



CATERING BY

THE FRANKLIN

OF SOULARD



314-585-6323

816 Allen Avenue St. Louis MO 63104

thefranklinofsoulard.com

CELEBRATIONS MENU

Our selections feature classic favorites alongside exciting flavors to ensure your celebration is one to remember.

Food Stations \$48 per guest
includes two of the following themed stations, a salad, and a
stationed hors d'oeuvre

elevated bbq

pulled pork
smoked chicken
white cheddar mac n cheese
roasted brussels sprouts
served with cornbread,
rolls and
a variety of bbq sauces

cantina tacos

chipotle chicken
carne asada skirt steak
cilantro lime rice
refried beans
served with corn and flour
tortillas, chips, and a variety of
house made salsas

primo italian

pasta with parmesan cream
and grilled chicken
penne with tomato sauce and
fresh vegetables
meatballs in marinara sauce
roasted broccoli
bread sticks

salads

chopped salad roasted peppers, white
cheddar, pickled red onion, creamy italian

caprese salad fresh mozzarella, heirloom
tomato, basil, mixed greens, balsamic
glaze

soulard market salad seasonally inspired
from the famous soulard farmers market.



hors d'oeuvres platters

mediterranean platter pita, grilled
vegetables, hummus, tapenade

charcuterie board variety of locally cured
meats, gourmet cheeses, olives, dried fruit,
and crackers

pretzel board fresh baked pretzels with
pimiento cheese, honey mustard, and
queso



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Classic Affair \$38 per guest

includes your choice of entree, two sides, a salad, and a stationed hors d'oeuvre. Served buffet style. Add an entree for \$10 per guest

chicken saltimboca

fontina, proscuitto, parmesan cream

roasted pork medallions

bourbon cider glaze, bacon jam

herb crusted chicken

san marzano tomato, parmesan cream

roasted salmon

lemon thyme butter sauce +\$5 per guest

chianti braised boneless short rib

rosemary pan sauce +\$6 per guest

sides

crispy fingerling potatoes

garlic mashed potato

penne a la vodka

roasted sweet potato

vegetables

roasted asparagus

crispy brussels sprouts

seared broccoli

toasted almond green beans

Add two passed hors d'oeuvres \$10 per guest

delicious bites butler passed

mini smoked salmon blt

sweet chili shrimp

sliced beef tenderloin with fontina

hot honey chicken on a biscuit

chicken caprese skewer

goat cheese, bacon, and peach tart

bruschetta on crostini

sweet potato and brie crostini

Glassware, flatware, china, and linens available. Please inquire with our team for rates

