

Congratulations on your engagement and Thank you for your interest in The Franklin Room!

Our Best Selling Menu (and our minimum price point) is still our Traditional Buffet at \$38.00 per person, which includes our 4 hour House Brands Bar ~ \$49.55 includes both the Tax and Service Charge. We also offer a wide selection of Plated Entrees, Hors d'oeuvres and Stations Menus for you to choose from. Call Brands are available for an additional \$7.50 per person; Premium Brand Bars are priced according to your liquor selection...The price points are listed on each menu.... Our \$2500.00 Room Charge is waived with a guarantee of 200 or more persons, or if you hit our seasonal minimum of \$8500.00 to \$9500.00, depending on the date. Our maximum number of persons would be 300... All catering and bar service is provided in house. We charge \$1000.00 for each additional hour which includes full House Brands Bar Service and We recently started offering ceremony space for \$800.00; which includes 1 hour for the service and time for the rehearsal.

The Franklin Room provides all staff, tables and chairs, white tablecloths and napkins, china and silverware, mirrors and centerpieces if you choose to use them. Although we do have a list of preferred vendors, you are welcome to choose whoever you want... The only exception is that we do all of our own catering in house. We are very flexible regarding both the Dinner and the Bar Menus! ... Gated parking is provided for 50 cars and the rest is street parking... we also have a valet package available for your guests for approximately \$700.00 which includes unlimited additional gated parking as well... An outside security attendant monitors all of our functions.

Minimum Price Points Range from \$8500.00 to \$9750.00 Depending on the Date. Children's' prices: Under 5 are Free, 5 to 12 Years are \$20.00, 12 to 21 Years are \$5.00 off the cost of the Adult Entree, Ages 21 and Up pay Full Price.

Ask about our Friday/Sunday Evening, and Special Rates for January and February!

Hors d'oeuvres

Toasted Beef Ravioli with house made Marinara Sauce
\$1.55 per Piece

Coconut Chicken Fingers with Honey Mustard Sauce

Crab Rangoon with Sweet and Sour Sauce

Fresh Fruit Kabobs

Bacon Wrapped Pork Tenderloin Crostini

Chinese Pork Pot Stickers with Soy Dipping Sauce

Potato Skins with Bacon, Cheddar Cheese, Sour Cream and Scallions

Prosciutto Ham Wrapped Asparagus with Balsamic Glaze

Swedish, BBQ, or Cajun Meatballs

Chicken Satay with Peanut Sauce

Mini Crab Cakes with Remoulade Sauce

Bruschetta

Smoked Salmon Mousse on Cucumber Slice

Nauvoo Roast Beef Rolls on Toast Points

Caprese Skewers with Marinated Mozzarella and Grape Tomatoes

\$1.90 per Piece

Mini Beef or Chicken Wellington

Stuffed Mushrooms with Crawfish and shrimp, Italian Sausage or Southwest Style

Lemon Garlic Shrimp Bruschetta

Blackened Beef Brochettes

Spanakopita

Black and Blue Bites on Crostini: Quick Seared Beef Tenderloin Topped with Blue Cheese

Blackened Chicken and Andouille Sausage Skewers

\$2.25 per Piece

Jumbo Shrimp with Cocktail Sauce

Mini Filet Mignon with Shiitake Cabernet Demi

Mustard and Herb Crusted Spring Lamb Chops

Bacon Wrapped Shrimp with Honey Butter

Bacon Wrapped Scallops

Market Price

Garde Manger

Vegetable Trays

Small Serves 50 - \$150.00

Large Serves 100 - \$250.00

Fruit Platters

Small Serves 50 - \$150.00

Large Serves 100 - \$ 250.00

Domestic Cheese Tray with Gourmet Crackers

Small Serves 50 - \$150.00

Large Serves 100 - \$300

Charcuterie Display

Assorted Salamis and Sausages with Crackers, Breads, Mustards, Olives and Pickles
\$500.00

Fruit, Cheese and Vegetable Display

Seasonal Fresh Fruits Arranged on Platters including: Strawberries, Pineapple, Honeydew Melon, Cantaloupe Melon, and Grapes with Poppy Seed Dressing

Assorted Domestic Cheeses including: Swiss, Cheddar, Smoked Gouda, Havarti, Pepper Jack, Brie and Blue Cheese. Assorted Crackers.

Fresh Broccoli and Cauliflower Florets, Grape Tomatoes, Baby Carrots, Celery, Cucumber, Zucchini, Yellow Squash, and Red Bell Pepper.

Choice of Two: Ranch, Blue Cheese, French Onion and Honey Mustard Dressings.

\$6.50 per Person

Shrimp Display

16/20 Chilled and Ready to Eat Shrimp with Cocktail and Remoulade Sauces

Lemon Wedges

Market Price

Plated Menu Suggestions

Chicken

- Sautéed Breast of Chicken Piccata - \$40.00 Person*
- Sautéed Breast of Chicken in Herb Chardonnay Sauce - \$40.00 per Person*
- Sautéed Breast of Chicken Mushroom Supreme - \$40.00 per Person*
- Sautéed Breast of Chicken with Basil Pesto Cream Sauce - \$40.00 per Person*
- Sautéed Breast of Chicken with Honey Mustard Sauce - \$40.00 per Person*
- Sautéed Breast of Chicken with Dijon Mustard Cream Sauce - \$40.00 per Person*
- Sautéed Breast of Chicken with Hunter Sauce - \$40.00 per Person*
- Sicilian Chicken with Garlic, Bread Crumbs and Lemon - \$40.00 per Person*
- Sautéed Breast of Chicken with Marsala Sauce - \$40.00 per Person*
- Chicken Cordon Bleu with Alfredo Sauce - \$41.50 per Person*
- Chicken Saltimbocca with Marsala Sauce - \$41.50 per Person*
- Broccoli and Cheese Stuffed Chicken with Alfredo Sauce - \$41.50 per Person*

Beef

- Slow Roasted Onion and Horseradish Rubbed Beef Brisket*
 - Natural Sauce - \$40.00 per Person*
- Slow Roasted Sirloin of Beef with Merlot Sauce - \$43.00 per Person*
- Slow Roasted Prime Rib with Au Jus and Creamy Horseradish Sauce*
 - \$45.00 per Person*

Pork

- Roast Pork Loin with Gingersnap Gravy - \$43.00 per Person*

Combination Plates

- Beef Tenderloin and Breast of Chicken - \$47.50 per Person*
- Beef Tenderloin and Mahi Mahi - \$48.50 per Person*
- Beef Tenderloin and Salmon Fillet - \$48.50 per Person*
- Breast of Chicken and Shrimp Scampi - \$43.40 per Person*
- Beef Tenderloin and Shrimp Scampi - \$48.50 per Person*

Plated Menu Accompaniments

Salads

Leafy Greens and Spring Mix Salad
Choose One Balsamic Vinaigrette or Creamy Italian Dressing
Caesar Salad with a Parmesan Crisp
Spinach – Romaine Salad with Spicy Pecans, Croutons and
Honey Mustard Dressing
Mixed Greens, Assorted Berries, Crushed Warm Walnuts and
Raspberry Vinaigrette + \$1.25

Vegetables

Green Beans with Bacon and Onions
Green Beans with Julienne Carrots
Chef's Selection of Mixed Vegetables
Garlic-Parmesan Green Beans
Southwestern Rainbow Carrots
Roasted Root Vegetables including:
Carrots, Turnips, Parsnips, Red Onion and Butternut Squash
Brussel Sprouts and Butternut Squash
Oven Roasted Asparagus + \$1.25

Starches

Asiago Potatoes + \$1.25
Blue Cheese Potato Planks + \$1.25
Parsley Potatoes
Oven Roasted Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Mashed Sweet Potatoes
Oven Roasted Sweet Potatoes
Oven Roasted Sweet and Red Potatoes
Cavatelli with Garlic Cream Sauce
Linguine with Garlic and Parsley Butter
Wild Rice Medley
Penne Pasta with Basil Pesto Cream Sauce

Traditional Dinner Buffet Sample Menus

Leafy Greens and Spring Mix Salad

Choose One Balsamic Vinaigrette or Creamy Italian Dressing

Choice of Two Please

(One carved item the other will be sliced and served)

Carved Roast Beef with Au Jus and Creamy Horseradish Sauce

Carved Turkey Breast with Gravy

Carved Ham with Sweet, Mustard Merlot Sauce

Breast of Chicken with Choice of Sauce

Vegetable, Pasta and or Potato

Assorted Rolls with Butter

Ice Water, Ice Tea, Regular and Decaf Coffee

Four Hour House Brands Bar Is Included in Pricing

Call Brands Add an Additional \$7.50 per Person to the Total

\$38.00 per Person ~ 8.679% Sales Tax and 20% Service Charge Added to Final Bill

Prime Rib Dinner Buffet Sample Menus

Leafy Greens and Spring Mix Salad

Choose One Balsamic Vinaigrette or Creamy Italian Dressing

Choice of Two Please

(One carved item the other will be sliced and served)

Carved Whole Roasted Prime Rib with Au Jus and Creamy Horseradish
Sauce

Carved Turkey Breast with Gravy

Carved Ham with Sweet, Mustard Merlot Sauce

Breast of Chicken with Choice of Sauce

Vegetable, Pasta and or Potato

Assorted Rolls with Butter

Ice Water, Ice Tea, Regular and Decaf Coffee

Four Hour House Brands Bar Is Included in Pricing

Call Brands Add an Additional \$7.50 per Person to the Total

\$41.00 per Person ~ 8.679% Sales Tax and 20% Service Charge Added to Final Bill

Brunch Menus

Breakfast Buffet

Scrambled Eggs with Cheddar Cheese and Chives

Hash Browned Potatoes

Bacon Strips or Sausage Links

French Toast Casserole with Syrup

Fresh Seasonal Fruit

Fresh Baked Cinnamon Rolls

Orange Juice, Coffee and Tea

\$34.00 per Person includes Four Hour House Brands Bar (Includes Peach Bellini's, Screwdrivers and Bloody Mary's)

\$15.75 with No Bar

Breakfast and Lunch Buffet

Assorted Breakfast Breads including Cinnamon Rolls, Bagels and Mini Croissants

Fresh Seasonal Fruit

Sausage Links

Egg Strata

French Toast Casserole with Syrup

Oven Roasted Potatoes

Chicken Piccata

Orange Juice, Coffee and Tea

\$37.75 per Person Includes Four Hour House Brands Bar (Includes Peach Bellini's, Screwdrivers and Bloody Mary's)

\$17.75 with No Bar

Additional Options

Mixed Greens and Spring Mix Salad - \$1.25 per Person

Eggs Benedict - \$3.50 per Person

Made to Order Belgian Waffle Station with Toasted Almonds, Chocolate Chips,

Fresh Berries, Pecans, Whipped Cream and Flavored Syrups

\$5.75 per Person

Made To Order Omelet Station with Cheddar Cheese, Feta Cheese, Onions,

Tomatoes, Mushrooms, Bacon, Ham and Green Bell and Jalapeno Peppers

\$8.40 per Person

Mimosa Station - \$3.00 per Person

8.679% Sales Tax and 20% Service Charge Added to Final Bill

Stations Menu Selections

Slider Station

Choose Three

2 oz. Hamburgers with Assorted Cheeses

Mini Reuben Sandwiches

Mini Baked Cod Sandwiches with Tartar Sauce

Mini BBQ Pulled Pork Sandwiches

Mustard, Ketchup and Mayonnaise

Creamy Cole Slaw

Red Skin Potato and String Bean Salad

\$8.50 per Person as a Station

\$15.00 per Person as a Single Buffet

BBQ Station

Pulled Pork and Sliced Beef Brisket

Carolina BBQ Sauce and Kansas City BBQ Sauce

Assorted Buns

Baked Beans

Mustard Potato Salad

Cole Slaw with Chef's Special Dressing

\$10.00 per Person as a Station

\$17.75 per Person as a Single Buffet

Asian Station

Chicken Satay on Skewers

Beef Teriyaki on Skewers

Fried Rice

Asian Noodles

Stir Fry Vegetables

\$11.95 per Person as a Station

\$21.00 per Person as a Single Buffet

Carving Station

Choice of Two

Top Round of Beef with Au Jus and Creamy Horseradish Sauce

Turkey Breast with Gravy and Cranberry Sauce

Ham with Sweet, Mustard Merlot Sauce and Whole Grain Mustard

Assorted Rolls, Mustards and Mayonnaise

\$10.50 per Person as a Station

\$18.00 per Person as a Single Buffet

Prime Rib Available for an Additional \$3.00 per Person

Mashed Potato Bar

Mashed Idaho Potatoes

Whipped Sweet Potatoes

Mashed Cauliflower

Gravy, Bacon Bits, Sour Cream, Scallions, Shredded Cheddar Cheese, Julienne Bell Peppers, Julienne Onions, Whipped Butter, Mushrooms, Broccoli Florets, Blue Cheese Crumbles, Cinnamon, Brown Sugar and Pecan Pieces.

\$7.50 per Person as a Station

Salad Bar

Choice of Three Ready Made Salads

Caesar Salad

Garden Greens and Spring Mix with Balsamic Vinaigrette Dressing

Fresh Spinach Salad

Mixed Greens, Assorted Berries, Crushed Warm Walnuts with Raspberry Vinaigrette Dressing

Romaine with Blue Cheese, Bacon and Red Wine Vinaigrette

\$6.00 per Person as a Station

Assorted Spreads and Flatbreads

Hummus

Tapenade

Corn and Red Pepper Relish

Tomato and Eggplant Relish

Assorted Flat Breads

\$5.50 per Person as a Station

Ready Made Pasta Station

Choice of Two Please

Pasta Carbonera

Pasta Bolognese

Cavatelli with Creamy Alfredo Sauce

Tri-Color Cheese Tortellini with Broccoli Florets, Grape Tomatoes, Mushrooms and

Basil Pesto Cream Sauce

St. Louis Style Mostaccioli

Three Cheese Upscale Macaroni and Cheese

Assorted Rolls, Olive Oil, Grated Parmesan, Whipped Butter and Garlic Bread

\$7.50 per Person as a Station

\$15.50 per Person as a Single Buffet

Fajita Station

Seasoned Beef and Chicken Strips

Julienne Red and Green Bell Peppers, Julienne Onions and Sliced Jalapeno

Peppers, Salsa, Guacamole, Sour Cream, Black Olives, Small Flour Tortillas,

Shredded Lettuce, Diced Tomatoes, Shredded Cheddar and Monterrey Jack Cheese

Refried Beans

Spanish Rice

Southwest Caesar Salad

\$11.95 per Person as a Station

\$21.00 per Person as a Single Buffet

Desserts

Assorted Fresh Baked Cookies and Brownies

\$6.00 per Person as a Station

Assorted Cheesecakes with Assorted Sauces

\$8.50 per Person as a Station

Special Notes Regarding Stations

Minimum of Three Stations Required

House Brands Bar @ \$6.50 per Hour with 2 Hour Minimum or \$16.50 for 4 Hours

Call Brands Add an Additional \$7.50 per Person to the Total

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Doug's Desserts for The Franklin Room

Small Bites \$1.75 per piece

Mini Crème Horns

Mini Carrot Cakes

Assorted truffles

Mini Fruit Tarts

Toffee Goopy Butter Bites

Chocolate Dipped Strawberries

Mini Cannoli

Dark Chocolate Truffle Tarts

Dark Chocolate Cups with White Chocolate Mousse

Assorted Plated Desserts \$4.25 per Person

Bread Pudding with Bananas Foster Sauce

Bittersweet Chocolate Truffle Tart with Raspberry Sauce

Toffee Goopy Butter Cake with Caramel Sauce

Flourless Chocolate Decadence Cake

Lemon Chess Tart

Ricotta Walnut Cake

Assorted Cookies and Bars \$1.25 per Person

Chocolate Chip Cookies

White Chocolate Chip Cookies

Sugar Cookies

Gingersnap Cookies

Goopy Butter Bars

Peanut Butter Cookies

Snickerdoodle Cookies

Oatmeal Raisin Cookies

Assorted Brownies

Oatmeal Scotchies

Ice Cream Station \$5.50 per Person

Featuring Ronnie's Vanilla, Chocolate and Strawberry Ice Cream
Hot Fudge, Caramel, Peanuts, Cherries, Heath Bits, Oreo Cookie Crumbles,
Sprinkles and Whipped Cream

Donut Hole Bar \$4.50 per Person

Plain, Glazed, Powdered Sugar and Cinnamon Sugar Donut Holes
Chocolate Dipping Sauce, Caramel Sauce, Spiked Vanilla Frosting, Powdered
Sugar, Raspberry Jelly and Sprinkles

Powdered Donuts and Milk \$5.00 per Person

Powdered Donut and Milk in a Classic Milk Jug with Striped Straw

Coffee and Donuts \$5.00 per Person

Kona Coffee and Maple Glazed Donut with Bacon

Mini Pie Bar \$4.75 per Person

Apple, Blueberry, Sour Cherry, Strawberry Rhubarb and Peach

Root Beer Floats \$4.50 per Person

Root Beer Float Shooters \$3.75 per Person

Cordial Glass Rimmed with Non Pariels, Root Beer, Ice Cream, Whipped Cream,
Chocolate Sprinkles, Maraschino Cherry and Striped Straw

Make Your Own S'more's Station \$3.75 per Person

Marshmallows, Mini Chocolate Bars, Graham Crackers and Caramel
Sauce

Late Night Snack Stations

Pizza – 3 Cheese, Classic Pepperoni, Sausage and Mushroom – \$3.50 per person

Mini Sliders and Dogs with Mustard, Ketchup and Pickle Relish – \$5.00 per Person

Pulled Pork Sliders with BBQ Sauce \$6.00 per Person

Saint Louis Favorites – \$6.50 per Person

Gus's Pretzel Bites with Cheese Sauce and Spicy Mustard

Toasted Ravioli with Marinara Sauce

Ted Drewes Cups with Chocolate Sauce

Cheese Fries in Boats with Bacon Bits and Scallions - \$3.00 per Person

Fully Loaded Cheese Fries in Boats with BBQ Chicken, Bacon Bits, Jalapenos, Cheddar Cheese, Sour Cream and sliced Green Onions - \$5.00 per Person

Fresh Baked Cookies and Milk - \$3.75 per Person

Donuts and Hot Chocolate - \$5.00 per Person

Do It Yourself S'more's Station - \$3.75 per Person

8.679% Sales Tax and 20% Service Charge Added to Final Bill

If there is something you are interested in doing, please let us know and we will do our best to make it happen!

Bar Information

Franklin Room House Brands

McCormick Gin, Barton Vodka, Old Crow Bourbon, Tyler and Lloyd Scotch, and Barton White Rum

Hiram Walker Amaretto

Vendange Merlot, Chardonnay and White Zinfandel

Your choice of 2 Beers on Tap

House Brands is \$16.50 for 4 Hours and is included in our standard menu pricing.

Franklin Room Call Brand Liquors

Bacardi Select Rum, Smirnoff Vodka, Beefeaters Gin,

J & B Scotch, Jim Beam Whiskey, Seagram's VO Blend

Selection of 2 Bottled Beers - Your Choice

Wine Bar which includes: Jacobs Creek Cabernet, Pinot Noir, Chardonnay and either Pinot Grigio or Moscato

Call Brands Bar is an additional \$7.50 per person added to our menu pricing

Call Brands Bar is \$24.00 per person for a cocktail party or stations menu.

Premium Brands and Substitutions available upon request

Glassware rental for the bar is \$1.50 per person. We do provide plastic cups for the bar at no charge.

Substitutions available ~ Additional Charges Apply