

American & Continental Menu



Complete Gourmet Coffee Service

Complete coffee service and bottled water
3.95

Complete Beverage Service

Your choice of soda and bottled water
4.95

Fresh Fruit

Season's best including grapes, strawberries, oranges, pineapples, and melons includes our complete coffee and Beverage Break
7.95

Breakfast

All breakfasts are served with fresh fruit and Florida orange juice

Bagel Assortment

Assorted bagels w butter, cream cheese & preserves.
4.95

Executive Continental

Baskets filled with bagels, muffins, Danish, sweet breads, turnovers, cinnamon buns, croissants, butter, cream cheese & preserves.
5.95

Lunch Platters

Classic Sandwich Platter

Choose between our classic sandwiches and wraps, plus a side of potato salad or cole slaw, followed by a dessert platter of bite-sized sweets
4.95

Vegetarian Platter

An assortment of olives, humus, artichoke hearts, pepperoncini, roasted red peppers, lettuce, red onion, tomato, assorted side dressings and pita bread, followed by a dessert platter of bite-sized sweets
4.95

Gourmet Salads

9.95

Topped with sliced grilled chicken breast add
3.95

Caesar Salad

Fresh romaine lettuce & crisp garlic croutons tossed with our special Caesar dressing

Greek Salad

Feta cheese, Greek olives and pepperoncini on a bed of fresh greens with our special dressing.
Served with Pita bread

Strawberry Citrus Salad

Blend of mandarin oranges, fresh strawberries, red grapes and mixed greens tossed with Gorgonzola and toasted almonds with a tangy raspberry vinaigrette on the side

Main Dishes

Including your choice of two sides

Prices are per person, 10-person minimum

Eggplant Parmesan

14.25

Freshly sliced eggplant, dusted in breadcrumbs, coated with fresh oregano, parsley and cracked pepper and topped with shredded mozzarella and aged parmesan. Your choice of spaghetti, linguini, or ziti pasta blended with Papa Frank's homemade marinara sauce.

Chicken Francais

15.00

Lightly breaded boneless breasts of chicken dipped in an egg batter and sautéed in white wine, lemon and butter. (Recommended sides: sautéed spinach and a baked potato)

Chicken Marsala

16.50

Boneless breasts of chicken sautéed in a Marsala wine and mushroom sauce with capers. (Recommended sides: linguine & steamed broccoli)

Buttermilk Chicken

15.50

Quartered chicken soaked in a buttermilk sauce until unbearably tender then deep-fried to a crispy perfection. (Recommended side: biscuits)

New York Sirloin

16.50

Grilled to your liking and served with grilled onions.

Sweet & Spicy Tilapia

17.00

Fresh filet of tilapia brushed with citrus, cilantro and spices then broiled to a mouthwatering finish. (Recommended sides: green beans and mashed potatoes)

Primavera Alfredo

14.25

Your choice of spaghetti, linguini, capellini or ziti, in a creamy Alfredo sauce, tossed with sliced red bell peppers and peas.

Pesto Genovese

14.25

Served with your choice of spaghetti, linguini, or ziti pasta, in a nutty basil, parmesan & garlic sauce.

Sides

Fresh Garden Salad

Sautéed Spinach

Mashed or Baked Potato

Black & Red Beans

Soup of the day

Fresh Green Beans

Cole Slaw

Whole Grain or White Rice

3.65

Biscuits

Steamed Broccoli

Potato Salad

Seasonal Fruits

Desserts

Ice Cream (with or without warm brownie)

Cheese Cake

Tiramisu

Parfait

Petite Cheese & Fruit Platter

Rice Pudding

Chocolate Layer Cake

Peach Melba

4.50

Cash Bar

Premium Drinks: \$8.00

Premium Wine: \$8.00

Imported Beer: \$5.00

Soda, Juice, Bottled Water, Coffee & Tea: \$2.00

Well Drinks: \$5.00

House Wine: \$5.00

Domestic & Draft: \$3.00 - \$4.00

Open Bar

Premium Drinks: \$30.00 per person/hour

Premium Wine & Beer: \$20.00/person/hour

Well Drinks: \$25.00 per person/hour

House Wine & Beer: \$15.00/person/hour

* Specialty Catering Menus are also available, including Italian, Mexican, Asian & Barbecue