

# Freda's

SEAFOOD GRILLE

*Our Restaurant*





*“The Perfect Place for Private Party”*

Thank you for considering **Freda's Seafood Grille** to represent you in all of your event needs. We are proud to present our Signature Concept of fine dining: delicious, fresh seafood and steaks at a reasonable price; efficient, personalized service in an elegant atmosphere.

Freda's goal is to provide every event with specialized menus that fits your needs/budgets. Our staff, and OWNER will personally meet with you, to make sure that every step of the party expresses your personal style and dining tastes.

- ◆ Pre-selected menu options or explore our menu and create any combination of specialty entrees
- ◆ vegetarian & Gluten free entrees are available
- ◆ Private wait staff, Private enclosed dining room
- ◆ Multiple Bar Options (All alcoholic beverages are based on consumption. And there is no extra bar fee.)

Sincerely,  
Freda's Seafood Grille

(512)506-8700  
(512)506-8703(Fax)  
FredasSeafoodGrille@Gmail.com

Freda's Seafood Grille  
10903 Pecan Park Blvd, Austin TX 78750  
[www.FredasSeafoodGrille.com](http://www.FredasSeafoodGrille.com)



*The Private Dining Room (PDR)  
10-60ppl*

- ⊘ **Freda's Private Dining Room (PDR) can accommodate up to 60 guests, Seat arrangements can be designed to give your party just the feel you are looking for, whether it's a business meeting or wedding reception**
- ⊘ **PDR is totally enclosed, with separate sound, lighting. Has it own projector & screen. Karaoke & Dancing ca be offered with extra charge.**
- ⊘ **The PDR is handicap accessible, and we have plenty of free on-site parking**
- ⊘ **We offer complimentary Setup, Cleanup, Linens, and Excellent staff.**
- ⊘ **Room rental charge is \$100.00 for groups less than 20, it may be waived if (1)there are more than 20 guests or(2) the food and beverage exceeds \$500.00.**
- ⊘ **Renting the entire facility is an option. We can accommodate groups up to 250; reservations must be made in advance. Freda's will cater to any off-premise location as well.**

Freda's is pleased to confirm your reservation on a tentative basis. These arrangements are considered tentative pending the return of this agreement with your signature and credit card information.

Event Name: \_\_\_\_\_ Contact: \_\_\_\_\_

Event Day/Date: \_\_\_\_\_ Time: \_\_\_\_\_

#of guests anticipated: \_\_\_\_\_ Guaranteed guest count\*: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Please finish a guaranteed final guest count two business days prior to your event in writing either via email or fax to the event coordinator. This guarantee represents the lowest attendance for which you will be charged and shall not fall below 80% of your original anticipated guest count.

**A deposit of 200.00 and a credit card number** is required to secure event space.

In the event of cancellation, we need to be informed 14 days prior to party date in order to refund the deposit.

In the event of a no-show or cancellation within 24 hours of the scheduled event, the total cost of your guaranteed guest count, including tax and gratuity, will be charged.

Name of Cardholder: \_\_\_\_\_ Credit Card Type: \_\_\_\_\_

Credit Card #: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

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



*The Private Dining Section (PDS)  
Bigger Party 20-100ppl*

- € **Freda's Private Dining Section (PDS) can accommodate up to 100 guests, Seat arrangements can be designed to give your party just the feel you are looking for, whether it's a business luncheon or wedding reception**
- € **PDS is separated from our main dining area, with separate sound, lighting. Handicap accessible, and we have plenty of free on-site parking**
- € **We open PDS only for guests more than 20 or more, there is no rental charge.**
- € **Renting the entire facility is an option. We can accommodate groups up to 250; reservations must be made in advance. Freda's will cater to any off-premise location as well.**

Freda's is pleased to confirm your reservation on a tentative basis. These arrangements are considered tentative pending the return of this agreement with your signature and credit card information.

Event Name: \_\_\_\_\_ Contact: \_\_\_\_\_

Event Day/Date: \_\_\_\_\_ Time: \_\_\_\_\_

#of guests anticipated: \_\_\_\_\_ Guaranteed guest count\*: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Please finish a guaranteed final guest count two business days prior to your event in writing either via email or fax to the event coordinator. This guarantee represents the lowest attendance for which you will be charged and shall not fall below 80% of your original anticipated guest count.

**A deposit of 200.00 and a credit card number** is required to secure event space.

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In the event of a no-show or cancellation within 24 hours of the scheduled event, the total cost of your guaranteed guest count, including tax and gratuity, will be charged.

Name of Cardholder: \_\_\_\_\_ Credit Card Type: \_\_\_\_\_

Credit Card #: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

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



## *Catering*

Freda's is a full service caterer that customizes menus to each client's needs. Since 2003, we have offered delicious food, elegant presentation and superb service.

From private parties of **15** to weddings of **400** in locations all across the Great Austin area, Freda's provides the same excellence to every customer and guest. Freda's is ready to serve any event, including *weddings, business luncheons, seminars, and celebrations* for your special occasions.

- ⊘ A wide variety of menu items, and we are happy to customize any menu to your specifications.
- ⊘ We can do drop-off menus for a *self-serve buffet, boxed lunch menus, or full service menus* for formal banquets.
- ⊘ Table Decorations
- ⊘ Serving Staff and Bartenders upon request
- ⊘ Carving Station

Here is a *sample lunch drop off menu* that is sure to be a great hit with your party.

### **Choice of 2 of the following Entrees:**

- Chicken spinach wrap with fresh Avocado and tomato
- Pecan crusted tilapia with pesto cream sauce
- Bourbon pasta with shrimp
- Grilled Angus Burger

### **Plus choice of two of the following Starches:**

- Saffron rice
- Garlic mashed potatoes
- Roasted new baby red potatoes

### **Plus Vegetables or Salads**

### **Plus Breads and Butter**

Cost: \$14.95 per head based on a minimum 30 head count.



### *Business Lunch*

- ◆ Prompt service
- ◆ Elegant, and comfortable atmosphere
- ◆ Delicious food from chicken, seafood to pasta
- ◆ Personalized menu may be set up for over 10 people
- ◆ Reservations are welcome and encouraged
- ◆ Private Dining Room availability for private meetings

### SAMPLE MEETING MENU

#### **Salad**

##### **Mixed Green Salad**

*with Raspberry Walnut vinaigrette Dressing*

#### **Entrees**

*Choice of*

##### **Blackened Fish Spinach Avocado Wrap**

Baby mixed green, tomato and avocado, with Remoulade and mango chutney sauce, wrapped in a spinach flour tortilla

##### **Pecan Tilapia**

Pecan Crusted tilapia in a crawfish pesto sauce, served with saffron rice and vegetables

##### **Grilled Chicken Sandwich**

Roasted pepper relish with feta cheese. Accompanied with house made horseradish pickles.

##### **Bourbon Pasta with Blackened Shrimp**

Bowtie pasta, Andouille sausage, mushrooms and crawfish tossed in Cajun cream sauce

##### **Black Angus Steak-Burger**

Fresh Angus steak ground, sizzling char-grilled, with Sheila Partin's sweet sourdough & French fries lettuce, tomato and pickles



*Buffet Style Menu*

*Sample*

A Buffet Style menu can be customized for your guests. Please contact Freda for the detail, the following is a sample menu

Grilled NY Strip  
Pecan tilapia  
Bourbon Pasta  
Fried Shrimp

Mix Green Salad  
Seafood Gumbo

Saffron Rice  
Steamed Veggies

White Chocolate Bread Pudding  
Fresh Fruits Tray



*Menu Sample (1)*

**Appetizers**

**Spinach Artichoke Dip**  
**Fried Calamari**

**Salad**

**Mixed Green Salad**  
*with Raspberry Walnut vinaigrette Dressing*

**Entrees**

*Choice of*

**Pecan Tilapia**

*Pecan Crusted tilapia fillet, grilled to golden brown, topped with pesto crème sauce and crawfish, served with saffron rice*

**Grilled NY Strip**

*A black Angus steak char-grilled to perfection,  
served with baby red new potatoes*

**Grilled Chicken Breast**

*Char-grilled chicken, with roasted baby red new potatoes, asparagus,  
topped with tomato coulis and roasted corn salsa*

**Desserts**

*Choice of*

**Decadence Chocolate Cake**  
**NY Cheese Cake**



*Menu Sample (2)*

**Appetizers**

**Spinach Artichoke Dip**  
**Fried Calamari**

**Entrees**

Choice of

**Pecan Tilapia**

*Pecan Crusted tilapia fillet, grilled to golden brown, topped with pesto crème sauce and crawfish, served with saffron rice*

**Fried Catfish & Coconut Shrimp**

*Hand bread catfish and coconut flake coated jumbo shrimps, served with French fries and house made tartar dipping sauce*

**Grilled Chicken Breast**

*Char-grilled chicken, with roasted baby red new potatoes, asparagus, topped with tomato coulis and roasted corn salsa*

**Desserts**

Choice of

**White & Dar Chocolate Mousse Cake**  
**NY Cheese Cake**



*Menu Sample (3)*

**Appetizers**

**Spinach Artichoke Dip**  
**Fried Calamari**

**Entrees**

Choice of

**Pecan Tilapia**

*Pecan Crusted tilapia fillet, grilled to golden brown, topped with pesto  
crème sauce and crawfish, served with saffron rice*

**Fried Catfish & Coconut Shrimp**

*Hand bread catfish and coconut flake coated jumbo shrimps, served with  
French fries and house made tartar dipping sauce*

**Grilled Chicken Breast**

*Char-grilled chicken, with roasted baby red new potatoes, asparagus,  
topped with tomato coulis and roasted corn salsa*



*Menu Sample (4)*

**Salad**

**Mixed Green Salad**

*with Raspberry Walnut vinaigrette Dressing*

**Entrees**

Choice of

**Pecan Tilapia**

*Pecan Crusted tilapia fillet, grilled to golden brown, topped with pesto crème sauce and crawfish, served with saffron rice*

**Fried Catfish & Coconut Shrimp**

*Hand bread catfish and coconut flake coated jumbo shrimps, served with French fries and house made tartar dipping sauce*

**Grilled Chicken Breast**

*Char-grilled chicken, with roasted baby red new potatoes, asparagus, topped with tomato coulis and roasted corn salsa*



*Menu Sample (5)*

**Salad**

**Mixed Green Salad**

*with Raspberry Walnut vinaigrette Dressing*

**Entrees**

Choice of

**Pecan Tilapia**

*Pecan Crusted tilapia fillet, grilled to golden brown, topped with pesto crème sauce and crawfish, served with saffron rice*

**Grilled NY Strip**

*A black Angus steak char-grilled to perfection,  
served with baby red new potatoes*

**Grilled Chicken Breast**

*Char-grilled chicken, with roasted baby red new potatoes, asparagus,  
topped with tomato coulis and roasted corn salsa*

**Desserts**

Choice of

**Decadence Chocolate Cake**

**NY Cheese Cake**



*Menu Sample (6)*

**Appetizers**

**Crab Cakes**  
**Spinach Artichoke Dip**  
**Golden Calamari**

**Salad**

**Mixed Green Salad**  
*with Raspberry Vinaigrette Dressing*

**Entrees**

*Choice of*

**Chilean Seabass**

*Pine nut crusted, seared and baked to golden brown, topped lemon beurre blanc sauce and capers, served with saffron rice*

**Pacific Snapper**

*Blackened and topped with crawfish Etoffee,  
served saffron rice and green beans*

**Grilled NY Strip**

*A tender, black angus steak, char grilled to perfection and topped with compound butter, served with a baked potato and sautéed asparagus*

**Grilled Chicken Breast**

*Char-grilled chicken, with roasted baby red new potatoes, asparagus,  
topped with tomato coulis and roasted corn salsa*

**Dessert**

*Choice of*

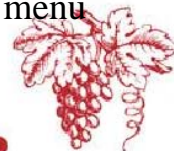
**Decadence Chocolate Cake**  
**White Chocolate Bread Pudding**  
**Key Lime Pie**

# Freda's

## SEAFOOD GRILLE

### *Wine Dinner Menu*

A Wine Dinner can be customized for your guests. Please contact Freda for the detail, the following is a sample menu.



## WINE DINNER

### THURSDAY, JULY 27<sup>th</sup> 7pm

### FREDA'S PRIVATE DINING ROOM

#### *Appetizers*

##### **Seafood Stuffed Avocado**

Fresh Avocado stuffed with Lump Crab, Crawfish,  
Shrimp and Andouille Sausage

St. Supery Sauvignon Blanc, Napa



#### *Salad*

##### **Caesar Salad**

The Original Caesar served with Garlic Butter Toasted Croutons  
and Parmesan Cheese

Pepi Pinot Grigio, Oregon



#### *Entrée*

*Your choice of*

##### **Chilean Sea Bass**

Pan seared, then baked to Perfection, served with Saffron Rice  
and Asparagus in a Beurre Blanc Sauce

La Crema Chardonnay, Sonoma

OR

##### **Ribeye & Shrimp**

A Black Angus Ribeye, delicately flavored in a Cajun Cream Sauce  
with Mashed Potatoes and Sauteed Vegetables

Canoe Ridge Estate Cabernet Sauvignon, Columbia Valley



#### *Dessert*

##### **Seven Layer Chocolate Cake**

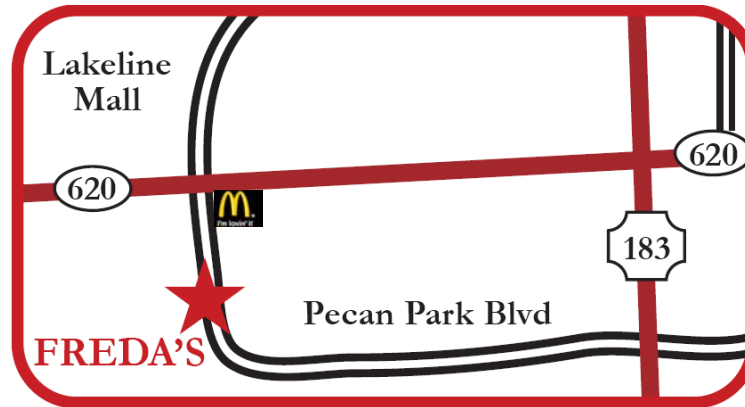
Plum Wine, Japan

\$65 per person. Reservations required. 512.506.8700 - Ask for Lee.

# Freda's

## SEAFOOD GRILLE

### *Map and Directions*



10903 Pecan Park Blvd  
Austin, TX 7850

Take Hwy 183 North: take exit "620, lake creek, Pecan park", remain on feeder road of 183, the second traffic light( Pecan park Blvd) turn left, keep going about 1/2 mile (a lot of tree), Freda's is on your left next to Holiday Inn Express. Make a small U turn.

Take Hwy 183 South: take exit "620" remain on feeder road of 183, pass 620, the next traffic light( Pecan park Blvd) turn right, keep going about 1/2 mile (a lot of tree), make a small U turn. Freda's is on your left next to Holiday Inn Express.

Take 620 East: keep going, right pass Lakeline Mall, before McDonald's , turn right on Pecan Park Blvd, Freda's is on your right next to Holiday Inn Express.

Take 620 West: Pass 183, keep going, the next traffic light (Pecan Park Blvd) turn left, drive straight, Freda's is on your right next to Holiday Inn Express.

Take I-35 North: take Hwy 183 North

Take I-35 South: take 620 West.