

# FOUNDING FATHERS

*The Franklin Room*

## LUNCH & DINNER

Lunch: \$2 / Dinner \$ (plus tax & gratuity)

(Includes Water, Iced Tea and Soda)

(Please inquire about additional appetizers and desserts)

### SALAD

(Select 1 - served with bread)

**CAESAR** - Romaine Hearts, Caesar Dressing, Shaved Parmigiano Cheese and Croutons

**SPRING** - Mixed Greens, Tomato, Cucumber, Gorgonzola Cheese, Raspberry Vinaigrette

**HOUSE** - Spring Mix, Red Cabbage, Grape Tomatoes, Red Onions, Carrots, Honey Balsamic Vinaigrette

**SPINACH** - Red Onion, Hard Boiled Egg, Honey Dijon - \$1

**CAPRESE**- Sliced Fresh Mozzarella, Local New Jersey Tomatoes, Balsamic Glaze & Basil (Seasonal) \$

### MAIN

(Select 3 with a starch and vegetable or 3 with a pasta and vegetable)

#### CHICKEN

Marsala

Parmesan

Franchise

Piccata

#### TILAPIA / SALMON \*Add \$ for Salmon

Blackened

Honey Garlic

Cajun

5 Spice Chinese

#### MEATBALLS

Marinara

Parmesan

Teriyaki

Swedish

#### ROAST PORK LOIN

Garlic & Rosemary

Peach Tea

Teriyaki

#### VEGETARIAN

Baked Ziti

Eggplant Rollatini

Tofu Stir Fry

#### PASTA (Select Style & Sauce)

Rigatoni

Linguine

Penne

Marinara

Garlic

Alaodka

### CARVING STATION OPTIONS

Turkey - \$

Honey Glazed Ham - \$

Slow Roasted Prime Rib - Au Jus & Horseradish - \$

Certified Angus Beef, Hand-Carved in-house, Filet Mignon, New York Strip, Rib Eye, Porterhouse (T-bone), or Lamb Chops are available for plated options only **Market Price**

### ACCOMPANIMENT

(Select 1 Starch & 1 Vegetable)

Roasted Red Skin Potatoes

Garlic Whipped Potatoes

Mashed Sweet Potatoes

Scalloped Potatoes

Rice Pilaf

Seasonal Vegetable Medley with Herbs

Green Beans with Sun Dried Tomato

Green Bean Almandine

Steamed Broccoli

Brussels Sprouts with bacon -\$

**YOUTH OPTIONS** - Chicken Fingers & Fries, Mac & Cheese, Pizza or Spaghetti with Butter or Red Sauce \$

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### DESSERT

(Select 1)

Cookies and Brownies - \$

House-made Tiramisu - \$

Assorted Mini Sweets - \$

NY Style Cheesecake - \$

Customized Specialty Cake- Prices vary

### BAR & BEVERAGE OPTIONS

(Includes Water, Iced Tea, Soda & Coffee)

(plus tax & gratuity)

2.5 Hour Beer & Wine Open Bar - \$

2.5 Hour House Open Bar - \$

2.5 Hour Call Open Bar - \$

3 Level Drink Tickets - \$, \$ or \$ per ticket

Consumption Bar

Cash Bar

### Entertainment/Lighting/Event Design Packages

(All entertainment, lighting and design items include tax and gratuity)

**The Franklin Room Rental** (required) – includes Floor Length Linens, Linen Napkins, set-up, rental and breakdown of tables, chairs, china, silverware, glassware, buffet set-ups, etc.

**Outgoing DJ/Emcee Entertainer** – Pricing/Styles Available Upon Request

**Photo Booth** – \$ unlimited photos for up to **4 hours**. Also includes: Each image is captured on a memory stick after the event. We can customize the print-out so the last spot on the strip would include either a logo or the guest of honor's name and date of the event. Unlike the traditional photo booth, guests can select from either an old-fashioned black & white photo or color photo. Also, guests can decide to have the picture print-out vertically or horizontally.

#### **Reasons to host your special event or celebration at Founding Father's**

- Newly renovated, historic facility
- Easily accessible between Pennsylvania and New Jersey
- Large versatile facility with options to fit any budget and design need
- Unique food and beverage options
- One-stop shopping style packages to make planning simple
- We provide a fun, unique atmosphere like no other!!!

**215-923-1100**

**2900 Street Rd. Bensalem, PA 19020**



Please submit a deposit of \$500 at your earliest convenience to secure the date of your event!

Frequently Asked Banquet Questions

**How/ when can I make a reservation?**

Making reservations are simple. Call the Banquet Sales Director with your requested date, time, guest count and intended menu. The Banquet Sales Director will put together a contract for the event. Once the contract is signed and returned with the requested initial deposit, your event will be booked. In order to ensure the date, time and room of your preference is available, contact us as soon as possible. Some events are reserving dates as early as three years in advance!

**Do I need to guarantee a head count?**

Yes. Your contract will list an estimated guest count when you book the event. For all events, a minimum guaranteed head count is listed on the contract. If your head count is growing larger than expected, please notify Founding Father's as soon as possible to make sure that your group will fit in the designated room or to upgrade to a larger room. Seven days before the event you must call in your RSVP head count to guarantee appropriate food, beverage and staffing.

**Can I bring my own Food or Drink?**

No, Sorry. To ensure that all drinks and food are served to Founding Father's standards, we simply cannot allow outside food or beverages to be served.

**Is tax and gratuity included?**

No. PA Sales tax and gratuity in the amount of 20% is additional to all provided food and beverage. Certain service items such as DJ, room fees, etc. will not have tax or gratuity added.

**Can we decorate?**

Most events are provided with one-hour setup time prior to the scheduled start time. You can provide any decoration as long as it is not construed as food or beverage. No open flame candles are allowed either. (Votives or candles in vases are acceptable). Founding Father's provides linen for the tables. Ask the Banquet Sales Director

**Do you recommend or provide any entertainment, photographers or lodging?**

Yes, the Banquet Sales Director will provide you with a list of preferred vendors who can accommodate your needs. We have a wealth of contacts for virtually any need. Don't hesitate to ask!

**Are minors allowed?**

Absolutely! Minors are welcome. Of course, all laws regarding underage drinking are strictly enforced.

**How long is the food served?**

Most events are two to four hours in length. Most buffets have food replenished for an hour. We do this to ensure that all food is fresh, and we can stay on schedule for upcoming meal courses.