



F A
F R E D D Y ' S
C A T E R I N G

ASK ABOUT
SPECIAL PRICING
FOR GROUPS OF
200+

\$7.95 - HOT MEALS

**Complete meals including garden salad, rolls and butter, beverage and dessert!
Choose two entrees for just \$3.00 more per person**

Minimum 15 guests

FREDDY'S CHICKEN FRIED CHICKEN

HAND BATTERED BUTTERMILK BREAST OF CHICKEN LIGHTLY
FRIED AND SERVED WITH RED SKIN GARLIC MASHED
POTATOES AND CREAMY WHITE COUNTRY GRAVY

FREDDY'S FAT MAC

FREDDY'S HOMEMADE MAC-N-CHEESE WITH DICED GRILLED
CHICKEN TOPPED WITH SEASONED BREAD CRUMBS

CHICKEN TETTRAZINI

SPAGHETTI TOSSED WITH BONELESS PIECES OF CHICKEN AND
SAUTÉED MUSHROOMS IN A SHERRY CREAM SAUCE

FREDDY'S SPAGHETTI AND MEATBALLS

FREDDY'S ITALIAN MEATBALLS MADE WITH PORK AND BEEF
AND SERVED WITH MARANARA SAUCE

OLD FASHIONED BBQ

SLOW SMOKED PULLED PORK SANDWICHES
SERVED WITH TRADITIONAL COLESLAW
& HOME-STYLE POTATO SALAD

HERB ROASTED CHICKEN

WHITE AND DARK BONE -IN CHICKEN WITH A BLEND OF FIVE
HERBS AND OVEN ROASTED TO PERFECTION
SERVED WITH RED SKIN GARLIC MASHED POTATOES

GRILLED HERB CHICKEN PASTA

MARINATED GRILLED CHICKEN BREAST THINLY SLICED AND
TOSSED WITH ANGEL HAIR PASTA, SUN DRIED TOMATOES,
CAPERS, FRESH BASIL, AND ITALIAN HERBS IN A LIGHT
BROTH-BASED SAUCE

BAKED ZITI WITH ITALIAN SAUSAGE

MILD ITALIAN SAUSAGE BAKED WITH ZITI PASTA,
MARINARA, RICOTTA, MOZZARELLA, AND PARMESAN CHEESES

CHICKEN PENNE ALFREDO

CLASSIC ALFREDO SAUCE MADE WITH HEAVY CREAM, BUTTER,
GARLIC, AND PARMESAN WITH PIECES OF BONELESS, SKINLESS
CHICKEN AND TOSSED WITH PENNE PASTA

SAUSAGE AND PEPPERS

MILD ITALIAN SAUSAGE GRILLED AND TOSSED WITH
FRESH TOMATO SAUCE, BELL PEPPERS, ONIONS AND
SERVED WITH SPAGHETTI MARINARA

CHIPOTLE CHICKEN PASTA

BONELESS CHICKEN PIECES TOSSED WITH PENNE PASTA AND
A CREAMY CHIPOTLE SAUCE. SERVED WITH GARLIC
BREADSTICKS

GREEN CHILI CHICKEN PASTA

BONELESS PIECES OF CHICKEN TOSSED WITH PENNE PASTA,
DICED TOMATOES AND A MILD GREEN CHILE SAUCE



F A 
FREDDY'S
CATERING

\$8.95 - HOT MEALS

**Complete meals including garden salad, rolls and butter, beverage and dessert!
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Minimum 15 guests

SLOW ROASTED PORK LOIN

PORK LOIN RUBBED WITH FAT FREDDY'S SPECIAL SEASONINGS, OVEN ROASTED TO PERFECTION AND SERVED WITH WILD RICE PILAF

CHICKEN PENNE ROMANO

GRILLED SLICED CHICKEN BREAST, BABY SPINACH AND MUSHROOMS TOSSED WITH SUN-DRIED TOMATOES IN A HOMEMADE WHITE WINE CREAM SAUCE

FAT FREDDY'S FAMOUS MEATLOAF

A 50-YEAR OLD RECIPE FROM THE KITCHEN OF FREDDY'S MOM SERVED WITH RED SKIN GARLIC MASHED POTATOES

BAKED LASAGNA

ONE OF OUR SIGNATURE DISHES! PORK AND BEEF COOKED TO FORM BOLOGNESE SAUCE AND LAYERED OVER PASTA SHEETS, RICOTTA, MOZZARELLA, AND PARMESAN CHEESE.

HONEY BAKED HAM

LEAN & TASTY HAM WITH A SWEET HONEY GLAZE SERVED WITH POTATOES AU GRATIN

CHICKEN FRIED STEAK

HAND BATTERED BUTTERMILK TENDERIZED SIRLOIN, LIGHTLY FRIED AND SERVED WITH RED SKIN GARLIC MASHED POTATOES AND CREAMY WHITE COUNTRY GRAVY

SMOKED BEEF BRISKET

WE SLOWLY SMOKE OUR OWN BRISKET WITH MESQUITE FOR 16 HOURS. TENDER AND DELICIOUS, SERVED WITH RED SKIN GARLIC MASHED POTATOES

HOISIN CHICKEN

CHINESE CHICKEN ENTRÉE WITH GARLIC, FIVE SPICE POWDER AND FLAVORED WITH HOISIN SAUCE SERVED WITH STEAMED WHITE RICE

BEEF STROGANOFF

TENDER SLICES OF BONELESS SIRLOIN STEAK SIMMERED IN A MEAT SAUCE FLAVORED WITH GARLIC, ONIONS, SOUR CREAM AND SLICED BUTTON MUSHROOMS. SERVED WITH BUTTERED EGG NOODLES

CHICKEN CILANTRO

CHICKEN BREASTS SMOTHERED IN A WHITE CREAM SAUCE, GARLIC, JALAPENO, ONIONS, CILANTRO AND WHITE WINE AND SERVED WITH WILD RICE PILAF

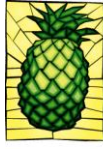
FAT FREDDY'S FAMOUS FRIED CHICKEN

AN ALL-AMERICAN FAVORITE WITH A HINT OF HONEY IN THE BATTER. SERVED WITH RED SKIN GARLIC MASHED POTATOES WITH HOUSE MADE WHITE COUNTRY GRAVY

JAMAICAN JERK PORK OR CHICKEN

PORK OR CHICKEN MARINATED IN A HOUSE MADE JERK SAUCE WITH FOURTEEN INGREDIENTS AND SERVED WITH WILD RICE PILAF

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Minimum 15 guests

CHICKEN ROSETTA PARMESAN

BREADED BREAST OF CHICKEN SMOTHERED IN A DELICIOUS ROSETTA SAUCE (BLEND OF ALFREDO AND MARINARA SAUCES) AND TOPPED WITH MOZZARELLA & AGED PARMESAN SERVED WITH PASTA MARINARA

CHICKEN PORTOFINO

BREAST OF CHICKEN IN A CREAMED WINE SAUCE TOPPED WITH CARAMELIZED ONIONS, ROASTED RED PEPPERS, AND BOLO HAM, THEN BAKED WITH A MOZZARELLA CRUST SERVED WITH PASTA MARINARA

APRICOT GLAZED PORK CHOPS

LEAN BONELESS PORK CHOPS WITH AN APRICOT GLAZE AND SERVED WITH WILD RICE PILAF

BOURBON TERIYAKI SIRLOIN

CHOICE CUT SIRLOIN STEAK GRILLED TO MEDIUM RARE AND GLAZED WITH TERIYAKI GLAZE THAT HAS A HINT OF BOURBON SERVED WITH RED SKIN GARLIC MASHED POTATOES

BANANA BAY CHICKEN

CHICKEN SAUTÉED WITH GARLIC, FINELY MINCED APPLES, BUTTER, AND ONIONS WITH COCONUT CREAM & SWEET CURRY. SERVED WITH WILD RICE PILAF

SICILIAN SHRIMP SCAMPI

SHRIMP SAUTEED IN GARLIC & CRUSHED RED PEPPER TOSSED WITH FRESH FETTUCHINI NOODLES, DICED TOMATOES AND A TOUCH OF HEAVY CREAM

CHICKEN CARBONARA

BREAST OF CHICKEN WITH A SAUCE MADE WITH BACON, ONIONS, HEAVY CREAM, BASIL, SAGE, BUTTER AND SLOWLY REDUCED TO A RICH AND CREAMY SAUCE AND SERVED WITH A SIDE OF PASTA

LEMON ARTICHOKE CHICKEN

POUNDED CHICKEN BREAST, LIGHTLY BREADED WITH A BUTTERY LEMON SAUCE, TOPPED WITH ARTICHOKE HEARTS AND SERVED WITH A SIDE OF PASTA

APRICOT MANGO CHICKEN

GRILLED CHICKEN BREAST IN A HOUSE MADE APRICOT AND MANGO SAUCE WITH A HINT OF CHIPOTLE PEPPER AND SERVED WITH WILD RICE PILAF

WHITE BURGUNDY MUSHROOM CHICKEN

BREAST OF CHICKEN IN A WHITE CREAM SAUCE WITH MUSHROOMS, HERBS AND WHITE WINE. SERVED WITH RED SKIN GARLIC MASHED POTATOES OR WILD RICE PILAF

CHICKEN FAJITAS

CHICKEN MARINATED WITH PEPPERS AND ONIONS, SERVED WITH FLOUR TORTILLAS, SHREDDED CHEESE, SOUR CREAM, CHIPS & SALSA & REFRIED BEANS

RED STRIPE COCONUT CHICKEN

CHICKEN BREAST IN A SAUCE OF ONIONS, BELL PEPPERS, COCONUT CREAM AND RED STRIPE BEER SERVED WITH WILD RICE PILAF