PRIVATE EVENTS at FRANK'S

Event Guide



Join us for a new chapter of a beloved neighborhood bar & grille– where good food, cold drinks and warm hospitality are served every night, and every round! Book our beautifully enclosed dining room for an easy, welcoming celebration. Available Monday through Saturday, the space seats up to 50, or hosts cocktail receptions for up to 60. From a plated luncheon, to a beautiful dinner buffet, we will craft the perfect experience so you can relax and enjoy your guests!

-CLASSIC CATERING MENU PACKAGES-

priced per guest

1 ENTRÉE, 2 SIDES $22

2 ENTREES, 2 SIDES $26

2 ENTREES, 3 SIDES $28

3 ENTRÉES, 2 SIDES $30

3 ENTREES, 3 SIDES $34

-ENTREES-

BBQ BURGERS
BBQ PULLED PORK
BEEF on WECK
BONELESS PORK CHOPS
CHICKEN & BROCCOLI PENNE ALFREDO
CHICKEN MILAESE
ITALIAN SAUSAGE
ROASTED TURKEY BREAST
SMOKED POLISH SAUSAGE

-SIDES-

CAESAR SALAD
SUN-DRIED SALAD
COLESLAW
GREEK PASTA SALAD
GERMAN POTATO SALAD
MACARONI SALAD
MAC & CHEESE
GREEN BEANS w/ CARAMELIZED ONIONS
ROASTED VEGETABLES
BAKED BEANS
ROASTED POTAOTES
BAKED PENNE MARINARA

ADD HOUSE-MADE FOCACCIA & BUTTER - $2.00/PERSON

-PLATED LUNCHEONS-

priced per guest

SUN-DRIED SALAD (gf, veg)

mixed greens, dried cranberries, dried apricots, caramelized walnuts,
goat cheese & balsamic vinaigrette
$14
$20 *with chicken*

CHICKEN SOUVLAKI

mixed greens, grilled chicken, cucumbers, pickled red onions, banana peppers,
tomatoes, kalamata olives, feta & greek dressing; served with warm flatbread
$20

CHICKEN MILANESE

crispy chicken cutlet topped with arugula, cucumbers, bell peppers,
pickled red onions, pecorino & red wine vinaigrette
$22

CAESAR SALAD

romaine, pecorino, parmesan, croutons, caesar dressing, lemon
$14
with chicken $20

SALMON NIÇOISE SALAD (gf)

mixed greens, pan-seared salmon, potatoes, green beans,
grape tomatoes, kalamata olives, fresh dill, hard-boiled egg & ranch dressing
$28

CHICKEN SALAD

served on a croissant with an arugula side salad
$20

PENNE MARINARA (veg)

with pecorino & basil
$16

LINGUINE ALFREDO (veg)

$16
with chicken $22 with shrimp $26

-BRUNCH-

priced per guest

minimum of 5 choices

MINI FRITTATAS
veggie or bacon
$5

BREAKFAST SANDWICH BAKE
bacon or sausage
$6

FRENCH TOAST BREAD PUDDING
$6

BYO YOGURT & GRANOLA PARFAITS
served with berries
$6

CHICKEN SALAD SANDWICHES
served on croissant
half per person
$6

FRUIT SALAD
$4

BACON
$3

SAUSAGE LINKS
$3

BRUNCH POTATOES
$3

COFFEE & TEA TABLE
$3

-APPETIZERS & ADD ONS-

CAPRESE CROSTINI
(veg, nuts)
sun-dried tomato pesto spread, fresh mozzarella, basil, balsamic glaze
two pieces per person
$3.00

STUFFED HUNGARIAN HOT PEPPER CROSTINI
(veg)
parmesan, mozzarella & cream cheese spread, hot pepper garnish
two pieces per person
$3.00

SPINACH DIP for a CROWD
(gf)
served with corn tortilla chips
$30/10 guests

SAUSAGE PIZZA BREAD
garlic spread, italian sausage,
blue cheese crumbles, banana peppers & mozzarella on house-made focaccia
one piece per person
$3.00

CHEESE & FRUIT DISPLAY
(veg)
sharp cheddar, pepper jack, pecorino, grapes, berries,
dried fruit & crackers
$6/person

VEGETABLE DISPLAY (veg)
assortment of raw vegetables with creamy herb dip
$5/person

DESSERT & COFFEE TABLE
assorted minis from Lola's Bakeshop: cookies, brownies, cake bites, bars
$7/person

PRIVATE EVENTS at FRANK'S
POLICIES & GUIDELINES

MENU PRICING
The quoted menu price is based on the estimated guest count. If the guaranteed guest count is significantly less than the estimated guest count, Frank's may have to update pricing for the menu to accurately disburse fixed costs. Menu pricing is subject to change due to market fluctuation, and prices will not be guaranteed more than 60 days prior to an event.

TAX, SERVICE & GRATUITY
NYS sales tax and a 18% gratuity will be applied to the subtotal of food and beverage costs on all events.

DEPOSIT & PAYMENT
Once a proposal is approved and confirmed by the customer, a $250 deposit is due immediately to secure the date. Until a deposit is received, the event is not considered booked; this deposit will be deducted from the final bill. Final event balance is due on the day of event.

CONSUMPTION BAR
Consumption bar is available for in-house events. (Beer & wine bar, and full bar options available.)

FINALIZING YOUR EVENT
A guaranteed final guest count and final menu is due 7 days prior to your event. It is the client's responsibility to contact Frank's with the final guest count. This count may not decrease once given, but may increase no less than 24 hours prior to the event. If no guaranteed guest count is received, the original estimated amount will be used. If the number of guests in attendance exceeds the guaranteed count, the actual number of guests will become the basis for final payment.

CANCELLATION POLICY
Events
7 day notice will receive full refund of deposit
3 days will receive 50% refund of deposit
Less than 3 days, deposit is non-refundable

INCLEMENT WEATHER

In the event that Frank's determines cancellation due to inclement weather, the client will not be charged for the event. We will do our best to reschedule the event. If deposit has been made prior to cancellation, we will apply your event deposit to a new date. If the event cannot be rescheduled, you will be entitled to a full refund of your deposit. If the event is cancelled by the client and could have taken place, regardless of weather conditions, Frank's reserves the right to implement the cancellation policy.

DURATION of EVENT

Event time frame is up to three hours; each additional hour subject to $300 fee.

RENTALS

All rentals needed for any event are an additional cost for the client. Frank's will assist in the ordering of necessary rentals. The rental order must be placed at least 7 business days prior to the event and must be finalized at least 3 days prior to the event. Any fees incurred due to loss, breakage or damage of rental goods by any guest of the event will be the sole responsibility of the client and will be invoiced accordingly following the event.

BAR POLICY

Frank's does NOT allow shots during private events. No guest under the age of 21 will be served alcohol. We reserve the right to refuse alcohol service to any individual who is visibly intoxicated. Specific wine, beer & spirits requests can be discussed, depending on availability of product, and may be subject to additional costs.

SURPLUS FOOD

Franks's reserves the right to remove and dispose of any leftover food and beverages not consumed by the end of the event. The client may keep leftover food if Frank's agrees that it is still safe to consume in accordance with Erie County Department of Health standards. If leftover food is taken, it then becomes the responsibility of the client and guests for proper refrigeration and handling. Frank's waives any liability of leftover food taken by the client or their guests.

FOOD & BEVERAGE MINIMUM

Friday and Saturday after 4:00pm: $2000 food & beverage minimum before tax & gratuity is required; parties of 25 or less will share space with regular dining guests unless $2000 minimum is met.
Sunday: All Sunday events in-house require $2000 food and beverage minimum.