

CATERING MENU

www.franksrestaurantla.com---- Baton Rouge (225)926-5977

Prairieville (225) 673-8876

DELIVERY AVAILABLE

BREAKFAST CATERING

BREAKFAST BUFFET

Scrambled Eggs (2), Bacon Slices (2), Patty Sausage (1), Grits, Hashbrowns, Biscuit (1), Orange Juice (1), Paperware & Condiments
Per Person \$9.95each
(Minimum quantity of 10)

PANCAKE BUFFET

Scrambled Eggs (2), Bacon Slices (2), Patty Sausage (1), Grits, Hashbrowns, Pancake (1), Orange Juice (1), Paperware & Condiments
Per Person \$9.95each
(Minimum quantity of 10)



TRAY OF BUTTERMILK BISCUITS

24 of our Best Homemade Buttermilk biscuits! Ask about adding Patty Sausage, Bacon or Ham (additional \$) **\$28.95**

NEW ORLEANS STYLE SHRIMP & GRITS

Pan of Sauteed Spicy Shrimp, smothered with our Homemade Creole Sauce on top of Cheddar Cheese Grits. A southern delicacy! **\$89.95**

FRESH SEASONAL FRUIT TRAY

Fresh Cut, in season, fruit tray to accompany any spread of food **\$49.95**

HOMEMADE SAUSAGE GRAVY

Tennessee Style Pan Sausage, browned and cooked in a homemade white peppered gravy **\$38.95**

TRAY OF FRESH BAKED CINNAMON ROLLS

12 Jumbo, freshly baked and glazed cinnamon rolls. **\$34.95**



COFFEE STATION

96oz (12 cup) Carafe of Community Coffee with 12 8oz cups, Sweeteners, Creamers & Stirrers. **\$29.95**

Add French Vanilla or Hazelnut Creamers for \$4.50 per

MINUTE MADE ORANGE JUICE

Individually packed 10oz (minimum 10) **\$1.99ea**

KLEINPETER WHOLE MILK

Gallon of whole milk with 16-8oz cups **\$14.95**

SOUP, GUMBO & BISQUE

LOUISIANA STYLE SEAFOOD GUMBO

Slow cooked Dark Roux with trinity seasonings, USA Shrimp, Louisiana Crawfish Tails & Crabmeat. Served with Rice
(3/4gal) \$54.95 / (1.5gal) \$104.95

LOUISIANA STYLE CHICKEN & ANDOULLIE GUMBO

Slow cooked Dark Roux with trinity seasonings, chicken and Louisiana Smoked Andoullie. Served with Rice
(3/4gal) \$44.95 / (1.5gal) \$84.95

HOMEMADE SHRIMP, CRAB & CORN BISQUE

Blonde Butter Roux cooked down with Onions and Fresh Garlic & Spices with Heavy Cream and Milk, Shrimp, Crab & Corn.
(3/4gal) \$74.95 / (1.5gal) \$129.95

FRANK'S HOMEMADE CHILI

Homemade Chili with Ground Chuck Beef & Beans, slow cooked with Mexene Chili Powder, Onions & Spices
(3/4gal) \$44.95 / (1.5gal) \$84.95

PARTY TRAYS

MEAT-LOVERS TRAY

Coin Cut Smoked Sausages, Tender Sliced Brisket, Mini Style Meatballs & Chicken Wings tossed with Bar B Que Sauce & Accompanied with Boudin Balls **\$149.95**

BOUDIN BALL TRAY

30 Hand Rolled Boudin Balls Fried to a Golden Brown & Served with our special "Ross' Sauce" **\$34.95**

CHICKEN WINGS OR TENDERS TRAY

Available in a 5# or a 10# tray. Fried Golden Brown and are tossed in Buffalo or BBQ Sauces or Plain. Served with Ranch Dressing **5# \$49.95 / 10# \$89.95**



USA Pond Raised Catfish & USA Gulf of Mexico Shrimp

FRIED CATFISH OR SHRIMP TRAY

Available in a 5# or a 10# tray. Fried Golden Brown and served with Tarter and Cocktail Sauces
5# \$98.95 / 10# \$189.95

SHRIMP COCKTAIL TRAY

Available in a 5# or a 10# tray. Freshly Boiled USA Shrimp in Cajun Crab Boil w/ coin cut smoked sausage, potatoes and corn on cob (served cold) **5# 110.95 / 10# \$199.95**

MEATBALL & SAUSAGE TRAY

Available in a 5# or a 10# tray. Mini BBQ Meatballs and Coin Cut, BBQ Sausages
5# \$68.95 / 10# \$89.95

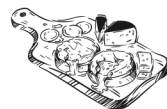


SAUSAGE SAMPLER TRAY

Available in a 5# or a 10# tray. A variety of our Specialty Sausages Coin Cut and Deep Fried (Alligator, Hot & Smk, Green Onion & Boudin) Served with Mustard and "Ross' Sauce" **5# \$68.95 / 10# \$89.95**

CHARCUTERIE TRAY

Genoa Salami, Pepperoni, Prosciutto & Summer Sausage with Brie, Havarti, Gruyere, Parmesano Reggiano & Gouda accompanied with Grapes, Kosher pickles & Assorted Crackers. Comes with Horseracish Sauce & Spicy Mustard **\$110.95**



MUFFULETTA TRAY

32 pc Tray of muffulettas. Sure to be a great addition to any gathering **\$64.95**

ASSORTED SANDWICH TRAY

36 pc tray of a mixture of Ham, Turkey & Roast Beef with American & Swiss Cheeses with Mayonaise & Mustard **\$39.95**

MEDITERRANEAN TRAY

Loaf of Fresh Baked Sourdough topped with Grated Parmesano Reggiano with Ultra Premium Extra Virgin Garlic Infused Olive Oil and Premium Red Barrell Aged Balsamic (for dipping), Creamed Spinach & Artichoke, Pita Chips, Hummus with Green & Ripe Olives **\$79.95**

DEVEILED EGGS TRAY

36 pc tray of traditional style deviled eggs **\$21.95**

ASSORTED VEGETABLE TRAY

Fresh assorted vegetables (in season) with Ranch Dressing **\$31.95**

SOUTHWESTERN EGG ROLLS TRAY

15 Egg Rolls (cut in half) stuffed with chicken, black beans, corn, Cilantro & spices. Served with Ranch Dressing **\$39.95**

MAIN ENTREES

HICKORY SMOKED BRISKET

12 hour Hickory Smoked USDA Brisket, Sliced and BBQed. Sold by the Pound (minimum 3#)
Market Price

HOMEMADE ITALIAN STYLE MEATBALLS & SPAGHETTI

Homemade meatballs made with the freshest herbs, cooked down in a vine ripe Roma tomato sauce, accompanied with spaghetti pasta
Small 54.95 Large 119.95

NEW ORLEANS STYLE RED BEANS & SAUSAGE

Slow Cooked Red Kidney Beans seasoned with the trinity blend seasonings & spices, cooked down with Coin Cut Smoked Sausages. Served with Rice
(3/4gal) \$46.95 / (1.5gal) \$89.95

CHICKEN & DUMPLINGS

Slow cooked chicken broth with seasonings and spices with fresh dumplings. Just like grandma's.
(3/4gal) \$46.95 / (1.5gal) \$89.95

CHICKEN, PORK & SAUSAGE

JAMBALAYA

Traditional Louisiana Style Jambalaya cooked with the freshest of ingredient and spices
Small 39.95 Large 69.95

CHICKEN QUARTERS

Available Smoked & BBQed, Lemon Pepper Baked or Fried tossed with your choice of Buffalo, BBQ or Plain
(minimum of 10) \$4.49 each

CAJUN CHICKEN BREASTS

8oz Boneless Chicken Breasts, Char-Grilled and topped with Provolone Cheese with Sauteed Tri Colored Bell Peppers & Onions
(minimum of 10) \$9.95each

SMOTHERED BEEF TIPS

Choice USDA Beef Top Round cut into pieces and slow cooked in our homemade beef gravy with Onions and Spices. Served with Rice
Small 49.95 Large 89.95

PECAN SMOKED PULLED PORK

Pecan Smoked Boston Butt Roast, Shredded and Tossed in our Smokehouse BBQ. Sold by the Pound
Market Price

HAMBURGER STEAKS

9oz USDA Choice Ground Chuck, seasoned & Grilled. Comes with Sauteed Onions & Homemade Beef Brown Gravy
(minimum of 10) \$8.95each

CHICKEN FRIED STEAKS

Freshly Fried Beef Fritters accompanied with White Pepper Gravy
(minimum of 10) \$8.95each

LOUISIANA CRAWFISH ETOUFFEE

Louisiana Crawfish Tails Sauteed with Trinity Seasonings & Spices, cooked in a butter & tomato roux. Served with Rice
(3/4gal) \$59.95 / (1.5gal) \$110.95

CHICKEN ALFREDO

Chicken cooked down with onions and fresh minced garlic, simmered in a heavy cream base and Parmesano Reggiano Cheese. Served with Fettucine Pasta
Small 49.95 Large 89.95

CATERING SIDES

COUNTRY STYLE GREEN BEANS \$26.95

POTATO SALAD \$28.95

BLACKEYED PEAS \$26.95

MUSTARD GREENS \$39.95

MAC & CHEESE \$30.95

MASHED CREAMED POTATOES \$26.95

BAKED BEANS \$21.95

RED BEANS \$30.95

COLE SLAW \$21.95

CORN NUGGETS \$21.95

BUTTERED CARROTS \$26.95

SWEET PEAS \$26.95

AU GRATIN POTATOES \$30.95

GARDEN SALAD \$34.95

CORNBREAD DRESSING \$38.95

SWEET POTATO CRUNCH \$33.95

GREEN BEAN CASSEROLE \$31.95

BROCCOLI RICE CASSEROLE \$31.95

GARLIC ROSEMARY POTATOES \$36.95

KERNEL CORN \$26.95

WHITE BEANS \$30.95

GRAVIES

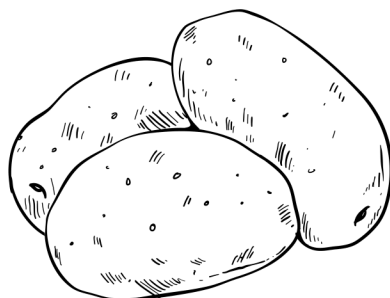
BEEF BROWN GRAVY

PORK BROWN GRAVY

WHITE PEPPER GRAVY

POULTRY GRAVY

All Gravies are 16oz
\$5.95 per



DESSERTS

BROWNIE TRAY \$29.95

LEMON SQUARES \$28.95

HOMEMADE BREAD PUDDING \$34.95

FRANGELICO CHEESECAKE \$99.95

BANANA PUDDING \$28.95

STRAWBERRY CREAM CAKE \$34.95

ULTIMATE CHOCOLATE BUNDT CAKE \$36.95

PECAN PIE \$20.95

APPLE PIE \$18.95

SWEET POTATO PIE \$16.95

PUMPKIN PIE \$16.95

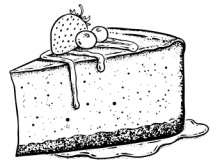
LEMON ICE BOX PIE \$17.95

CHOCOLATE CREAM PIE \$14.95

APPLE COBBLER \$27.95

PEACH COBBLER \$27.95

BLACKBERRY COBBLER \$28.95



BREADS

HOMEMADE BUTTERMILK BISCUITS (24CT)

\$28.95

SOURDOUGH BREAD LOAF

\$6.99 per loaf

DINNER ROLLS (24CT)

\$9.95

CORNBREAD MUFFINS (24CT)

\$10.95

GARLIC BREAD (12CT)

\$9.95



Prices subject to change with market pricing. Prices may change anytime, without notice.