Francesco's Restaurant

568 McBride Ave - Woodland Park, NJ 07424 p 973-925-1100 / f 973-925-1144

Sit Down Party Menu

(Minimum 15 people for package)

\$36 per person Package

(plus tax and 20% gratuity)

Includes PASTA (Choice of One) Vodka, Marinara, Bolognese, Carbonara Primavera, Sausage & Broccoli Rabe

Incudes SALAD (Choice of one) Mixed greens, Caesar, Tricolor Arugula, Radicchio, & Fennel

CHILDREN (10 and under) \$15 per child - Pasta, Chicken Fingers & French Fries, ice cream INCLUDES: COFFEE – TEA- SODA-FRUIT or MINI CANNOLIS & COOKIES

Espresso \$2 each, Cappuccino \$3 each, Panna or San Pellegrino Water - \$5 each

Includes ENTRÉE (Choice of 3)

Chicken / Veal (add \$2) **Eggplant**(Choice of 1) Francese-battered, lemon, white wine Eggplant Rollatini Eggplant Parm Marsala-marsala wine sauce, mushrooms Parmiggiano-marinara, mozzarella Saltimbocca-prosciutto, spinach, mozzarella Sorrentino-eggplant, prosciutto, mozzarella Milanese - Arugula & Fresh Mozzarella Salad

Seafood (Choice of 1) Sauces: 1- Lemon, garlic, parsley; 2-Oreganato; or 3-white wine, chopped tomato, basil, caper Salmon-Red Snapper Filet- or Scrod Filet Shrimp Scampi or Shrimp Oreganato Stuffed Flounder (add \$5per order) Stuffed Shrimp- (add \$5 per order)

Arugula & Tomato Bruschetta Modo Mio- artichokę hearts, shitakę mushroom, roasted peppers

Boneless Beef Short Ribs - market price / person Filet Mignon, Rib-Eye Steak, Lamb Chops, -market price / person

APPETIZERS

(Served Family Style) Choose 3-\$10 per person, Choose 2 - \$7 per person, Choose 1 - \$4 per person

Cold Antipasto – imported meats & cheeses Fresh Mozzarella – w/tomato, roasted peppers Stuffed Mushrooms (crabmeat or sausage) Fried Calamari (Balsamic, Marinara, or Ginger Sauce) Mozzarella in Carrozza Sausage, Broccoli Rabe, & Beans

Shrimp Arrabiata (spicy) Clams Casino or Oreganato Mussels Fra'diavolo Meat Balls Marinara

Bruschetta Eggplant Rollatini Seafood Salad Crab Cakes Arancini

DESSERTS (You May Bring **One** Dessert Item)

Mini Pastries for additional \$2 per person

Special Order Cakes: priced accordingly (or bring-your-own for \$25 service charge) Choice of tiramisu, cheesecake, or toasted almond - \$7 per person/ Ice Cream: \$4 per person

For Wine, Beer, & Cocktail packages:

Premium wines: \$18 per bottle (.750ml) Merlot, Chianti, Cabernet, Pinot Grigio, Chardonnay, White Zin House wines: \$16 per carafe (1 liter) Beer: \$5.00 per bottle

Wine & Beer Self Serve Station: \$8 per person for 3 hours(red & white wine, Coors Lite, and Heineken on tap) **Open Bar:** House Liquors, wine, & Beer = *\$25pp for 3 hours, Premium Liqours, wine, & beer= *\$30pp for 3 hours Champagne Toast - \$3 per person, Champagne Punch Bowl - \$75 each, Sangria Pitchers - \$25 each *Open Bar does **not** include shots or cordials - Cash Bar Services Available or Run a Bar Tab

*No party is confirmed without a non-refundable \$300 deposit -*Personal Checks not accepted on day of party * 7-days notice of final guaranteed number of guests is required - * Prices subject to change without notice

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Buffet Party Menu

(Must guarantee a minimum of 40 guests)

\$40 per person Package: (Plus 7% tax and 20% gratuity)

Children (10 or under) -\$15 per child Appetizers Available Upon Request – Additional Charge

INCLUDES SALAD (choose 1)

Mixed Green, Caesar, Tricolor, Arugula, Radicchio, L. Fennel

Cold antipasto display-add \$4

INCLUDES COFFEE - TEA- SODA

Espresso - \$2 ea- Cappuccino- \$3 ea San Pellegrino or Panna Water - \$5 ea

Fresh Mozzarella, tomato, roasted pepper platter

INCLUDES FRUIT OR MINI CANNOLIS & COOKIES

CHOICE OF 6 ITEMS

(items with an additional charge is per person)

Orecchiette w/sausage & rabe Chicken (parmesan, francese, marsala) Clams Casino or Oreganato Lasagna w/meat & cheese Chicken arrabiata-spicy cherry peppers, balsamic Broiled salmon filet Flounder oreganato/broiled - add \$3 Fusilli primavera-vegetables, pink sauce Chicken & sausage giambotta Cheese 4 cheese sauce, prosciutto, peas Chicken, broccoli, & potatoes Seafood Salad – add \$3 Stuffed shells Chicken amore- arugula, tomato, bruschetta Scrod Oreganato Rigatoni Siciliano-eggplant, tomato, basil Chicken cacciatore Shrimp Arrabiata (spicy) add \$3 Rigatoni vodka Mussels (red or white) Chicken sorrentino-eggplant, prosciutto, mozz Cavatelli & broccoli Fried Calamari Oven Roasted Chicken on the Bone Bowtie pasta carbonara Hot peppers & potatoes Chicken Fingers Shell pasta w/chickpeas & broccoli Chicken romano-sliced tomato, basil, moz Escarole & beans Fusilli w/ salmon in pink cream sauce Eggplant rolattini Eggplant parmigiano Wild mushroom risotto-peas, truffle oil Veal w/peppers, mush, & onions + \$2 **Broccoli** Home-made fusilli-tomato, basil Veal sorrentino-eggplant, prosciutto, mozz + \$2 Sauteed Mixed mushrooms Baked ziti w/ mozzarella L ricotta Veal (parm, francese, marsala) + \$2 Asparagus Cheese or Eggplant ravioli Veal saltimbocca- prosciutto, spinach, mozz +\$2 Stuffed peppers Gnocchi w/ meat sauce Veal amore-aruglua, tomato, bruschetta +\$2 Broccoli rabe BBQ spare ribs Beef Tips Pizzaiola - market \$ Spinach Sausage, peppers, & potatoes Beef, Broccoli, & Potatoes - market price Roasted red potatoes Roasted Poirk Loin Roast beef w/gravy-market Price Whipped potatoes Mozzarella Sticks Boneless Beef Short Ribs - market price Mixed vegetables Bruschetta Platter Meatballs – in tomato sauce or Swedish Stuffed Mushrooms crabmeat or sausage stuffing

Desserts: (You May Bring **One** Dessert Item)

Mini Assorted Pastries - \$2 per person

Special Order Cakes: priced accordingly (or Bring Your Own for \$25 service charge) Choice of tiramisu, cheesecake, or toasted almond - \$7 per person / Ice Cream: \$4 per person

Beef & Mushrooms - market price

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