



## **Wedding / Dinner Packages**

Complete Buffet Dinners including your choice of Vegetable Side Dish, Starch Side Dish, Fresh Tossed Salad and Bread  
Full Service includes an elegant buffet presentation, Servers who attend to the Buffet, Assist with Pouring your Champagne Toast, Cut & Serve your Wedding Cake, Clear Tables, and Clean-up.  
Full-Service Requires Set-up and Labor that are not included in the prices listed below

Optional Items Available:

Beverage Stations with Iced Tea, Lemonade and/or Coffee; Appetizers; Linens;  
Acrylic Dinnerware; China Dinnerware & Glassware

## **Classic Menu Options**

### **Poultry**

Grilled Chicken Penne Alfredo  
Chicken Penne Romano  
Herb Roasted Chicken  
Oven Roasted Turkey  
Chicken Tetrazini  
Pollo Cilantro

### **Beef & Pork**

Baked Ziti with Italian Sausage  
Roast Round of Beef  
Slow Smoked Beef Brisket  
Oven Roasted Pork Loin  
Spaghetti Bolognese  
Beef Stroganoff  
Swiss Steak

## **Signature Menu Options**

### **Poultry**

Chicken Rosetta Parmesan  
White Burgundy Mushroom Chicken  
Chicken Carbonara  
Chicken Marsala  
Lemon Artichoke Chicken  
Apricot Mango Chicken  
Red Stripe Coconut Chicken

### **Beef & Pork**

House Marinated Grilled Sirloin  
Bourbon Teriyaki Tri-Tip  
Spicy Orange Glazed Pork Chops  
Chorizo Stuffed Pork Loin  
Freddy's Grilled Flank Steak  
Bahama Mama Steak  
Steak Chimichuri  
Beef Bourguignon



## Classic Dinner Menu

Complete Buffet Dinners including your choice of Vegetable Side Dish, Starch Side Dish, Fresh Tossed Salad and Bread  
(Pasta Entrees do not include an Additional Starch Side Dish)

Choose One Entrée for \$13.50 per person OR Choose Two for \$15.95 per person

### Grilled Chicken Penne Alfredo

Classic Alfredo Sauce made with heavy cream, butter, garlic and Parmesan Cheese with sliced grilled chicken breast tossed with Penne pasta

### Chicken Penne Romano

Grilled sliced chicken breast, baby spinach and mushrooms tossed with sun-dried tomatoes and our Homemade Alfredo Sauce

### Herb Roasted Chicken

Bone-in chicken assortment seasoned with a blend of five herbs and spices, oven roasted to perfection

### Oven Roasted Turkey

Whole muscle white and dark meat tied together, slow roasted and sliced thick. Served with your choice of either traditional gravy or orange sauce.

### Chicken Tetrazini

Spaghetti tossed with grilled sliced chicken breast and sautéed mushrooms in a sherry cream sauce with a hint of nutmeg

### Pollo Cilantro

Breast of chicken sautéed in butter, olive oil and garlic then covered with a sauce made with cream, cilantro, mild chiles, garlic, onions and white wine

### Baked Ziti with Italian Sausage

Mild Italian Sausage baked with Ziti pasta, marinara and three cheeses

### Spaghetti Bolognese

Authentic Italian gravy with crumbled ground beef and Italian Sausage, herbs, tomato, onion, bell pepper and garlic. Simmered for hours for incredible flavor

### Beef Roast - Eye of Round

Marinated overnight in wine and garlic, then slow cooked with garden vegetables until it melts in your mouth.

### Slow Smoked Beef Brisket

Slow smoked with mesquite for 16 hours  
Sliced thin and served with Au Jus

### Swiss Steak

Tenderized Chuck Steak, lightly floured and browned, then cooked for 2 hours in a sauce of diced green peppers, onions, garlic and tomato puree

### Beef Stroganoff

Chunks of boneless chuck steak cooked in butter and onions until well browned, then simmered until tender in a flavorful sauce of beef stock, sour cream and mushrooms

### Oven Roasted Pork Loin

Rubbed with Freddy's special herbs and seasonings then oven roasted to perfection



## Signature Dinner Menu

Complete Buffet Dinners including your choice of  
Vegetable Side Dish, Starch Side Dish, Fresh Tossed Salad and Bread

### Single Entree Chicken - \$14.95

#### Chicken Rosetta Parmesan

Breast of chicken lightly breaded and smothered in a delicious Rosetta Sauce (blend of Alfredo and Marinara) and then topped with Mozzarella and Parmesan Cheese

#### White Burgundy Mushroom Chicken

Breast of chicken in a white burgundy cream sauce with mushrooms and fresh herbs

#### Chicken Carbonara

Breast of chicken with a rich and creamy sauce made with bacon, onions, heavy cream, basil, sage and butter cooked slow for reduction and flavor

#### Chicken Marsala

Breast of chicken with a pan sauce combining pancetta, mushrooms, garlic and a true Marsala wine reduction

#### Lemon Artichoke Chicken

Pounded chicken breasts lightly floured and sautéed then topped with a buttery lemon sauce with Artichoke hearts and capers

#### Apricot Mango Chicken

Grilled chicken breast in a sweet sauce made with apricots, mangos and a hint of Chipotle Pepper

#### Red Stripe Coconut Chicken

Chicken Breast with a delectable Caribbean sauce of Jamaican beer, coconut milk, coconut cream, onions and spices. Topped with Bell Pepper Strips

### Single Entrée Beef or Pork - \$16.95 Add Chicken - \$19.95

#### House Marinated Grilled Sirloin

Choice Sirloin marinated in our House blend of herbs and seasonings. Grilled over an open flame to mid-rare, sliced thin and served with Madeira Sauce

#### Bourbon Teriyaki Tri Tip

Choice Tri-Tip marinated in soy, garlic, honey and a hint of Bourbon. Grilled over an open flame to mid-rare and served thinly sliced

#### Freddy's Grilled Flank Steak

Choice flank steak rubbed with a mixture of olive oil, kosher salt, black pepper and garlic. Grilled to mid-rare, sliced thin and topped with a dry red wine Bordelaise Sauce

#### Bahama Mama Steak

Choice sirloin marinated for 24 hours in our own blend of seasonings and Rum, then grilled to mid-rare, sliced thin and served with a Hunter's Sauce of Brandy, Mushrooms, Tomato Puree, Red Pepper Flakes and Brown Sauce

#### Steak Chimichuri

Choice sirloin marinated and grilled then topped with a South American Style pesto made with parsley, garlic, olive oil and herbs

#### Beef Bourguignon

Cubed Chuck Steak braised slowly for 3½ hours in a mixture of Burgundy, Brandy, Carrots, Onions, Bacon, Thyme Leaves and Mushrooms.

#### Spicy Orange Glazed Pork Chops

Center cut boneless pork chops skillet browned and slow roasted with garlic, red pepper flakes, brown sugar, cumin and orange juice. Topped with Mandarin Oranges

#### Chorizo Stuffed Pork Loin

Center cut whole pork loin stuffed with homemade chorizo and rubbed with cumin, garlic, salt and pepper



## SIDE SELECTIONS

### CHOOSE ONE FROM THIS COLUMN

#### POTATO

RED SKINNED GARLIC MASHED POTATOES  
TRADITIONAL MASHED POTATOES  
ROASTED BABY BAKERS WITH BUTTER AND PARSLEY  
PARMESAN CREAMED POTATOES  
KAHUKA CORN GARLIC MASHED POTATOES  
BAKED POTATOES WITH SOUR CREAM & BUTTER  
FLAME ROASTED RED SKIN POTATOES  
POTATOES AU GRATIN  
MASHED SWEET POTATOES

#### **POTATO UPGRADES - ADD \$1.50PP**

ROASTED RAINBOW FINGERLINGS  
TWICE BAKED

#### PASTA

GARLIC HERB PASTA  
PASTA MARINARA  
MACARONI CHEDDAR BAKE

#### **PASTA UPGRADES - ADD \$1.00PP**

FETTUCINI ALFREDO  
PASTA ROSETTA PRIMAVERA  
PASTA POMODORO

#### RICE

HERBED WILD RICE PILAF  
STEAMED BROWN RICE  
WILD RICE PILAF WITH ORZO PASTA AND HERBS  
CARIBBEAN RICE & PEAS

#### **RICE UPGRADES - ADD \$1.50PP**

SPANISH RICE WITH TOMATILLOS, CILANTRO & ROASTED PINE NUTS  
POLYNESIAN RICE WITH TOASTED COCONUT & MACADAMIAS  
PORK FRIED RICE

### CHOOSE ONE FROM EACH SECTION BELOW

#### VEGETABLE

SEASONAL SAUTÉED VEGETABLE MEDLEY  
BAKED ITALIAN VEGETABLES WITH PARMESAN  
ROSEMARY GREEN BEANS  
HONEY GLAZED CARROTS  
SWEET CUT CORN  
PEAS & CARROTS  
REFRIED BEANS OR BLACK BEANS  
SWEET CORN WITH ROASTED BELL PEPPERS AND ONIONS

#### **VEGETABLE UPGRADES - ADD \$2.00 PP**

MARINATED GRILLED VEGETABLES  
GRILLED ASPARAGUS

#### SALADS

MIXED GREENS SALAD WITH RASPBERRY VINAIGRETTE  
GARDEN SALAD WITH TOMATOES, CUCUMBER & DRESSING  
ITALIAN GARDEN SALAD WITH TOMATOES, BLACK OLIVE & BALSAMIC  
VINAIGRETTE

#### **SALAD UPGRADES - ADD \$1.50 PP**

CAESAR SALAD WITH CRISP ROMAINE, GARLIC CROUTONS, PARMESAN,  
AND FREDDY'S HOMEMADE CAESAR DRESSING

GREEK SALAD WITH FRESH ROMAINE, CUCUMBER, TOMATOES, BLACK  
OLIVES, FETA CHEESE & MEDITERRANEAN VINAIGRETTE

SPINACH SALAD WITH TOASTED WALNUTS, BACON BITS, CHOPPED RED  
ONION AND MINCED GRANNY SMITH APPLES  
SERVED WITH A RED WINE VINEGAR & DIJON MUSTARD DRESSING

#### BREAD

FRESH BAKED ROLLS WITH BUTTER  
GARLIC BREADSTICKS

#### **BREAD UPGRADES - ADD \$1.00 PP**

ASSORTED ARTISAN ROLLS