

FRANKLINS

Restaurant • Brewery • General Store

5123 Baltimore Avenue Hyattsville, MD 20781

Phone: (301) 927-2740 Fax: (301) 927-2938

CATERING MENU

Terms and Policies

Thank you for choosing Franklins Restaurant for your upcoming event. Our staff and management are committed to providing an enjoyable and memorable experience for you and your guests. To ensure adequate staffing and availability of food selections, a minimum of 48 hours notice is required for all catering events. Our off-premises parties are usually available any time, however the restaurant is quite busy most evenings, so our in-house functions should be reserved well in advance. Due to the volume of business on weekends, we do not take any reservations on Friday or Saturday nights after 4 p.m.

Our restaurant has two levels, with most large catering events taking place on the upper level. If there is a guest who might have difficulty climbing stairs, please let us know so we can make accommodations. Please notify us of any other accommodations your party might require as far in advance as possible.

We normally allot two hours for in-house functions. A minimum per person amount of \$14 at lunch and \$18 at dinner will be required for all in-house catering functions. (This minimum applies to food only, alcohol and non-alcoholic beverages are not included in minimum). An additional room fee will be applied to make up the difference if minimum is not met.

The numbers of guests for your party must be guaranteed no later than 48 hours in advance. Changes made after this deadline may be subject to additional charges. Please ask your guests to be aware of arrival and departure times, as there may be other reservations scheduled after your party. An additional space rental fee may be accrued for in-house or staffed events that exceed the scheduled time (\$7 per person for each additional hour at lunch, \$9 per person for each additional hour at dinner). Since we are preparing food based on the number of guests we anticipate, you will be charged for no shows from the 48-hour guarantee, as well as any additional guests served.

No outside food will be allowed into the restaurant, with the exception of cakes. There will be a plating charge of \$1 per person.

Maryland State 6% sales tax (9% for alcohol) will be added to all catering orders. Catering events that involve our staff will include an 18% service charge.

Menu prices are subject to change without notice.

Cancellations must be made prior to 48 hours before scheduled event.

Take Me Home Lunches (off-site)

****A minimum of 10 people required for each platter****

Deli Sandwich Display -- \$12 per person

A combination of Franklins cold deli sandwiches with mayonnaise, Franklins spicy beer mustard, lettuce, tomato & pickles with cole slaw

Reuben and Turkey Reuben Platter -- \$13 per person

A combination of Franklins hot sandwiches with cole slaw

Pulled Pork Sandwiches -- \$11 per person

Carolina and/or house barbecue sauced pulled pork on a kaiser roll served with cole slaw and pickles

Mike Roy's House Brewed Beer

Ask about a private tour of our brewery by the Brewmeister himself.

Beer Tasting

May we suggest a 4 oz sampling of all our beers served with any of our menus? This is great for birthdays, graduations, bachelor or bachelorette parties and an interesting addition to any event. **Add \$14.00 per person**

Rail Open Bar-\$12.00 Per Person for the First Hour,
\$6.00 per person each Additional Hour

House Brewed Beer To-Go

We sell empty growlers (1/2 gallon glass jugs) for \$6.00.

You can then fill your growler with Franklins house brewed beer for a cost of \$10.00-\$19.00

Displays

Each display feeds between 20 and 25 people

Crudite Display-Raw Seasonal Vegetables with Ranch Dipping Sauce

\$60.00 per display

Fresh Fruit Display-Melons, Berries and Exotic Fruits

\$85.00 per display

Grilled Vegetable Display-Marinated Red Peppers, Portobello Mushrooms, Eggplant, Summer Squashes and Asparagus

\$85.00 per display

House Smoked Salmon Display-served with capers, red onions, hard cooked egg and horseradish cream

\$120.00 per display

Hors D' Oeuvres

Bruschetta on Garlic Crostini Spears

Cheese Quesadillas served with Salsa and Sour Cream

Open Faced BLTs

Melon Ball and Country Ham Picks

\$28.00 per 2 Dozen -- \$14.00 ea. additional dozen

Buffalo, Asian, or Barbeque Wings with Dipping Sauces

Mini Reuben Open Faced Sandwiches

Chicken Quesadillas served with Salsa and Sour Cream

\$32.00 per 2 Dozen -- \$16.00 ea. additional dozen

Pulled Pork on Mini Biscuits

Spinach Dip on Garlic Crostini

Chicken Tenders

\$38.00 per 2 Dozen -- \$19.00 ea. additional dozen

Crab Dip on Garlic Crostini

\$50.00 per 2 Dozen -- \$25.00 ea. additional dozen

Mini Crab Cakes served with Cocktail and Tartar Sauces

Lamb Sliders with Tzatziki Sauce

\$70 per 2 Dozen -- \$35 ea. additional dozen

Lunch In House Buffet 11:00 a.m.- 4:00 p.m.

Minimum of 25 guests, please. All buffets include coffee, tea and fountain drinks with unlimited refills, bakery fresh rolls, and selection of fresh seasonal vegetables, jasmine rice and mashed potatoes.

Subtotal - \$17.00 Per Person

18% Service Charge - \$3.06 Per Person

6% Maryland Sales Tax - \$1.20 Per Person

Total- \$21.26 per person

- Mixed Green Salad with Balsamic Vinaigrette Dressing
- Caesar salad – **add \$1.00 per person**

Choice of entrees-Please Select 3

- Herb Crusted Cod
- Pulled Pork with House or Carolina Barbeque Sauce
- Grilled Chicken Breast with Balsamic Drizzle, Feta, Basil, and Roasted Tomatoes
- Pasta Primavera with Marinara Sauce or Cream Sauce
- Pesto Pasta with Portabella, Mushrooms, Roasted Red Peppers, and Feta Cheese – **add \$2.00 per person**
- Grilled Salmon with Sweet Chili Sauce – **add \$3.00 per person**
- Smoked and Slow Roasted Pork Loin – **add \$3.00 per person**
- 3 oz. Crab Cakes – **add \$12.00 per person**

Add dessert for an additional \$8.00 Per Person

- Chocolate Layer Cake or Cheesecake

Subtotal for Lunch Buffet with dessert-\$25.00 per person

18% Service Charge-\$4.50 per person

6% Maryland Sales Tax-\$1.77 per person

Total- \$31.27

In House Dinner Buffet 4:00 p.m. - 8:00 p.m.

Minimum of 25 guests, please

All buffets include coffee, tea, and fountain drinks with unlimited refills, bakery fresh rolls, selection of fresh seasonal vegetables, jasmine rice, and mashed potatoes

Subtotal for Dinner Buffet-\$21.00 per person

18% Service Charge-\$3.78 per person

6% Maryland Sales Tax- \$1.49 per person

Total for Dinner Buffet- \$26.27 per person

- Mixed Green Salad with Balsamic Vinaigrette Dressing
- Caesar salad – **add \$1.00 per person**

Entrees selections-Please select 3

- Herb Crusted Cod
- Grilled Chicken Breast with Balsamic Drizzle, Feta, Basil, and Roasted Tomatoes
- Pulled Pork with House or Carolina Barbeque Sauce
- Pasta Primavera with Marinara Sauce or Cream sauce
- Pesto Pasta with Portabella, Mushrooms, Roasted Red Peppers, and Feta Cheese – **add \$2.00 per person**
- Salmon with Sweet Chili Glaze – **add \$3.00 per person**
- Smoked and Slow Roasted Pork Loin – **add \$3.00 per person**
- 3 oz. Crab Cakes – **add \$12.00 per person**

Add dessert to any buffet for an additional \$8.00 per person

- Chocolate Layer Cake or Cheesecake

Subtotal for Dinner Buffet with dessert- \$29.00 per person

18% Service Charge- \$5.22 per person

6% Maryland Sales Tax- \$2.05 per person

Total- \$36.27 per person