

# *Fresco Da Franco*

PRIVATE DINING & EVENTS  
PACKAGES & PRICE GUIDE



NEW JERSEY'S PREMIER DESTINATION FOR  
PRIVATE EVENTS AND PARTIES

# Private Dining Packages

## SANTINO PACKAGE

Monday-Thursday, & Sunday night, \$65.00 per person + tax and gratuity;

**Friday & Saturday nights, \$85.00 per person + tax and gratuity**

Antipasti: Select 2

Pasta: Select 1

Salad

Main Course: Select 2

Includes Coffee & Tea

## GIANNA PACKAGE

Monday-Thursday, & Sunday nights, \$75.00 per person + tax and gratuity.

**Friday & Saturday nights, \$95.00 per person tax and gratuity.**

Antipasti: Select 3

Pasta: Select 1

Salad

Main Course: Select 3

Includes Coffee, Tea, and Dessert

## FRANCO PACKAGE

Monday-Thursday, & Sunday nights, \$85.00 per person + tax and gratuity.

**Friday & Saturday nights, \$105.00 per person + tax and gratuity.**

Antipasti: Select 4

Pasta: Select 2

Salad

Main Course: Select 3

Includes Coffee, Tea, and Dessert

**All packages require the purchase of a liquor package (see page 9)**

# Antipasti Selection

ALL ITEMS SERVED FAMILY STYLE

## **The Famous Eggplant Stack**

layered pan-fried eggplant, marinated beefsteak tomato, fresh mozzarella, arugula, shaved parmesan, aged balsamic glaze

## **Fresh Imported Burrata**

blistered cherry tomato, garden basil pesto, e.v.o.o.

## **\*Oysters Da Franco (\$5/pp upcharge)**

creamed spinach, asiago cheese, pancetta, meyer lemon

## **Fried Calamari & Sweet Cherry Peppers**

basil aioli dipping

## **Mamma Giuseppina's Famous Hand Rolled Meatballs**

pure beef, Italian herbs, sweet marinara, dollop ricotta

## **Eggplant Caponata Crostini**

capers, gaeta olives, cherry tomato, onion, micro basil

## **Ricotta Vasi**

honey whipped truffle ricotta, fresh homemade crostini

## **Brick Oven Fire Roasted Little Neck Clams**

pancetta, garlic herb butter, meyer lemon

(\* ) ONLY AVAILABLE FOR FRANCO PACKAGE; OR additional \$5.00 per person if added to Santino or Gianna package

# Salad

SERVED FAMILY STYLE

## **Mista Salad**

field greens, cherry tomato, red  
onion, vinaigrette

# Pasta Selection

SERVED FAMILY STYLE

## **Spicy Rigatoni Carbone (V)**

bloom Calabrese chili flakes, cream,  
tomato, vodka, basil

## **Homemade Wild Mushroom**

### **Ravioli (V)**

fresh ricotta, walnut, light tarragon cream

## **Penne Puttanesca (v)**

garlic, capers, gaeta olives, cherry  
tomato, basil

## **Gnocchi Bolognese**

Mamma Giuseppina's meat sauce, dollop  
fresh ricotta

## **Risotto Milanese (V)**

arborio rice, parmesan, butter

## **Penne Pomodoro (V)**

fresh cherry tomato sauce, basil

(v) vegetarian

GLUTEN FREE & VEGAN OPTIONS AVAILABLE UPON REQUEST

# Main Course Selection

SERVED INDIVIDUALLY PLATED OR  
FAMILY STYLE

## **Chicken Francaise**

egg-battered, lemon, butter, white wine

## **Chicken Marsala**

wild mushroom, marsala wine

## **Classic Chicken Parmigiana**

fresh San Marzano tomato, fresh mozzarella, basil

## **Berkshire Pork Chop**

double cut, hot cherry peppers, onions, basil

## **Veal Portobello Ragout**

portobello ragout, fresh rosemary

## **Veal Marsala**

wild mushroom, marsala wine

## **\*Skirt Steak**

Italian chimichurri

## **Norwegian Salmon**

cauliflower puree, tarragon butter

## **Branzino Livornese**

gaeta olives, capers, cherry tomato, basil

**Main Course served with housemade mashed  
potatoes & vegetables**

***Vegan options available upon request***

***Gluten Free options available upon request***

(\* ) ONLY AVAILABLE FOR FRANCO PACKAGE

# Desserts

SERVED FAMILY STYLE

## **Poached Port Wine Pear**

vanilla bean ice cream, cinnamon dusting

## **Mamma Giuseppina's Homemade Tiramisu**

mascarpone, lady fingers, espresso, whipped cream

## **Mini NY Style Cheesecake**

cream cheese, vanilla bean

## **Warm Chocolate Lava Cake**

rich, moist chocolate cake, chocolate ganache, vanilla ice cream

## **Triple Mousse Cake**

bittersweet chocolate, milk chocolate, white chocolate

## **Affogato**

vanilla ice cream, espresso, whipped cream, cocoa powder

## **Warm Apple Cobbler**

shortbread crust, caramel drizzle, vanilla ice cream

## **Mini Red Velvet Cake**

velvety red cake, rich cream cheese filling

## **Homemade Miniature Cannoli**

crispy baked cannoli shells filled with cannoli cream

# Brunch Menu

## SELECT FIVE

All Items Served Family Style

\$55.00 per person + tax and gratuity

Available Saturday & Sunday only; maximum of 4 hours

### **Poached Eggs**

creamy mascarpone polenta, olive tapenade

### **Oysters Da Franco**

spinach, asiago, pancetta

### **Little Caesar**

lemon garlic breadcrumbs, parmesan

### **Fried Chicken & Waffles**

tabasco, chili butter, maple jus

### **Gnocchi Tartufo**

cream, truffle oil, grana padano

### **Branzino**

pan seared, garlic herb butter

### **Nutella Waffle**

fresh whipped cream, shredded coconut, fresh strawberries

### **Smoked Salmon Carpaccio**

baby arugula, truffle oil, Himalayan pink salt

### **Church Street Salad**

sesame goat cheese cake, field greens, fresh strawberries, sherry mustard vinaigrette

### **Parmesan Crusted Chicken Breast**

capers, meyer lemon emulsion

### **Penne Pomodoro**

garlic, cherry tomato, basil

### **Norwegian Salmon**

cauliflower puree, tarragon butter

# Bar Pricing

## STANDARD OPEN BAR

\$20.00 PER PERSON, PER HOUR

### **Tequila**

Jose Cuervo

### **Gin**

Beefeater  
Tanqueray

### **Vodka**

Tito's

### **Rum**

Bacardi

### **Apertifs**

Averna Amaro  
Campari Bitters  
Fernet Branca

### **Scotch Whiskey**

Chivas Regal  
Dewars  
Johnny Walker

### **American Whiskey & Bourbon**

Great Jones  
Redemption

### **Irish Whiskey**

Tullamore Dew

### **Canadian Whiskey**

Canadian Club  
Crown Royal  
Seagrams VO

### **Cordials**

Baileys  
Cointreau  
Kahlua  
Marie Brizard  
Pama  
Romana Sambuca

### **Sparkling Wine**

Avissi Prosecco

### **Rose**

Sabine

### **White**

Fini Pinot Grigio  
Kim Crawford Sauvignon Blanc  
Simi Chardonnay

### **Red**

Meiomi Pinot Noir  
Antinori Sangiovese Chianti  
J Lohr Merlot  
Josh Cabernet Sauvignon



# Bar Pricing

## PREMIUM OPEN BAR

\$30.00 PER PERSON, PER HOUR

Everything from Standard Bar **plus:**

### **Tequila**

Clase Azul  
Don Julio  
Patron  
Casamigos

### **Mezcal**

Lobos 1707

### **Vodka**

Belvedere  
Ciroc  
Ketel One

### **Scotch Whiskey**

Glenlivet  
Macallan

### **American Whiskey & Bourbon**

Makers Mark  
Whistle Pig

### **Irish Whiskey**

Jameson  
Proper #12

### **Cordials**

Disaronno  
Frangelico  
Grand Marnier



# Party Sizes & Hours

## Friday & Saturday Nights

We have two seatings on Friday & Saturday evenings: 6:00 PM & 8:30 PM. **A prix-fixe menu is required for groups larger than 12. We do not accept groups larger than 20 on Friday & Saturday evenings.** Availability is limited, so please inquire to see if your requested date/time is open.

## Sunday Brunch

Sunday Brunch is served from 11:30 AM - 4:00 PM. **A prix-fixe menu is required for groups larger than 12. We do not accept groups larger than 20 on Sunday Brunch. All parties must start at 11:30 AM and end at 3:30 PM.** There will be an additional charge per person of \$25.00 per hour if the event goes past the allotted time. **We do not accept full rentals on Sunday Brunch.**

## Saturday Daytime Events (Bridal Showers, Baby Showers, etc.).

Fresco Da Franco accepts large group events on Saturdays from 11:30 AM - 3:30 PM. Groups of 50 or less are able to do a partial rental of the restaurant and make selections from our Brunch Package. **Groups of 50+ are required to rent out the entire restaurant. Daytime events run from 11:30 AM - 3:30 PM.**

## Full Restaurant Rentals

Groups of 50+ are required to rent out the entire restaurant. Full rentals start at \$7,500.00 plus tax and gratuity, plus one of our liquor packages. **Full rentals are available on weeknights (Monday through Thursday), and Saturday brunch (11:30 AM - 3:30 PM).** Full rentals can accommodate a maximum of 95 guests. **Please inquire with our private dining manager for more details on pricing, availability, and other details.**

## Valet Parking

Valet Parking is available for parties of 50+ (full rentals). The cost is \$100.00 per parking attendant, and \$20.00 per car.

# Get In Touch

To begin planning your next event, please contact our Private Dining Manager, Liz Arcuri.



(973) 337-5100 ext. 4



[liz@frescomontclair.com](mailto:liz@frescomontclair.com)



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# Get Social

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