


THE FRANKLIN HOTEL

Plated or Buffet Dinner

\$40.00 per person

Salad

Choose One

Local mesclun greens with chevre, toasted pecans and strawberry vinaigrette

Creamy caesar salad

Steakhouse style salad with butter and baby romaine lettuce, bacon, blue cheese crumbles, croutons, super grape tomatoes and house blue cheese dressing

Entrees

Choose Two

Blackened snapper with shrimp etoufee, cheese grits and red pepper coulis

Pork tenderloin with chipotle cherry port reduction

Spicy maple glazed pork loin with toasted pecans and pureed chipotle sweet potatoes

Chicken breast with chevre, sundried tomatoes and fresh basil in a lemon butter sauce

Chicken breast coq au vin with red wine, mushrooms and caramelized pearl onions

Oven roasted salmon on a bed of baby spinach with dill hollandaise

Beef tenderloin with portobello mushrooms and red wine demi glace (add \$5 per person)

Beef tenderloin stuffed with matag bleu cheese on a bed of caramelized onions (add \$5 per person)

Starch

Choose One

Cheddar gratin potatoes

Boursin mashed potatoes

Bow tie pasta bella katrina (creamy parmesan creme fraiche sauce)

Salt crusted fingerling potatoes with sour cream and chives

Mushroom risotto

Vegetables

Chef's choice of seasonal vegetables

Bread Basket

Homemade yeast rolls

Herb foccacia rolls

Poblano cheddar corn muffins

Dessert Buffet

Chef's choice of petite desserts


THE FRANKLIN HOTEL

Hors D'oeuvres

Choose 2 for \$3.25 per guest

Served Hot

Wild Mushroom Roquefort Canapés, Baked Goat Cheese Arribiata, Spinach and Artichoke Crostini, Vegetarian Quiche, Wild Mushroom Soup Shooters, Toasted Blue Cheese and Caramelized Onion Canapés, Bass Ale and Irish Cheddar Soup Shooters with Black Bread Crouton, White Four-Cheese Pizetta with Basil and Garlic, Crab Mornay with Toast Points, Bacon Cheddar Fingerling Potatoes, BBQ Chicken Pizettas, Quiche Lorraine, Buffalo Style Chicken Wings

Served Cold

Tomato Bruschetta, Bocaccini Caprese Skewers, Triple Cream Brie and Fig Jam Canapés, Crudités Platter, Fresh Fruit Platter, Fruit and Cheese Platter, Feta & Kalamata Olive Dip with Fresh Vegetables and Toasted Pita, Fresh Tomato and Tapenade Crostini, Crab and Avocado Tostados

Choose 2 for \$4.50 per guest

Served Hot

Gruyere Pinwheels, Mushroom Quiche, Toasted Pimento Pimento Cheese with Cream of Tomato Soup, Baked French Onion Soup, Petite Mac and Cheese, Shrimp with Creamy Cheese Grits, Latkes with Sour Cream and Caviar Fried Green Tomato BLTS, New York Deli Reubens, Texas BBQ Briscuit Sliders, 3 Bite Chicago Style Hot Dogs, Bacon Cheeseburger Sliders with Chipotle Mayo and Onion Strings, Sweet & Spicy Thai Chili Wings, Philly Cheesteak Sliders, Spicy Beef Empanadas, Tandori Chicken Skewers with Tamarind Dipping Sauce

Served Cold

Watermelon with Feta and Balsamic Vinaigrette Crab and Avocado Tostadas, Smoked Salmon Canapés with Capers, Cajun Shrimp Cocktail Shooters, Lime Marinated Grilled Shrimp with Avocado Corn Salsa

Choose 2 for \$6.00 per guest

Served Hot

Spicy Shrimp Satay with Peanut Sauce, Crab Puffs, BBQ Scallops, Dijon Crusted Baby Lamb Chops, Yorkshire Puddings with Roast Beef and Horseradish