

# PRIVATE PARTY ROOMS



**Freda's**  
SEAFOOD • STEAK





## Party for 12/17/22

Name: Angela #####  
Email: ###@gmail.com  
Date: Saturday, 5:00PM  
Guest: 25 PPL, final counts is needed 2 day prior to.  
Price: ? Food plus beverage, tax and 20% gratuity  
Bar options: ?  
  
Note: Private room fee \$250.00

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

*In the **event of cancellation** after 11/15/22 , \$250 will be charged on the credit card given;*

*In the **event of a no-show or cancellation** after 12/01/22 , the total estimated cost of your party (\$1000) , will be charged to the credit card given.*

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: \_\_\_\_\_

Signature \_\_\_\_\_ Today's Date: \_\_\_\_\_

### Menu Options:

- Group of 12 or less: Regular dinner menu
- Group of 13-20: Limited dinner menu  
Or Pre-set plated style menu
- Group of 21-30: Pre-set plated style menu
- Group of 31 -45: Pre-set plated style menu  
Or buffet style menu
- Group of 36 & up: Buffet style menu

### 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 Menu

### STARTERS

<b>FRESH OYSTERS(6)</b>	16
<b>FREDA'S CRAB CAKE</b>	19
<b>CRISPY CALAMARI</b>	17
<b>SPINACH ARTICHOKE DIP</b>	14
<b>SHRIMP DIABLO</b>	12

### SOUP

<b>LOBSTER &amp; SHRIMP BISQUE</b>	Cup 8
<b>SEAFOOD GUMBO</b>	Cup 8

### SALADS

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

### ANGUS BEEF

<b>8 oz. FILET MIGNON</b>	49
<b>14 oz. NY STRIP &amp; SHIMP</b>	42

### SEAFOOD

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

## **Pre-Set Menu**

**4 Course Plated Styled Menu : \$48, \$58, \$65**

**can be changed to minimum of 2 courses including entrees**

**4 Course Buffet Styled Menu : \$48, \$58, \$65**

**Please see these menu options in the following pages**

**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 \$58.00**

**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**



**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 \$58 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**