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# **ON-PREMISE CATERING MENU**

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Buddy Teaster, General Manager - 3.1.26  
Prices & Items Subject to Change

# SIT DOWN with APPS Dinner

## BEVERAGES

Coffee / Tea / Fountain Soda

## **SALAD CHOICES** *(Choose One Salad served Family Style)*

**Caesar** - chopped hearts of romaine, seasoned croutons, shaved parmesan cheese tossed with our homemade Caesar dressing.

**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.

**Montclair** - organic baby greens, dried cranberries, candied walnuts, fried goat cheese balls, tossed with a Raspberry Vinaigrette.

## **APPETIZERS** *(Choose Two Appetizers served Family Style)*

**Nachos**

**Southwestern Chicken Egg Rolls**

**Chicken Fingers**

**Philly Steak Egg Rolls**

**Potato Skins**

**Mozzarella Sticks**

**Chicken Wings** *(Pick 2 Sauces)*

Buffalo, Teriyaki, Tangy Honey Mustard, BBQ, Bada Bing

## **ENTRÉE CHOICES** *(Choose Four Entrées for your own menu)*

**"The Franklin Big Mac"** - topped with caramelized onions, American cheese, and our special sauce, served with fries.

**Orecchiette** - 5 jumbo shrimp tossed with Italian sausage, broccoli, cherry tomato in a white wine & garlic sauce.

**Shrimp Scampi** - jumbo shrimp sautéed with lemon, extra virgin olive oil & garlic sauce.

**10oz. N.Y. Strip Steak** - fully trimmed USDA Choice sirloin served with mashed potatoes.

**Charlie's Spicy Chicken** - tenderloins sautéed in a spicy white wine and garlic sauce.

**Chicken Francaise** - breast flour and egg dipped, sautéed in a lemon, white wine, and butter sauce.

**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 Parmigiana** - breast smothered in tomato sauce and melted mozzarella.

**Grilled Atlantic Salmon** - arge filets of Atlantic salmon grilled to perfection.

**\$47.99 / Person Plus Tax, Room Fee, and 20% Service Fee**

*Prices & Menu Subject to Change 3-1-2026*

# SIT DOWN with PASTA Dinner

## BEVERAGES

Coffee / Tea / Fountain Soda

## **SALAD CHOICES** *(Choose One Salad served Family Style)*

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

**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.

**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.

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

**Penne Pomodoro** – penne noodles in a light, fresh tomato sauce of olive oil, garlic, basil, finished with Parmesan cheese.

## **ENTRÉE CHOICES** *(Choose Four Entrées for your own menu)*

**“The Franklin Big Mac”** – topped with caramelized onions, American cheese, and our special sauce, served with fries.

**Orecchiette** – 5 jumbo shrimp tossed with Italian sausage, broccoli, cherry tomato in a white wine & garlic sauce.

**Shrimp Scampi** – jumbo shrimp sautéed with lemon, extra virgin olive oil & garlic sauce.

**10oz. N.Y. Strip Steak** – fully trimmed USDA Choice sirloin served with mashed potatoes.

**Charlie’s Spicy Chicken** – tenderloins sautéed in a spicy white wine and garlic sauce.

**Chicken Francaise** – breast flour and egg dipped, sautéed in a lemon, white wine, and butter sauce.

**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 Parmigiana** – breast smothered in tomato sauce and melted mozzarella.

**Grilled Atlantic Salmon** – arge filets of Atlantic salmon grilled to perfection.

**\$47.99 / Person Plus Tax, Room Fee, and 20% Service Fee**

*Prices & Menu Subject to Change 3-1-2026*

# FOUR COURSE Dinner

## BEVERAGES

Coffee / Tea / Fountain Soda

## **SALAD CHOICES** *(Choose One Salad served Family Style)*

**Caesar** - chopped hearts of romaine, seasoned croutons, shaved parmesan cheese tossed with our homemade Caesar dressing.

**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.

**Montclair** - organic baby greens, dried cranberries, candied walnuts, fried goat cheese balls, tossed with a Raspberry Vinaigrette.

## **APPETIZERS** *(Choose Two Appetizers served Family Style)*

**Nachos**

**Southwestern Chicken Egg Rolls**

**Chicken Fingers**

**Philly Steak Egg Rolls**

**Potato Skins**

**Mozzarella Sticks**

**Chicken Wings** *(Pick 2 Sauces)*

Buffalo, Teriyaki, Tangy Honey Mustard, BBQ, Bada Bing

## **PASTA CHOICES** *(Choose One Pasta)*

**Penne Vodka** - pencil point pasta, peas, prosciutto in a creamy pink sauce.

**Cavatelli & Broccoli** - Cavatelli pasta, broccoli crowns sautéed with garlic, grated cheese, olive oil & white wine.

**Penne Pomodoro** - penne noodles in a light, fresh tomato sauce of olive oil, garlic, basil, finished with Parmesan cheese.

## **ENTRÉE CHOICES** *(Choose Four Entrées for your own menu)*

**"The Franklin Big Mac"** - topped with caramelized onions, American cheese, and our special sauce, served with fries.

**Orecchiette** - 5 jumbo shrimp tossed with Italian sausage, broccoli, cherry tomato in a white wine & garlic sauce.

**Shrimp Scampi** - jumbo shrimp sautéed with lemon, extra virgin olive oil & garlic sauce.

**10oz. N.Y. Strip Steak** - fully trimmed USDA Choice sirloin served with mashed potatoes.

**Charlie's Spicy Chicken** - tenderloins sautéed in a spicy white wine and garlic sauce.

**Chicken Francaise** - breast flour and egg dipped, sautéed in a lemon, white wine, and butter sauce.

**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 Parmigiana** - breast smothered in tomato sauce and melted mozzarella.

**Grilled Atlantic Salmon** - arge filets of Atlantic salmon grilled to perfection.

**\$57.99 / Person Plus Tax, Room Fee, and 20% Service Fee**

*Prices & Menu Subject to Change 3-1-2026*

# BUFFET Menu

## BEVERAGES

Coffee / Tea / Fountain Soda

## 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 homemade Caesar dressing.

**Montclair** - organic baby greens, dried cranberries, candied walnuts, fried goat cheese balls, tossed with a Raspberry Vinaigrette.

## ENTRÉE CHOICES *(Choose Three Entrées)*

**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.

**Italian Meatballs** - homemade Italian meatballs smothered in tomato sauce.

**Eggplant Parmigiana** - layered Italian casserole with fried eggplant, provolone, parmesan, and marinara sauce.

**Chicken Francaise** - breast flour and egg dipped, sautéed in a lemon, white wine, and butter sauce.

**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.

**Charlie's Piccata** - breast sautéed with capers, lemon butter sauce.

**Chicken Parmigiana** - breast smothered in tomato sauce and melted mozzarella.

**Charlie's Spicy Chicken** - tenderloins sautéed in a spicy white wine and garlic sauce.

**Hotsy Totsy Shrimp** - fried panko breaded jumbo shrimp sautéed in spicy tomato sauce.

**Shrimp Beeps** - jumbo shrimp sautéed in spicy tomato sauce.

**Shrimp Scampi** - jumbo shrimp sautéed with lemon, extra virgin olive oil & garlic sauce.

**Shrimp & Broccoli Rabe** - jumbo shrimp, broccoli rabe sautéed in a fresh basil, light sauce.

**Sausage & Peppers** - Italian sausage, bell peppers, onions sautéed in olive oil and garlic or marinara sauce.

**Steak Giambotta** - potatoes, onions, sausage, and hot & sweet peppers sautéed in a spicy marinara.

**Barbeque Baby Back Ribs** - baby back ribs so tender they fall off the bone, bathed in Franklin's Homemade BBQ sauce.

**Grilled Atlantic Salmon** - arge filets of Atlantic salmon grilled to perfection.

**Tilapia Francaise** - tilapia fillets, flour and egg dipped, sautéed in a lemon, white wine, butter sauce.

**Tilapia Oreganata** - baked tilapia fillets topped with fresh herbs.

**\$45.99 / Person Plus Tax, Room Fee, and 20% Service Fee**

*Prices & Menu Subject to Change 3-1-2026*

# ULTIMATE BUFFET Menu

## BEVERAGES

Coffee / Tea / Fountain Soda

## 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 homemade Caesar dressing.

**Montclair** - organic baby greens, dried cranberries, candied walnuts, fried goat cheese balls, tossed with a Raspberry Vinaigrette.

## ENTRÉE CHOICES *(Choose Five Entrées)*

**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.

**Italian Meatballs** - homemade Italian meatballs smothered in tomato sauce.

**Eggplant Parmigiana** - layered Italian casserole with fried eggplant, provolone, parmesan, and marinara sauce.

**Chicken Francaise** - breast flour and egg dipped, sautéed in a lemon, white wine, and butter sauce.

**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.

**Charlie's Piccata** - breast sautéed with capers, lemon butter sauce.

**Chicken Parmigiana** - breast smothered in tomato sauce and melted mozzarella.

**Charlie's Spicy Chicken** - tenderloins sautéed in a spicy white wine and garlic sauce.

**Hotsy Totsy Shrimp** - fried panko breaded jumbo shrimp sautéed in spicy tomato sauce.

**Shrimp Beeps** - jumbo shrimp sautéed in spicy tomato sauce.

**Shrimp Scampi** - jumbo shrimp sautéed with lemon, extra virgin olive oil & garlic sauce.

**Shrimp & Broccoli Rabe** - jumbo shrimp, broccoli rabe sautéed in a fresh basil, light sauce.

**Sausage & Peppers** - Italian sausage, bell peppers, onions sautéed in olive oil and garlic or marinara sauce.

**Steak Giambotta** - potatoes, onions, sausage, and hot & sweet peppers sautéed in a spicy marinara.

**Barbeque Baby Back Ribs** - baby back ribs so tender they fall off the bone, bathed in Franklin's Homemade BBQ sauce.

**Grilled Atlantic Salmon** - arge filets of Atlantic salmon grilled to perfection.

**Tilapia Francaise** - tilapia fillets, flour and egg dipped, sautéed in a lemon, white wine, butter sauce.

**Tilapia Oreganata** - baked tilapia fillets topped with fresh herbs.

**\$49.99 / Person Plus Tax, Room Fee, and 20% Service Fee**

*Prices & Menu Subject to Change 3-1-2026*

# FAMILY STYLE Dinner Menu

## 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 homemade 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 Three Entrées)*

**Italian Meatballs** - homemade Italian meatballs smothered in tomato sauce.

**Eggplant Parmigiana** - layered Italian casserole with fried eggplant, provolone, parmesan, and marinara sauce.

**Chicken Francaise** - breast flour and egg dipped, sautéed in a lemon, white wine, and butter sauce.

**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.

**Charlie's Piccata** - breast sautéed with capers, lemon butter sauce.

**Chicken Parmigiana** - breast smothered in tomato sauce and melted mozzarella.

**Charlie's Spicy Chicken** - tenderloins sautéed in a spicy white wine and garlic sauce.

**Hotsy Totsy Shrimp** - fried panko breaded jumbo shrimp sautéed in spicy tomato sauce.

**Shrimp Beeps** - jumbo shrimp sautéed in spicy tomato sauce.

**Shrimp Scampi** - jumbo shrimp sautéed with lemon, extra virgin olive oil & garlic sauce.

**Shrimp & Broccoli Rabe** - jumbo shrimp, broccoli rabe sautéed in a fresh basil, light sauce.

**Sausage & Peppers** - Italian sausage, bell peppers, onions sautéed in olive oil and garlic or marinara sauce.

**Steak Giambotta** - potatoes, onions, sausage, and hot & sweet peppers sautéed in a spicy marinara.

**Barbeque Baby Back Ribs** - baby back ribs so tender they fall off the bone, bathed in Franklin's Homemade BBQ sauce.

**Grilled Atlantic Salmon** - arge filets of Atlantic salmon grilled to perfection.

**Tilapia Francaise** - tilapia fillets, flour and egg dipped, sautéed in a lemon, white wine, butter sauce.

**Tilapia Oreganata** - baked tilapia fillets topped with fresh herbs.

**\$49.99 / Person Plus Tax, Room Fee, and 20% Service Fee**

*Prices & Menu Subject to Change 3-1-2026*

# Additional Selections

## **SALAD OPTIONS** *(Additional Per Person)*

Caesar	\$5.00	Barbeque Chopped	\$6.00
Fresh Seasonal Fruit	\$7.00	Montclair	\$6.00
Santé Fe /	\$6.00	Baby Spinach	\$6.00
Pear & Apple	\$6.00	Terrazza	\$6.00

## **APPETIZERS** *(Additional Per Person)*

Fresh Mozzarella, Red Onions, Roasted Peppers	6.00		
Fresh Mozzarella, Prosciutto, Roasted Peppers	7.00		
Mozzarella Sticks	\$6.00	Chicken Fingers	\$7.00
Italian Cheeses & Olives	\$7.00	Chief Anthony's	\$8.00
Italian Meats & Cheeses	\$9.00	Fried Calamari	\$9.00
Plum Tomato Bruschetta	\$4.00	Broccoli Rabe & Sausage	\$9.00
Hot Italian Peppers & Potatoes	\$6.00	Hotsy Totsy Shrimp	\$9.50
Chicken Tenderloins or Wings	\$7.00	Buffalo Shrimp	\$9.50

Buffalo, Teriyaki, Tangy Honey Mustard, BBQ, Bada Bing

## **BUFFET OPTION** *(Additional Per Person)*

Vegetable	\$5.00	Broccoli Rabe	\$7.00
Seasoned Rice	\$5.00	Pasta	\$5.00
Potato	\$5.00	NY Strip	Market Price
Chicken	\$8.00	Seafood	Market Price

## **CARVING STATION OPTIONS** *(Additional Per Person)*

Turkey Breast	\$7.00	Roast Beef	Market Price
Roast Loin of Pork	\$6.50	Prime Rib	Market Price
Fresh Spiral Ham	\$5.50	Filet Mignon	Market Price

## **DESSERT, COFFEE & BREAD OPTIONS** *(Additional Per Person)*

Assorted Individual Desserts	\$7.50	Ice Cream Cake Roll Slice	\$4.50
Assorted Italian Pastries	\$7.50	Ice Cream Bar (Vanilla or Chocolate)	\$6.50
Assorted Cookies	\$6.00	Ice Cream Neapolitan Slice	\$4.50
Fresh Fruit Platter	\$7.50	(Strawberry, Vanilla, or Chocolate)	
Ice Cream (Vanilla or Chocolate)	\$4.00	Cappuccino or Espresso	\$4.50
		Dinner Rolls & Butter for table	\$1.00