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# **BRUNCH CATERING MENU**

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**318 Passaic Avenue, Fairfield, NJ 07004**  
**Restaurant: (973) 808.9400 • Fax: (973) 808-1585**  
**Email: [info@franklinsteakhousefairfield.com](mailto:info@franklinsteakhousefairfield.com)**  
**Website: [franklinsteakhousefairfield.com](http://franklinsteakhousefairfield.com)**

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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.

11/1/23 Prices & Menu Subject to Change

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