



BRUNCH CATERING MENU

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Buddy Teaster, General Manager - 11.1.23
Prices & Items Subject to Change

BRUNCH

[Minimum 25 people]

INCLUDES ALL OF THE FOLLOWING

BREAKFAST FOODS

FRENCH TOAST

SCRAMBLED EGGS

BACON

BREAKFAST SAUSAGE

HASH BROWNS

ASSORTED BREADS

BAGLES

MUFFINS

BEVERAGES

COFFEE

TEA

FOUNTAIN SODA

JUICES

SALAD CHOICES

(Choose One Salad)

TERRAZZA – chopped hearts of romaine, diced: tomatoes, ham, salami, onions, provolone cheese, fresh mozzarella, sliced pepperoncini pepper tossed in homemade Italian vinaigrette.

FRANKLIN - chopped iceberg lettuce, halved grape tomatoes, sliced black olives, diced onions, croutons, sliced pepperoncini peppers, tossed with homemade Italian vinaigrette.

GARDEN – romaine lettuce, halved grape tomatoes, diced: cucumbers, carrots, red onions served with your choice of dressing.

CAESAR – chopped hearts of romaine, seasoned croutons, shaved parmesan cheese tossed with our Caesar dressing.

MONTCLAIR – organic baby greens, dried cranberries, candied walnuts, fried goat cheese balls, tossed with a raspberry vinaigrette.

PASTA CHOICES

(Choose One Pasta)

PENNE VODKA – pencil point pasta, peas, prosciutto in a creamy pink sauce

CHEESE RAVIOLI – homemade cheese ravioli topped with a traditional marinara sauce.

CAVATELLI & BROCCOLI – Cavatelli pasta, broccoli crowns sautéed with garlic, grated cheese, olive oil & white wine.

ENTRÉE CHOICES

(Choose One Entrées)

ITALIAN MEATBALLS – homemade Italian meatballs smothered in tomato sauce.

EGGPLANT PARMIGIANA – layered Italian casserole with fried eggplant, provolone, parmesan, marinara sauce.

EGGPLANT ROLLENTINI – rolled eggplant filled with a blend of Italian cheeses and spinach topped in marinara sauce.

CHICKEN FRANCAISE – breast flour and egg dipped sautéed in a lemon, white wine, butter sauce.

CHARLIE'S SPICY CHICKEN – tenderloins sautéed in a spicy white wine and garlic sauce.

CHICKEN PARMIGIANA – breast smothered in tomato sauce and melted mozzarella.

CHICKEN GIAMBOTTA – potatoes, onions, sausage, and hot & sweet peppers sautéed in a spicy marinara.

CHICKEN MURPHY – sautéed chicken with potatoes, mushrooms, onions, and hot & sweet vinegar peppers.

CHICKEN MARSALA – breast sautéed in a mushroom sautéed with butter and Marsala wine Sauce.

SAUSAGE AND PEPPERS – Italian sausage, bell peppers, onions sautéed in olive oil and garlic or marinara sauce.

TILAPIA FRANCAISE – tilapia fillets flour and egg dipped sautéed in a lemon, white wine, butter sauce.

TILAPIA OREGANATTA – baked tilapia fillets topped with fresh herbs.

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add bottomless Bloody Mary and Mimosa's \$4/person
\$32.99 / Person Plus Tax and 20% Gratuity