

APPETIZER RECEPTION MENUS

Packages are priced per person and include our freshly baked Italian bread, iced tea, regular and decaf coffee & soft drinks. Pair with a beverage package or hosted bar package.

No. 1

1 hour • \$16.00

- 2 hours \$21.00
- 3 hours \$23.00

Choose 3 buffet & 1 passed item

No. 2

1 hour • \$20.00

- 2 hours \$28.00
- 3 hours \$32.00

Choose 4 buffet & 2 passed items

No. 3

- 1 hour \$24.00
- 2 hours \$35.00
- 3 hours \$41.00

Choose 5 buffet & 3 passed items

BUFFET SELECTIONS

Bruschette alla Romano

Garlic toast with tomato, fresh mozzarella, basil and olive oil

Crostini Saporiti

Garlic toast with portobello mushrooms, sun-dried tomatoes and gorgonzola sauce

Lenticchie e Spinaci

Warm lentils with sautéed spinach and goat cheese

Risotto alla Contadina

Italian rice with sausage, onions and roasted tomatoes

Risotto al Pomodoro

Italian rice with roasted plum tomatoes, arugula and fontinella cheese

Polenta con Ragu e Funghi

Fried polenta croutons, wild mushrooms, roasted plum tomatoes, garlic, white wine, truffle oil and parmesan

Funghi alla Sorella

Mushroom caps stuffed with goat cheese and herbs

Insalata Caprese

Cherry tomato, mozzarella and basil skewers

Pizza Margherita

Plum tomatoes, basil and fresh mozzarella

Pizza con Funghi

Wild mushrooms, plum tomatoes and fresh mozzarella

Pizza Salsiccie

Italian sausage, plum tomatoes & mozzarella

Pizza Schiacciata alla Toscana

White pizza with garlic, oregano, arugula, lemon, olive oil, parmesan, truffle oil, mozzarella & fontina cheese

PASSED SELECTIONS

Calamari Fritti

Fried calamari served with marinara sauce

Scampi al Fresco

Sauteed shrimp with wild mushrooms, tomato, basil and balsamic vinaigrette

Cocktail di Scampi

Classic shrimp cocktail served with lemon and Italian cocktail sauce

Capesante e Prosciutto

Sea scallops wrapped in prosciutto and drizzled with balsamic glaze

Crocchette del Granchio

Crab cakes served with roasted red pepper aioli

Pollo alla Romano

Chicken skewers marinated in garlic, shallots, rosemary, lemon and olive oil

Prosciutto e Asparagi

Grilled asparagus wrapped with prosciutto di Parma

Polpette in Umido

Homemade meatballs braised in tomato sauce and herbs

Tenderloin Skewers

Grilled beef tenderloin tips served with a horseradish cream sauce

BEVERAGE PACKAGES

Packages are priced per person. Charges apply to all guests 21 years of age and older in attendance at event. Francesca's requires all guests consuming alcohol to provide valid identification.

WINE & BEER

Includes Francesca's House selections of Italian red & white wines and domestic & imported beers

ONE HOUR	\$16
TWO HOURS	\$20
THREE HOURS	\$23

WINE, BEER & SPIRITS

Includes Francesca's House selections of Italian red & white wines, domestic & imported beers, spirits and mixers

WINE, BEER & SPIRITS - HOUSE

ONE HOUR	\$18
TWO HOURS	\$22
THREE HOURS	\$25

WINE, BEER & SPIRITS - PREMIUM

ONE HOUR	\$21
TWO HOURS	\$25
THREE HOURS	\$28

WINE, BEER & SPIRITS - SUPER-PREMIUM

ONE HOUR	\$25
TWO HOURS	\$29
THREE HOURS	\$32

Upgraded wine selections are available for an additional fee. Please inquire with Event Planner for pricing & selections.

Price does not include additional beverages, tax or gratuity.

NON-PACKAGE Bar Options

HOST BAR

A host bar allows your guests to order from the full array of wine, beer and spirits available at Francesca's. The final bar tab is based on consumption and is paid by the event host at the conclusion of the event.

LIMITED HOST BAR

A limited host bar allows your guests to order from a specific selection of wines, beers and spirits that you have selected prior to the start of the event. The final bar tab is based on consumption and is paid by the event host at the conclusion of the event.

CASH BAR

A cash bar requires guests to pay for their own alcoholic beverages on consumption. Soft drinks, iced tea and coffee are free of charge and included in all lunch and dinner menu packages.

Francesca's reserves the right to discontinue beverage service to event attendees at any point in time if over-consumption of alcohol is suspected. Determination is at the sole discretion of the restaurant operator and no credit for purchase will be issued.