.95 per person

Meats

Grilled Seasoned Chicken Breast
Pineapple baked Ham
Roasted Chicken, Roasted pork loin
Roast Beef cooked in Au jus, or Batter Crisp Cod
Add salad-\$13.95 per person

Add salad and fudge brownie-\$14.95 per person
Add salad and variety dessert bar-\$16.95 per person
Hand Carved Roast Beef, Hand carved Ham, Hand carved Turkey
Breast,

add one to any meal as one meat choice for \$4.00 per person.

Italian style.

Choice of Chicken Alfredo Pasta,
Home style Spaghetti with meat sauce,
or Homemade Lasagna.
All Served with garlic bread and side salad.
\$12.95 per person, w/meatballs \$14.95 per person

Feta Steak Pasta or Shrimp Alfredo Pasta.
Served with Garlic bread and side salad.
\$16.95 per person

Hand Carved Roast Beef, Hand carved Ham, Hand carved Turkey
Breast,
add one to any meal for \$4.00 per person.

Pick one Fish

Baked Tilapia, Baked Salmon, Baked Tuna, Fresh Scallops.
One potato, One Hot Vegetable, and Salad
Choice of dinner roll, biscuit, corn bread or garlic toast.
\$16.95 per person

Baked Steak, Baked Chicken, Meat Loaf.
One potato, one hot vegetable, and Salad
Choice of dinner roll, biscuit, corn bread or garlic toast

\$16.95 per person

Pig Roast, Lobster, Choice Top Steaks, and Prime Rib are all priced by market and are subject to change.

Mediterranean meal

Kihbee, loubier, hummus, rice, and grape leaves served with Mediterranean salad and pita bread. \$16.95 per person

Specialty choices and market priced.
Roasted Duck, Quail, Lamb Chops, Sword fish, Beef and
Chicken Kabobs, Fillet tenderloin

Potato Choices

Mashed Potato and Gravy, Cheesy Mashed Potato, Flavored Mashed Potato, Parsley Potato, Rosemary Potato, Baked Potato, Home Fried Potato

add .50 per person for the following Scalloped Potatoes, Pasta and cheese, Home fried potato bake, Fried or steamed rice,

Extra Side dishes add \$1.49 per person

Pasta and Cheese, Baked beans, Green bean casserole,
Chicken or Beef flavored rice, Humus, Pasta salad,
Broccoli salad, Potato salad, Cole slaw, Macaroni salad.
Salad bar set up- Salad set up includes; Iceberg/romaine blend with
Carrots and purple cabbage, diced tomatoes,
Shredded cheese blend, homemade croutons and two dressings.

Vegetables

Corn, green beans, French style green beans with bacon Peas, Lima beans, Carrots, Peas and carrot mix.

Specialty Veggies Add .50 person

California Blend, Cream corn, Fresh broccoli, Mini corn on the cob, Stir fry, Green bean casserole.

Specialty desserts

Homemade Chocolate peanut butter Cheese cake. Strawberry or Blueberry Cheese cake. Caramel Cake, Homemade Coconut, banana or chocolate crème pies.

Blueberry cobbler with ice cream.

Hot fudge brownie sundae. Baklava

Great Appetizers

Homemade potato chips Bowl/ Chips and dip.
Veggie trays, cheese cube trays, Fruit Bowls.
Mozzarella sticks, deep fried pickles. Jumbo wings
Meat balls, Chicken tenders, fried shrimp, Shrimp cocktail, meat and cheese trays.

Hummus, grape leaves, fahtia meat and spinach pies.