Enrees

Beef or Pork
Beef Steak Stir Fry: peppers, broccoli, onions, ginger garlic sauce
Char Grilled Flat Iron Steak: chimichurri
Provence Steak: sundried tomatoes, peppercorn, pinot demi-glace
Steak Au Poivre: peppercorn brandy demi-glace
*Filet Mignon
*Smoked Brisket: red wine demi-glace
*Braised Short Rib: red wine demi-glace
Roast Beef: herb crusted w/au jus
Grilled Italian Sausage: peppers, onions
House Meatballs
Baked Ziti: beef or sausage
Lasagna: beef or sausage
Roast Pork: herb crusted center cut loin
BBQ Pulled Pork
Grilled Pork Chops: chimichurri, herb crusted or maple sugar glaze

LET OUR FAMILY FEED YOURS IN OUR SECOND FLOOR CATERING SPACE OR IN YOUR HOME OR OFFICE

Frankie Ann's
BAR & GRILL
FAIRMOUNT, PHILADELPHIA
Poultry

Chicken Marsala: shallots, mushrooms, marsala

Grilled Chicken Pomodoro: crushed plum tomato, basil and garlic

Herb Crusted Chicken: thyme, rosemary and garlic

Lemon Basil Chicken: white wine basil sauce

Chipotle Chicken: chipotle honey glaze

Grilled Teriyaki Chicken: ginger-soy garlic sauce

Balsamic Chicken: cherry tomato, scallions, artichoke, balsamic reduction

Chicken Stir Fry: broccoli, carrots, corn, peppers, mushrooms, soy-ginger sauce

Chicken Parmesan: mozzarella, sauce

Tuscan Chicken: spinach, tomato, cream

Chicken Saltimbocca: prosciutto, fontina, peas, cream

Chicken Florentine: spinach, white wine, cream

Roast or Smoked Turkey: with herb gravy

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SEAFOOD AND VEGETARIAN

Grilled Mahi Mahi: lime-pineapple glaze
Salmon Beurre Blanc: white wine, butter, lemon
Fire Roasted Plank Salmon: maple sugar glaze
Asian Grilled Salmon: miso-ginger glaze
*Pan Seared Sea Bass: butter, capers, white wine
Linguine w/Clams: red or white
*Jumbo Crab Cakes
*Stuffed Flounder
*Ahi Tuna
Pasta Primavera: mushrooms, broccoli, peppers, parmesan cream sauce
Baked Ziti: roasted vegetables, mozz
Tomato basil sauce
Eggplant Lasagna
Vegetable Paella: Saffron Rice, peas, onions, fennel, carrots
Tuscan Bowtie: sundried tomatoes, olives, feta, bowtie pasta
Vegan Stir Fry: rainbow quinoa, asparagus, tomato, artichoke, chickpeas, spinach and white wine

Sides
Yukon Gold Mashed Potatoes
Wasabi Mashed Potatoes
Oven Roasted Red Bliss
Truffle Roasted Potatoes
Mediterranean Cous cous
Jasmine Wild Rice
Brown Rice
Oven Roasted Asparagus
Grilled Asparagus

Roasted Cauliflower
Roasted Brussels Sprouts
Roasted Carrots
Honey Glazed Carrots
Broccoli
Roasted Vegetable Medley
Vegetable Ratatouille
Spinach
Twice Baked Mac n Cheese

PRICES & QUOTES

Buffet Prices

One Entrée and One Side
$16.50 pp

Two Entrees and Two Sides
$20.00 pp

Any item with a * is Market Price

Sit Down Dinners and Ala Carte Dining will be quoted accordingly
Ask About our finger food options for passed Hors d’oeuvres Including Sliders, Flatbreads and more!

Open Bar
(well, house wines & draft)
$20.00 pp

Top Shelf Open Bar
$30.00 pp