



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 Two Salads)*

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

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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