

A large, light-colored bowl filled with a vibrant autumn salad. The salad features sliced red apples, cubed roasted pumpkin, dried cranberries, green pumpkin seeds, and leafy greens. The bowl is set against a light gray background.

CATERING

— **BY FREDDIE** —

FALL/WINTER 2025

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Dinner Buffet and Plated Dinner Menu is available upon request
Bagged Menu and Green and Grain Platters available on Floors at Westbranch

BREAKFAST

Menu items are priced per person unless otherwise noted and require an 8 guest minimum.

All buffet desserts are based on one piece per person.

Buffets are self-service; served buffets are available at an additional cost.

● vegan ● vegetarian ● avoiding gluten ● avoiding milk

Includes Freshly Squeezed Orange Juice, Water and Hot Beverage Service

THE CONTINENTAL 12

House Baked Mini Muffins ●

Mini Filled Croissant ●

Mini Danishes ●

Seasonal Fruit Salad ●●●

GREEK YOGURT BAR 11

Greek Yogurt ●●

Oats & Honey Granola ●●

Assorted Berries ●●●

Seasonal Dried Fruit ●●●

Toasted Almonds ●●●

Cocoa Nibs ●●●

Chia Seeds ●●●

Honey ●●●

HOT BREAKFAST 15

Scrambled Eggs ●●●

Applewood Smoked Bacon ●●

Turkey Bacon ●●

Home Fries ●●●

Seasonal Fruit Salad ●●●

Replace Scrambled Eggs with Seasonal Quiche
(Bacon and Vegetarian) +2pp

BREAKFAST TACOS 15.5

Soft Flour Tortilla ●●

Scrambled Eggs, Scallions ●●●

Seasonal Fruit Salad ●●●

Toppings: Pico de Gallo, Shredded Cheddar,
Sauteed Fajita Vegetables, Refried Beans,
Chopped Bacon, Crumbled Turkey Sausage
Soft Corn Tortilla ●●● (Upon Request +2pp)

BAGEL BAR 14

Mini Bagels ●●

Seasonal Fruit Salad ●●●

Toppings ●●: Assorted Cream Cheese
(Plain, Seasonal), Whipped Honey Butter,
Smashed Avocado, Cucumbers, Tomatoes
Udi's Bread ●●● (Upon Request +2pp)

Add Smoked Salmon Platter + 6pp ●●●

MORNING START 14.5

Yogurt Fruit Granola Parfait Cup ●

Seasonal Tea Bread ●

Seasonal Fruit Salad ●●●

Mini Frittata (Meat and Vegetarian)

BREAKFAST SANDWICHES 12.5

Includes Seasonal Fruit Salad ●●●

Udi's Bread ●●● (Upon Request +2pp)

Choose 3:

- English Muffin, Fried Egg, Pork Sausage, American Cheese
- Whole Wheat English Muffin, Fried Egg, Turkey Bacon, Swiss Cheese
- Buttermilk Biscuit, Egg, Pork Sausage, Cheddar
- Breakfast Burrito, Scrambled Egg Whites, Queso Fresco, Pico de Gallo ●
- Pork Sausage, Fried Egg, American Cheese, Wheat Bread
- Scrambled Eggs, Feta Cheese, Roasted Tomatoes, Wheat Bread ●
- Seasonal Frittata ●
- Eggless Breakfast Burrito, Sweet Potato Hash, Black Beans, Mango, Avocado, Onion, Tortilla Wrap ●●

BREAKFAST ADD ONS

- Seasonal Fruit Salad ●●● 5
- Individual Fruit Cups ●●● 3.5
- Yogurt, Fruit, Granola Parfait Cup ● 3.5
- House Baked Mini Scones ● 15/doz
- Local Mini Bagel, Cream Cheese ● 2.5
- Chia Seed Pudding, Soy Milk ●●● 3.5
- Seasonal Smoothies ●● 3.5
- Overnight Oats, Berries, Oatmilk ●●● 3
- Scrambled Eggs ●●● 4.5
- French Toast Casserole ● 4.5
- Mini Muffin/Danish ● 2.5
- Doughnut Box ● 15/doz
- Pork Bacon ●● 20/doz
- Pork Sausage ●● 18/doz
- Boxed Coffee ● 12

LUNCH

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SANDWICH BOARDS

Includes House Made Chips, Seasonal Fruit Salad ●●●, Blondies ●, Cold Beverage Service

Udi's Bread ●●● or Sweet Street Gluten Free Brownie ●● available upon request +2pp.

Choose any 3 from the following categories:

CLASSIC 16

Served on Sub Roll

Include Lettuce, Tomato

Single Serve Packets of
Mustard, Mayonnaise

- House Roasted Turkey & Provolone
- Roast Beef & Aged Cheddar
- Smoked Ham & Swiss
- Grilled Vegetables & Mozzarella ●
- Mashed Chickpea Salad ●●
- Chicken Salad ●
- Tuna Salad ●
- Egg Salad ●●

STANDARD 16.75

- Crispy Buffalo Chicken, Blue Cheese, Wrap
- Smoked Turkey, Swiss Cheese, Sun-dried Tomatoes, Arugula, Dijonnaise, Wrap
- Smoked Ham, Gruyere Cheese, Pretzel Roll, Horseradish Mustard Sauce
- Roast Beef, Blue Cheese, Frizzled Onion, Brioche
- Roasted Mushrooms, Caramelized Onion, Spinach, Truffle Aioli, Baguette ●
- Eggplant Caponata, Fire Roasted Italian Tomatoes, Baguette ●●

SPECIALTY 18.5

- Roast Beef, Whole Grain Mustard, Shaved Red Onion, Lettuce, Tomato, Pumpernickel Roll ●
- Italian Provision Hoagie, Prosciutto, Soppressata, Smoked Ham, Aged Provolone, Olive Tapenade, Red Wine Vinaigrette, Baguette
- Shrimp Salad, Smoked Paprika Aioli, Potato Roll
- Blackened Salmon, Chipotle Sage Aioli, Arugula, Pickled Red Cabbage, Brioche
- Smoked Turkey, Brie, Arugula, Sliced Apple, Mayonnaise, Ciabatta
- Roasted Eggplant, Mozzarella, Pimento Aioli, Potato Roll ●
- Falafel Pita Pocket, Cabbage Slaw, Hummus, Tahini Dressing ●●

AROUND THE WORLD SALADS 18

Fresh Baked Focaccia ●●, Seasonal Fruit Salad ●●●, Tiramisu Bites ●, Cream Puffs ●, Cold Beverage Service

Choose 2:

- Tuna Niçoise Salad, Tuna, Hard Boiled Eggs, Cherry Tomato, Dijon Caper Vinaigrette ●●
- Caribbean Jerk Chicken, Plantain Salad, Vanilla Vinaigrette ●●
- Hoisin Glazed Beef Salad ●
- Mediterranean Salad, Chickpeas, Romaine, Feta, Kalamata Olives, Cucumbers, Tomatoes, Bell Peppers, Oregano, Red Wine Vinaigrette ●●

PIZZA PARTY 16

Baby Greens Salad ●●●, Crispy Jalapeño Bites, Assorted Cookies ●, Cold Beverage Service

Choose 2:

- Cheese ●
- Veggie ●
- Pepperoni
- Buffalo Chicken + 1pp

INDIVIDUAL PIZZA 18

Priced Per 16" Pie, 8 Slices Per Pie

+2 per pizza for Buffalo Chicken

*Waitstaff is required for any order above 25 guests

Number of staff needed depends on service location & final guest count

LUNCH ADD ONS

- Seasonal Fruit Salad ●●● 5
- Trail Mix Cups ● 4
- Petite Dinner Rolls and Butter ● 2
- Baby Green Side Salad, House Dressing ●●● 3
- Classic Caesar Side Salad, Croutons, Caesar Dressing, Anchovies 3

- Winter Squash Mélange 
- Roasted Green Beans, Shallots 
- Roasted Carrots, Parsnips and Fennel 

BYO BUFFETS

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BYO BUFFETS

Includes Cold Beverage Service and Choice of One Dessert

Add Third Entree/Side to Any Buffet +4.5pp

WINTER COBB SALAD ADVENTURE 20

Toppings: Sun-dried Tomatoes, Shredded Carrots, Sliced Winter Radish, Bacon Bits, Hard Boiled Eggs, Pumpkin Seeds
Ranch Dressing ●●, Greek Vinaigrette ●●●

Choose 1 Green: ●●●

- Winter Mix
- Chopped Romaine
- Baby Kale
- Spinach

Choose 2 Proteins:

- Herb Marinated Chicken Breast ●●
- Peppercorn Crusted Flank Steak ●●
- Herb Grilled Salmon Fillet ●●
- Pesto Grilled Tofu ●●

Choose 1 Cheese: ●●

- Shredded Cheddar Cheese
- Blue Cheese
- Feta Cheese

CREATE YOUR OWN LUNCH BUFFET 20

Choose 1 Salad:

- Classic Caesar Salad, Lettuce, Parmesan, Croutons, Caesar Dressing, Anchovies
- Baby Green Salad, Mix Greens, Cucumber, Tomato, Shredded Carrot, Greek Dressing ●●●

Choose 2 Entrees:

- Chicken Parmesan, Marinara Sauce
- Herb Grilled Chicken Breast, Pan Jus ●
- Hoisin Glazed Flank Steak ●
- Teriyaki Shrimp ●
- Moroccan Roast Cauliflower Steak ●●●
- Eggplant Parmesan ●

Choose 2 Sides:

- Buttered Pasta, Marinara Sauce ●
- Cilantro Lime Rice ●●●
- Roasted Broccoli, Garlic Confit ●●●
- Roasted Red Potatoes, Thyme ●●●
- Roasted Root Vegetable Medley ●●●
- Roasted Brussels Sprouts, Shallots ●●●

Choose 1 Dessert:

- | | | |
|--------------------------------|--|--|
| • Flik Chocolate Chip Cookie ● | • Oreo Cheesecake Bite ● | • Assorted Cookies (Chocolate Chip Cookie, |
| • Pumpkin Cheesecake ● | • Chocolate Fudge Brownie ● | Sugar Cookie, Oatmeal Raisin Cookie) ● |
| • Apple Crumb Bar ● | • Blondie ● | |
| • Rice Crispy Treat | • Sweet Street Gluten Free Brownie ●● +2pp | |

GREEN AND GRAIN PLATTER 125

Choose any, each platter serves 15, Also available at Westbranch

Greek Lemon Shrimp Platter ●

Barley, Tomato, Olive, Cucumber, Red Onion, Parsley, Grilled Zucchini, Lemon Oregano Shrimp

Italian Caprese Farro Platter ●

Caprese Farro, Eggplant Parmesan, Fennel Slaw, Tomato Vinaigrette

Peruvian Chicken Platter ●

Quinoa Salad, Cilantro, Peruvian Chicken, Corn Salsa, Aji Amarillo Cream Dressing

Teriyaki Flank Steak Lo Mein Platter ●

Lo Mein Salad, Teriyaki Flank Steak, Sesame Roasted Broccoli, Honey Ginger Sauce

SUSHI

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SUSHI LUNCH BUFFET

Includes Pickled Ginger, Wasabi, Lotus Chips, Ginger Infused Crème Brûlée, Cold Beverage Service

SUSHI AND SASHIMI LUNCH 22.5

Choose 3 :

- Vegetable Roll, Carrot, Cucumber, Asparagus, Sesame ●●●
- California Roll, Imitation Crab, Avocado, Cucumber, Sesame ●
- Philadelphia Roll, Smoked Salmon*, Cucumber, Cream Cheese ●
- Spicy Salmon Roll, Salmon*, Cucumber, Mayonnaise, Scallion, Sesame, Sriracha, Togarashi ●●
- Spicy Tuna Roll, Sesame, Tuna*, Sriracha, Scallions, Cucumber, Mayonnaise, Togarashi ●●
- Seaside Shrimp Roll, Shrimp, Cucumber, Sesame ●●
- Tuna Crunch Roll, Tuna*, Cucumber, Sriracha Mayonnaise, Scallion, Togarashi, Sesame ●●
- Salmon Crunch Roll, Salmon*, Cucumber, Sriracha, Mayonnaise, Scallion, Togarashi, Sesame ●
- Beef Bulgogi, Thin Sliced Beef, Sushi Rice, Chives, Wasabi Aioli ●
- Glazed Chicken Katsu Roll, Fried Chicken Cutlet, Teriyaki Glaze, Cucumber, Togarashi

SUSHI BURRITO 23.5

Choose 1 Salad:

- Mesclun Greens, Fresh Golden Beets, Sliced Radish, Lotus Chips, Miso Ginger Dressing ●
- Romaine, Sugar Snap Peas, Mandarin Oranges, Edamame Beans, Sesame Vinaigrette ●●●

Choose 2 :

- Tuna Salmon Rumba, Tuna*, Salmon*, Sushi Rice, Avocado, Carrot, Cucumber, Shiso Leaf, Spicy Mayo, Nori Wrap ●●
- Shrimp Crumby, Shrimp Tempura, Sushi Rice, Avocado, Carrot, Cucumber and Lettuce with Teriyaki Sauce, Nori Wrap
- Imitation Crab Salad, Sushi Rice, Avocado, Carrot, Cucumber, Lettuce, Spicy Teriyaki Sauce, Nori Wrap
- Beef Bulgogi, Thin Sliced Beef, Sushi Rice, Chives, Wasabi Aioli, Nori Wrap ●
- Glazed Chicken Katsu Roll, Fried Chicken Cutlet, Teriyaki Glaze, Cucumber, Lettuce, Nori Wrap
- Fall Veggie, Sweet Potato, Asparagus, Avocado, Spicy Mayo, Nori Wrap ●●●

BUILD YOUR POKE BOWL WITH CHEF 23.5

Build over Rice or Mesclun Greens ●●●

Choose 2 Proteins:

- Yellowfin Tuna* ●●
- Salmon* ●●
- BBQ Eel ●
- Shrimp ●●
- Edamame ●●●

Toppings: Diced Cucumber, Shredded Carrots, Avocado, Scallion, Pickled Daikon, Seaweed Salad, Masago, Tempura Flakes, Sriracha Mayo, Soy Sauce, Wasabi Aioli

Requires presence of chef attendant at \$180

Minimum guest count of 30 is required

Only available in configurable rooms/space

PREMIUM SUSHI DISPLAY 200 (SERVES 30)

- Veggie Roll, Sweet Potato, Cucumber topped with Avocado ●●●
- Dancing Dragon Roll, Shrimp Tempura, Avocado topped with BBQ Eel, Masago, Eel Sauce
- Salmon and Shrimp, Chives topped with Yellow Fin Tuna, Tempura, Jalapeno, Spicy Mayo and Alfalfa Micro-Sprouts
- Deep Fried Tuna Maki Roll topped with Spicy Mayo, Real Crab Meat, Sriracha Eel Sauce
- Deep Fried Tuna Maki with Spicy Mayo, Tempura Fried BBQ Eel, Habanero Infused Topico and Eel Sauce

Only available for reception style events

A LA CARTE

- Mini Tuna* Tostada, Sesame ●● 4
- Tuna* Tartine, Sliced French Crostini, Yuzu Persillade, Crispy Capers, Rainbow Microgreens, Wasabi Teriyaki ● 3.75
- Miso Soup ●● 4
- Seasoned Edamame ●● 4
- Seaweed Salad ●● 5
- Ramune Soda Drink 4
- Kombucha 3.5
- UCC Green Tea 3.5

**Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

BAGGED MENU

Menu items are priced per person unless otherwise noted and require an 8 guest minimum.
Only bagged menu is offered at Westbranch floors.

● vegan ● vegetarian ● avoiding gluten ● avoiding milk

BAGGED LUNCH

All Bagged Lunches Include House Made Chips, Seasonal Fruit Cup ●●●, Blondies ●, Bottled Water, Single Serve Packets of Mustard, Mayonnaise and Cutlery Kit
Udi's Bread ●●● or Sweet Street Gluten Free Brownie ●● available upon request +2pp.

Choose any 3 Sandwiches or Salads

CLASSIC SANDWICHES 16

Served on Sub Roll

Lettuce, Tomato

- House Roasted Turkey & Provolone
- Roast Beef & Aged Cheddar
- Smoked Ham & Swiss
- Grilled Vegetables & Mozzarella ●
- Mashed Chickpea Salad ●●
- Chicken Salad ●
- Tuna Salad ●
- Egg Salad ●●

SPECIALTY SANDWICHES 20

- Roast Beef, Whole Grain Mustard, Shaved Red Onion, Lettuce, Tomato, Pumpnickel Roll ●
- Italian Provision Hoagie, Prosciutto, Soppressata Smoked Ham, Aged Provolone, Olive Tapenade, Red Wine Vinaigrette, Baguette
- Shrimp Salad, Smoked Paprika Aioli, Potato Roll
- Blackened Salmon, Chipotle Sage Aioli, Arugula, Pickled Red Cabbage, Brioche
- Smoked Turkey, Brie, Arugula, Sliced Apple, Mayonnaise, Ciabatta
- Roasted Eggplant, Mozzarella, Pimento Aioli, Potato Roll ●
- Falafel Pita Pocket, Cabbage Slaw, Hummus, Tahini Dressing ●●

STANDARD SANDWICHES 18.25

- Crispy Buffalo Chicken, Blue Cheese, Wrap
- Smoked Turkey, Swiss Cheese, Sun Dried Tomatoes, Arugula, Dijonnaise, Wrap
- Smoked Ham, Gruyere Cheese, Pretzel Roll, Horseradish Mustard Sauce
- Roast Beef, Blue Cheese, Frizzled Onion, Brioche
- Roasted Mushroom, Caramelized Onion, Spinach, Truffle Oil, Ciabatta ●
- Eggplant Caponata, Fire Roasted Italian Tomatoes, Baguette ●●

SALADS 18.25

- Crispy Buffalo Chicken Salad, Blue Cheese, Blue Cheese Dressing
- Greek Salad, Grilled Chicken, Tomato, Cucumber, Olives, Feta, Greek Vinaigrette ●
- Texas Salad, Grilled Salmon, Cheddar, Pico, Chipotle Ranch ●
- Caesar Salad, Grilled Flank Steak, Parmesan, Frico Cheese, Sundried Tomato, Caesar Dressing, Anchovies
- Romaine and Watercress Cobb Salad, Bacon, Avocado, Buttermilk Ranch ●
- Asian Tofu Salad, Sesame Vinaigrette, Crispy Wontons, Edamame ●
- Roasted Pear, Apple, Gorgonzola, Arugula, Olive Oil and Vinegar ●●
- Young Kale, Marinated Chickpeas, Cucumber, Tomato, Pickled Red Onion, Lemon-Tahini Dressing ●●●

BAGGED BREAKFAST 12

Mini Muffin, Pastries, Seasonal Fruit Cup ●●●
Bottled Water

BAGGED FLIK CHIPS 2.50 ●

BAGGED BITE TRIO 3.25

Chocolate Chip Cookie, Fudge Brownie, Rice Crispy Treat

BAGGED SEA SALT POPCORN 2.75

BAGGED FLIK CHOCOLATE CHIP COOKIE 2

ENHANCEMENTS

Menu items are priced per person unless otherwise noted and require an 8 guest minimum.

● vegan ● vegetarian ● avoiding gluten ● avoiding milk

FLIK CHIPS 2

POPPED 2.75

Sea Salt Popcorn ●●●

White Cheddar ●

Caramel Popcorn ●●

LET'S SNACK 3.50

Assorted Packaged Snack Bars

RX Bars ●●, KIND Bars ●●, That's It Bars ●●●

FIESTA ●●● 2.5

Tri-Colored Tortilla Chips, Roasted Tomato Salsa

SOFT PRETZELS ● 5

Warm Pretzel Nuggets, Beer Cheese Fondue, Spicy Mustard

MEDITERRANEAN CRUDITÉ ●●● 5.5

Seasonal Hummus ●, Olives ●, Vegetable Crudité ●, Lavash Crackers

HOT DIPPERS 5

Jalapeño Popper, Mozzarella Sticks, Marinara Sauce, Ranch Dip

TEA BREAD BREAK ● 4.25

Seasonal Tea Breads, Whipped Cream, Seasonal Berries

BITE 2.75

Signature Chocolate Chip Cookie, Fudge Brownies, Rice Crispy Treats

MINI DESSERT BAR ● 4.25

Apple Cobbler Bar, Pumpkin Ricotta Cheesecake, Pear Tart, Chocolate Espresso Tart

HOT COCOA BAR 7

Hot Chocolate ●

Toppings: Mini Marshmallows, Crushed Peppermint, Chocolate Chips, Sprinkles, Caramel, Fresh Whipped Cream

Two layer cakes and sheet cakes available by request.

SERVED BY THE DOZEN

- Rice Crispy Treats 11
- Apple Butter Oatmeal Bars ●●● 11
- Cookies (Chocolate Chip, Sugar, Oatmeal Raisin) ● 15
- Flourless Chocolate Brownie Cookie ●● 15
- Jumbo Chocolate Chip Cookies ● 18.5
- Fudge Brownies ● 15
- Chocolate or Vanilla Cupcakes ● 22.5
- Sweet Street Gluten Free Brownies ●● 22.5
- Doughnut Holes ● 6

BUILD YOUR OWN BREAK BAR

CHOOSE THREE OPTIONS 4

CHOOSE FIVE OPTIONS 6

CHOOSE SEVEN OPTIONS 8

SNACKIN' MIX ●

Pretzels, Breadsticks, Rye Chips

POWER MIX ●●●

Cranberries, Walnut Pieces, Almonds, Pumpkin Seeds, Cashews, Blueberries

TROPICAL MIX ●●●

Raisins, Turkish Apricots, Dates, Almonds, Papaya, Pineapple, Brazil Nuts, Banana Chips, Pecan Halves, Cashews, Pumpkin Seeds, Walnuts, Hazelnuts

NEOPOLITAN MIX ●

Strawberry Yogurt Raisins, Chocolate Brownie Bites, Yogurt Pretzels Balls

MINI FRUIT MIX ●●●

Papaya, Pineapple, Golden Raisins, Cranberries, Blueberries, Raisins, Mango

COASTAL CRUNCH MIX ●

Mustard Pretzels, Cheese Crackers, Wasabi Peas, Honey Roasted Sesame Sticks, Plantain Chips

CHOCOLATE COVERED ESPRESSO BEANS ●●

ASSORTED JELLY BEANS ●●●

CHOCOLATE RAISINS ●●

YOGURT MINI PRETZELS ●

RECEPTIONS

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STATIONS

Stations to be served buffet style. Priced per person.

DUMPLING BAR 7

Shrimp Shumai
Chicken Lemongrass Gyoza
Vegetable Dumplings ●
Thai Red Chili ●●●
Ponzu Sauce ●●

SOUTH OF THE BORDER ●● 7

Fresh Guacamole ●●
Fire Roasted Tomato Salsa ●●●
Queso Dip ●
Tri Color Tortilla Chips ●●

FRUIT & CHEESE BOARD 7

Fresh Seasonal Fruit ●●●
Assorted Artisanal Cheese ●
Crackers, Sliced Baguettes ●
Rice Crackers ●●●

CHARCUTERIE ANTIPASTO 8

Imported Local Cheeses ●●
Cured & Smoked Meats ●
Seasonal Dried Fruits ●●●
Marinated Olives ●●●
Rice Crackers ●●●
Assorted Flatbread & Crostini ●

MARYLAND CRAB DIP 185 (SERVES 30)

Warm Crab Dip, Assorted Crackers, Sliced Baguette

WARM CHIP & DIP 130 (SERVES 30)

Includes Tortilla Chips, Lavash Crackers, Sliced Baguette, Rice Crackers ●

Choose 1:

- Buffalo Chicken Dip
- Spinach Artichoke Dip ●

HORS D'OEUVRES

Hors d'oeuvres to be served buffet style or passed.

Passed hors d'oeuvres will require additional staffing.

Minimum 20 pieces for each selection. Price is per piece.

LAND 2.5

- Philly Cheese Steak Spring Rolls, Ranch Dip
- Mini Baked Potato, Bacon, Sour Cream, Shaved Parmesan ●
- Memphis BBQ Glazed Beef Meatball
- Braised Short Rib, Manchego Cheese Empanada
- Boneless Jerk Chicken Wings, Mango Salsa
- Chicken Salad, Basil Aioli, Phyllo Cup
- Chicken Fontina Tomato Fritter
- Pulled BBQ Pork, Caramel Onion Flatbread

EARTH 2.5

- Veggie Roll, Avocado & Pickled Green Mango ●●●
- Vegetable Spring Roll, Thai Chili ●
- Tomato Pesto Mozzarella Caprese, Balsamic ●
- Porcini Mushroom Risotto Croquette ●
- Heart of Palm "Crab" Cake, Cocktail Sauce ●
- Forage Mushroom Flatbread, Boursin Cheese ●
- Mini Greek Veggie Kabob, Halloumi Cheese ●●
- Classic Deviled Eggs ●●●

SEA 3

- Smoked Salmon, Whipped Cream Cheese, Fresh Dill, Olive Oil Crostini
- Mini Salted Cod Cake, Dijon Tartar Sauce
- Shrimp Cocktail, Smokey Cocktail Sauce ●●
- California Roll, Soy Sauce, Pickled Ginger ●
- Shrimp Tempura, XO Sauce
- Crab Rangoon (+\$.75/piece)
- Lobster Salad Cucumber Cup (+\$.75/piece) ●●
- Lobster Macaroni & Cheese, Truffle Oil (+\$.75/piece)
- Crab Cake, Old Bay Remoulade (+\$.75/piece)

BEVERAGE & BAR SERVICE

Menu items are priced per person unless otherwise noted and require a 8 guest minimum.

SPECIALTY HOUSE MADE

Served By The Pitcher (serves 8-10)

- Infused Water 12
- Orange Juice 18
- Mulled Apple Cider 18
- Apple Sparkler 12
- Seasonal Agua Fresca 14
- Hot Chocolate 18
- Mint Iced Tea 10
- Autumn Sangria Mocktail 14

Full Beverage Service 5.5

Freshly Brewed Regular and Decaffeinated Coffee and Tea, Assorted Soft Drinks to Include Coca-Cola, Diet Coke, Sprite, Still Water and Flavored Sparking Water

Cold Beverage Service 4

Assorted Soft Drinks to Include Coca-Cola, Diet Coke, Sprite, Still Water and Flavored Sparking Water

Hot Beverage Service 4

Freshly Brewed Regular and Decaf Coffee and Tea

Water Service 3.5

Still and Sparkling Water

Full Beverage Service All Day Refresh 15 (refreshed three times)

Full Beverage Service with All Day Refresh with Attendant Available Upon Request

BAR SERVICE

All catered events that include the service of alcoholic beverages require the presence of an attendant. Alcoholic beverages are billed on consumption.

Please ensure that you review the T&E Policy when planning your event.

Beer 5 (Per Bottle)

Michelob Ultra, Yuengling, Heineken, Modelo,
Sam Adams, Dogfish Head 60 Minute IPA, Heineken 0.0 (Non-Alcoholic)

House Wine 20 (Per Bottle) *varietals subject to change*

- 10 Span Chardonnay (Central Coast, California)
- Acrobat Pinot Noir (Oregon)
- Ruffino Pinot Grigio (Northern Italy)
- Columbia Crest Merlot (Washington state)
- Chloe Sauvignon Blanc (New Zealand)
- Trinity Oaks Cabernet Sauvignon (Central Coast, California)

GUIDELINES

Catering orders can be placed online via Event Wizard or in partnership with your CME Event Planner. Please contact Catering_Manager@freddiemac.com to address any questions.

To ensure availability and secure delivery times, we require that you place catering orders at least 48-hours prior to your event. Menus are subject to change based on market availability.

ALLERGY & DIETARY PREFERENCES

Please let us know if you have any allergy or dietary preferences with your catering order. Kosher and Halal meals are available upon request. Due to our open kitchens that handle the nine major allergens and gluten in the preparation of menu items, we cannot guarantee that items will be completely “free” of any ingredient.

ICON IDENTIFICATION

- VEGAN – Contains absolutely no ingredients from animals or animal byproducts such as milk, eggs, honey, gelatin, whey, casein, rennet.
- VEGETARIAN – Does not contain meat, fish, or poultry but may contain milk or eggs.
- AVOIDING GLUTEN – Foods prepared in our kitchens without gluten containing ingredients.
- AVOIDING MILK – Foods prepared in our kitchens without milk containing ingredients.

PRICING & CANCELLATION POLICY

We require a 48-hour notice and headcount guarantee for all catering orders. Should the guest count decrease, the group will be charged for the guaranteed number.

Cancellations require 48-hour notice. Any cancellation that is less than the required notice is subject to the full event charge.

CUSTOM MENUS

Our catering team will be happy to assist you in creating a custom menu for your special event or dinner upon request. Requires a five business day advanced notice.

LAST-MINUTE ORDERS

For last minute catering orders, please email the Catering Manager and we will coordinate with the Chef. Please note there will be a \$25 rush order fee.

*any order placed within 48 hours is considered a last-minute order.

ADDITIONAL SERVICES

Events requiring waitstaff or bartender will be charged \$45 per server per hour; a four-hour minimum is required.

Events requiring a Chef will be charged \$50 per Chef per hour; a two-hour minimum is required.

House Linens for round tables are \$20 each.
House Linens for highboy/lowboy are \$10 each.

IMPORTANT POLICY INFORMATION

Please ensure that you review the [I&E](#) and [Business Courtesies](#) policies when planning your event, in addition to completing the [Event Approval Form](#). Reach out to CME for further details and questions.

RESOURCES

[FLIK Catering website](#) [CME website](#)