

RESTORED. RENEWED. REMARKABLE. <



# THE **FREDONIA** HOTEL

## SPECIAL EVENTS CATERING MENU <



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# STYLES OF SERVICE

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**Self-Service Buffet** - 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,' please 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.

**Plated** - Sit back and enjoy while our servers provide the best service around. This style of service includes preset 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

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A 20% Gratuity, as well as 6% Sales Tax are added to all food and beverage purchases. Additional room and rental fees may apply.

Due to food and transportation shortages, pricing could change.

## DIETARY REQUESTS

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



## SPECIAL ACCOMMODATIONS

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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 | \$19 Per Guest

6 oz. Fluffy Scrambled Eggs, Country Sausage,  
Applewood Smoked Bacon, Home Fries,  
Choice of Biscuits with Gravy or Pancakes with Syrup  
**Both for \$4 Per Guest**

## BREAKFAST TACO BUFFET | \$18 Per Guest

Warm Flour Tortillas, Scrambled Eggs, Skillet  
Potatoes, Pico de Gallo, Cheddar Cheese, Charred Tomato  
Salsa, Green Salsa  
Comes with Bacon, Chorizo, Sausage  
**2 oz. Egg per Taco; 2 oz. Meat per Taco**  
**Can be substituted for Turkey Sausage**

## BREAKFAST BREADS | \$12 Per Guest

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

## BREAKFAST A LA CARTE

Biscuits & Gravy - 1 Biscuit and 4 oz. Gravy | **\$6 Per Person**

Bacon, Egg, & Cheese Croissant - 2 slices of Bacon, 4 oz. Eggs, 1 Croissant | **\$8 Each**

Ham or Sausage Buttermilk Biscuit - 4 oz. of Ham or Sausage, 1 Biscuit | **\$8 Each**

Honey Butter Chicken Biscuit - 4 oz. Chicken, 1 Biscuit | **\$8 Each**

Breakfast Tacos - 2 oz. Egg, 2 oz. Meat per Taco | **\$5 Per Taco**

-Egg & Chorizo

-Bacon, Egg, & Cheese

-Egg, Spinach, Mushroom & Parmesan

Assorted Yogurt Cups | **\$4 Each**

Fruit & Yogurt Plate | **\$9 Each**

Assorted Breakfast Pastries | **\$28 - \$32**

Assorted Granola Bars | **\$3 Each**

Seasonal Muffins | **\$22 - \$24**

### Add-on Bacon or Sausages

1 Pound Bacon = 14 Strips | **\$32**

12 Sausages | **\$28**

12 Turkey Sausages | **\$32**

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

Served on Brioche Buns or Wheat Bread | **\$18**

**6 oz. Meat**

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

Served on a Croissant | **\$16**

**6 oz. Meat**

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 6 oz. meat; 4 oz. sides | **\$15**

### Seared Flat Iron Steak 8 oz.

Served with Garlic & Chive Mashed Potatoes and Seasonal Vegetables - 8 oz. meat; 4 oz. sides | **\$26**

### Shrimp & Grits

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

Served with Grilled Pistolette Bread | **\$22**

### Chipotle Salmon

6 oz. Grilled Atlantic Salmon, Chipotle Vinaigrette

Served with Nacho Mama's Rice and Daily Fresh Vegetables - 4 oz. sides | **\$22**

### Trio Salad

Choice of Three: House-Made Pimento Cheese, Chicken Fried Chicken Salad, Napa Slaw, Fruit Salad - 3 oz. each side | **\$15**

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\*\*Add \$4 each for salad and dessert\*\*

## PLATED LUNCHES

### New South Caesar Salad

Fried or 6 oz. Grilled Chicken, Chopped Romaine, Shaved Parmesan Cheese, Cornbread Crouton, Caesar Dressing | **\$15**

**Sub 6 oz. Salmon for \$8 Per Guest**

### Cowboy Cobb Salad

Romaine, 6 oz. Grilled Chicken, Bacon, Boiled Egg, Monterey Jack Cheese, Tomato & Roasted Corn, Avocado, Ranch Dressing | **\$16**

**Sub 6 oz. Salmon for \$18 Per Guest**

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 | \$12 Per Guest

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

## SIP & SIT | \$10 Per Guest

Freshly Brewed Coffee, Assorted Soft Drinks, Water

## THE ENERGIZER | \$12 Per Guest

Trail Mix, Granola Bars, Whole Fresh Fruit

## DESSERTS & ADDITIONS

Individual Yogurt Cups | \$4 Each

Whole Fresh Fruit | \$3 Per Piece

Bag Pretzels or Bag Chips | \$3 Each

Individual Soft Pretzel | \$5 Each

Cracker Jack Bags | \$4 Each

Candy Bar | \$3 Each

Granola Bar | \$3 Each

Assorted Cookies | Small Cookies-\$24 Per Dozen;

Large Cookies - \$40 Per Dozen

Brownies | \$40 Per Dozen

Lemon Bars | \$40 Per Dozen

Cake Balls | \$52 Per Dozen

Banana Pudding Shooters | \$52 Per Dozen

Pecan Pie Bars | \$42 Per Dozen

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

**EAST TEXAS FAVORITES**

**Candied Pimento Crostini | \$29 Dozen**

Candied Bacon, House-Made Pimento Cheese on a Crostini

**Steak Bruschetta | \$43 Dozen**

Crostini, Dr. Pepper BBQ Sauce, Cilantro Crema, & Queso Cotija

**Candied Bacon on a Stick | \$40 Dozen**

Caramelized Bacon with Brown Sugar and Cayenne

**Grilled Chicken Tostadas | \$28 Dozen**

Topped with Ancho Chile Jam, Cilantro & Queso Cotija

**SEAFOOD**

**Tuna Tar Tar Tostadas | \$42 Dozen**

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

**Jumbo Poached Shrimp | \$42 Dozen**

Cocktail Sauce, Lemon

**Mini Crab Cakes | MP**

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

**Shrimp & Grit Tasting Spoon | \$52 Dozen**

Plump Shrimp atop Homestead Grits

**Oysters Republic Tasting Spoon | \$56 Dozen**

Chorizo Collard Greens with Fried Oyster and Saffron Aoli

**VEGETARIAN**

**Traditional Deviled Eggs | \$26 Dozen**

Gremalada Aioli, Mustard, Fried Caper

**Add Candied Bacon for \$4**

**Goat Cheese & Onion Jam Crostini | \$32 Dozen**

Caramelized Onions with Goat Cheese Cream, on a Crostini

**Fried Goat Cheese Poppers | \$32 Dozen**

Panko Breaded, Topped with Blueberry Glaze

**Stuffed Mushrooms | \$42 Dozen**

Spinach, Parmesan Cheese, Balsamic Glaze

**Caprese Skewers | \$25 Dozen**

Tomato, Fresh Mozzarella, Basil Pesto, Balsamic Glaze

**MEAT**

**Thai Skewers | \$30 Dozen**

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

**BLT Crostini | \$32 Dozen**

Bacon, Lettuce, Tomato, on a Crostini with Chipotle Mayo

**Steak Brochette | \$46 Dozen**

Marinated Ribeye, wrapped in Bacon

**Chicken Fried Chicken Crostini | \$30 Dozen**

House-Made 'Chicken Fried' Chicken Salad on a Crostini



**COCKTAIL SANDWICHES - 2 oz. Protein on each**

**Tea Sandwiches** - Choice of: Pimento Cheese, Chicken Fried Chicken Salad, Cucumber & Cream Cheese, Ham & American Cheese, Turkey & Swiss Cheese, Deviled Egg Sandwich | **\$28 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 | **\$48 Dozen**

**A Philly in Texas Slider** - Shaved Prime Rib, House-Made Pimento Cheese, Balsamic Onion Jam, House-Made Pickles Served on a Brioche Bun | **\$48 Dozen**

**Kobe Beef Sliders**

Fresh Beef Slider topped with Cheddar Cheese, House-Made Pickle, Campfire Sauce, Brioche Bun | **\$45 Dozen**

**RECEPTION TRAYS**

**Raw Vegetable Crudité** - Raw Vegetables, Ranch Dip  
**Small: \$80 Large: \$175**

**Hummus with Market Crudité & Toasted Pita** | **\$6 Per Guest**  
Choice of Classic Hummus, Roasted Red Pepper, Chicked Peas

**Charcuterie & Imported Cheese Tray** - Assortment of Cured and Sliced Meats, Olives, House-Made Pickles, Whole Grain Mustard, Assorted Cheeses, Crackers, Nuts  
**Small Serves 25: \$175; Large Serves 50: \$350**

**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  
**Small Serves 25: \$200; Large Serves 50: \$350**

**Seasonal Fruit Arrangement** - Served with Yogurt  
**Serves 25: \$80; 50: \$175; 75: \$225**

## INDEPENDENCE RECEPTION

One Entrée | \$28 Per Guest - Two Entrées | \$34 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
- Panko Crusted Lemon Chicken with grilled Lemon half
- Pork Chop with Jalapeño Peach Jam
- Fried Smothered Pork Chops
- Mom's Home-Made Meatloaf

### (+2 Per Guest)

- Grilled Salmon served with Lemon Cream Sauce
- Sliced Roast Beef served with your choice of Red Wine Demi or Wild Mushroom Demi

## SALADS (SELECT ONE)

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

(+\$4 Per Guest) - Republic Salad

## ACCOMPANIMENTS (SELECT TWO)

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

(+\$4 Per Guest) - Balsamic Roasted Brussels Sprouts, Grilled Asparagus, Mexican Style Street Corn, Roasted Sweet Potatoes

## DESSERTS (SELECT ONE)

Bread Pudding, Fresh Baked Cookies, Brownies, Seasonal Cobler, Chocolate Cake, Banana Pudding, Key Lime Pie, Cheese cake, 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 - 8 oz. Protein

One Entrée | \$26 Per Guest; Two Entrées | \$30 Per Guest

**Starter:** Napa Slaw

**Entrées:** Pulled Pork, BBQ Chicken, Jalapeño Sausage

**Accompanied With:** Mac & Cheese, Baked Beans, Cornbread

**Dessert:** Seasonal Cobbler or Bread Pudding

### ITALIAN BASICS

Choice of One | \$26 Per Guest; Choice of Two | \$30 Per Guest

**Starter:** Mixed Green Salad or Caesar Salad

**Entrées:** Lasagna, Chicken Alfredo, 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 | \$25 Per Guest; Choice of Two | \$30 Per Guest

**Starter:** Mixed Green Salad or Napa Slaw

**Entrées:** Blackened Chicken with Creole Cream Sauce, Blackened Fish

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

**Dessert:** White Chocolate Bread Pudding

### NACHO MAMA'S BUFFET | \$28 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**

**6 oz. Petit Filet Mignon | MP**  
Red Wine Demi

**8 oz. 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**

**12 oz. Bone in Pork Chop | \$32**  
Jalapeño Peach Jam

**8 oz. Pork Loin with Demi Sauce | \$28**  
Roasted Pork Loin topped with Demi Glaze Sauce

**CHICKEN**

**8 oz. Chicken Florentine | \$30**  
Stuffed Chicken Brest, Spinach and Cheese,  
Garlic Butter Sauce

**6 oz. Panko Crusted Lemon Chicken | \$25**  
Panko Crusted Chicken  
Medallions

**6 oz. Grilled Chicken with Picatta | \$28**  
Classic Cream Sauce with Capers, Tomatoes, Mushrooms  
and Artichokes

**FISH****6 oz. Chipotle Salmon | \$28**

Grilled Atlantic Salmon, Chipotle Vinaigrette

**10 oz. Sea Bass | \$52**

Sous Vide Sea Bass, Beurre Blanc, Grilled Asparagus

**SALADS (Select One)**

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

**(+\$4 Per Guest)** 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, Sau<sup>À</sup>téed Green Beans with Bacon & Caramelized Onion, Rice Pilaf **(+\$4 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, Beef Tenderloin

**MASHED POTATO BAR | \$15 Per Guest**

Garlic Potatoes, Bacon Bits, Cheddar Cheese, Sour Cream,  
Green Onion

Choice of one: Ground Chile Con Carne or Fried Chopped  
Buffalo Chicken, Pulled Pork

**+\$4 for additional meats**

**MAC N' CHEESE BAR | \$15 Per Guest**

Four Cheese Mac N' Cheese, Bacon, Green Chili, Green Onion

Choice of one: Ground Chile Con Carne or Fried Chopped  
Buffalo Chicken, Pulled Pork

**+\$4 for additional meats**

**TATOR TOT BAR | \$15 Per Guest**

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

**NACHO BAR | \$16 Per Guest**

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

**+\$4 to add on Gruene Chicken, Chorizo, or  
Ground Chile Con Carne**

**SHRIMP & GRITS BAR | \$30 Per Guest**

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

**SMORE'S BAR | \$12 Per Guest**

Assorted Graham Crackers, Chocolates, and Marshmallows

**COFFEE BREAK OR REFRESHMENTS**

Freshly Brewed Coffee | **\$4 Per Person**

Hot Chocolate | **\$5 Per Person**

Iced Tea | **\$4 Per Person**

Canned Soft Drinks | **\$3.50 each**

Bottled Water | **\$3.50 each**

Water Service | **\$11 per gallon**

Fresh Squeezed Orange Juice | **\$4.50 Per Person**

Old Fashioned Lemonade | **\$4 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

#### \$225 Set-up per Bar

House Beer, House Wine, Choice of Well or Premium  
Liquor

Host Pays by Consumption

Billed to Master

### CASH BAR

#### \$225 Set-up per Bar

House Beer, House Wine, Choice of Well or Premium  
Liquor

Guests Pay Per Drink

### COCKTAIL

#### \$125 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

#### \$100 Set-up Fee

\$10 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 \$7

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

## PREMIUM LIQUOR \$9

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\*

