

PRIVATE PARTY ROOMS



Freda's
SEAFOOD • STEAK





Party for ?

Name: ? , phone ?

Email: ?

Time: ? In weekends of December, time slots for private rooms at dinner are
4:00pm-7:00PM or 7:30-10:30PM

Guest: ? PPL

Price: ? Food plus beverage, tax and 20% gratuity
Bar options: ?

Note: Private room fee \$250.00
One Check
TV with HDMI is available

*A credit card number is required to secure event space. **Nothing will be charged** at this time.*

*In the **event of cancellation** after ? , \$ 250 will be charged to the credit card given and it is non refundable;*

*In the **event of a no-show or cancellation** after ? , the total estimated cost of your party (\$?) , will be charged to the credit card given and it is non refundable.*

Your signature below indicates that you have read and agree to the terms outlined above and the attached menu. We look forward to working with you!

Name of Cardholder: _____ Credit Card Type: _____

Credit Card #: _____ Exp. Date: _____

The following 3 pages (pp4—pp6) are for
lunch parties before 2:00PM

Lunch Food Options:

Group of 15 or under:	Regular Menu
Group of 16 –25:	Limited Lunch Menu
Group of 26 –40:	Pre-set plated style menu
	Lunch special or dinner packages can reduce to a minimum of 2 courses
Group of 41 and up:	Buffet Menu

Bar Options:

Cash Bar:	Guests pay their own tab
Open Bar:	Host pay everything

Space Options:

Non-private (regular dining or patio):	Free
Group of 8-20:	"Crystal" Room \$250
Group of 21-50:	"Diamond" Room \$250
Group of 50 & up:	Whole Dining Section #2 free

LIMITED LUNCH SPECIAL MENU

STARTERS

CRISPY CALAMARI	17
Garlic aioli, salsa verde, lemon	
SPINACH ARTICHOKE DIP	14
Mozzarella cheese, artichoke hearts, tortilla chips. <i>Add lump crab or Shrimp \$8</i>	
CRAB STUFFED MUSHROOMS	19
Cabernet sauvignon marinated mushrooms, blue lump crab stuffing	
SHRIMP DIABLO	12
Smoked bacon, swiss cheese, roasted jalapeño rémoulade	

LUNCH SOUP

LOBSTER & SHRIMP BISQUE	6
SEAFOOD GUMBO	6

LUNCH SALADS

CHOPPED CHICKEN SALAD	18
Smoked bacon, avocado, tomatoes, cucumbers. blue cheese crumbles, buttermilk ranch dressing	
SHRIMP WEDGE SALAD	16
Crisp bacon, tomatoes, chives, blue cheese crumble and dressing	
SALMON SALAD	18
Grilled salmon, mixed greens, avocado, tomatoes, cucumbers, cotija cheese, raspberry walnut vinaigrette	

LUNCH SPECIALS

with entrée add a side salad for \$4.5

PECAN TILAPIA	15
Crawfish Pesto crème, rice, green beans	
BLACKENED CATFISH	15
Crawfish étouffée, rice, green beans	
SHRIMP SCAMPI PASTA	14
Shrimp, asparagus, tomatoes, mushrooms lemon butter sauce, bowtie pasta	
SALMON FLORENTINE	17
Grilled salmon, creamy spinach sauce, garlic herb potatoes, broccoli and carrots	
HALF & HALF	15
Crawfish étouffée, fried crawfish, rice, fries	
BOURBON STREET PASTA	15
Shrimp, crawfish, Andouille sausage, tomatoes, mushrooms, Cajun crème sauce, bowtie pasta	
TROUT AND SHRIMP	18
4 Oz trout pine nut crusted, blackened shrimp, rice, vegetables, lemon butter and capers	
GRILLED SHRIMP	18
rice, vegetables, lemon butter and capers	
GRILLED CHICKEN	18
Red potato, green beans and mushroom cream	

Pre-Set Lunch Special, Plated \$33

can be changed to minimum of 2 courses for \$5 less each course

APPETIZERS

Spinach Artichoke Dip
Fried Calamari

SALAD

Freda's House Salad

Mixed green, tomato, cucumber, dried cranberry, raspberry walnut vinaigrette

ENTREES

choice of

Pecan Crusted Tilapia

Pesto crème and crawfish, rice and green bean

Grilled Chicken

Mushroom crème, red potato and asparagus

Salmon Florentine

Lemon butter, red potato and green bean

Fried Catfish Platter

Tartar dipping, French fries

DESSERT

White Chocolate Bread Pudding

Pre-Set Lunch Special, Buffet Style \$33

For guests of 40 or more only

APPETIZERS

Spinach Artichoke Dip
Fried Calamari

SALAD

Freda's House Salad
Ranch and raspberry walnut vinaigrette

ENTREES

Grilled Chicken
Mushroom crème

Salmon Florentine
Lemon butter and capers

Bourbon Pasta with Shrimp
Cajun Crème Sauce

DESSERT

White Chocolate Bread Pudding

The following 7 pages (pp9—pp15) are for
Dinner parties after 2:00PM

Food Options:

- | | |
|------------------------------|---|
| Group of 15 or under: | Regular Dinner Menu |
| Group of 16 –20: | Limited Dinner Menu |
| Group of 21 –40: | Pre-set plated style menu
can be reduced to a minimum of 2 courses for \$4 less course |
| Group of 41 and up: | Buffet Style Menu |

Bar Options:

Cash Bar:

Guests pay their own tab

Open Bar:

1, Host pay everything

2, Host pay up to 2 drinks

we can offer beer & wine only, 2 drinks limits

Or Fixed Price Package:

Beer \$6 , Select Wine \$12, Premium Liquor \$10 , Premium Martini \$14

Space Options:

Non-private (regular dining section): Free

Group of 8-20: "Crystal" Room \$250

Group of 21-50: "Diamond" Room \$250

Group of 50 & up: Whole Dining Section #2 free

LIMITED DINNER SPECIAL MENU

STARTERS

FRESH OYSTERS(6)	17
FREDA'S CRAB CAKE	19
CRISPY CALAMARI	17
SPINACH ARTICHOKE DIP	14
SHRIMP DIABLO	12

SOUP

LOBSTER & SHRIMP BISQUE	Cup 8
SEAFOOD GUMBO	Cup 8

SALADS

FREDA'S HOUSE	side / entrée 7 / 14
Mixed baby greens, cranberries, tomatoes, cucumber, cotija cheese	
CAESAR	7 / 14
Crisp romaine hearts, garlic crostini, parmesan cheese, Caesar dressing	
ATLANTIC SALMON FARM SALAD	27
Baby greens, avocado, cucumber, tomato, dried cranberries, cotija cheese, hard-boiled egg, raspberry walnut vinaigrette	
CHOPPED CHICKEN SALAD	24
Smoked bacon, avocado, tomatoes, cucumbers, blue cheese crumbles, romaine hearts, buttermilk ranch dressing	

STEAK

8 oz. FILET MIGNON , USDA CHOICE	49
14 oz. NY STRIP & SHIMP, PRIME	44

SEAFOOD

CRAB STUFFED SALMON	36
Roasted creole corn squash, red potatoes, lemon butter and capers	
BLACKENED RED SNAPPER	36
Crawfish etouffee, rice, sautéed green beans	
GRILLED SHRIMP	26
Mushroom risotto, asparagus	
FRIED SEAFOOD PLATTER	36
Catfish, coconut shrimp, crab stuffed mushroom, shrimp diablo, stuffed crab, matchstick fries	
PECAN CRUSTED TILAPIA	26
Rice, green bean, pesto crème with crawfish	
PINE NUT CRUSTED TROUT	29
Mushroom risotto, asparagus, lemon butter	
SHRIMP & CRAWFISH ETOUFFEE	27
Scallions, parsley, grilled French bread add blackened or fried catfish \$8	
BOURBON STREET PASTA	27
Blackened shrimp, Andouille sausage, crawfish, tomato, mushrooms, farfalle, Cajun cream sauce	

Plated style, \$48.00

APPETIZERS

**Spinach Artichoke Dip
Fried Calamari**

SALAD

Freda's House Salad

Mixed green, tomato, cucumber, dried cranberry, raspberry walnut vinaigrette

ENTREES

choice of

Pecan Crusted Tilapia

Pesto crème and crawfish, rice and green bean

Grilled Chicken

Mushroom crème, red potato and asparagus

Bourbon Pasta with Shrimp

Mushroom, tomato, crawfish, sausage and Cajun crème sauce

DESSERT

White Chocolate Bread Pudding

Plated style \$59.00

APPETIZERS

Spinach Artichoke Dip
Fried Calamari

SALAD

Freda's House Salad

Mixed green, tomato, cucumber, dried cranberry, raspberry walnut vinaigrette

ENTREES

choice of

Crab Stuffed Salmon

lemon burr blanc and capers, red potato, asparagus

Grilled NY Strip

compound butter, red potato

Grilled Chicken

Mushroom crème, red potato and asparagus

DESSERTS

choice of

White Chocolate Bread Pudding

Chocolate Mousse Cake

Plated style \$65.00

APPETIZERS

Crab Stuffed Mushrooms
Spinach Artichoke Dip

SALAD

Freda's House Salad

Mixed green, tomato, cucumber, dried cranberry, raspberry walnut vinaigrette

ENTREES

choice of

Red Snapper Crab Oscar
Mushroom risotto, lemon beurre blanc

Center Cut Filet
compound butter, red potato

Grilled Chicken
Mushroom crème, red potato and asparagus

DESSERTS

choice of

White Chocolate Bread Pudding

Chocolate Mousse Cake

House Cheese Cake

Buffet Style \$48 per person

APPETIZER

Spinach Artichoke Dip

SALAD

Freda's House Salad

Mixed green, tomato, cucumber, dried cranberry, raspberry walnut vinaigrette

ENTREES

Pecan Crusted Tilapia

Pesto crème and crawfish

Bourbon Pasta with Shrimp

Mushroom, sausage, Shrimp and tomato, Cajun crème sauce

Sides

Garlic Red Potatoes

Green Beans

DESSERT

White Chocolate Bread Pudding

Buffet Style \$59 per person

APPETIZER

**Spinach Artichoke Dip
Calamari**

SALAD

Freda's House Salad

Mixed green, tomato, cucumber, dried cranberry, raspberry walnut vinaigrette

ENTREES

Grilled Atlantic Salmon
Lemon beurre blanc and capers

Grilled NY Strip
Compound butter

Bourbon Pasta with Shrimp
Mushroom, sausage, shrimp and tomato, Cajun crème sauce

Sides

Garlic Red Potatoes
Green Beans

DESSERT

White Chocolate Bread Pudding

Buffet Style \$65 per person

APPETIZER

Spinach Artichoke Dip
Shrimp Cocktail

SALAD

Freda's House Salad

Mixed green, tomato, cucumber, dried cranberry, raspberry walnut vinaigrette

ENTREES

Crab Stuffed Salmon
Lemon beurre blanc and capers

Grilled NY Strip
Compound butter

Grilled Chicken
Mushroom crème sauce

Bourbon Pasta with Shrimp
Mushroom, sausage, Shrimp and tomato, Cajun crème sauce

Sides

Garlic Red Potatoes

Grilled Asparagus

Crawfish Mac & Cheese

DESSERTS

White Chocolate Bread Pudding
Cheese Cake