



*Home of Michael's Catering*

# *Wedding & Social Events*



*Let the event be spectacular.*

*Allow us to plan a reception that your guests will remember for years to come. Everything you've dreamed of and more.*

*Corner of Fourth & Grand Street  
518-270-9622*

*Troy, New York 12180  
[www.franklinplaza.com](http://www.franklinplaza.com)*



*Welcome to The Franklin Plaza,*

*Congratulations and thank you for thinking of The Franklin Plaza for your special occasion.*

*At The Franklin Plaza, celebrations are more than just planned; they are designed. Every detail is the result of a decision made by you, which ensures that your event is more than you have ever dreamed. Our professional service staff executes each and every event with exacting skill and pride. Our event specialist will gently guide you through all the important stages of planning your event, while establishing a comfortable, confident rapport. When the last detail is arranged, you will ultimately feel as though you are a guest at your own event. No request is too large or detail too small to ensure the most memorable and meaningful celebration.*

*With personal service, special details and overall guest experience being a trademark of The Franklin Plaza, we are pleased to assist you with the selection of flowers, linens, music and décor to ensure that your celebration is the ultimate expression of your heritage and happiness, present and future.*

*In addition to our enclosed sample menu selections, our Executive Chef and culinary staff are ready to prepare a menu based on your preferences, religious observations, family traditions and dietary needs.*



*- Package I -*

**Beverage Arrangements**

*One and One Half Hour of Premium Liquors, House Wine Selections,  
Draft Beers, Sodas and Juices*

*-4 Hours Cash Bar-*

*(Please refer to the Beverage Selection for Details on page 10)*

**Cocktail Reception**

*One and One Half Hour*

*-Stationary Hors d'Oeuvre Display-*

*Seasonal Fresh Vegetable Medleys with Dip, Slivered Fresh Fruit with Raspberry Dip, Tuscan  
Display of Imported Cheese and Italian Meats, Marinates, Hot Crusty Breads, Marinated  
Antipasto Plates, Cheese Fondue and Bruschetta Display  
(Please Refer to the Menu for Details on Page 11)*

**Champagne Toast**

*Asti Spimante or Brut Champagne*

**Appetizer**

*Choice of One Soup or Pasta from Menu on Page 14*

**Salad**

*Choice of One Salad from Menu on Page 14*

**Entrée**

*Three Entrée Choices from the following Selection  
Beef Entrée – Poultry Entrée – Fish Entrée – Veal/Pork Entrée  
(Page 15)*

**Accompaniments**

*Choice of One Starch & One Vegetable from Menu on Page 16*

**Dessert**

*Choice of One Dessert from Menu on Page 16*

*Coffee, Tea & Decaf Service*



*- Package II -*

**Beverage Arrangements**

*One and One Half Hour of Premium Liquors, House Wine Selections,  
Draft Beers, Sodas and Juices*

*-Four Hours Open-  
House Wine Selection, Draft Beer, Soda and Juices*

*-Cash Premium Liquors-  
(Please refer to the Beverage Selection for Details on page 10)*

**Cocktail Reception**

*One and One Half Hour*

*-Stationary Hors d'Oeuvre Display-  
Seasonal Fresh Vegetable Medleys with Dip, Slivered Fresh Fruit with Raspberry Dip, Tuscan  
Display of Imported Cheese and Italian Meats, Marinates, Hot Crusty Breads, Marinated  
Antipasto Plates, Cheese Fondue and Bruschetta Display  
(Please Refer to the Menu for Details on Page 11)*

*-Choice of Eight Butlered Hors d'Oeuvres-  
(Please refer to the Butlered Hors d'Oeuvres Menu for Details on Page 12)*

**Champagne Toast**

*Asti Spimante or Brut Champagne*

**Appetizer**

*Choice of One Soup or Pasta from Menu on Page 14*

**Salad**

*Choice of One Salad from Menu on Page 14*

**Entrée**

*Three Entrée Choices from the following Selection  
Beef Entrée – Poultry Entrée – Fish Entrée – Veal/Pork Entrée  
(Page 15)*

**Accompaniments**

*Choice of One Starch & One Vegetable from Menu on Page 16*

**Dessert**

*Choice of One Dessert from Menu on Page 16*

*Coffee, Tea & Decaf Service*



*- Package III -*

**Beverage Arrangements**

*Five and One Half Hours of Premium Liquors, House Wine Selections,  
Draft Beers, Sodas and Juices  
(Please refer to the Beverage Selection for Details on page 10)*

**Cocktail Reception**

*One and One Half Hour*

*-Stationary Hors d'Oeuvre Display-*

*Seasonal Fresh Vegetable Medleys with Dip, Slivered Fresh Fruit with Raspberry Dip, Tuscan  
Display of Imported Cheese and Italian Meats, Marinates, Hot Crusty Breads, Marinated  
Antipasto Plates, Cheese Fondue and Bruschetta Display  
(Please Refer to the Menu for Details on Page 11)*

*-Choice of Eight Butlered Hors d'Oeuvres-*

*(Please refer to the Butlered Hors d'Oeuvres Menu for Detailson Page 12)*

*-Three Hot Chafing Dish Items-*

*(Please Refer to the Chafing Dish Menu on Page 13)*

**Champagne Toast**

*Asti Spimante or Brut Champagne*

**Appetizer**

*Choice of One Soup or Pasta from Menu on Page 14*

**Salad**

*Choice of One Salad from Menu on Page 14*

**Entrée**

*Three Entrée Choices from the following Selection  
Beef Entrée – Poultry Entrée – Fish Entrée – Veal/Pork Entrée  
Page 15*

**Accompaniments**

*Choice of One Starch & One Vegetable from Menu on Page 16*

**Dessert**

*Choice of One Dessert from Menu on Page 16*

*Coffee, Tea & Decaf Service*



- Package IV -

**Beverage Arrangements**

*Five and One Half Hours of Premium Liquors, House Wine Selections,  
Draft Beers, Sodas and Juices*

*(Please refer to the Beverage Selection for Details on page 10)*

**Cocktail Reception**

*One and One Half Hour*

*-Stationary Hors d'Oeuvre Display-*

*Seasonal Fresh Vegetable Medleys with Dip, Sliced Fresh Fruit with Raspberry Dip, Tuscan  
Display of Imported Cheese and Italian Meats, Marinates, Hot Crusty Breads, Marinated  
Antipasto Plates, Cheese Fondue and Bruschetta Display*

*(Please Refer to the Menu for Details on Page 11)*

*-Three Hot Chafing Dish Items-*

*(Please Refer to the Chafing Dish Menu on Page 13)*

*-Choice of Eight Butlered Hors d'Oeuvres-*

*Please refer to the Butlered Hors d'Oeuvres  
Menu on Page 12*

**Attended Carving or Pasta Station**

**Carving Station:**

*Top Round of Beef, Virginia Ham, Breast of Turkey, Tenderloin of Pork, Corned Beef or Pastrami  
With Pasta Salad, Relish Tray, French Rolls and Condiments*

**Pasta Station:**

*Choice of Three Pastas and Three Accompany Sauces*

*Pasta - Penne, Tortellini, Cavatelli, Gnocchi, Bowtie, Rigatoni or Orecchiette*

*Sauce – Marinara, Vodka, Pesto, Broccoli Aglio Olio, Creamy Alfredo or Sundries Tomato Cream*

**Champagne Toast**

*Asti Spumante or Brut Champagne*

**Appetizer**

*Choice of One Soup or Pasta from Menu on Page 14*

**Shrimp Plate with Cocktail Sauce and Lemons Per Guest Table**

**Salad**

*Choice of One Salad from Menu on Page 14*

**Entrée**

*Three Entrée Choices from the following Selection*

*Beef Entrée – Poultry Entrée – Fish Entrée – Veal/Pork Entrée*

*(Page 15)*

**Accompaniments**

*Choice of One Starch & One Vegetable from Menu on Page 16*

**Dessert**

*Choice of One Dessert from Menu on Page 16*

*Coffee, Tea & Decaf Service*



- Package V -

**Beverage Arrangements**

*Five and One Half Hours of Premium Liquors, House Wine Selections,  
Draft Beers, Sodas and Juices  
(Please refer to the Beverage Selection for Details on page 10)*

**Cocktail Reception**

*One and One Half Hour*

*-Stationary Hors d'Oeuvre Display-*

*Seasonal Fresh Vegetable Medleys with Dip, Slivered Fresh Fruit with Raspberry Dip, Tuscan  
Display of Imported Cheese and Italian Meats, Marinates, Breads,  
Cheese Fondue and Bruschetta Display  
(Please Refer to the Menu on Page 11)*

*-Choice of Eight Butlered Hors d'Oeuvres-*

*(Please refer to the Butlered Hors d'Oeuvres Menu on Page 12)*

*-Five Hot Chafing Dish Items-*

*(Please Refer to the Chafing Dish Menu on Page 13)*

**Champagne Toast**

*Asti Spimante or Brut Champagne*

**Appetizer**

*Choice of One Soup or Pasta from Menu on Page 14*

***Shrimp Plate with Cocktail sauce and Lemons Per Guest Table***

**Salad**

*Choice of One Salad from Menu on Page 14*

**Entrée**

*Three Entrée Choices from the following Selection  
Beef Entrée – Poultry Entrée – Fish Entrée – Veal/Pork Entrée  
(Page 15)*

**Accompaniments**

*Choice of One Starch & One Vegetable from Menu on Page 16*

**Dessert**

*Choice of One Dessert from Menu on Page 16*

*Coffee, Tea & Decaf Service*



- Package VI -

**Beverage Arrangements**

*Five and One Half Hours of Premium Liquors, House Wine Selections,  
Draft Beers, Sodas and Juices  
(Please refer to the Beverage Selection for Details on page 10)*

**Cocktail Reception**

*One and One Half Hour*

*-Spread Display- (Choose 3)*

*Smoked Capon, Crab Salad, Artichoke Pate',  
Liver Pate' Tricolor Vegetable Mold, salmon Mousse  
with Brown Breads and Crackers*

*-Cold Display- (Choose 3)*

*Crudite', Silvered Fresh Fruit, Baked Brie, Smoked  
Salmon, Gravlox and White Fish with an Assortment  
of Brown Breads & Crackers*

*-Attended Peking Duck Station-*

*Julienne of Duck, Boursin Sauce, Chopped Lettuce,  
Scallions, Cucumber, Duck Shells,  
Chafer of Fried Rice, Dumplings and Egg Rolls with  
Accompany Sauces*

*-Caviar Stations-*

*Chilled Caviar with Chopped Onions, Egg, Cappers,  
oil, Assortment of Brown Breads and Crackers.*

*-Attended Carving Station- (Choose 3)*

*Carving Station: Top Round of Beef, Virginia Ham,  
Breast of Turkey, Tenderloin of Pork, Corned beef or  
Pastrami With Pasta Salad, Relish Tray, French Rolls  
and Condiments*

*-Choice of Eight Butlered Hors d'Oeuvres-*

*(Please refer to the Butlered Hors d'Oeuvres Menu  
on Page 13)*

*-Three Hot Chafing Dish Items-*

*(Please Refer to the Chafing Dish Menu on Page 12)*

**Champagne Toast**

*Asti Spimante or Brut Champagne*

**Appetizer**

*Choice of One Soup or Pasta from Menu on Page 14*

**Salad**

*Choice of One Salad from Menu on Page 14*

**Entrée**

*Three Entrée Choices from the following Selection  
Beef Entrée – Poultry Entrée – Fish Entrée – Veal/Pork Entrée  
(Page 15)*

**Accompaniments**

*Choice of One Starch & One Vegetable from Menu Page 16*

**Dessert**

*Choice of One Dessert from Menu on Page 16*

*Coffee, Tea & Decaf Service*





- BAR / BAT MITZVAHS MENU -

**Beverage Arrangements**

*Five Hours of Premium Liquors, House Wine Selection,  
Draft Beers, Sodas and Juices  
(Please refer to the Beverage Selection for Details on page 10)*

**Cocktail Reception**

*One Hour*

*-Stationary Hors d'Oeuvre Display-  
Seasonal Fresh Vegetable Medleys with Dip, Slivered Fresh Fruit with Raspberry Dip,  
Tuscan Display of Imported Cheese and Italian Meats, Marinates, Breads,  
Cheese Fondue and Bruschetta Display  
(Please Refer to the Menu for Detailson Page 11)*

*-Spread Display-  
Smoked Capon, Crab Salad, Baked Brie, Smoked Salmon, Gravlox and White Fish with an  
Assortment of Brown Breads & Crackers*

*-Choice of Eight Butlered Hors d'Oeuvres-  
(Please refer to the Butlered Hors d'Oeuvres Menu on Page 12)*

*-Two Hot Chafing Dish Items-  
(Please Refer to the Chafing Dish Menu on Page 13)*

**Blessing with Motzie**

**Champagne Toast**

*Asti Spimante or Brut Champagne*

**Appetizer**

*Choice of One Soup or Pasta from Menu on Page 14*

**Salad**

*Choice of One Salad from Menu on Page 14*

**Entrée**

*Three Entrée Choices from the following Selection  
Beef Entrée – Poultry Entrée – Fish Entrée – Veal/Pork Entrée  
(Page 15)*

**Accompaniments**

*Choice of One Starch & One Vegetable from Menu on Page 16*

**Dessert**

*Choice of One Dessert from Menu on Page 16*

*Coffee, Tea & Decaf Service*



**- Beverage Arrangements -**

**STANDARD PREMIUM OPEN BAR**

**House Selection Wines**

*Chardonnay, Pinot Grigio, Cabernet Sauvignon,  
Merlot, White Zinfandel and Sparkling Wines*

**Liquor**

*House Brand: Vodka, Gin, Rum, Scotch, Whiskey, Rye, Tequila, Coffee Liqueur,  
Amaretto, Sour Apple, Peach Schnapps, Sweet and Dry Vermouth  
Name Brand: Ketel One Vodka, Assorted Flavors of Smirnoff Vodka, Tanqueray Gin,  
Dewar's Scotch, Johnny Walker Red Scotch, Jack Daniels, Seagram's 7 Rye, Jim Beam Bourbon,  
Bacardi Rum, Captain Morgans Spiced Rum, and Parrot Bay Coconut Rum*

**Beer**

*Draft: Coors Light and Sam Adams  
Guinness in a Can and NA Bottled Beer*

**Non-Alcoholic**

*Assortment of Sodas, Mixers and Juices*

**- ADDITIONAL BEVERAGE SELECTIONS -**

*Includes Standard Premium Selections with the Following Upgraded Additions:*

**Supreme Liquor Selection**

*Grey Goose Vodka, Stolli Vodka, Beefeaters Gin,  
Maker's Mark Bourbon, Chivas Regal Scotch, Crown  
Royal Whiskey- \$6.00 Per Person*

**Cappuccino – Cordials – Espresso**

*B&B Brandy, Sambuca, Ouzo, Galliano, Drambuie,  
Chambord, Frangelico, Disaronno Amaretto,  
Hennessy Cognac, Baileys, Tia Maria,  
Green Crème de Menthe - \$3.50 Per Person*

**Bottle Wine Selection on Tables**

*Selection of House Dinner Wines on Each Guest  
Table - \$3.50 Per Person*

**Upgrade Wine Selections**

*Market Price*

**Vodka Martini Bar**

*Ketel One Kodka, Smirnoff Vodka, Tanqueray  
Gin with Mixers  
Specialty Menu – No Extra Charge  
\$450.00++*

**Bottled Beer Selection**

*Select Three Bottles of Beer:  
Heineken, Heineken Light, Amstel Light,  
Corona, Miller Lite,  
Michelob, Michelob Ultra, Budweiser, Bud  
Light  
\$4.00 Per Person*

**Butlersd Champagne or Sparking Wine**

*Market Price*

*For Specialty Items Not Listed, Please Contact Your Sales Associate. We will Accommodate Any Request.*



**- Cocktail Reception Menu -**

***Stationary Hors d'Oeuvre Display***

**- Seasonal Fresh Vegetable Medleys -**

*Celery, Carrots, Broccoli, Cauliflower, Red & Green Peppers,  
Cucumbers, Cherry Tomatoes and Ranch Dip*

**- Slivered Fresh Fruit -**

*Honeydew, Cantaloupe, Pineapple, Red & Green Grapes,  
Watermelon and Strawberries with Raspberry Dip*

**- Tuscan (Antipasto) Display -**

*Imported Chesses: Provolone, Fontinella, New York Sharp Cheese and Jarlsberg Cheese*

*Italian Meats: Salami, Pepperoni, Mortadella, Prosciutto and Cappicola*

*Antipasto Items: Roasted Red Peppers, Marinated Artichokes, Green & Black Olives,*

*Marinated Mushrooms, Hot Crispy Breads or Focaccias with Cheese Fondue*

*Bruschetta: Toasted Baguette with Tomatoes & Balsamic Glazed*

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***Seafood Display***

*Shrimp Display, Lobster Shooters, Half Shell Oysters, Crack and Eat Crab Claws with Remoulade Sauce,  
Cocktail Sauce, Crackers and Lemons  
\$12.50 Per Person*

***Sushi Display***

*Assortment of Sushi and Nigiri with Wasabi, Ginger and Dipping Sauces.  
\$9.50 Per Person*

***Carving Station During Cocktails***

*Carving Station: Top Round of Beef, Virginia Ham, Breast of Turkey, Tenderloin of Pork, Corned Beef or  
Pastrami with Two Chef Choice Salad, Assortment of Potato Chips,  
French Rolls and Condiments  
\$3.50 Per Person*

***Additional Hot Chafers***

*\$2.50 Per Person*

*For Specialty Items Not Listed, Please Contact Your Sales Associate. We will Accommodate Any Request.*



**- Butlered Hors d'Oeuvre -**

***Selected 8 Butlered Hors d'Oeuvres***

- Scallops Wrapped in Bacon-
- Spinach & Cheese Wrapped in Filo Pastry-
- Mini Beef Wellington-
- Pulled Pork on a Fried Potatoe Chip with Barbecue Sauce and Fresh Chives-
- Stuffed Mushrooms with Crabmeat-
- Stuffed Mushrooms with Sausage-
- Stuffed Mushrooms with Spinach and Provolone Cheese-
- Chicken Tempura with Duck Sauce-
- Tomato Soup Shooters with Mini Grilled Cheese-
- Sesame Chicken with a Thai Peanut Sauce or Blue Cheese Sauce-
- Potato Pancake with Sour Cream or Apple Sauce-
- Duck Mousse Pate-
- Scotch Salmon on Brown Bread and Dill Mustered-
- Chicken Teriyaki Skewer with Duck Sauce-
- Four Cheese Mini Quiche-
- Mini Corned Beef Reuben on Toasted Rye Bread-
- Fresh Asparagus Wrapped in Filo Dough-
- Spicy Tuna Tar-Tar on a Wonton Chip-
- Melon Wrapped in Prosciutto with Balsamic Glaze-
- Beer Battered Hot Dog with Whole Grain Mustard-
- Seared Duck on a Wonton Chip with Hosion Sauce and Fresh Chives-
- Kielbasa Served with Whole Grain Mustard-
- Seared Crab Cakes Served with Remoulade Sauce-
- Michael's Meatball Sampler-

**- Special Hors d'Oeuvre Selection -**

*(Minimal Charge)*

- Frenched New Zealand Lamb Chops on the Bone with Honey Dijon Mustard-
- Grilled Margarita Shrimp Served with a Frozen Mini Margarita-
- Crack and Eat Crab Claws with Cocktail Sauce-
- Lobster Shooters – Lobster Meat Severed in Mild Cocktail Sauce-
- Shrimp Cocktail with Lemons and Cocktail Sauce-
- Coconut & Almond Battered Shrimp with Duck Sauce-
- Assortment of Sushi and Nigiri with Wasabi, Ginger and Dipping Sauce-
- Mini Mac & Cheese with Lobster-

*For Specialty Items Not Listed, Please Contact Your Sales Associate. We will Accommodate Any Request.*



**- Chaffing Dish Selections -**

***-One Pasta Item with One Accompanying Sauce-***

***Pasta:***

*Penne, Tortellini, Cavatelli, Gnocchi,  
Bowtie, Rigatoni, Orecchiette,  
Linguini, Angel Hair or Ravioli*

***Sauce:***

*Creamy Alfredo, Veal Bolognese, Beef  
Bolognese, Spicy Marinara, Pink  
Reduction, Vodka Ala Sausage, Olio  
Broccoli & Sausage or Carbonara*

- |                                    |  |   |
|------------------------------------|--|---|
| <i>- Italian Meatballs -</i>       | <i>- Fried Ravioli with Marinara -</i> | <i>- Beef Stir Fry -</i>                                  |
| <i>- Rollatine of Eggplant -</i>   | <i>- Pierogies -</i>                   | <i>- Chicken Stir Fry -</i>                               |
| <i>- Veal &amp; Peppers -</i>      | <i>- Stuffed Cabbage -</i>             | <i>- Fried Rice -</i>                                     |
| <i>- Sausage &amp; Peppers -</i>   | <i>- Sauerkraut -</i>                  | <i>- Mini Egg Rolls -</i>                                 |
| <i>- Eggplant Parmesan -</i>       | <i>- Kielbasa -</i>                    | <i>- Vegetable Dumplings -</i>                            |
| <i>- Veal Marsala Portabella -</i> | <i>- Cheese Fondue -</i>               | <i>- Beef Dumplings -</i>                                 |
| <i>- Italian Vegetables -</i>      | <i>- Potato Pancakes -</i>             | <i>- Sesame Chicken -</i>                                 |
| <i>- Zuppe di Clams Marinara -</i> | <i>- Fried Calamari -</i>              | <i>- Chilled Angel Hair with Spicy<br/>Peanut Sauce -</i> |
| <i>- Steamed Clams -</i>           | <i>- Swedish Meat Balls -</i>          | <i>- Beef &amp; Broccoli -</i>                            |
| <i>- Clams Arregeato -</i>         | <i>- Greens &amp; Beans -</i>          | <i>- Lo Mein with Pork or Chicken -</i>                   |
| <i>- Mussels Marinara -</i>        | <i>- Vegetable Stir Fry -</i>          |   |

*For Specialty Items Not Listed, Please Contact Your Sales Associate. We will Accommodate Any Request.*



## **Appetizer Menu**

### **Choice of One Appetizer**

**Soups:** *Cream of Asparagus, Potato Leek, Lobster Bisque, Tomato Basil, Mushroom Egg Barley, Cream of Pumpkin, Cream of Broccoli, Roasted Tuscan Vegetable or Italian Wedding Soup*

**Pasta:** *Penne Marinara, Tortellini Alfredo, Penne Sun Dried Tomato, Manicotti, Orecchitte Broccoli Aglio Olio, Shuffled Shells with Ricotta Cheese, Vegetable Lasagna, Sausage Lasagna, Cavatelli or Gnocchi*

## **Salad Menu**

*Gourmet Caesar Salad: Romaine Hearts Tossed in Light Caesar Dressing  
Topped with Fresh Shaved Reggiano Cheese and Toasted Crostini*

*Plaza Salad: Mixed Greens with Julienne Red Peppers, Sliced Tomatoes, Marinated Artichoke with Balsamic Vinaigrette*

*Classic Greek Salad: Romaine Hearts with Cucumber, Red Onion, Green Pepper Rings, Calamata Olives, Grape Tomatoes, Feta Cheese with Greek Dressing*

*Meschun Salad: Mixture of Lettuce, Spinach, Arugula, Frisée, Swiss Chard, Mustard Greens & Endive tossed with Raspberry Vinaigrette*

*Mandarin Orange & Almond Salad: Mixed Greens with Almonds tossed in Balsamic Vinaigrette  
Topped with Mandarin Oranges*

*Italian Mixed Salad: Iceberg Lettuce Tossed with Cherry Tomato, Cucumber, Celery, Onions, Carrots, Salt & Pepper, Species and Red Wine Vinaigrette*

*Caprese Salad: Mixed Greens with Balsamic Vinaigrette,  
Topped with Fresh Mozzarella Balls & Quartana Di Campari Tomatoes with Balsamic Glaze*

*Port Pear Salad: Poached Port Pear, Mandrarin Oranges & Chevre Cheese over  
Mixed greens and Raspberry Vinaigrette*

*For Specialty Items Not Listed, Please Contact Your Sales Associate. We will Accommodate Any Request.*



***- Entrée Menu -***

***Beef Entrée***

- Grilled Filet Mignon -
- Sliced Tenderloin of Beef \*\* -      - Mini New Zealand Lamb Chops \*\* -
- Accompanying Sauces Include: Mushroom Bordelaise, Béarnaise, Chianti Reduction,  
Gorgonzola Butter, Au Poivre or Demi Glace

***Seafood Entrée***

- Rolled Filet of Sole Florentine or Crabmeat Stuffing on Wilted Greens –
- Grilled Salmon with Vegetables or Mango Salsa -
- Salmon Encroute with Lemon,  
White Wine and Dill Sauce -
- Grilled Swordfish Steak with Herbed Butter -
- White Fish Puttanesca –
- Seared Crab Cake with a Warm Remoulade Sauce -
- Chilean Sea Bass over Wilted Greens\*\* -
- Lobster Tail \*\* -

***Poultry Entrée***

- Medallions of Chicken: Piccatta, Marsala, Francaise -
- Chicken Saltimbocca: Chicken Wrapped in Prosciutto, Provolone Cheese over Wilted Greens and Demi Glace-
- Florentine Breast of Capon with Demi Glace –
- Airline Chicken with Spinach, Sundried Tomatoes and Feta Cheese-
- Airline Chicken Breast with Cranberry Stuffing with Cranberry Orange Marmelade Sauce
- Glazed Cornish Hen with Wild Rice Stuffing or Sausage Stuffing –
- Sliced Duck L'Orange -

***Veal / Pork***

- Medallions of Veal: Piccatta, Marsala, Francaise Sauce –
- Grilled Veal Chop or Veal Milanese \*\* -
- Osso Bucca of Pork –

**\*\* Indicates Additional Charge (Market Price or Additional Cost Per Order)**

***Special Dietary Needs Will Be Accommodated Upon Request***

*Special Dietary Meals Can be Either Substituted for an Entrée Choice or Added At No Extra Cost to Accommodate a Guest Special Request. This Includes Gluten, Dairy and Peanut Free Meals.*

***Special Dietary Entrée Menu***

- Rollatini of Eggplant -
- Vegetarian Lasagna -
- Grilled Portabella Mushrooms with Vegetables -
- Pasta Primavera with Seasonal Vegetables –

***Kids Entrée Menu***

- Chicken Tenders, French Fries and Mozzarella Sticks -
- Hot Dog or Hamburger with French Fries -
- Pasta with Butter or Marinara Sauce -
- Grilled Cheese Sandwich with French Fries –

*For Specialty Items Not Listed, Please Contact Your Sales Associate. We will Accommodate Any Request.*



## Accompaniments

### Starch

- Dutchess Crepe Potato with Mozzarella Cheese and Fresh Chives -
- Dauphine Potato -
- Caramelized Red Skinned Potato -
- Sculptured Roasted New Potato -
- Rice Pilaf -
- Cous Cous -

### Vegetables

- Asparagus & Red Pepper Wrapped in Zucchini Ring Bundle -
- Sugar Snapped Peas -
- Baby Belgium Carrots -
- Zucchini Medley -
- Green Beans Almondine -
- Mixed Stir-Fry Oriental -
- Steamed Broccoli and Carrots -

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## Dessert

- Apple Crisp Topped with Vanilla Ice Cream -
- Tiramisu' -
- Frozen Lemon Napoleon -
- Cheese Cake with Strawberry & Blue Berry Topping on the Table -
- Strawberry Short Cake Ice Cream Sundae -
- Hot Fudge Sundae: Vanilla Ice Cream, Hot Fudge, Whip Cream and Cherrie in a Wafer Cup -
- Chocolate Lava Cake -
- Carrot Cake with Cream Cheese Icing -
- Banana Foster - Fresh Cut Bananas, Vanilla Ice Cream, Spiced Rum and Brown Sugar -

## Specialty Desserts

- Crème Brulee with Fresh Berries -
- Trio of Sorbet with Fresh Berries - \$2.50 Per Person
- Grand Viennese Table Display - (Includes Cordials Display) \$12.50 Per Person
- Chocolate Sufilet
- Villa Italia Pastries on Each Guest Table - \$29.00 Per Table
- Assorted Pastries and Cookie Tray - \$1.75 Per Person

*Specialty Items Not Listed, Please Contact Your Sales Associate, We will Accommodate Any Request*





**- Specialty Additions -**

**Grand Final Stations**

**\*\*This option can be included at no cost if you remove the Appetizer Course during dinner  
(Hosted During the Last Hour of the Event)**

**Sliders Station**

*Chef Attended Beef Sliders, Toasted Buns,  
French Fries, Assortment of Potato Chips,  
Chocolate Milk and Condiments  
4.50 Per Person*

**Hot Dog Charlie Station**

*Mini Helmbold's Hot Dog, Charlie's Beef Sauce,  
Steamed Hot Dog Buns, Two Chefs Choice Salads,  
Chocolate Milk and Condiments  
4.50 Per Person*

**Attended Carving Station**

*Carving Station: Top Round of Beef, Virginia Ham,  
Breast of Turkey, Tenderloin of Pork, Corned Beef  
or Pastrami with Two Chef Choice Salad,  
Assortment of Potato Chips,  
French Rolls and Condiments  
4.50 Per Person*

**New York Style Pizza Station**

*Choice of New York Style Pizza with Grated  
Cheese, Red Pepper Flakes,  
Hot Sauce and Blue Cheese  
4.50 Per Person*

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**Tableside Choice of Entree**

*\$6.00 Per Person*

**Glitz – Sparkers for Grand Entrance**

*Sparkles upon Grand Entrance  
\$35.00 Per Sparkler*

**Rest Room Attendant**

*\$125.00 Per Attendant*

**Butlered Wines**

*Contact Your Sales Associate for Details*

**Valet Parking**

*Contact Your Sales Associate for Details*

**Sashes on Chairs**

*\$1.00 Per, Minimum \$50.00*

**Chair Covers:**

*Champagne Color: \$3.50 Per Guest  
Black: \$4.50 Per Guest*

**Gold Chiavari Chairs**

*\$5.00 Per Guest*

**Gobo Light**

*Personal Monogram on Dance Floor  
\$150.00*

**Up-Lighting with Custom Color**

*No Cost*

**Specialty Foods & Beverages Delivered to  
The Best Western Franklin Square Inn**

*Before or After your Wedding  
Contact Your Sales Associate for Details*

*For Specialty Items Not Listed, Please Contact Your Sales Associate. We will Accommodate Any Request.*



**2015 Price Sheet**

<b><i>Package I</i></b> .....	<b>\$74.00++</b>
<b><i>Package II</i></b> .....	<b>\$82.00++</b>
<b><i>Package III</i></b> .....	<b>\$92.00++</b>
<b><i>Package IV</i></b> .....	<b>\$98.00++</b>
<b><i>Package V</i></b> .....	<b>\$98.00++</b>
<b><i>Package VI</i></b> .....	<b>\$110.00++</b>

**Bar / Bat Mitzvahs**

<b><i>Day</i></b> .....	<b>\$67.00++ (4 Hours)</b>
<b><i>Evening</i></b> .....	<b>\$87.00++ (5 Hours)</b>

**Ceremony Charges**

<b><i>Ceremony</i></b> .....	<b>\$780.00</b>
<b><i>Ceremony Coordinator</i></b> .....	<b>\$100.00</b>
<b><i>Attendants</i></b> .....	<b>T.B.D.</b>

**Additional Charges**

***Champagne Color Chair Covers: \$3.50 Per Guest***

***Black Chair Covers: \$4.50 Per Guest***

***Gold Chiavari Chairs: \$5.00 Per Guest***



## **Booking Policies**

1. A preliminary number of attendees is required two weeks prior to your event. **A final guarantee count is required on the MONDAY before your event.** You will be billed for that final number, or the number of guest served, whichever is greater: when making your final guarantee, guarantee the number of people who have responded that they will attend the event including bridal party, parents, bride and groom. If you want dinners for the vendors (Band, Photographer, etc.), indicate that you wish for us to plan that number above the guarantee.
  - \*\* Saturday Day Events END NO LATER THAN 5:30 P.M. (Contact your sales associate for details)
  - \*\* Saturday Night Events BEGIN BETWEEN 7:00 – 7:30 P.M. (Contact your sales associate for details)
2. Guarantee applies to food and hors d'oeuvres only
3. Bar Guarantee: You will be responsible for the number of persons in attendance who have attained the legal drinking age. Please let us know how many of your guests are under the age of 21 to avoid any problems with serving and billing. A bartender charge will be imposed on parties under 50 guests and request of “no tips”. (Contact your sales associate for details)
4. Doorman and Coat check attendant charge will be imposed upon request of “no tips” (Contact your sales associate for details)
5. Minimum dollar expenditure are required on Friday and Saturday evenings. Consult your event planner.

## **Overtime Charges**

All events booked are for a maximum of a 5 ½ hour time period in the facility. If you wish to extend these hours, please consult with the sales office for availability and additional charges. Fees are based on open bar, number of guests, number of employees, and length of time of the extension. Overtime is at the discretion of management.

Cost: \$400.00 Per Half Hour

## **Tax & Service Facility Charges**

1. Tax: 8% New York Sales Tax is added to the net food and beverage charge on each invoice. If there is a possibility of tax exempt status, a current certificate must accompany your deposit.
2. Service Charge: A 20% charge is added to your final invoice for service. This charge covers set-up and breakdown service, kitchen service, floor personnel and supervision. This is not a gratuity, but encompasses all service cost. This charge is taxable.
3. This service charges does not include a gratuity for the Maitre'd or Head Waiter.(Contact event planner)  
Standard amount for the following: Maitre'd - \$200.00; Head Waiter - \$100.00

## **Weekend Night Policies**

If you book the Franklin Plaza Ballroom exclusively for Saturday (Day and Evening), there is a \$2000.00 charge, with a guarantee of 180 or more people or dollar equivalent to 180 or more people. Exclusivity fee is negotiable with a guarantee of 250 or more people and the FULL Package IV. Saturday evening and Sunday events that fall on a holiday weekend also maintain a guarantee of 180 or more people of the FULL Package III. Friday, Saturday Day and Sunday maintain a 140 Person Minimum or Dollars equivalent to 140 people and Full Package III pricing.



## **Deposits and Payment**

A deposit of \$1000.00 is required to secure a date for your event. A date is NOT considered confirmed without this deposit. Nine months before your event an additional \$2000.00 deposit is due. These deposits are NON REFUNDABLE. Final payment is due 3 days prior to your event. All advance deposits are credited to the final bill. Any balance due hereunder shall be payable in full no later than the date of the event. Any balance due hereunder which is not paid within seven (7) days of its due date, shall accrue interest at the annual rate of 18%.

## **Coat Room, Rest Room Attendants & Bartenders**

On your request, coat room and rest room attendants are available. The charge for these services is available from our sales person. \*\*\*The Franklin Plaza service charge does not include gratuity for Bartenders or Coat Check. If you do not wish to allow tip bowls out for your event, a \$100.00 per Bartender & Coat Check attendant will be added to your bill.

\*\*IF your event is a Bar/Bat Mitzvah an additional fee of \$150.00 will be requested for Mandatory Bathroom Attendants.

Attention: No Confetti, Sparkles, Glitter, Bubbles or Gum allowed in the building. Use of tape on floors and walls is prohibited

\*\*Not responsible for vendors, guest or bridal items left after the event.\*\*

Place Cards, Floor Plans, ETC...

We require a floor plan to be presented on or before the Monday of your event. Our Sales person will work with you on possible layouts, place cards (in alphabetical order), Favors, Cake knife, Toasting Glasses, Guest Book with Pen, Decorations, Candles for Ceremony/Reception, Disposable Cameras, Amenity Baskets, Vendor Names etc. Please fill out "Final Event Meeting" Form.

## **Damages**

The Host assumes full responsibility for any and all damages incurred by the group.

**\*\*BY SIGNING BELOW, I HAVE READ AND UNDERSAND THE TERMS STATED IN THIS CONTRACT.**

\_\_\_\_\_  
*Submitted By*

\_\_\_\_\_  
*Approved By*

\_\_\_\_\_  
*Date*

\_\_\_\_\_  
*Date*

*Date of Event* \_\_\_\_\_

*Type of Event* \_\_\_\_\_

*Address* \_\_\_\_\_

*ADDITIONL INFORMATION*

\_\_\_\_\_  
\_\_\_\_\_