

RESTORED. RENEWED. REMARKABLE. <



THE **FREDONIA** HOTEL

SPECIAL EVENTS CATERING MENU <



Morgan Rogers
Director of Sales & Events
936-564-1234
Morgan@thefredonia.com

Christina Watson
Events Manager
936-564-1234
Christina@thefredonia.com

Lauren Oby
Banquet Captain
936-564-1234
events@thefredonia.com

STYLES OF SERVICE

Self-service buffett - Your guests serve themselves at a buffet station that includes all courses of the meal. Appropriate plates and utensils will be set on the buffet. Buffet service is not 'all you can eat,' okease see below for specific serving sizes.

Served Buffet - Our expertly trained servers will serve your guests as they walk through the buffet line. This is a great option for controlling food portions. \$50 service charge per buffet line.

Plated - Sit back and enjoy while our servers provide the best service around. This style of service includes pre-set salads, desserts, and beverages.

Action Stations - Add a little flair to your event! Action stations are a great way to immerse your guests in a unique dining experience. Fees and charges based on station choices.

FEES & CHARGES

A 20% Gratuity as well as 8.25% Sales Tax are added to all food and beverage purchases. Additional room and rental fees may apply.

DIETARY REQUESTS

Please let a sales representative know if you have any special dietary requests. We would be happy to assist you!

PORTION SIZES

Portion sizes for all meals are as follows unless otherwise noted.

Protein - 8 oz per guest
Starch - 4 oz per guest
Vegetables - 4 oz per guest
Desserts - 1 slice or piece
Beverages - 8 oz per guest

Looking for a little more? Please let us know and we can suggest the right serving size for your group.

SPECIAL ACCOMODATIONS

Something you don't see? Let our experienced chefs and events team create the perfect menu for you and your guests! Off menu items must be requested at least one month prior to events.



LUMBERJACK BREAKFAST | \$16 Per Guest

Fluffy Scrambeled Eggs, Country Sausage,
Applewood Smoked Bacon, Home Fries,
Choice of Biscuits with Gravy or Pancakes with Syrup
Both for \$3 Per Guest

BREAKFAST TACO BUFFET | \$15 Per Guest

Warm Flour Tortillas, Scrambeled Eggs, Skillet
Potatoes, Pico de Gallo, Cheddar Cheese, Charred Tomato
Salsa, Green Salsa
Choice of Two: Bacon, Chorizo, Sausage, Diced Ham
Add \$1 For Each Additional Meat

BREAKFAST BREADS | \$10 Per Guest

Assorted Home-Made Pastries & Breads, Assorted Yogurt, and
Whole Fruit

BREAKFAST A LA CARTE

Biscuits & Gravy | **\$3 Per Person**

Bacon, Egg, & Cheese Croissant | **\$5 Each**

Ham or Sausage Buttermilk Biscuit | **\$5 Each**

Honey Butter Chicken Biscuit | **\$5 Each**

Breakfast Tacos | **\$4 Per Taco**

-Egg & Chorizo

-Bacon, Egg, & Cheese

-Egg, Spinach, Mushroom & Parmesan

Assorted Yogurt Cups | **\$2 Each**

Fruit & Yogurt Plate | **\$6 Each**

Assorted Breakfast Pastries | **\$24 Per Dozen**

Assorted Granola Bars | **\$2 Each**

Fredonia Granola | **\$15 Per Pound**

Seasonal Muffins | **\$18 Per Dozen**

All of our freshly made breakfast meals are accompanied with freshly brewed coffee & orange juice. A 12 person minimum order is required for all breakfast meals and a dozen minimum order is required for all breakfast enhancements.

BOXED LUNCHES

Deli Sandwich - Choice of Roast Beef, Smoked Turkey or Ham, Swiss Cheese, Tomato, Lettuce, with Mayo & Mustard on the side | **\$14**

Served on Brioche Buns or Wheat Bread

Simple Sandwich - Choice of Chicken Fried Chicken Salad or Pimento Cheese, Lettuce, Tomato, Pickle.

Served on a Croissant | **\$13**

Boxed Lunches include a canned soft drink or bottle of water, Chips, & a Cookie. Boxed lunches require a minimum order of ten per type.

PLATED LUNCHES

Lemon Chicken

Panko Crusted Chicken Medallions

Served with Mashed Potatoes and Daily Fresh Vegetables | **\$13**

Seared Flat Iron Steak 8 oz.

Served with Garlic & Chive Mashed Potatoes and Seasonal Vegetables | **\$20**

Shrimp & Grits

Jumbo Shrimp, Jalapeño Cheese Grits, Bacon, Cajun Cream Sauce

Served with Grilled Pistolette Bread | **\$19**

Chipotle Salmon

Grilled Atlantic Salmon, Chipotle Vinaigrette

Served with Nacho Mama's Rice and

Daily Fresh Vegetables | **\$16**

Trio Salad

Choice of Three: House-Made Pimento Cheese, Chicken Fried Chicken Salad, Napa Slaw, Fruit Salad | **\$13**

Plated lunches include only an entrée and sides. Plated lunches may only be ordered for events between the hours of 11 a.m. and 2 p.m. *Add \$2 for Tea &

PLATED LUNCHES

New South Caesar Salad

Fried or Grilled Chicken, Chopped Romaine, Shaved Parmesan Cheese, Cornbread Crouton, Caesar Dressing | **\$13**

Sub Salmon for \$6 Per Guest

Cowboy Cobb Salad

Romaine, Chicken, Bacon, Boiled Egg, Monterey Jack Cheese, Tomato & Roasted Corn, Avocado, Ranch Dressing | **\$14**

Plated lunches include only an entrée and sides. Plated lunches may only be ordered for events between the hours of 11 a.m. and 2 p.m. *Add \$2 for Tea & Water*

7TH INNING STRETCH | \$10 Per Guest

Fresh Hot Buttered Popcorn, Soft Pretzels with Mustard and Cheese Sauce, and Cracker Jacks

SIP & SIT | \$7 Per Guest

Freshly Brewed Coffee, Assorted Soft Drinks, Water

THE ENERGIZER | \$9 Per Guest

Trail Mix, Granola Bars, Whole Fresh Fruit

DESSERTS & ADDITIONS

Individual Yogurt Cups | \$2 Each

Whole Fresh Fruit | \$1.50 Per Piece

Bag Pretzels or Bag Chips | \$2 Each

Individual Soft Pretzel | \$3 Each

Cracker Jack Bags | \$2 Each

Candy Bar | \$2 Each

Granola Bar | \$2 Each

Assorted Cookies | Small Cookies-\$20 Per Dozen; Large Cookies-\$36 Per Dozen

Brownies | \$36 Per Dozen

Lemon Bars | \$36 Per Dozen

Cake Balls | \$48 Per Dozen

Banana Pudding Shooters | \$48 Per Dozen

Pecan Pie Bars | \$36 Per Dozen

A minimum order of one dozen is required for all desserts & additions.

EAST TEXAS FAVORITES

Candied Pimento Crostini | \$24 Dozen

Candied Bacon, House-Made Pimento Cheese on a Crispy Crostini

Steak Bruschetta | \$36 Dozen

Crostini, Chimichurri, Cilantro Crema, & Queso Cotija

Candied Bacon on a Stick | \$36 Dozen

Caramelized Bacon with Brown Sugar and Cayenne

Grilled Chicken Tostadas | \$24 Dozen

Topped with Ancho Chile Jam, Cilantro & Queso Cotija

SEAFOOD

Tuna Tar Tar Tostadas | \$36 Dozen

Tuna, Sesame, Soy, Ginger, Crisp Wonton, & Jalapeño

Jumbo Poached Shrimp | \$36 Dozen

Cocktail Sauce, Lemon

Mini Crab Cakes | MP

Gulf Coast Crab, Lemon Butter, Asian Slaw, Sesame Oil

Shrimp & Grit Tasting Spoon | \$48 Dozen

Plump Shrimp atop Homestead Grits

Oysters Republic Tasting Spoon | \$48 Dozen

Chorizo Collard Greens with Fried Oyster and Saffron Aoli

VEGETARIAN

Traditional Deviled Eggs | \$24 Dozen

Gremalada Aioli, Mustard, Fried Caper

Add Candied Bacon for \$3

Goat Cheese & Onion Jam Crostini | \$ 24 Dozen

Caramelized Onions with Goat Cheese Cream, Baguetta Crostini

Fried Goat Cheese Poppers | \$28 Dozen

Panko Breaded, Topped with Blueberry Glaze

Stuffed Mushrooms | \$36 Dozen

Spinach, Parmesan Cheese, Balsamic Glaze

Caprese Skewers | \$18 Dozen

Tomato, Fresh Mozzarella, Basil Pesto

MEAT

Thai Skewers | \$24 Dozen

Choice of Grilled Chicken Breast or Grilled Sirloin Marinated in Asian Spices, Served with a Thai Peanut Dipping Sauce

BLT Crostini | \$28 Dozen

Bacon, Lettuce, Tomato, Baguetta Crostini with Chipotle Mayo

Steak Brochette | \$36 Dozen

Marinated Ribeye, wrapped in Bacon

Chicken Fried Chicken Crostini | \$24 Dozen

House Made 'Chicken Fried' Chicken Salad on a Crostini

COCKTAIL SANDWICHES

Tea Sandwiches - Choice of: Pimento Cheese, Chicken Fried Chicken Salad, Cucumber & Cream Cheese, Ham & American Cheese, Turkey & Swiss Cheese, Deviled Egg Sandwich | **\$24 Dozen**

Henny Penny Slider - Deep Fried Chicken Breast, Tossed in Sweet Heat Sauce With Candied Bacon and Lettuce, Served on a Brioche Bun, Accompanied with House-Made Pickles | **\$42 Dozen**

Pulled Pork Slider - BBQ Pulled Pork, Napa Slaw Served on a Jalapeño Cheddar Bun | **\$36 Dozen**

Kobe Beef Sliders | **\$36 Dozen**

Fresh Beef Slider topped with Cheddar Cheese, House-Made Pickle, Campfire Sauce, Brioche Bun

RECEPTION TRAYS

Raw Vegetable Crudité - Raw Vegetables, Ranch Dip
Serves 25: \$50; 50: \$100; 75: \$150

Hummus with Market Crudité & Toasted Pita | **\$5 Per Guest**
Choice of Classic Hummus, Roasted Red Pepper, Black Eye Pea

Charcuterie & Imported Cheese Tray - Assortment of Cured and Sliced Meats, Olives, House-Made Pickles, Whole Grain Mustard, Assorted Cheeses, Crackers, Nuts
Serves 25: \$125; 50: \$225; 75: \$300

Texas Charcuterie Tray - House-Made Pimento Cheese, Bacon Jam, Candied Jalapeño Dip, House-Made Pickles, Prosciutto, Jalapeño Cheddar Sausage, Creole Mustard, Served with Grilled Bread and Sesame Crackers
Serves 25: \$125; 50: \$225; 75: \$325

Seasonal Fruit Arrangement - Served with Yogurt
\$5 Per Person

Hors d'oeuvres require a two dozen minimum order.

INDEPENDENCE RECEPTION

One Entrée | \$23 Per Guest - Two Entrées | \$28 Per Guest

- Grilled Chicken Breast served with Sun-Dried Tomato Cream Sauce
- Grilled Chicken Breast Served with Mushroom & Garlic Cream Sauce
- Chicken Florentine Topped with Monterey Cheese, Shaved Garlic & Spinach
- Sliced Roast Beef served with your choice of Red Wine Demi or Wild Mushroom Demi
- Panko Crusted Lemon Chicken with grilled Lemon half
- Grilled Salmon served with Lemon Cream Sauce
- Pork Chop with Jalapeño Peach Jam
- Fried Smothered Pork Chops
- Mom's Homemade Meatloaf

SALADS (SELECT ONE)

Garden Salad, Caesar Salad, Fruit Salad, Tomato Cucumber Salad

(Plus \$2 Per Guest) - Brussels Sprout Salad, Republic Salad

ACCOMPANIMENTS (SELECT TWO)

Nacho Mama's Rice, Garlic Mashed Potatoes, Rosemary Roasted New Potatoes, Four Cheese Macaroni Cheese, Honey Glazed Balsamic Carrots, Seasonal Roasted Vegetables, Sautéed Green Beans with Bacon & Caramelized Onion, Chorizo Collard Greens

(Plus \$2 Per Guest) - Balsamic Roasted Brussels Sprouts, Grilled Asparagus, Mexican Style Street Corn

DESSERTS (SELECT ONE)

Bread Pudding, Fresh Baked Cookies, Brownies, Seasonal Coblér, Chocolate Cake, Banana Pudding, Key Lime Pie, Cheesecake, Tres Leches, Smore's Pie, Pecan Pie Bars, Limoncello, Cream Cheese Poundcake with Strawberry.

Buffets are served with bread & butter, salad, two accompaniments, dessert, water, iced tea & coffee.

HILL COUNTRY BBQ

One Entrée | \$22 Per Guest; Two Entrées | \$25 Per Guest

Starter: Napa Slaw or Potato Salad

Entrées: Pulled Pork, BBQ Chicken, BBQ Pork Ribs, Cheddar-Jalapeño Sausage

Accompanied With: Mac & Cheese, Baked Beans, Cornbread

Dessert: Seasonal Cobbler or Bread Pudding

ITALIAN BASICS

Choice of One | \$20 Per Guest; Choice of Two | \$22 Per Guest

Starter: Mixed Green Salad or Caesar Salad

Entrées: Lasagna, Shrimp Scampi, Chicken Piccata, Chicken Scallopini

Accompanied With: Green Beans, Rosemary Potatoes or Garlic Potatoes, Garlic Bread

Dessert: New York Style Cheesecake

THE CAJUN

Choice of One | \$21 Per Guest; Choice of Two | \$25 Per Guest

Starter: Mixed Green Salad or Napa Slaw

Entrées: Blackened Chicken with Creole Cream Sauce, Blackened Fish, or Fried Fish

Accompanied With: Chorizo Collards, Fried Okra, and Dirty Rice

Dessert: White Chocolate Bread Pudding

NACHO MAMA'S BUFFET | \$20 Per Guest

Tortilla Chips with Salsa & Chile Con Queso, Beef & Chicken Fajitas with Sautéed Peppers & Onions, Warm Flour Tortillas, Charro Beans or Black Beans, Spanish Rice, Pico de Gallo, Guacamole, Sour Cream, Cheddar Cheese, Served with Tres Leches Cake

BEEF

6oz. Petit Filet Mignon | MP
Red Wine Demi

8oz. Filet Mignon | MP
Red Wine Demi

Flat Iron Steak | MP
Butter, Red Wine Demi

Ribeye Steak | MP
Butter, Red Wine Demi

New York Strip | MP
Butter, Red Wine Demi

PORK

12oz. Bone in Pork Chop | \$26
Jalapeño Peach Jam

Pork Loin with Demi Sauce | \$22
Roasted Pork Loin topped with Demi Glaze Sauce

CHICKEN

Chicken Florentine | \$25
Stuffed Chickn Brest, Spinach and Cheese,
Garlic Butter Sauce

Panko Crusted Lemon Chicken | \$20
Panko Crusted Chicken
Medallions

Grilled Chicken Lombard | \$21
Balsamic Glazed Chicken with Sauteéd Spinach

Grilled Chicken with Picatta | \$23
Classic Cream Sauce with Capers, Tomatoes, Mushrooms
and Artichokes

FISH**Chipotle Salmon | \$22**

Grilled Atlantic Salmon, Chipotle Vinaigrette

Sea Bass | \$42

Sous Vide Sea Bass, Beurre Blanc, Grilled Asparagus

SALADS (Select One)

Garden Salad, Caesar Salad, Fruit Salad, Tomato Cucumber Salad,

(Plus \$2 Per Guest) Brussels Sprout Salad, Republic Salad

ACCOMPANIMENTS (Select Two)

Nacho Mama's Rice, Garlic Mashed Potatoes, Rosemary Roasted New Potatoes, Four Cheese Macaroni Cheese, Honey Glazed Balsamic Carrots, Seasonal Roasted Vegetables, Sautéed Green Beans with Bacon & Caramelized Onion, Rice Pilaf **(Plus \$1 Per Guest)** - Balsamic Roasted Brussels Sprouts, Grilled Asparagus, Mexican Style Street Corn, Chorizo Collard Greens

DESSERTS (Select One)

Key Lime Pie, Cheesecake, Texas Sheetcake, Cream Cheese Poundcake, Pecan Pie Bars, Limoncello Tarts, New York Cheesecake

Plated dinners are served with salad, two accompaniments, dessert, bread & butter, water, iced tea & coffee.

CARVING STATION | Market Price

Served with Rolls and Traditional Condiments

Smoked Prime Rib, Roasted or Smoked Turkey Breast, Pit Ham

MASHED POTATO BAR | \$10 Per Guest

Garlic Potatoes, Bacon Bits, Cheddar Cheese, Sour Cream, Green Onion
Choice of one: Ground Chile Con Carne or Fried Chopped Buffalo Chicken

+\$2 to add Pulled Pork, Fried Chicken, or Chile Con Carne

MAC N' CHEESE BAR | \$12 Per Guest

Four Cheese Mac N' Cheese, Bacon, Green Chili, Green Onion
Choice of one: BBQ Pulled Pork, Ground Chile Con Carne, or Fried Chopped Buffalo Chicken

TATOR TOT BAR | \$12 Per Guest

Crispy Tator Tots, Home-Made Queso, Bacon, Green Onion, Sour Cream, Ground Chile Con Carne

NACHO BAR | \$12 Per Guest

Corn Tortilla Chips, Salsa, Gaucamole, Chili Con Queso, Sour Cream, Sliced Jalapeños

+\$2 to add on Gruene Chicken, Chorizo, or Ground Chile Con Carne

SHRIMP & GRITS BAR | \$24 Per Guest

Jumbo shrimp in Cajun Cream Sauce, Jalapeno Cheddar Grits, Bacon, Green Onions, and Cheddar Cheese

SMORE'S BAR | \$10 Per Guest

Assorted Graham Crackers, Chocolates, and Marshmallows

BEVERAGES

Freshly Brewed Coffee | **\$3 Per Person**

Hot Chocolate | **\$3 Per Person**

Iced Tea | **\$3 Per Person**

Canned Soft Drinks | **\$2 each**

Bottled Water | **\$2 each**

Fresh Squeezed Orange Juice | **\$3 Per Person**

Old Fashioned Lemonade | **\$3 Per Person**

All menu items are subject to 8.25% sales tax and a 20% service charge.

Prices and fees are subject to change.

OPEN BAR

\$200 Set-up per Bar

House Beer, House Wine, Choice of Well or Premium
Liquor
Host Pays by Consumption
Billed to Master

CASH BAR

\$200 Set-up per Bar

House Beer, House Wine, Choice of Well or Premium
Liquor
Guests Pay Per Drink

COCKTAIL

\$100 Service Charge

House Beer and House Wine Only
\$15 Additional Fee to Serve Liquor
Host Pays by Consumption
Billed to Master

*Will not be a full bar set up.

MIMOSA BAR

\$75 Set-up Fee

\$8 Per Person

House Champagne with choice of 3 Juices and 3 Fruits

Juices: Orange, Pineapple, Limeade, Pomegranate,
Grapefruit and Cranberry.

Fruits: Strawberries, Blueberries, Blackberries, Raspberries,
Limes, Oranges, Mint, and Pineapple

Prices and fees are subject to change.

BEVERAGES

HOUSE BEER \$5

Bud Light
Miller Lite
Coors Light
Michelob Ultra
Shiner \$6

HOUSE WINE \$6

Cabernet
Pinot Nior
Chardonnay
Pinot Grigio
Moscato

WELL LIQUOR \$5

Svedka Vodka
Seagrams Gin
Don Q Rum
Pancho Villa Tequila
Evan Williams Whiskey
Clan McGregor Scotch

PREMIUM LIQUOR \$7

Tito's Vodka
Tanqueray Gin
Bacardi Rum
Jose Cuervo Tequila
Jim Beam Whiskey
Dewars Scotch

All of the pricing for Beer, Wine, and Liquor are inclusive of Tax

Specialty drinks can be considered upon request

