

ON-PREMISE BUFFET MENU

On-Premise
1 room 30-120 guests
2 rooms up to 150

FRANK'S PLACE
RESTAURANT & BAR

Appetizers *Additional*

Chicken Skewers

Panko Shrimp

Buffalo Ravioli

Quesadillas:

cheese, chicken, shrimp

Assorted Flatbreads: easy
cheesy, margherita, buffalo chicken,
bbq chicken, Philly cheesesteak,
Italian sausage & peppers, pulled
pork, white broccoli, shrimp pesto

Antipasto Platter: prosciutto,
salami, capicola, aged provolone,
artichokes, roasted red peppers,
hot peppers, banana peppers

Beverages *(on-premise)*

Coffee & Hot Tea - included

Unlimited Soda - \$1.95 per person*

Champagne, Mimosas or Vodka
Punch - \$5 per person for 1 hour; \$7 per
person for 2 hours*

Bottled Beer, Wine & Soda - Minimum
30 adults or a \$40 bartender fee
\$8 first hour, \$3 each additional hour*

Cash Bar - \$40 bartender fee.
If total bar goes over \$300,
bartender fee waived*

Open Bar - flavored vodkas & rums,
whiskey, sours, house wine, domestic
beer, mixers & sodas. Minimum 30
adults or a \$40 bartender fee,
\$10 first hour, \$4 second hour,
\$3 each additional hour*

Premium Open Bar - top shelf liquor
& liquors, martinis, margaritas, daquiris,
wine, beer, mixers & sodas.
Minimum 30 adults or a \$40 bartender
fee, \$12 first hour, \$5 second hour,
\$4 each additional hour*

**All prices subject to PA sales tax &
20% service charge.*

Dinner Buffet \$20.95 per person*

1 salad, 3 entrées, 2 sides,
Chef's choice fresh vegetable &
Fresh baked Italian bread & butter

Entrées

Choose 1 chicken:

Chicken Butter & Garlic

Chicken Piccata

Chicken Marsala

Chicken Francaise

Premium Entrées

Additional charge per person

Chicken Teriyaki Stir-fry

Chicken Parmigiana

Chicken & Shrimp Pesto

Chicken Cacciatore

Chicken Prosciutto

Roasted Chicken Thighs

Veal Parmigiana

Veal Marsala

Veal Parmigiana

Baby Back Ribs

Boneless Short Ribs

Side Dishes

Chef's Choice Fresh Vegetable

Choose 2 items:

Roasted Red Potatoes

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Pierogies with Butter & Onions

Pasta: Rigatoni, Linguine, Spaghetti,
Angel Hair, Penne, Farfalle, Fettuccine

Sauces: Marinara, Pink, Vodka,
Basil Pesto Cream, Alfredo

Salads *Choose 1 item:*

Garden Green Salad

Antipasti

Baby Green Salad

Caesar Salad

Choose 2 items:

Fried Meatballs

Cavatelli with Sausage

Italian Sausage & Peppers

Pulled Pork Barbecue

Roast Top Round of Beef (pan gravy)

Roast Pork Loin (pan gravy)

Roast Turkey Breast with (pan gravy)

Eggplant Parmigiana

Shrimp Scampi

Grilled Salmon

Haddock a la Ritz

Angelo's Pasta

Stuffed Rigatoni Pink Sauce

Rigatoni Alfredo

Pasta Sachetti

Ravioli: Meat or Cheese

Ravioli: Wild Mushroom (pink sauce)

Ravioli: Lobster

Stuffed Shells

Lasagne

Desserts *Additional*

Chocolate Layer Cake

Chocolate Mousse

Éclair Cake

Rice Pudding

Apple Pie a la mode

Apple Crisp Caramel

Coconut Cream Pie

Peanut Butter Pie

Lemon Layer Cake

Tiramisu

Cheesecake

Crème Brûlée

57 Jefferson Street Simpson, PA 18407

Kitchen 570-282-0159 ~ Bar 570-282-6655 ~ Fax 570-282-0972
www.franksplacesimpson.com

OFF-PREMISE BUFFET MENU

Off-Premise
Over 100 people, we
recommend 1-2 servers
at an additional cost

FRANK'S PLACE
RESTAURANT & BAR

Dinner Buffet \$17.95 per person*

1 salad, 3 entrées, 2 sides,
Chef's choice fresh vegetable &
Fresh baked Italian bread & butter

Includes:

Delivery & setup, food warmers,
serving utensils, heavy-duty black
styrofoam plates & condiments

Appetizers

Chicken Skewers

Panko Shrimp

Buffalo Ravioli

Chicken Skewers

Beef Skewers

Marinated Grilled Shrimp

Shrimp Tempura

Stuffed Shrimp

Chicken Teriyaki

Shrimp Teriyaki

Quesadillas:

cheese, chicken, shrimp

Assorted Flatbreads:

easy cheesy, margherita, buf-
falo chicken, bbq chicken, philly
cheesesteak, italian sausage &
peppers, pulled pork, white broc-
coli, shrimp pesto

Antipasto Platter: prosciutto,
salami, capicola, aged provolone,
artichokes, roasted red peppers,
hot peppers, banana peppers

Salads

Garden Green Salad

Antipasti

Baby Green Salad

Caesar Salad

Entrées

Choose 1 chicken:

Chicken Butter & Garlic

Chicken Piccata

Chicken Marsala

Chicken Francaise

Choose 2 items:

Fried Meatballs

Cavatelli with Sausage

Italian Sausage & Peppers

Pulled Pork Barbecue

Roast Top Round of Beef (pan gravy)

Roast Pork Loin (pan gravy)

Roast Turkey Breast with (pan gravy)

Premium Entrées

Additional charge per person

Chicken Teriyaki Stir-fry

Chicken Parmigiana

Chicken & Shrimp Pesto

Chicken Cacciatore

Chicken Prosciutto

Roasted Chicken Thighs

Veal Parmigiana

Veal Marsala

Veal Parmigiana

Baby Back Ribs

Boneless Short Ribs

Eggplant Parmigiana

Shrimp Scampi

Grilled Salmon

Haddock a la Ritz

Angelo's Pasta

Stuffed Rigatoni Pink Sauce

Rigatoni Alfredo

Pasta Sachetti

Ravioli: Meat or Cheese

Ravioli: Wild Mushroom (pink sauce)

Ravioli: Lobster

Stuffed Shells

Lasagne

Side Dishes

Chef's Choice Fresh Vegetable

Choose 2 items:

Roasted Red Potatoes

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Pierogies with Butter & Onions

Pasta: Rigatoni, Linguine, Spaghetti,
Angel Hair, Penne, Farfalle, Fettuccine

Sauces: Marinara, Pink, Vodka,
Basil Pesto Cream, Alfredo

Desserts Additional

Chocolate Layer Cake

Chocolate Mousse

Éclair Cake

Rice Pudding

Apple Pie a la mode

Apple Crisp Caramel

Coconut Cream Pie

Peanut Butter Pie

Lemon Layer Cake

Tiramisu

Cheesecake

Crème Brulée

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20% service charge.

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SERVED DINNER

On-Premise
1 room 30-120 guests
2 rooms up to 150

FRANK'S PLACE
RESTAURANT & BAR

Side Dishes

Choose one from each category

Salad

Garden • Caesar • Spinach

Potato

Roasted Red Potatoes
Roasted Garlic Mashed Potato
Baked Potato • Twice Baked Potato
Risotto a la Parmesan

Vegetable

Chef will suggest
a fresh seasonal vegetable

*Appetizers & Soup
available upon request*

Beverages (on-premise)

Coffee & Hot Tea - included

Unlimited Soda - \$1.95 per person*

Champagne, Mimosas or Vodka
Punch - \$5 per person for 1 hour; \$7 per
person for 2 hours*

Bottled Beer, Wine & Soda - Minimum
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fee, \$12 first hour, \$5 second hour,
\$4 each additional hour*

**All prices subject to PA sales tax &
20% service charge.*

Includes: Coffee & Hot Tea, Fresh Baked Bread & Butter, Linens

Entrées Choose three

Prime Rib of Beef

slow roasted prime rib of beef carved
& served with au jus \$26.95

Filet Mignon

8 oz. hand cut filet, grilled then
topped with a demi glaze \$31.95

New York Strip Steak

12 oz. classic cut, char-grilled then
topped with mushrooms \$26.95

Steak & Scallops

8oz. flat iron steak & bacon wrapped
scallops, both grilled & basted with
bourbon glaze \$24.95

Stuffed Haddock

Atlantic haddock topped with crab
meat stuffing baked with lemon butter
\$23.95

Haddock a la Ritz

filet encrusted with Ritz cracker baked
in lemon butter \$22.95

Salmon & Crab Cake

pan seared salmon filet topped with
a homemade crab cake drizzled with
garlic butter \$24.95

Salmon & Garlic Spinach

salmon filet, seasoned & grilled,
served on a bed of sautéed spinach,
olive oil & garlic \$22.95

Lasagna & Chicken Parmigiana
Combo 20.95

Chicken Marsala or Piccata

sautéed chicken tenders with Marsala
wine & mushroom or lemon butter
caper sauce \$20.95

Stuffed Chicken & Risotto

chicken breast, stuffed with prosciut-
to, asparagus & mozzarella cheese,
baked then topped with pan gravy
served with risotto \$20.95

Chicken or Veal Parmigiana

breaded cutlets, smothered in sauce
& mozzarella. Chef suggests: side of
pasta \$20.95

Boneless Short Ribs

braised & slow cooked overnight,
served with its own juices with a red
wine reduction. Chef suggests: garlic
mashed potatoes \$24.95

Cavatelli & Sausage

Italian sweet sausage sautéed in
olive oil with a hint of garlic, finished
with white wine, mozzarella & a light
tomato cream sauce tossed with
homemade cavatelli pasta \$20.95

Rigatoni a la Vodka

pasta tossed with vodka sauce
topped with your choice of chicken or
shrimp \$20.95

Brazilian Lobster Tail

9 oz. baked, then broiled served with
drawn butter \$35.95

Desserts Choose one

Chocolate Layer Cake • Chocolate Mousse • Éclair Cake • Rice Pudding
Apple Pie a la mode • Apple Crisp Caramel • Coconut Cream Pie
Peanut Butter Pie • Lemon Layer Cake • Crème Brûlée (additional \$2.95 pp)

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