

THE
FRANKLIN

SIGNATURE PLATED DINNERS

Citrus Brined Rosemary Chicken Breast \$30 / Person

North Carolina Sweet Potato and Apple Hash
Sautéed Green Beans and Fire Roasted Yellow Peppers
Blistered Cherry Tomatoes
Herb Chicken Jus

Finé Herb Seared North Atlantic Salmon \$35 / Person

Beluga Lentil Pilaf
Garlic and Herb Sautéed Baby Carrot
Herb and Fennel Frond Salad
Fennel Tomato Jus

Maryland Style Crabcake \$33 / Person

Corn and Butterbean Succotash
Chargrilled Artichoke Hearts
Fresh Herb Salad
Rémoulade Cream Sauce

Sliced New York Strip Loin \$40 / Person

Root Vegetable Sauté and Yukon Mashed Potatoes
Caramelized Brussel Sprouts
Herb and Garlic Infused Compound Butter
Red Wine Demi Glace

Whiskey Glazed Short Ribs \$45 / Person

White Cheddar Stone Ground Grits
Sauté of Garlic Broccolini
Crispy Tobacco Onions
Natural Braising Jus

Butternut Squash Ravioli \$32 / Person

Broiled Asparagus Tips
English Peas
Fire Roasted Red Pepper
Fresh Grated Parmesan
Madeira Cream Sauce

**Includes Franklin House Salad, Dinner Rolls & Butter,
Sweet Tea, Water, An Assortment of Dessert Bars, and Coffee & Tea Service**

Please note that a taxable 22% service charge and 7.5% sales tax will be applied to the final banquet invoice



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BUFFET DINNER OPTIONS

Salad, Select One

Franklin Salad: Mixed Greens, Carrots, Cucumber, Tomatoes, and Balsamic Vinaigrette
Cesar Salad: Romaine Lettuce, Shaved Parmesan, Herb Croutons, and Cesar Dressing

Entrees

Tier One | \$15 / Person, Per Selection

Bourbon Brined Pork Loin, Golden Corn Relish, Charred Tomato Hock Jú
Jerk Rubbed Pork Loin, Charred Pineapple Relish, Coriander infused Pork Jú
Brandy Brined Pork Loin, Cranberry and Toasted Almond, Natural Herb Jú
Citrus Herb Rubbed Pork Loin, Dried Apricot and Raisin Chutney, Hock Jú
Chicken Francaise, Sauté Vegetable Medley, Tarragon Cream Sauce
Chicken Marsala, Sauté Cremini Mushroom, Marsala Sauce, Fresh Herb
Lemon and Rosemary Brined Chicken, Blistered Tomatoes, Garlic Chicken Jú
Sweet Chili Glazed Chicken Thighs, Sautéed Julienne Vegetables, Quick Kimchi
Italian Spiced Chicken Breast, Charred Artichoke Hearts, Caper infused Cream Sauce
Blackened Chicken Breast, Golden Corn Salsa, Avocado Vin Blanc

Tier Two | \$28 / Person, Per Selection

Finé Herb Seared Salmon, Sautéed Spaghetti Squash, Beurre Blanc
Coriander Spiced Salmon, Crispy Parsnip Chips, Charred Leek Vin Blanc
Blackened Salmon, Corn and Butterbean Succotash, Garlic Herb Broth
Herb Crusted Salmon, Crispy Beet Chips, Porcini Cream Sauce

Tier Three | \$34 / Person, Per Selection

Herb Oil Rubbed NY Strip Loin, Onion Rings, Red Wine Demi Glacé
Peppercorn Mélange Seared NY Strip, Tobacco Onions, Bordelaise

Tier Four | \$40 / Person, Per Selection

Braised Short Ribs, White Cheddar Stone Ground Grits, Braising Jus
Whiskey Barrel Short Ribs, Sweet Potato Fries, Natural Jus

Sides \$8/ Person

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| Rice Pilaf | Hominy Sauté with Trinity Peppers | Roasted Red Pepper Mash |
| Collard Greens | White Cheddar Stone Ground Grits | Apple Sweet Potato Hash |
| Green Beans | Penne Vodka with Prosciutto & Peas | Butterbean Succotash |
| Herb Polenta | Butter Poached Yukon Gold Potatoes | Caramelized Brussel Sprouts |
| Spaghetti Squash | Buttermilk Mashed Potatoes | Root Vegetable Sauté |
| Garlic Broccolini | Garlic & Herb Baby Carrots | Seasonal Vegetable Medley |

**All Buffets Include Dinner Rolls & Butter, Salad, An Assortment of Dessert Bars,
Sweet Tea, Water, and Coffee & Tea Service**

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