

# *Fremin's Guidelines For Functions*

## *~ Accommodations ~*

*Fremin's is able to accommodate up to 120 people upstairs.  
We would be happy to accommodate your function anytime outside of normal  
business hours for an additional \$200.00 restaurant opening fee.*

## *~ Special Request ~*

*In order to meet the needs of our diverse clientele,  
we are happy to customize any menu to your satisfaction.*

## *~ Rental Fees ~*

*Rental fees for preparation of the facility vary according to the number of guests.*

*Rental fees are as follows:*

*0 ~ 25 people - \$50.00*

*26 ~ 50 people - \$100.00*

*51 ~ 100 people - \$150.00*

*101 ~ up - \$200.00*

*All functions must be held within a four hour duration. Any function held beyond  
this time will be subject to a premium of \$200.00 per hour.*

## *~ Deposits and Billing ~*

*A non-refundable deposit of \$2.00 per person is required to reserve the space, date and time.  
No event is considered definite until a deposit is received and a letter of agreement is signed.  
This deposit will also act as a damage deposit. If no damage is incurred the deposit will be credited to the  
balance of your bill. Full payment is due upon completion of the event. A delinquent fee of  
\$50.00 per month will be charged to any account not paid within 30 days of completion.*

## *~ Guarantee ~*

*A final guest count, or guaranteed number, will be required (7) days prior to the date of your function.*

*It is your responsibility to contact Fremin's with your guaranteed number of guests*

*If a final guarantee is not received, the original expected number will be your guarantee.*

## *~ Taxation and Service Charge ~*

*An 8% tax and a 20% service charge will be added to all food and beverage prices.*

*All food and beverage must be purchased from Fremin's.*

*All prices are subject to change.*

## *~ Inquiries ~*

*For further information or to book an event, please contact Joy Lynn Naquin or Dina Fremin at  
(985)449-0633, fax (985)449-1293, email [deltacoin@charterinternet.com](mailto:deltacoin@charterinternet.com) or visit our website at [www.fremins.net](http://www.fremins.net).*

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# *Reception Menu Package Choices*

*(Minimum of 40 guests)*

*\*Silver Tray Service is included in every package\**

*Platinum Package - \$44.00 per person plus tax and a service charge*

*Premium Liquors*

*Imported Beer (2 choices)*

*Domestic Beer*

*House Wine*

*(Cabernet, Chardonnay & White Zinfandel)*

*Champagne Greeting for all Guests Upon Arrival*

*Champagne Toast*

*10 Light Hors D'Oeuvres (5 seafood), 2 Heavy Hors D'Oeuvres  
2 Desserts*

*Gold Package - \$37.00 per person plus tax and a service charge*

*Premium Liquors, Domestic Beer*

*House Wine*

*(Cabernet, Chardonnay & White Zinfandel)*

*Champagne Toast for Bridal party*

*8 Light Hors D'Oeuvres (4 seafood), 2 Heavy Hors D'Oeuvres  
2 Desserts*

*Silver Package - \$32.00 per person plus tax and a service charge*

*Call Liquors, Domestic Beer*

*House Wine*

*(Cabernet, Chardonnay & White Zinfandel)*

*Champagne Toast for Bridal party*

*7 Light Hors D'Oeuvres (4 seafood), 1 Heavy Hors D'Oeuvres  
1 Dessert*

*Bronze Package - \$27.00 per person plus tax and a service charge*

*Bar Brand Liquors, Domestic Beer & House Wine*

*(Cabernet, Chardonnay & White Zinfandel)*

*Champagne Toast for Bridal party*

*5 Light Hors D'Oeuvres (2 seafood), 1 Heavy Hors D'Oeuvres*

*\*Each of the above packages is offered without liquor at \$5.00 less per package*

*Options that may be added to your package:*

*Carving Station*

*Steamship Ham - \$450 per person*

*Beef Brisket - \$450 per person*

*Prime Rib - \$8.00 per person*

*Top Round Roast - \$5.00 per person*

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# *Light Hors D'Oeuvres*

*Miniature Creole Meatballs*  
*Almond Crusted Duck Strips*  
*Crawfish Kickers*  
*Chicken Drummettes*  
*Fried Chicken Breast Tenderloin*  
*Chicken Cordon Bleu Bites*  
*Seafood Stuffed Mushrooms*  
*Crispy Fried Catfish Bites*  
*Golden Fried Gulf Shrimp*  
*Golden Fried Coconut Shrimp*  
*Shrimp En Brochette*  
*Spinach & Artichoke Dip*  
*Crab Dip*  
*Party Shrimp Canapes*  
*Beef Egg Rolls*  
*Assorted Finger Sandwiches*  
*(Ham, Turkey, & Chicken Salad)*  
*Mini Muffalatta*  
*Shrimp Cocktail*  
*Mini Pistolette Sandwiches*  
*Assorted Mini Quiche*  
*Mini Meat Pies*  
*Baked Brie with a Praline Sauce*  
*Garden Raw Végétables*  
*Variety of Domestic Cheeses*  
*Tropical Fruit (Seasonal)*  
*Prosciutto & Melon*  
*Shrimp Mold*  
*Crawfish Dip*

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# *Heavy Hors D'Oeuvres*

## *~ Gumbo, Jambalaya & Pasta ~*

*Seafood Gumbo*

*Chicken & Sausage Gumbo*

*Shrimp Jambalaya*

*Chicken & Sausage Jambalaya*

*Shrimp & Tasso with Bowtie Pasta*

*Jambalaya Pasta*

*Crawfish & Andouille Farfalle*

*Duck & Andouille Gumbo*

*Garlic Shrimp or Chicken Rotini Pasta*

*Seafood Crepes with Buerre Blanc*

## *~ Desserts ~*

*Creole Pralines*

*Assorted Petits Fours*

*Bread Pudding with Rum or Praline Sauce*

*Chocolate Dipped Strawberries (seasonal)*

*Mini Pecan Tarts*

*Chess Squares*

*Baklava*

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# *Beverage Brands*

## *~ Bar Brands ~*

*Bourbon - Evan Williams*

*Blends - Canadian Mist*

*Scotch - Clan McGregor*

*Vodka - Dobra*

*Gin - Seagram's*

*Rum - Castillo*

*Tequila - Sauza Silver*

## *~ Call Brands ~*

*Bourbon - Jim Beam*

*Blends - Canadian Club, VO*

*Scotch - J&B*

*Vodka - Smirnoff*

*Gin - Seagram's*

*Rum - Bacardi*

*Tequila - Sauza Silver*

## *~ Premium Brands ~*

*Bourbon - Jack Daniels*

*Blends - Crown Royal*

*Scotch - Chivas Regal*

*Vodka - Absolut*

*Gin - Beefeater*

*Rum - Bacardi*

*Tequila - Jose' Cuervo*

## *~ Imports & Draft ~*

*Corona*

*Heineken*

*Michelob Ultra*

*Dos Equis Lager*

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# *Beverage Service*

## *~ Cash Bar~*

*Under this proposal, guests will purchase each drink of their choice on a cash basis.*

*House Brands \$4.50 - \$5.00  
Domestic Beer \$2.75*

*Call Brands \$5.00 - \$6.00  
Imported Beer \$3.50 - \$4.00*

*Premium Brands \$6.00 - \$7.00  
House Wines \$5.50*

## *~ Tally Bar~*

*Under this proposal, the host will be charged for each drink consumed by your guests.*

*House Brands \$4.50 - \$5.00  
Domestic Beer \$2.75*

*Call Brands \$5.00 - \$6.00  
Imported Beer \$3.00 - \$4.00*

*Premium Brands \$6.00 - \$7.00  
House Wines \$5.50*

## *~ Open Bar - Per Bottle~*

*Under this proposal, the host will be charged only for opened bottles.*

*House Wines \$22.95  
House Champagne \$22.95*

*There is a one hour minimum on all bar plans.*

# *Lunch Buffet*

*(Minimum of 40 guests)*

*\$14.95 per person plus tax and a service charge.*

*\*We do require your menu choices and a confirmation on the number of guests seven days prior to your event and prices will be charged accordingly.*

*~ Soup or Salad (select 1 of either) ~*

*\*You may select one of each for an additional \$2.95 per person.*

## *Soups:*

*Chicken & Sausage Gumbo  
Cream of Broccoli  
Cajun Potato Soup  
Creole Shrimp & Corn Soup  
Chicken Tortilla*

## *Salads:*

*House Salad  
Caesar Salad  
Spinach Salad  
Spring Mix*

*~ Entrees (select 3) ~*

*Roast Beef Au Jus  
Garlic Chicken Pasta  
Stuffed Bell Peppers  
Honey Pecan Pork Chops*

*Chopped Sirloin Steaks  
Shrimp Pesto Pasta  
Sliced Baked Ham  
Sliced Turkey  
Honey Pecan Chicken  
Pork Loin with Carmelized  
Onions & Apples*

*Lasagna  
Fried Chicken  
Fried Catfish  
Shrimp Stew  
Pork Roast  
Baked Chicken*

*~ Sides (Select 4) ~*

*Green Beans  
Potatoes Au Gratin  
Sweet Corn  
Candied Sweet Potatoes  
Green Bean Casserole  
Eggplant Casserole*

*Wild Rice  
Petit pois  
Scalloped Potatoes  
Broccoli with Cheese  
White Rice*

*Glazed Carrots  
Mashed Potatoes  
Vegetable Medley  
Baked Spaghetti  
Oven Roasted Herb Potatoes*

*~ Homemade Desserts (select 1) ~*

*Pineapple Upside-Down Cake  
Carrot Cake*

*Peach or Apple Crisp  
Lemon Meringue Pie  
Bread Pudding with Rum or Praline Sauce*

*Cheese Cake  
Chocolate Cake*

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# Luncheons

*\$15.95 per person plus tax and a service charge.*

*\*We do require your menu choices and a confirmation on the number of guests seven days prior to your event and prices will be charged accordingly.*

*~ Soup or Salad (select 1 of either) ~*

*\*You may select one of each for an additional \$2.95 per person.*

## *Soups:*

*Chicken & Sausage Gumbo  
Cream of Broccoli  
Cajun Potato Soup  
Creole Shrimp & Corn Soup  
Chicken Tortilla*

## *Salads:*

*House Salad  
Caesar Salad  
Spinach Salad  
Spring Mix*

*~ Entrees (select 2) ~*

## *Chopped Sirloin Steak*

*~8oz. Chargrilled chopped sirloin steak topped with your choice of either sauteed onions and bell peppers or mushroom sauce~*

## *Fresh Fish Almondine*

*~Crispy fried almond crusted fillet topped with sliced almonds and lemon butter sauce~*

## *Shrimp & Pesto Pasta*

*~Fresh Gulf shrimp, pan seared, set on fresh capellini and tossed with a pesto cream sauce~*

## *Chicken Orleans*

*~Chargrilled breast of chicken, topped with a seasoned medley of onions, bell peppers and tomatoes~*

## *Pecan Chicken*

*~Tender breast of chicken, blackened, then topped with our creamy pecan sauce~*

## *Stuffed Pork Chop*

*~6oz. Italian sausage stuffed pork chop baked to perfection~*

## *Gulf Shrimp Tortellini*

*~Fresh Gulf shrimp, with diced tomatoes, mushrooms, green onions, reduced cream and cheese filled tortellini~*

## *Grilled Pork Chop*

*~6oz. Grilled center cut pork chop topped with sauteed onions and brown gravy~*

## *Sliced Brisket*

*~Tender slices of smoked brisket Au Jus~*

## *Sliced Roast Beef*

*~Tender slices of roast beef with rich Au Jus ~*

*Choice 8oz. Ribeye - additional \$6.00 per person*

*~Juicy 8oz. ribeye grilled to perfection~*

*\*Each entree is served with complementing vegetables and starch.*

## *~ Homemade Dessert ~*

*Lemon Meringue Pie  
Carrot Cake*

*Pineapple Upside Down Cake  
Bread Pudding with Rum or Praline Sauce*

*Cheese Cake  
Chocolate Cake*

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# *Dinner Buffet*

*(Minimum of 40 guests)*

*\$23.95 per person plus tax and a service charge.*

*\*We do require your menu choices and a confirmation on the number of guests seven days prior to your event and prices will be charged accordingly.*

*~ Soup or Salad (select 1 of either)~*

*\*You may select one of each for an additional \$2.95 per person.*

## *Soups:*

*Cream of Crabmeat  
Duck & Andouille Gumbo  
Seafood Gumbo  
Shrimp & Corn (Cream or Creole)  
Chicken & Sausage Gumbo*

## *Salads:*

*Spring Mix  
Caesar Salad  
House Salad  
Spinach Salad*

*~ Entrees (select 3)~*

*Seafood Stuffed Bell Peppers  
Grilled Shrimp Ka-Bobs  
Shrimp Fettuccini  
Pepper Steak with Onions and Bell Peppers  
Chicken Roulade with Seafood Stuffing  
Medallions of Pork with a Creole Mustard Demi  
Pork Roast with Carmelized Onions and Apples  
Oven Roasted Boneless Chicken Breast with Lemon Thyme Beurre Blanc  
Crawfish Etouffée  
Chicken Orleans  
Chopped Sirloin Steaks  
Sliced Roast Beef Au Jus  
Fresh Grilled Fish*

*A Prime Rib carving station can be chosen for an additional \$8.00 per person.*

*~ Sides (select 4)~*

<i>Cut Green Beans</i>	<i>Green Bean Almondine</i>
<i>Whole Kernel Corn</i>	<i>Garden Rice Pilaf</i>
<i>Belgium Baby Carrots</i>	<i>Petits Pois</i>
<i>Vegetable Medley</i>	<i>Garlic Mashed Potatoes</i>
<i>Sweet Potato Medallions</i>	<i>Potatoes Au Gratin</i>
<i>Pecan Wild Rice</i>	<i>White Rice</i>
<i>Cajun New Potatoes</i>	<i>Pesto Pasta</i>
<i>Shrimp &amp; Eggplant</i>	<i>Fettuccini Alfredo</i>

*~ Specialty Desserts (select 1)~*

*Bread Pudding with Rum or Praline Sauce  
Chocolate Cake  
Cheese Cake  
Pecan Pie  
Tiramisu  
Fresh Fruit Romanoff*

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# Dinner

*~ Soup or Salad (select 1 of either)~*

*\*You may select one of each for an additional \$2.95 per person.*

## *Soups:*

*Cream of Crabmeat  
Duck & Andouille Gumbo  
Seafood Gumbo  
Shrimp & Corn ( Cream or Creole)  
Chicken & Sausage Gumbo  
Oyster & Artichoke*

## *Salads:*

*Spring Mix  
Caesar Salad  
House Salad  
Spinach Salad*

*~ Entrees (select 2)~*

*Stuffed Shrimp - \$24.95 ☞*

*~Fresh Gulf shrimp, served broiled or fried stuffed with a rich shrimp, crawfish, and crabmeat stuffing~*

*Steak and Stuffed Shrimp - Market Price ☞*

*~A combination of broiled stuffed jumbo shrimp and a tender 5oz. filet~*

*Fried Seafood Platter - \$29.95 ☞*

*~A combination of fresh Gulf shrimp, oysters, crab fingers, catfish, crawfish tails, a seafood stuffed shrimp, and a stuffed crab~*

*Fresh Fillet of Fish Garcia - \$26.95 ☞*

*~Fresh fillet of fish seasoned with herbs and spices, chair to tenderness, served with sauteed jumbo shrimp~*

*Chicken Salvatora - \$23.95 ☞*

*~Chargrilled breast of chicken set on a golden fried eggplant medallion, topped with fresh asparagus spears and our creamy salvatora sauce~*

*Pecan Chicken - \$21.95 ☞*

*~Tender breast of chicken, blackened and topped with our creamy pecan sauce~*

*Filet Burgundy - Market Price ☞*

*~Hand-cut 7oz. filet mignon grilled to perfection and topped with a burgundy mushroom sauce~*

*Black Angus Ribeye - Market Price ☞*

*~Think, hand-cut 12oz. chargrilled ribeye au jus~*

*Filet Duo - Market Price ☞*

*~Two petite mignon medallions, chargrilled to perfection, one topped with cabernet sauvignon mushroom sauce and the other with our creamy crawfish sauce~*

*Seafood Napoleon - \$26.95 ☞*

*~Layers of fried eggplant medallions and seafood mornay, topped with sauteed shrimp, crabmeat and oysters, then draped with two sauces, herbal infused cream and homemade tomato sauce~*

## *Dinner Continued*

*Gulf Shrimp Tortellini - \$22.95*

*~Fresh Gulf shrimp, with diced tomatoes, mushrooms, green onions,  
reduced cream and cheese filled tortellini~*

*Chicken Roulade - \$22.95*

*~Boneless chicken breast stuffed with our house mornay, rolled, and then broiled~*

*Fried Shrimp Platter - \$22.95*

*~One dozen fresh Gulf shrimp deep-fried to perfection with French fries.~*

*Andouille Crusted Fresh Fish - \$25.95*

*~Fresh fish crusted with andouille, Creole onions, and herbs then baked to a crisp, flaky  
texture laced with roasted red pepper relish or lemon thyme beurre blanc~*

*\*Each entree is served with complementing vegetables and a starch.*

### *~Homemade Desserts (select 1)~*

*Strawberry Cream Brulee*

*Chocolate Mousse with Raspberry Glaze*

*Chocolate Seduction Cake*

*Cheese Cake with Variety of Topping*

*Bread Pudding with Rum or Praline Sauce*

*Bananas Foster New Orleans*

*☞ Indicates plus tax and service charge*

# *Breakfast*

## *~ Continental Breakfast~*

*Freshly Baked Pastries  
Coffee, Juice and Milk  
\$8.95 per person plus tax and a service charge.*

## *~ Buffet Style Breakfast~ (Minimum of 30 guests)*

*Scrambled Eggs  
Sausage  
Bacon  
Hash Browns  
Grits  
Biscuits with Butter and Jelly  
Coffee, Juice and Milk  
\$12.95 per person plus tax and a service charge.*

## *~ Gourmet Breakfast~*

*Classic Eggs Benedict  
French Style Potato Etouffé  
Homemade Cajun Sausage Links  
Fresh Berries with Whipped Cream  
Coffee, Juice and Milk  
\$16.95 per person plus tax and a service charge.*

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