



BBQ Menu

\$90 Per Person

Additional Charges:

7.8% tax, 20% gratuity, \$75 flat chef fee

Protein: Choose 2

*additional protein \$6 per person

Grilled Chicken Wings
Grilled Meatballs
Grilled Sausage
Burgers
Chicken Thighs
Ribs +\$7pp
Lamb Chops +\$15
Ribeye +\$20
Shrimp +\$10
Tilapia +\$7

Sides: Choose 3

Potato Salad
Shaved Brussel Sprout Salad w/
Candied Pecans & Bacon
Elotes
Mac & cheese
Corn on the Cob
Wedge Salad
Caesar Salad w/ Cornbread Croutons
Pasta Salad
Baked potato/Sweet potato
Cucumber Dill Salad
Grilled Assorted Veg Skewer

Dessert: Choose 1

Éclair Cake
Grilled Pound Cake with Roasted Blueberries & Fresh Whipped Cream
Peanut Butter Pie
Peaches & Cream w/ Sweet biscuit
Cheesecake

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FOOD BY FRANK

Mexican Dinner PRIVATE CHEF Menu

\$100 Per Person

Additional Charges:

7.8% tax, 20% gratuity, \$75 flat chef fee

Includes

Grilled Carne Asada

Chicken Tinga

Rice

Beans

Street Corn

Guacamole

Sour Cream

Salsa

Chips

Tortillas

Tostadas

Mexican Salad

Different toppings for Tacos

Churro Cheesecake

Extras/Upgrades

Grilled Shrimp+\$10pp

Ceviche+\$5

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Italian PRIVATE CHEF Menu

\$100 Per Person

Additional Charges:

7.8% tax, 20% gratuity, \$75 flat chef fee



Appetizers: Choose 1

*additional appetizer \$3 per person

Arancini

Fried Rice Balls(Bolognese or truffle)

Bruschetta

Heirloom cherry tomatoes tossed with Olive oil, Salt, Pepper, Garlic, Basil, and fresh Mozzarella

Baked Goat Cheese in Marinara Sauce

Antipasto Platter- +\$2pp

Assorted Meats, Cheeses, dried fruits and nuts

Burrata w/ prosciutto and roasted tomatoes-\$2pp

Salads: Choose 1

Antipasto Salad

Salami, Pepperoni, and Mozzarella tossed in a Balsamic Vinaigrette

Caesar Salad with Cornbread Croutons

Spinach Salad

Gorgonzola, Pears, Candied walnuts, and cranberries tossed in a Champagne Vinaigrette

Wedge Salad

Shaved red onion, Bacon, Cherry Tomatoes, and hard boiled egg drizzled with Ranch Dressing

Italian PRIVATE CHEF Menu cont.



Pasta: Choose 1

- Cacio Pepe
- Linguini with Pesto Sauce
- Penne with Vodka Sauce
- Linguine Agli Olio with Broccoli
- Fettuccini Alfredo
- Cheese Ravioli +\$2pp
- Lasagna +\$3pp
- Spaghetti Carbonara +\$2pp
- Linguini with Clam Sauce +\$4pp
- Pappardelle Bolognese +\$2
- Homemade Gnocchi or Cavatelli +\$3

Protein: Choose 1

- Chicken
Choice of Parmigiana, Francese, or Marsala
- Eggplant Parmigiana
- Creamy Tuscan Chicken
(spinach, sun dried tomatoes, in a cream sauce)+3pp
- Veal +\$10pp
- Scallops with Cauliflower puree and Brown Butter Sauce +\$10pp
- Filet +\$20pp
- Add Sausage or Meatballs +\$5pp

Italian PRIVATE CHEF Menu cont.



Vegetables: Choose 1

Roasted Broccolini

Sauteed Spinach

Cauliflower (Mashed/Roasted)

Roasted Baby Carrots

Roasted Zucchini and Squash

Green Bean Almondine

Roasted Asparagus with Hollandaise Sauce+\$3pp

Dessert: Choose 1

Tiramisu

Cannoli

Strawberry Shortcake+\$2pp

Dark Chocolate Brownie with Gelato and Raspberry Puree+\$2pp

Ricotta Cheesecake with fresh Berries and whipped cream+\$2pp

Panna Cotta with Strawberry Coulis and Basil+\$2pp

Profiteroles filled with Vanilla Crème and dipped in Chocolate+\$2pp



Late Night Menu

One Time Drop off fee of 50\$
Minimum Order 250\$

Deep Dish Pizza

Sausage-\$22
Pepperoni-\$22
Veggie-\$22
Cheese-\$20

Thin Crust Pizza

Sausage-\$22
Pepperoni-\$22
Veggie-\$22
Cheese-\$20

Dozen Burritos

Steak-\$120
Chicken-\$100

Dozen Tacos

Steak-\$28
Chicken-\$24

Dozen Quesadillas

Steak-\$120
Chicken-\$100

Other Late Night Bites

Toasted Ravioli-\$80 (serves 10)
Fried Cheese Sticks-\$70 (serves 10)
Fried Chicken Strips-\$120 (serves 10)
Chicken Cutlet Sandwich-\$100 (serves 10)
Pork Cutlet Sandwich-\$100 (serves 10)
Chicken Parmesan Sandwich-\$120 (serves 10)
Ham and Cheese Sliders-\$100 (serves 24)
Cheeseburger Sliders-\$125 (serves 24)
Grilled Chicken Sliders-\$100 (serves 24)

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