

FRANKA

pizzeria

CATERING MENU

12695 UNIVERSITY AVENUE, SUITE 100
CLIVE, IOWA 50325

FRANKAPIZZERIA.COM

CONTACT:
SCOUT@STKILDADSM.COM
TO PLACE AN ORDER

PIZZA PACKAGES

SERVES 5 / \$89.50

- 3 PIZZAS OF YOUR CHOICE
- ANY SALAD OF YOUR CHOICE

SERVES 10 / \$160

- 5 PIZZAS OF YOUR CHOICE
- ANY SALAD OF YOUR CHOICE

SERVES 20 / \$320

- 10 PIZZAS OF YOUR CHOICE
- ANY SALAD OF YOUR CHOICE

< PIZZA ADD-ONS - PER PIZZA >

- GLUTEN-FREE CRUST \$2
- EXTRA CHEESE \$1
- MIKE'S HOT HONEY \$2

SALAD PROTEIN ADD-ONS - SERVES 10

- PANCETTA - \$40
- GRILLED CHICKEN - \$50
- SEARED SALMON - \$60

ADD-ON APPETIZERS & SALADS ALL SERVE 10

BRUSSELS SPROUTS - \$40

roasted garlic sauce, fresh parmesan

CHICKEN WINGS - \$50

rosemary chili salt, orange zest, oregano,
parmesan garlic sauce

HOUSE GARLIC ROSEMARY BREAD - \$25

served with marinara
(add fontina cheese / \$5)

HOUSE SALAD, ROASTED PEACH SALAD, CAESAR SALAD - \$65

FRANKA CHOPPED SALAD - \$70

GLUTEN FREE, VEGAN, AND VEGETARIAN
OPTIONS AVAILABLE
PLEASE INQUIRE

RED PIZZA OPTIONS

CHEESE (\$18)

marinara, fresh mozzarella, fontina, sea salt

MARGHERITA (\$18)

san marzano tomato, fresh mozzarella,
basil, evoo, sea salt

PEPPERONI (\$19)

san marzano tomato, fresh mozzarella, pepperoni,
crushed red pepper, garlic, oregano
(+ Mike's Hot Honey / 2)

THAI CHICKEN (\$20)

peanut sauce, grilled chicken, red onion,
fresno peppers, mozzarella, finished with
peanut cilantro soy honey drizzle

SAUSAGE (\$19)

arrabbiata sauce, fresh mozzarella,
house hot fennel sausage, mushrooms,
leeks, crispy capers

SUPREME (\$19)

san marzano tomato, fresh mozzarella, pepperoni,
house hot fennel sausage, olives, bell peppers, sea salt

ROASTED VEGETABLE (\$19)

marinara, red onion, leeks, roasted pepper,
cherry tomatoes, garlic, rosemary, oregano, sea salt
(+ add fresh mozzarella / 1)

WHITE PIZZA OPTIONS

ROASTED CORN (\$18)

garlic oil, roasted corn, bell peppers, cherry pepper,
fontina, pecorino

FOUR CHEESE (\$18)

fresh mozzarella, parmesan, fontina, goat cheese,
tomato, sunflower seed basil pesto, sea salt

MUSHROOM (\$18)

thyme cream, fresh mozzarella, local mushrooms,
caramelized onions, chives, truffle oil

CHICKEN (\$19)

thyme cream, chicken, fontina, tomato, onion, garlic,
rosemary, sea salt

PANCETTA (\$19)

thyme cream, roasted garlic, fresh mozzarella,
pancetta, oregano, mike's hot honey

SANDWICH & SALAD COMBO

\$17 PER PERSON
MUST ORDER A MINIMUM OF 5
SALAD CHOICE MUST BE THE SAME FOR ALL 5

< SANDWICH OPTIONS - SELECT ONE >

CAPRESE SANDWICH

fresh mozzarella, tomato, sunflower seed basil pesto, balsamic, arugula, pickled red onion, on sourdough

ROASTED MUSHROOM GRILLED CHEESE

wild mushrooms, fontina, cheddar, roasted garlic, caramelized onions, on sourdough

GRILLED CHICKEN SANDWICH

chicken breast, bruschetta mix, arugula, balsamic glaze, mozzarella, on a toasted bun

SALMON CLUB

seared salmon, local bacon, tomato, red onion, arugula, dill aioli, on sourdough

FRANKA SMASH BURGER

wagyu beef pattys, smoked gouda, house pickles, caramelized onions, cherry bomb aioli, brioche bun

< SALAD OPTIONS - SELECT ONE >

HOUSE SALAD

mixed greens, cucumber, tomato, oregano vinaigrette

ROASTED PEACH SALAD

greens, roasted peaches, goat cheese, red onion, cranberry, pecans, white balsamic vinaigrette

CAESAR SALAD

romaine, croutons, lemon, parmesan, grated egg yolk

FRANKA CHOPPED SALAD

spring mix, soppressata, fontina, cucumber, tomato, olives, red onion, cherry pepper, crouton, oregano vinaigrette

1/2 PIZZA & 1/2 SALAD COMBO

\$18 PER PERSON
MUST ORDER A MINIMUM OF 5

SELECT ANY ONE RED OR WHITE PIZZA
SELECT ANY ONE SALAD

WEEKEND BREAKFAST FLATBREADS AVAILABLE SATURDAY AND SUNDAY

\$12 EACH FLATBREAD

BREAKFAST FLATBREAD

thyme cream sauce, scrambled eggs, chilies, fontina, chive
+ bacon / \$3.00 + sausage / \$3.00

SAUSAGE & EGG FLATBREAD

arrabbiata sauce, house fennel sausage, fontina, scrambled eggs, cherry peppers

EGGS & BACON FLATBREAD

arrabbiata sauce, fresh mozzarella, bacon, fried egg, cracked black pepper

(PLEASE NOTE, GLUTEN FREE CRUST IS NOT AVAILABLE FOR FLATBREADS)

DESSERT

\$9 PER SERVING

CLASSIC TIRAMISU

espresso-soaked ladyfingers, lightly sweetened whipped cream, mascarpone

BEVERAGES - ALL SERVE 12

SINGLE ORIGIN COFFEE / \$36

ICED COFFEE / \$42

ICED LATTE / \$60

**HUGO TEA BREWED ICED TEA -
BLACK, HIBISCUS BERRY / \$42**

FRESH SQUEEZED ORANGE JUICE / \$60

FRESH SQUEEZED LEMONADE / \$42

COKE, DIET COKE, SPRITE / \$2 PER CAN



CATERING POLICIES

ORDERING

Our catering packages have been created to offer a variety of options for your business or party. If you don't see what you're looking for, no problem, we can always customize a package especially for you!

Please contact SCOUT@stkildadsm.com to place your order. She is looking forward to working with you!

Final counts for events larger than 25 people are requested 7 days prior to the event/service date.

Quantities may be increased no later than 5 days from an event.

For pick-up/drop-off orders, cancellations less than 48 hours from an event/service date is subject to a 30% cancellation fee.

PAYMENT

Payment is due in full prior to delivery or pick-up.

We accept all major credit cards, corporate checks, or cash.
Personal checks are accepted with prior authorization.
A 4% service fee will be added to all credit card transactions.

PRODUCTS AND SERVICES

A per person fee of \$1.50 for disposables may be incurred if requested.

FEES

A \$20 transportation fee is applied to any event/delivery within 10 miles from our location;
An additional \$2/mile will be applied for travel outside of a 10 mile radius.

7% tax is applied to all food and non-alcoholic beverages.

A 22% fee is applied to all food and beverage for any catering order;
additional fees may apply depending on menu and service preference.

This fee is not a gratuity, it covers all of the back end costs that go into your catering order, aside from the food and beverages, including planning for, and coordinating your order day-of.