

# FRANCIS FAMILY

## *Restaurant*

### *Banquet Room - Reception Hall - Catering*

Pricing: includes Ice Tea, water and Coffee. Gratuity and tax not included in prices.

### *Group Breakfast options,*

*Fresh fruit bowl priced by event.*

Premium Coffee, water and Ice Tea service only-\$2.29 per person

English Muffin, Bagel, or toast w/jelly and Premium Coffee, water and Ice Tea

\$3.99 per person add cream cheese for .79 per person

Scrambled eggs, pancakes and choice of meat.-\$6.99 per person

Scrambled eggs, home fried potatoes, biscuits or English muffins and choice of ham, bacon or sausage-\$7.99 per person

Breakfast Buffet-\$9.99 per person

Home baked cookies and Brownies-\$1.00 per person

### *Group Lunch options*

Burger and Chips-\$8.99 per person

Burger bar, Chips and coleslaw- \$9.95 per person

Burger bar would include lettuce, tomato, onion, pickle

Mayonnaise, ketchup, mustard

Cheese- choice of American, or Swiss add .30 per person

Cold cut combo lunch-\$9.95 per person choice of two meats; ham, roast beef or turkey on a fresh Bun with cheese, lettuce, tomato, Mayo and Mustard pack.

Homemade potato chips, Cole Slaw.

Lunch portion Lasagna, Spaghetti or chicken Alfredo

Served with garlic toast-\$9.95 per person

Soup and salad buffet-\$9.95 per person

Choice of two soups, salad bar set up

Salad set up includes; Iceberg/romaine blend with

Carrots and purple cabbage, diced tomatoes

Shredded cheese blend, homemade croutons and two dressing

Homemade soups-Beef vegetable, Beef noodle, Chicken noodle

Cream of potato, Cream of broccoli, Chili, French onion or clam chowder

# FRANCIS FAMILY

## *Restaurant*

Pricing, includes Ice Tea, Water and Premium Coffee  
Gratuity and tax is not included in prices

### *Our most popular*

Choice of two meats, one potato, one vegetable

Dinner roll, corn bread, biscuit or garlic toast

\$12.95 per person

#### Meats

Grilled Seasoned Chicken Breast

Pineapple baked Ham

Roasted Chicken, Roasted pork loin

Roast Beef cooked in Au jus, or Batter Crisp Cod

Add salad-\$13.95 per person

Add salad and fudge brownie-\$14.95 per person

Add salad and variety dessert bar-\$16.95 per person

### *Italian style.*

Choice of Chicken Alfredo Pasta,

Home style Spaghetti with meat sauce,

or Homemade Lasagna.

All Served with garlic bread and side salad.

\$12.95 per person, Lunch size portion-\$9.95 per person.

Feta Steak Pasta or Shrimp Alfredo Pasta.

Served with Garlic bread and side salad.

\$15.95 per person.

### *Home style Fried Chicken.*

We season and bread fresh chicken and deep fry it in our soy oil. Each person gets two pieces from an eight cut chicken and choice of one potato and one vegetable. Served with your choice of Biscuit, dinner roll or cornbread.

\$14.95 per person

### *Pick one Fish*

Baked Tilapia, Baked Salmon, Baked Tuna, Fresh Scallops.

One potato, One Hot Vegetable, and Salad

Choice of dinner roll, biscuit, corn bread or garlic toast.

\$15.95 per person

### *Pick two meats*

Hand Carved Roast Beef, Hand carved Ham, Hand carved Turkey Breast,

Baked Steak, Baked Chicken, Meat Loaf.

One potato, one hot vegetable, and Salad

Choice of dinner roll, biscuit, corn bread or garlic toast

\$16.95 per person

Pig Roast, Lobster, Choice Top Steaks, and Prime Rib are all priced by market and are subject to change.

### *Mediterranean meal*

Kihbee, loubier, hummus, rice, and grape leaves served with Mediterranean salad and pita bread.

\$16.95 per person

### *Potato Choices*

Mashed Potato and Gravy, Cheesy Mashed Potato,

Flavored Mashed Potato, Parsley Potato,

Rosemary Potato, Baked Potato, Home fries

Fried or steamed rice,

add .50 per person for the following

Scalloped Potatoes, Pasta and cheese,  
Smothered Home fried potato – fried first  
with onions and green peppers then baked  
with cheese.

*Extra Side dishes add \$1.49 per person*

Pasta and Cheese, Baked beans, Green bean casserole,  
Chicken or Beef flavored rice, Humus, Pasta salad,  
Broccoli salad, Potato salad, Cole slaw, Macaroni salad.  
Salad bar set up– Salad set up includes; Iceberg/romaine blend with  
Carrots and purple cabbage, diced tomatoes, diced cucumbers,  
Shredded cheese blend, homemade croutons and two dressings.

### *Vegetables*

Corn, green beans, French style green beans with bacon  
Peas, Lima beans, Carrots, Peas and carrot mix.

*Specialty Veggies* Add .50 person

California Blend, Cream corn, Fresh broccoli,  
Mini corn on the cob, Stir fry, Green bean casserole.

### *Specialty desserts*

Homemade Chocolate peanut butter Cheese cake.  
Strawberry or Blueberry Cheese cake.  
Caramel Cake, Homemade Coconut, banana or chocolate crème pies.  
Blueberry cobbler with ice cream.  
Hot fudge brownie sundae.

### *Great Appetizers*

Homemade potato chips Bowl/ Chips and dip.  
Veggie trays, cheese cube trays, Fruit Bowls.  
Mozzarella sticks, deep fried pickles. Jumbo wings  
Meat balls, Chicken tenders, fried shrimp, Shrimp cocktail, meat and cheese trays.  
Hummus, grape leaves, fahtia meat and spinach pies.