



CATERING MENU

12695 UNIVERSITY AVENUE, SUITE 100
CLIVE, IOWA 50325

FRANKAPIZZERIA.COM

(515)-274-7005

PIZZA PACKAGES

SERVES 5 / \$89

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

SERVES 10 / \$160

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

SERVES 20 / \$320

- TEN 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 >

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

**UPGRADE TO 14" PIZZAS
FOR \$6.00 EXTRA PER PIZZA**

ADD-ON APPETIZERS & SALADS ALL SERVE 10

BRUSSELS SPROUTS - \$50

roasted garlic sauce, fresh parmesan

HOUSE GARLIC ROSEMARY BREAD - \$30

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

HOUSE SALAD - \$65

mixed greens, cucumber, tomato, oregano vinaigrette

CAESAR SALAD - \$65

romaine, croutons, lemon, parmesan,
house caesar dressing

APPLE SALAD - \$70

greens, apples, goat cheese, cranberry, pecans,
white balsamic vinaigrette

FRANKA CHOPPED SALAD - \$70

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

< SALAD PROTEIN ADD-ONS - SERVES 10 >

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

WOOD FIRED PIZZA

(10" OR 14")

CHEESE / \$17-23

marinara, fresh mozzarella, fontina, sea salt

MARGHERITA / \$17-23

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

FOUR CHEESE / \$18-24

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

TRUFFLE MUSHROOM / \$18-24

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

ROASTED VEGETABLE / \$18-24

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

PEPPERONI / \$18-24

san marzano tomato, fresh mozzarella, pepperoni,
crushed red pepper, garlic, oregano

SAUSAGE / \$18-24

marinara, fontina, house fennel sausage,
peperoncini, caramelized onions, oregano

SUPREME / \$18-24

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

PANCETTA / \$18-24

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

THAI CHICKEN / \$19-25

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

CHICKEN CAPRESE / \$19-25

sunflower seed basil pesto, grilled chicken,
fresh mozzarella, cherry tomato, pickled red onion,
balsamic glaze

+ EXTRA CHEESE / \$1

+ MIKE'S HOT HONEY / \$2

**+ GLUTEN FREE CRUST IS AVAILABLE
FOR ANY 10" OR 14" PIZZA / \$2**

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

CHICKEN MILANESE SANDWICH

panko fried chicken breast, arugula, roasted garlic aioli,
balsamic glaze, shaved parmesan, brioche 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

CAESAR SALAD

romaine, croutons, lemon, parmesan, house caesar dressing

APPLE SALAD

greens, apples, goat cheese, cranberry, pecans,
white balsamic vinaigrette

FRANKA CHOPPED SALAD

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

DESSERT

\$9 PER SERVING

CLASSIC TIRAMISU

espresso-soaked ladyfingers,
lightly sweetened whipped cream, mascarpone

FLOURLESS CHOCOLATE TORTE

BEVERAGES - ALL SERVE 12

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

FRESH SQUEEZED LEMONADE / \$42

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

1/2 PIZZA & 1/2 SALAD COMBO

\$17 PER PERSON
MUST ORDER A MINIMUM OF 5

SELECT ANY ONE PIZZA
SELECT ANY ONE SALAD



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!

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.