

The Franklin

NEW YEAR'S EVE CATERING

ANTIPASTO PLATTER

Half 100 - Full 180

assorted Italian meats, cheeses, and marinated vegetables

CRUDITE PLATTER

Half 65- Full 100

assorted raw vegetables and homemade thyme dipping sauce

PROSCIUTTO BRUSCHETTA

goat cheese, fig

30 per dozen

BURRATA BRUSCHETTA

burrata, chianti cherries, arugula, balsamic glaze

40 per dozen

SHRIMP COCKTAIL

3 dozen, homemade cocktail sauce 50

CRABCAKES

lemon aioli

30 per dozen

TRUFFLE POTATO BALLS

guacamole, chorizo, garlic crostini

40 per dozen

BABY KALE SALAD

Half 30 - Full 50

kale with parmesan, garlic croutons, and housemade caesar dressing

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PAN SEARED SALMON

Half 120 - Full 230
scampi sauce

HONEY GLAZED HAM

Full Tray 125

HANGER STEAK

Half 150 - Full 250
broccoli rabe, crispy truffle potatoes

THE FRANKLIN RISOTTO

Half 150 - Full 250
scallops, chorizo, cilantro, queso fresco, avocado

MARKET VEGETABLE RISOTTO

Half 100 - Full 200
seasonal vegetables

LAMB RAGU

Half 90 - Full 180
rigatoni, braised lamb, cherry tomatoes, brussels sprouts, pecorino romano

SEAFOOD RICE

Half 80 - Full 130

MASHED POTATOES

Half 60 - Full 120

GRILLED VEGGIE PLATTER

Half 45 - Full 70

BREAD PUDDING

30