

# Catering Menu

Frankie's "on Roswell Road" New York Style Italian Ristorante & Pizza  
3100 Roswell Road - Marietta, Ga 30062 Phone: 770-578-6608  
[www.FrankiesOnRoswell.com](http://www.FrankiesOnRoswell.com)

(all prices listed, are prior to tax)

## Antipasta

Half Tray - serves 8 to 10 persons

Full Tray - serves 15 to 20 persons

Garlic Cheese Bread	\$50.00 / \$100.00
Garlic bread toasted and topped with mozzarella cheese, served with our house made marinara sauce	
Fried Mozzarella	\$61.50 / \$123.00
Fried Mozzarella Cheese, served with our house made marinara sauce	
Fried Artichoke Hearts	\$76.00 / \$152.00
Seasoned and Fried 1/2 Artichoke Hearts served with our house made herb aioli	
Stuffed Mushrooms	\$76.00 / \$152.00
Mushroom Caps stuffed with our own crabmeat stuffing, and topped with our house made garlic butter parmesan sauce	
Fried Calamari	\$72.25 / \$144.50
Calamari steak strips served with our house made marinara sauce	
Goat Cheese Bruschetta	\$84.50 / \$169.00
Baked baguettes topped with goat cheese, sautéed onions, tomatoes and basil	
Zuppa Di Clams (GF)	\$66.95 / \$129.95
Steamed clams served in our house made spicy marinara sauce	
Mussels Possillipo (GF)	\$66.95 / \$129.95
Steamed Mussels served in our house made spicy marina sauce	
Caprese Salad (GF)	\$84.50 / \$169.00
Sliced Roma tomatoes, fresh mozzarella, fresh basil, topped with olive oil and balsamic vinaigrette glaze	

## Salads and Garlic Rolls

Tossed or Caesar and Garlic Rolls \$45.00 / \$90.00

Half Tray - serves 8 to 10 persons

Full Trays - serves 15 to 20 persons

Your choice of a Tossed Salad topped with cucumbers, tomatoes, mushrooms, chick peas, and shredded mozzarella served with your choice of dressing - Italian, Ranch or Honey Mustard or a Caesar Salad made with romaine lettuce, shredded parmesan cheese and croutons served with Caesar Dressing. House made Rolls served with Garlic butter on the side. Rolls can be warmed upon request.

20 to 25 rolls per half tray / 40 - 45 rolls per full tray (approximately 2 per person)  
(1) 16 ounce cup of dressing and garlic butter for half tray / (2) 16 ounce cup of dressing and garlic butter for full tray

**Cold Antipasta and Garlic Rolls**                      **\$68.50 / \$137.00** (\$ per person / \$ per person)

Half Trays - serves 8 to 10 persons

Full Trays - serves 15 to 20 persons

Iceberg lettuce topped with cucumbers, tomatoes, mushrooms, chick peas, hard boiled eggs, roasted peppers, artichoke hearts, pepperoncini's, Ham, Salami, Prosciutto and Provolone cheese. Served with Italian dressing on the side

### Pasta with Sauce

Half Tray - serves 8 to 10 persons

Full Tray - serves 15 to 20 persons

Your choice of pasta:

Penne, Ziti, Rigatoni, Angel Hair, Spaghetti, Fettuccini, Linguine, Whole Wheat Spaghetti or Gluten Free Pasta (pasta may vary)

**House made Marinara Sauce or Tomato Sauce**                      **\$59.50 / \$119.00**

(\$7.45 per person / \$5.95 per person)

**Meat Sauce, Meatballs or Sausage with tomato sauce**                      **\$69.50 / \$139.00**

(\$8.69 per person / \$6.95 per person)

**Mushrooms with Marinara or Pesto Sauce**                      **\$69.50 / \$139.00**

(\$8.69 per person / \$6.95 per person)

**Sausage and Peppers in Marinara Sauce**                      **\$69.50 / \$139.00**

(\$8.69 per person / \$6.95 per person)

### Pasta Classico

Half Tray - serves 8 to 10 persons

Full Tray - serves 15 to 20 persons

Add Meat Sauce                      \$30.00 / 60.00                      Add Chicken                      \$60.00 / \$120.00

**Cannelloni**                      **\$67.00 / \$134.00** (\$8.38 per person / \$6.70 per person)

Ground Beef and Veal rolled in a pasta crepe, baked in a tomato cream sauce and topped with mozzarella

**Baked Ravioli Parmigiana**                      **\$67.00 / \$134.00** (\$8.38 per person / \$6.70 per person)

Large cheese filled ravioli banked in marinara sauce topped with mozzarella

**Baked Ziti**                      **\$67.00 / \$134.00** (\$8.38 per person / \$6.70 per person)

Ziti, ricotta and mozzarella baked in marinara sauce and topped with mozzarella cheese

**Manicotti**                      **\$67.00 / \$134.00** (\$8.38 per person / \$6.70 per person)

Ricotta cheese rolled in a pasta crepe, baked in marinara sauce and topped with mozzarella

**Pasta Primavera**                      **\$82.00 / \$164.00** (\$10.25 per person / \$8.20 per person)

Angel hair pasta with zucchini, yellow squash, tomatoes, peas, broccoli and carrots in a light garlic olive oil sauce with parmesan cheese

**Rigatoni a la Vodka**                      **\$82.00 / \$164.00** (\$10.25 per person / \$8.20 per person)

Large tubular pasta in a pink vodka cream sauce

**Rigatoni Chicken and Broccoli**                      **\$82.00 / \$164.00** (\$10.25 per person / \$8.20 per person)

Large tubular pasta with chicken, olive oil, broccoli and parmesan cheese

**Ziti and Broccoli**                      **\$82.00 / \$164.00** (\$10.25 per person / \$8.20 per person)

Ziti pasta topped with ricotta and eggplant baked in marinara and topped with mozzarella

<b>Baked Ziti Sicilian</b>	<b>\$95.00 / \$190.00</b> (\$11.88 / \$9.50 per person)
Ziti, ricotta and eggplant baked in marinara and topped with mozzarella cheese	
<b>Tortellini a la Panna</b>	<b>\$95.00 / \$190.00</b> (\$11.88 / \$9.50 per person)
Cheese filled pasta with peas, prosciutto and Alfredo cream sauce	
<b>Eggplant Rollatini</b>	<b>\$95.00 / \$190.00</b> (\$11.88 / \$9.50 per person)
Eggplant rolled with ricotta, parmesan and mozzarella, baked in a marinara sauce topped with mozzarella	
<b>Eggplant Parmigiana</b>	<b>\$95.00 / \$190.00</b> (\$11.88 / \$9.50 per person)
Layers of eggplant, mozzarella, baked in a marinara sauce topped with mozzarella cheese	
<b>Fettuccini Alfredo</b>	<b>\$95.00 / \$190.00</b> (\$11.88 / \$9.50 per person)
Fettuccini noodles covered with creamy cheese sauce (guest may sub out pasta)	
<b>Lasagna</b>	<b>\$106.00 / \$212.00</b> (\$13.25 / \$10.60 per person)
Layers of pasta, ricotta cheese, ground beef, baked in tomato sauce and topped with mozzarella (may double cut for smaller portions)	
<b>Fettuccini Carbonara</b>	<b>\$106.00 / \$212.00</b> (\$11.88 / \$10.60 per person)
Fettuccini pasta covered with bacon and onions in a creamy alfredo sauce	

### Pollo (Chicken)

Half tray contains approximately 20 (3oz) chicken breast

Full tray contains approximately 40 (3oz) chicken breast

<b>Chicken Parmigiana</b>	<b>\$130.00 / \$260.00</b> (\$16.25 / \$13 per person)
Breaded boneless chicken breast, baked in marinara and topped with mozzarella served over spaghetti	
<b>Chicken Picata</b>	<b>\$130.00 / \$260.00</b> (\$16.25 / \$13 per person)
Spaghetti topped with boneless chicken breast in a lemon butter wine sauce with capers served over spaghetti	
<b>Chicken Francese</b>	<b>\$130.00 / \$260.00</b> (\$16.25 / \$13 per person)
egg dipped chicken breast in a lemon butter wine sauce served over spaghetti	
<b>Chicken Sicilian</b>	<b>\$156.00 / \$312.00</b> (\$19.50 / \$15.60 per person)
Breaded chicken breast topped with marinara, breaded and baked eggplant, ricotta and topped with mozzarella served over spaghetti	
<b>Chicken Mediterranean</b>	<b>\$142.50 / \$285.00</b> (\$17.81 / \$14.25 per person)
Chicken breast, diced tomatoes, kalamata olives, artichokes and feta in a white wine garlic sauce served over spaghetti	
<b>Chicken Saltimbocca</b>	<b>\$142.50 / \$285.00</b> (\$17.81 / \$14.25 per person)
Sautéed chicken topped with prosciutto and mozzarella, covered in a marsala wine sauce served over spinach and spaghetti	
<b>Chicken Rollatini</b>	<b>\$140.00 / \$280.00</b> (\$17.50 / \$14 per person)
Chicken rolled and stuffed with mozzarella cheese and imported ham covered in a marsala wine and cream sauce, with mushrooms, served over spaghetti	
<b>Chicken Scarpariello</b>	<b>\$143.00 / \$286.00</b> (17.88 / \$14.30 per person)
chicken breast sautéed with mushrooms, sausage, pepperoncinis, kalamata olives, and potatoes in a spicy garlic balsamic vinegar and chicken consommé, served over spaghetti	

- Chicken Gorgonzola \$143.00 / \$286.00 (\$17.88 / \$14.30 per person)  
 Chicken breast sautéed in garlic, bacon, and white wine in a Gorgonzola cream sauce and served over angel hair pasta
- Steak and Portabella Ravioli \$130.00 / \$260.00 (\$16.25 / \$13 per person)  
 Topped with our Gorgonzola and bacon cream sauce

### Meatballs and Sausage

- Meatballs in tomato sauce \$42.50 / \$85.00  
 Half Tray – approx. 20 Meatballs  
 Full Tray – approx. 40 Meatballs
- Sausage in tomato sauce \$42.50 / \$85.00  
 Half Tray – approx. 20 Sausage links  
 Full tray – approx. 40 Sausage links

### Vitello (Veal)

Half Tray - serves 8 to 10 persons  
 Full Tray - serves 15 to 20 persons

- Veal Parmigiana \$143.00 / \$286.00 (\$17.88 / \$14.30 per person)  
 breaded veal cutlet baked in marinara sauce, topped with mozzarella and served over spaghetti
- Veal Marsala \$140.00 / \$280.00 (\$17.50 / \$14 per person)  
 Sautéed with butter and mushrooms in a marsala wine sauce served over spaghetti
- Veal Francese \$140.00 / \$280.00 (\$17.50 / \$14 per person)  
 Egg-dipped veal sautéed in a lemon butter wine sauce served over spaghetti
- Veal Picata \$140.00 / \$280.00 (\$17.50 / \$14 per person)  
 Sautéed veal in a butter sauce of lemon, white wine and capers served over spaghetti
- Veal Gorgonzola \$142.50 / \$285.00 (\$17.81 / \$14.25 per person)  
 Sautéed veal in a garlic, bacon and white wine on a Gorgonzola cream sauce served over angel hair
- Veal Sicilian \$147.50 / \$295.00 (\$18.44 / \$14.75 per person)  
 breaded veal cutlet baked in a marinara sauce with eggplant, ricotta and topped with mozzarella

### Pesci (Seafood)

Half Tray - serves 8 to 10 persons  
 Full Tray - serves 15 to 20 persons

- Linguine with Clams \$80.00 / \$160.00 (\$10 / \$8 per person)  
 Linguini pasta, Clams, olive oil, garlic and spices with red or white clam sauce
- Mussels & Clams Possillipo \$116.00 / \$232.00 (\$14.5 / \$11.60 per person)  
 Mussels & Clams simmered in a spicy marinara sauce and served over linguine
- Lobster Ravioli \$116.00 / \$232.00 (\$14.5 / \$11.60 per person)  
 Lobster stuffed ravioli in a delicate pink cream sauce
- Shrimp Parmigiana \$122.00 / \$244.00 (\$15.25 / \$12.20 per person)  
 Shrimp breaded and baked in a marinara sauce and topped with mozzarella served over spaghetti
- Shrimp Scampi \$122.00 / \$244.00 (\$15.25 / \$12.20 per person)  
 Shrimp sautéed in a garlic butter sauce with white wine and served over linguine

Shrimp Marinara	\$122.00 / \$244.00 (\$15.25 / \$12.20 per person)
Shrimp sautéed in a spicy marinara sauce and served over linguine	
Seafood Fettuccini	\$144.00 / \$288.00 (\$18 / \$14.40 per person)
Shrimp, Scallops, and mushrooms in a seafood cream sauce over fettuccini	
Shrimp Gorgonzola	\$144.00 / \$288.00 (\$18 / \$14.40 per person)
Shrimp sautéed with garlic, bacon and white wine in a delicious Gorgonzola cheese cream sauce	
Zappa de Pesci	\$199.00 / \$398.00 (\$24.88 / \$19.90 per person)
An array of Clams, Mussels, Shrimp, Scollops and Calamari simmered in a spicy marinara sauce served over linguine	

## Pizza

“New York Style Hand Tossed”  
Pizzas are cut into 8 slices (can be double cut for 16 slices)  
Minimum order for catering prices is 11 or more pizzas

	14”	16”
Cheese	\$11.00	\$12.75
Italian Special	\$16.10	\$17.80
Sausage, Mushrooms, Onion, Pepperoni, and Ground Beef		
Vegetarian Special	\$16.10	\$17.80
Mushrooms, Onion, Green Peppers, Black Olives, and Spinach		
Deluxe	\$19.50	\$21.20
Pepperoni, Mushrooms, Sausage, Bacon, Ground Beef, Green Peppers, Black Olives, Eggplant, Ham, Spinach, Onions and Extra Cheese		
Margherita	\$12.75	\$14.45
Sliced Roma tomatoes, Mozzarella cheese and fresh basil		
White Pizza	\$14.50	\$16.10
Ricotta, Parmesan, Provolone, Mozzarella and cream sauce		
Sicilian Pizza		\$18.65
Toppings	\$1.95	\$2.25
Pepperoni, Ham, Bacon, Sausage, Ground Beef, Black or Green Olives, Eggplant, Spinach, Onions, Garlic, Tomatoes Pineapple, Mushrooms, Green Peppers, Sliced Tomato, and Pineapple		
Specialty Toppings	\$2.95	\$3.25
Chicken, Meatballs, Anchovies, Artichoke Hearts, Pepperoncini Peppers, Sun Dried Tomatoes, Broccoli, Spinach and Feta Cheese		

Chaffing dishes and sternos may be rented for free to catering customers with the understanding that it is to be returned within 24 hours of rental to there will be a \$50.00 per day charge to the card on file until it is returned . We do not provide serving utensils, plates or silverware.

All catering orders require 24 hours notice

Off site catering: \$15.00 per hour, per server. Minimum of 2 servers. 3 hour minimum, 5 hour maximum. Gratuity is not included.