

STARCH

ROSEMARY
ROASTED
POTATOES

POTATOES AU
GRATIN

GARLIC MASHED
POTATOES

BAKED POTATOES
(\$1.00 upcharge for toppings)

ROASTED GARLIC
PARMESAN
POTATOES

STEAMED

JASMINE RICE

YELLOW RICE

BAKED BEANS

PENNE MARINARA

PENNE ALFREDO

PASTA PRIMAVERA

RIGATONI
BOLOGNESE

GOUDA MAC
CHEESE

(\$1.00 upcharge)

BREAD

FRESH BAKED
ROLLS (FOCACCIA)

GARLIC ROLLS

GARLIC KNOTS
(\$0.50 upcharge)

GARLIC BREAD

SALAD

CAESAR SALAD

ITALIAN PASTA
SALAD

POTATO SALAD

TRADITIONAL
GARDEN SALAD

GREEK SALAD

BRAVO SALAD

DESSERT

(Additional upcharge per person)

ITALIAN
WEDDING CAKE

FRUIT-TOPPED
CHEESECAKE

APPLE CRISP

MINI CANNOLI

BROWNIES &
COOKIES

VEGETABLE

BUTTERED CORN

GREEN BEANS
ALMONDINE

GREEN BEANS
WITH BACON
& ONION

GRILLED
VEGETABLES

BROCCOLI WITH
GARLIC OLIO

MIXED
VEGETABLES

ITALIAN-STYLE
GREEN BEANS

GRILLED FRESH
ASPARAGUS
(\$1.00 upcharge)

BRUSSELS
SPROUTS
(\$1.00 upcharge)

HORS D'OEUVRE

Ask us to see our Hors D'oeuvres menu
and price list.

352.693.2008

16770 S US Highway 441 | Suite 608 | Summerfield, FL

francescosristorante .com



CATERING menu

Our staff can prepare anything from traditional
Italian to carving prime rib!



DINNER BUFFET

selections

All events come with sweet tea, unsweetened tea & lemonade, upgraded clear plastic disposables and reflection silverware.

PRICE/PERSON
+ SALES TAX,
20% GRATUITY, &
DELIVERY FEE

selection one

\$18.50/Person

BREAD • SALAD • STARCH • VEGETABLE • ENTRÉE

selection two

\$21.50/Person

BREAD • SALAD • STARCH • VEGETABLE • 2 ENTRÉES

selection three

\$25.50/Person

BREAD • SALAD • STARCH • VEGETABLE • 3 ENTRÉES

An additional charge of \$5.00/person for plated dinner. Linen, China, silverware and stemware can be added for an additional fee.



ENTRÉE

PASTA

CHICKEN
PRIMAVERA PASTA

CLASSIC LASAGNA

VEGETABLE
LASAGNA

RIGATONI WITH
MEATBALLS

CHEESE TORTELLINI
BOLOGNESE

SPINACH & CHICKEN
CANNELLONI

CHICKEN PENNE
PASTA ALFREDO

BLACKENED
CHICKEN ALFREDO

CHEESE STUFFED
SHELLS WITH
BASIL MARINARA

PEBBLE BEACH

PENNE LOUISIANA

EGGPLANT
PARMIGIANA

EGGPLANT
ROLLATINI

BAKED ZITI WITH
MEATBALLS

ENTRÉE

BEEF

HOMEMADE
MEATLOAF

BEEF TIPS
MARSALA
(\$1.00 upcharge)

JUMBO MEATBALLS
(Marsala, Marinara, BBQ)

STUFFED BELL
PEPPERS

SMOTHERED
CHOPPED STEAK

CARVED BEEF
MEDALLIONS
(\$1.00 upcharge)

CARVED FILET
MIGNON
(\$8.00 upcharge)

GARLIC PRIME RIB
(\$8.00 upcharge)

GRILLED STEAK
(Market price upcharge)

BRACIOLE
(\$2.00 upcharge)

ENTRÉE

PORK AND VEAL

STUFFED
PORK LOIN
(with apple & pecans)

BBQ
PULLED PORK

HONEY
GLAZED HAM

VEAL
PARMIGIANA

VEAL
STROGANOFF

VEAL
CACCIATORE

SLICED PORK
LOIN W/ GRAVY

ITALIAN
SAUSAGE &
PEPPERS

BRING US TO YOUR
NEXT EVENT

Office Parties • Themed Menus • Chef Action Stations • Pool Grill Outs • Cocktail Parties
• Graduation Parties • Wedding Receptions • Rehearsal Dinners • Wedding Showers
• Baby Showers • Children's Parties • Quinceañera • Bar Mitzvahs • Private Dinner Parties • Pizza Parties



ENTRÉE

POULTRY

CHICKEN
CORDON BLEU

CHICKEN
MARSALA

CHICKEN PICCATA

CHICKEN
PARMIGIANA

CHICKEN
FRANCESE

CHICKEN
FLORENTINE

LEMON
OREGANO BAKED
CHICKEN

BBQ CHICKEN

CARVED TURKEY
BREAST & GRAVY



ENTRÉE

SEAFOOD

CRAB-STUFFED
FLOUNDER

SALMON WITH
LEMON

BAKED HADDOCK
WITH HERBS

BABY SHRIMP
WITH GARLIC,
BASIL, TOMATO

SHRIMP SCAMPI

PROSCIUTTO
WRAPPED COD

BOURBON GLAZED
SALMON

BLACKENED OR
GRILLED MAHI

GROUPEL
PICCATA