

CATERING

— BY FREDDIE —

FALL/WINTER 2026



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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.



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Dinner Buffet and Plated Dinner Menu is available upon request.
Halal Meats and Kosher Meals are available and require one week lead time.

BREAKFAST

All breakfast packages include
Freshly Squeezed Orange Juice,
Water and Hot Beverage Service.



THE CONTINENTAL 13

House Baked Mini Muffins ●
Deluxe Pastry Assortment to include
Raspberry Danish, Cream Roll, Cinnamon
Swirl, Chocolate Twist, Cranberry Twist ●
Mini Croissant, Butter, Preserves ●
Seasonal Fruit Salad ●●●

GREEK YOGURT BAR 12

Plain Greek Yogurt ●●
Flavored Yogurt ●●
Seasonal Fresh Fruit ●●●
Oats & Honey Granola ●●
Cherry Granola ●
Seasonal Dried Fruit ●●●
Pumpkin Seeds ●●●
Honey ●●●

HOT BREAKFAST 16.25

Scrambled Eggs ●●, Cheddar on side
Applewood Smoked Bacon ●
Pork Sausage ●● or Chicken Apple Sausage ●
Home Fries ●
Seasonal Fruit Salad ●●●
Replace Scrambled Eggs with Seasonal
Quiche (Bacon and Vegetarian) +2pp

CORNERSTONE BREAKFAST 16.5

Scrambled Eggs with Fresh Herbs, Peppers ●●
Slab Cut Bacon ●
Crispy Fried Hash Brown ●●
Apple Turnover ●
Mini Croissant, Preserves ●
Home-Made Whipped Butter ●●
Seasonal Fruit Salad ●●●
Sour Cream + 1.5pp ●●
Creme Fraiche + 1.5pp ●●
Crumbled Sausage + 1.79pp ●

BAGEL BAR 15

Mini Bagels ●●
Seasonal Fruit Salad ●●●

Toppings ●●:

Assorted Cream Cheese (Plain, Seasonal),
Seasonal Compote, Smashed Avocado,
Cucumbers, Tomatoes

Udi's Bread ●●● (Upon Request +2pp)

Smoked Salmon Platter ●● + 4.5pp

Pork Bacon ● or **Sausage Patty** ● + 1.79pp

MORNING START 16.5

Yogurt Fruit Granola Parfait Cup ●
Seasonal Tea Bread ●
Seasonal Fruit Salad ●●●
Mini Frittata (Meat and Vegetarian) ●

BREAKFAST SANDWICHES 13.5

Seasonal Fruit Salad ●●●

Choose 3:

English Muffin, Fried Egg, Applewood Smoked
Bacon, American Cheese

Buttery Croissant, Fried Egg, Turkey Bacon, Swiss
Cheese

Buttermilk Biscuit, Egg, Pork Sausage, Cheddar
Breakfast Burrito, Scrambled Egg Whites, Queso
Fresco, Pico de Gallo ●

Smoked Salmon, Eggs, Herb Cream Cheese,
Avocado, Pumpernickel Bread

Scrambled Eggs, Feta Cheese, Roasted Tomatoes,
Wheat Bread ●

Seasonal Frittata ●

Eggless Breakfast Burrito, Sweet Potato Hash, Black
Beans, Mango, Avocado, Onion, Tortilla Wrap ●●

Udi's Bread ●●● (Upon Request +2pp)

● vegan ● vegetarian ● avoiding gluten ● avoiding milk

Menu items are priced per person 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.

BREAKFAST ADD ONS



CHEF-LED ACTION STATIONS

Requires Chef Attendant at \$180
The number of Chef Attendants needed depends on final guest count

FRENCH TOAST WITH A TWIST 7.75

Fluffy French Toast Casserole ●
Seasonal Fruit Compote ●●●
Assorted Berries ●●●
Pure Maple Syrup ●●●
Powdered Sugar ●●●
Apple Compote ●●●
Whipped Cream ●●

SWEET AND SAVORY CREPES 7.75

Smoked Turkey, Feta, Arugula, Gravy Drizzle
Smoked Salmon, Capers, Dill Cream Cheese
Whipped Mascarpone, Seasonal Berry Compote, Chocolate Sauce, Whipped Cream ●

BELGIAN WAFFLES 7.75

Classic Waffle ●
Banana Chocolate Chip Waffle ●
Smoked Ham and Swiss Waffle
Chicken Bacon Ranch Waffle
Pure Maple Syrup ●●●
Fresh Berries ●●●
Apple Compote ●●●
Vanilla Mascarpone Cream ●●

OMELET BAR 8

Made-to-Order Filled Omelet
Cage Free Eggs ●●●
Variety of Meats ●
Chopped Veggies ●●●
Assorted Cheese ●●
Ketchup ●●●
Hot Sauce ●●●

A LA CARTE

Seasonal Fruit Salad ●●●	5.5
Individual Fruit Cups ●●●	3.5
Yogurt, Fruit, Granola Parfait Cup ●	3.75
Coconut Chia Seed Pudding, Soy Milk ●●●	3.75
Overnight Oats, Oat Milk, Berries ●●	3.5
House-Baked Mini Scones ●	16.5/doz
Full-Sized Doughnuts ●	16.5/doz
Seasonal Doughnut Holes ●	7/doz
Local Mini Bagel, Cream Cheese ●	2.75
Mini Croissant, Preserves, Butter ●	2.75
Mini Muffin ●	2.75
Mini Danish ●	2.75
Scrambled Eggs ●●	5
Home Fries ●	5
French Toast Casserole ●	5
Pork Bacon ●	21.5/doz
Pork Sausage ●●	21.5/doz
Boxed Coffee	13

Seasonal Fresh-Pressed Juice ●●●	5
Seasonal Smoothies ●●	4.75
Coconut Chai Tea Elixir Shot ●●	3
Beetroot, Berry, Coconut Elixir Shot ●●●	3
Fresh Ginger, Lemon, Apple Elixir Shot ●●●	3
Vegan Croissant, Preserves ●●	3
Mini Doughnuts (Chocolate, Strawberry) ●	11/doz

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NOODLES AND SUSHI

Sushi Bento Boxes contain 8 pieces of sushi and choice of 2 sides.
Add Cold Beverage Service + 4.5pp
See enhancements section for desserts.



NOODLE BAR 17

Create Your Own Noodle Bowl with choice of noodle and choice of protein as base
Top your bowl with self-serve toppings

Choose 2 Noodles:

- Sesame Soy Rice Noodles ●●●●
- Sesame Soy Udon Noodles ●●●●
- Sesame Soy Yakisoba Noodles ●●●●

Choose 2 Proteins:

- Chicken ●●●●
- Steak ●●●●
- Shrimp ●●●●
- Crispy Tofu ●●●●

Toppings:

- Snow Peas, Bamboo Shoots, Broccoli, Waterchestnuts, Scallion, Cucumber, Pickled Daikon, Crispy Fried Onion
- Spicy Mayo ●●●●, Teriyaki Sauce ●●●●, Ginger Ponzu ●●●●

SUSHI BENTO BOX 17

Requires an 8 guest minimum.
One roll type per bento box.
Maximum of 3 roll choices per order.

Choose Sushi Or Nigiri:

- Pickled Ginger ●●●●
- Wasabi ●●●●
- Soy Sauce ●●●●

Choose 2 Sides:

- Spiced Edamame ●●●●
- Seaweed Salad ●●●●
- Edamame Dumpling ●●●●
- Asian Green Salad, Ginger Dressing ●●●●

SUSHI AND NIGIRI 12

Priced per roll, 8 pieces per roll
Pickled Ginger ●●●●
Wasabi ●●●●
Soy Sauce ●●●●

Raw Nigiri

- Salmon* ●●●●
- Tuna** ●●●●

Cooked Nigiri

- BBQ Eel ●●●●
- Tamago (Egg) ●●●●
- Poached Shrimp ●●●●
- Spicy Avocado ●●●●

Sushi Rolls

- California Roll ●●●●
- Vegetable Roll ●●●●
- Spicy Tuna Roll* ●●●●
- Spicy Salmon Roll* ●●●●
- Seaside Shrimp Roll ●●●●
- Shrimp Tempura Roll ●●●●
- Dragon Roll, Shrimp, BBQ Eel ●●●●

Specialty Rolls are available by request.
Sushi Bento Boxes are available for floors at Westbranch.

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

●●●● vegan ●●●● vegetarian ●●●● avoiding gluten ●●●● avoiding milk

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LUNCH SANDWICHES

All packages include House-Made Chips, Seasonal Fruit Salad, Assorted Cookies (Chocolate Chip, Sugar, Oatmeal Raisin) Cold Beverage Service.

Choose any 3 sandwiches.

CLASSIC LUNCH SANDWICHES 17.25

Served on Sub Roll with Lettuce, Tomato
Single Serve Packets of Mustard, Mayonnaise

House Roasted Turkey & Provolone

Roast Beef & Aged Cheddar

Smoked Ham & Swiss

Grilled Vegetables & Hummus ●●

Chicken Salad ●

Tuna Salad ●

Egg Salad ●●

STANDARD LUNCH SANDWICHES 18.25

Chicken Caesar Wrap, Grilled Chicken,
Lettuce, Tomato, Parmesan, Caesar Dressing,
Anchovies

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, Swiss Cheese, Horseradish,
Mayonnaise, Brioche

Caprese Sandwich, Arugula, Basil,
Mozzarella, Reduction Balsamica, Rosemary
Focaccia ●

Eggplant Caponata, Fire-Roasted Italian
Tomatoes, Baguette ●●

SPECIALTY LUNCH SANDWICHES 20

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

Maple Glazed Salmon, Cucumber Salad,
Arugula, Caper Dill Dressing, Ciabatta

Smoked Turkey, Lettuce, Sliced Brie, Apricot
Jam, Focaccia

Classic Reuben, Corned Beef, Sauerkraut,
Roasted Apple, Swiss Cheese, Thousand Island
Dressing, Rye Bread

Falafel Pita Pocket, Cabbage Slaw, Hummus,
Tahini Dressing ●●

A LA CARTE

Baby Green Side Salad, House Dressing ●●● 3.75

Classic Caesar Side Salad, Croutons, 3.75
Caesar Dressing, Anchovies

Arugula, Quinoa Side Salad, Cherry 3.75
Tomato, Bocconcini, Lemon Herb Dressing ●

Petite Dinner Rolls, Butter ● 3.25

Seasonal Soup, Crackers 4.5

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All lunch packages include
Cold Beverage Service, Choice of One Dessert.
Add third entree/side to any lunch at + 5pp
Add Seasonal Soup to any lunch buffet + 4.5pp

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Soft Flour Tortillas ●●
Cilantro Lime Rice ●●●
Black Beans ●●●

Chipotle Chicken Tinga ●●
Ground Beef Barbacoa ●●
Mushroom Al Pastor ●●●
Corn Tortillas ●●● (Upon Request +2pp)

Shredded Lettuce, Pico de Gallo,
Pickled Jalapeños, Corn Salsa, Shredded
Cheddar, Sour Cream, Guacamole

Jeera Pulao ●●●
Dal Tadka ●●●
Cucumber Raita ●●
Cilantro Chutney ●●●
Add Naan Bread ● + 2pp

Choose 2 Entrees:

Chicken Korma ●
Paneer Tikka Masala ●●
Tandoori Salmon ●
Chole (Punjabi Chickpea)

- Fudge Brownie ●
- Pumpkin Ricotta Cheesecake ●
- Pear Tart ●
- Apple Cobbler Bar ●
- No-Nut Carrot Cake ●
- Coconut Tart, Cinnamon Cream ●
- Churros, Mexican Chocolate Sauce ●
- Sweet Street Gluten Free Brownie ●● + 2pp

Tri-color Radicchio, Mesclun Greens, Cherry Tomatoes, Goat Cheese, Garlic Croutons, Basil Vinaigrette ●

- Cheese Ravioli ●
- Butternut Squash Ravioli ●
- Short Rib Ravioli
- Lobster Ravioli

Crispy Pancetta, Crumbled Andouille Sausage,
Sun-dried Tomatoes, Roasted Red Peppers,
Grated Pecorino, Fresh Basil
Marinara Sauce ●●●, Classic Alfredo Sauce ●
Breadsticks ●

Winter Greens, Baby Arugula, Roasted Grapes,
Dried Cranberries, Goat Cheese
Apple Vinaigrette

Rosemary Roasted Turkey Breast, Gravy ●●
 Braised Beef Bourguignon, Red Wine Demi ●●
 Maple Glazed Salmon ●●
 Portobella Mushroom Stack, Garden Zucchini,
 Hot House Tomato, Fresh Mozzarella, Basil, Red
 Pepper Coulis ●●

Yukon Gold Mashed Potatoes, Scallions

Rice Pilaf

Roasted Root Vegetable Medley

Butter Roasted Brussels Sprouts

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BUILD YOUR OWN

All lunch packages include
Cold Beverage Service, Choice of One Dessert.
Add third entree/side to any lunch at + 5pp
Add Seasonal Soup to any lunch buffet + 4.5pp



HOT LUNCH BUFFET 22

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
Chicken Piccata, Caper Sauce
Beef Roulade, Bacon ●
Seafood Cioppino, Calamari, Shrimp, Scallop ●
Maple Glazed Butternut Squash ●●●
Eggplant Parmesan ●

Choose 2 Sides:

Buttered Pasta, Marinara Sauce ●
Jasmine Rice ●●●
Garlic Sage Seared Caulini ●●●
Green Bean Casserole ●
Roasted Root Vegetables ●●●
Honey Cinnamon Roasted Sweet Potatoes ●●●

PIZZA PARTY 17

House Salad ●●●, Greek Dressing ●●●
Parmesan Arancini, Dipping Sauce

Choose 2:

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

INDIVIDUAL PIZZA 18

Priced Per 16" Pie, 8 Slices Per Pie
+2 per pizza for Buffalo Chicken and Paneer

**Waitstaff is required for any order above 25 guests
Number of staff needed depends on service location & final
guest count*

BUILD YOUR OWN BREAK BAR

CHOOSE THREE OPTIONS 4.5

CHOOSE FIVE OPTIONS 6.5

CHOOSE SEVEN OPTIONS 8.5

SNACKIN' MIX ●

Pretzels, Breadsticks, Rye Chips

SWEET HEAT BLEND ●

Honey Roasted Sesame Sticks, Wasabi Green
Peas, Soy Beans, Wasabi Rice Crackers, Salty
Pretzel, Pumpkin Seeds

AUTUMN MEDLEY ●

Salty Pretzels, Plantain Chips, Papaya, Pineapple,
Golden Raisins, Cranberries, Blueberries, Raisins,
Mango, Pumpkin Seeds, Milk Chocolate Blueberry
Bites

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 ●

ASSORTED GUMMY BEARS

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BOWL'D

All lunch packages include
Cold Beverage Service, Choice of One Dessert.
Add third entree/side to any lunch at + 5pp
Add Seasonal Soup to any lunch buffet + 4.5pp



WINTER GREEN AND GRAIN BOWL 21.5

Choose 2 Green or Grains:

Chopped Romaine ●●●

Mesclun Greens ●●●

Quinoa ●●●

Farro ●●

Choose 2 Proteins:

Rosemary Garlic Chicken Breast ●●

Peppercorn Crusted Flank Steak ●●

Honey-Bourbon Salmon Fillet ●

No-Nut Pesto Grilled Tofu ●●

Choose 1 Cheese: ●●

Shredded Cheddar Cheese

Goat Cheese

Feta Cheese

Toppings:

Sweet Peas, Marinated Eggplant, Dried
Cranberries, Sun-Dried Tomatoes, Bacon Bits,
Hard Boiled Eggs, Pumpkin Seeds, Roasted
Chickpea, Hummus, Tzatziki
Ranch Dressing ●●, Apple Vinaigrette ●●●

Add Pita Chips ●● + 2pp

CHOICE OF DESSERT

Mini Tiramisu ●

S'mores Bars ●

Assorted Cookies ●

Blondies ●

Flik Chocolate Chip Cookie ●

Salted Caramel Beignet ●

Rice Crispy Treat

Mini Vegan Fruit Tart ●●● + 2pp

AROUND THE WORLD SALAD 20

Fresh Baked Focaccia ●●

Seasonal Fruit Salad ●●●

Choose 2:

Caribbean Jerk Chicken, Plantain Salad,
Vanilla Vinaigrette ●●

Hoisin Glazed Beef Salad, Sesame Dressing ●

Southwestern Shrimp Salad, Chipotle Lime
Dressing

Miso Salmon Lo Mein Salad, Sesame Roasted
Broccoli, Honey Ginger Sauce ●

Butternut Squash Salad, Arugula, Pumpkin
Seeds, Honey Tofu, Apple Vinaigrette ●●●

Mediterranean Salad, Chickpeas, Romaine,
Feta, Kalamata Olives, Cucumbers, Tomatoes,
Bell Peppers, Oregano, Red Wine Vinaigrette ●●

TERIYAKI RICE BOWL 21.5

White Rice or Brown Rice ●●●

Choose 2 Entrees:

Teriyaki Glazed Salmon ●

Orange Sesame Ginger Chicken ●

Mongolian Beef ●

Soy Ginger Marinated Tofu ●●●

Toppings:

Toasted Sesame Seeds, Edamame,
Asian Cucumber Salad, Roasted Broccoli,
Shredded Carrots, Crispy Wonton
Ponzu Soy Sauce ●●, Thai Chili Sauce ●●,
Yakiniku (Japanese BBQ Sauce, Fish Sauce) ●

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HARVEST AND HEARTH

Enjoy a chef led experience or setup fall forward menus buffet style.

Perfect addition to any lunch buffet or reception style events.

Chef led experience requires a Chef Attendant at \$180. Final number of Chef Attendants depends on guest count and event logistics.

Add Cold Beverage Service + 4.5pp



MASHED POTATO MARTINI 7.5

Create your own Mashed Potato Martini

Yukon Gold Mashed Potato ●●

Whipped Sweet Potato ●●

Choose 2 Proteins:

BBQ Brisket ●●

BBQ Chopped Pork Loin ●●

Mushroom Ragout ●

Toppings:

Crispy Onion, Chives, Cheddar Cheese,

Sour Cream, Gravy, Bacon Bits,

Brown Butter, Cinnamon Powder

FIRESIDE SMALL PLATES 11

Choose 3 Small Plates:

Shrimp and Grits

Country Ham and Grits

Chicken Kabob with Saffron Rice ●

Lamb Kabob with Saffron Rice ●

Chicken Pot Pie

Quinoa Stuffed Vegetables ●●●

Warm Cornbread ●

CHILI BAR 7.5

Traditional Beef Chili ●●

Vegan Vegetable Chili ●●●

Toppings:

Shredded Cheddar Cheese, Scallions,

Sour Cream, Jalapeños, Bacon Bits,

Lime Wedges, Crispy Tortilla Chips

PAELLA CASSEROLE 7.5

Build Your Own Paella Casserole

Choose 1 Protein:

Roasted Chicken Thigh ●●

Braised Pork Belly ●●

Fall Vegetables ●●●

Grilled Seafood (Shrimp, Calamari, Scallops) +2pp ●●

Choose 3 Additions: ●●●

Fresh Green Peas

Grilled Winter Squash

Roasted Eggplant

Cherry Tomato

Scallion

Red Onion

Mushroom

HOT COCOA BAR 8

Hot Chocolate ●

Toppings:

Mini Marshmallows, Crushed Peppermint,

Chocolate Chips, Sprinkles, Pretzel Rods,

Caramel, Fresh Whipped Cream

AUTUMN ABUNDANCE

Pumpkin Pie ●	18
Sweet Potato Pie ●	18
Apple Pie ●	18
S'mores Dip, Graham Crackers (Serves 30)	120
Chocolate Lava Cake ● (Serves 30)	120
Pumpkin Panna Cotta (Serves 30)	120

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ENHANCEMENTS



TEA BREAD BREAK 4.5

- Seasonal Tea Breads ●
- Whipped Cream ●●
- Seasonal Berry Compote ●●●

BITE 3.25

- Signature Chocolate Chip Cookie ●
- Fudge Brownie ●
- Pumpkin Rice Crispy Treat

FIESTA ●●● 2.75

- Tri-Colored Tortilla Chips
- Roasted Tomato Salsa

SOFT PRETZELS ● 5.5

- Warm Pretzel Nuggets
- Beer Cheese Fondue
- Spicy Mustard

MEDITERRANEAN 5.5

- Seasonal Hummus ●●●
- Vegetable Crudit  ●●●
- Lavash Crackers ●●

HOT DIPPERS 5.5

- Jalape o Popper
- Mozzarella Sticks
- Marinara Sauce ●●●
- Ranch Dip ●●

POPPED 3

- Sea Salt Popcorn ●●●
- White Cheddar ●
- Caramel Popcorn ●●

FLIK CHIPS 2.25

MINI TEA SANDWICHES 5

- Curried Chicken Salad Tea Sandwich
- Cucumber Dill Tea Sandwich ●
- Apple Brie Tea Sandwich ●

LET’S SNACK DISPLAY 5.5

Choose 4:

- That’s It Bars ●●●
- Sahale Nut Assortment ●●●
- RipVan Wafers/Waffles ●
- M&Ms ●
- Candy Bars ●
- Quinoa Crisps ●●
- Oreo Cookies ●●
- Pringles ●●
- RX Bars ●● + 2pp
- Barebells Protein Bar + 2pp

SERVED BY THE DOZEN

Rice Crispy Treats	12
Apple Butter Oatmeal Bars ●●	12
Cookies (Chocolate Chip, Sugar, Oatmeal Raisin) ●	16.25
Flourless Chocolate Brownie Cookie ●●	16.25
Fudge Brownie ●	16.25
Flik Chocolate Chip Cookies ●	19.5
Sweet Street Gluten Free Brownies ●●	24

Two layer cakes and sheet cakes available by request.

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RECEPTION STATIONS

Stations to be served buffet style.
Priced per person.



DIM SUM DISPLAY 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 8

Fresh Seasonal Fruit ●●●●
Assorted Artisanal Cheese ●●●
Crackers ●
Baguette ●●
Rice Crackers ●●●●

CHARCUTERIE ANTIPASTO 9

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

MARYLAND CRAB DIP 190

(Serves 30)

Warm Crab Dip
Assorted Crackers ●
Sliced Baguette ●●

SPINACH ARTICHOKE DIP 130

(Serves 30)

Classic Spinach Artichoke Dip ●●●
Assorted Crackers ●
Sliced Baguette ●●

SWEET AND SAVORY MINI CONES 120

Choose 3: (Serves 30)

Basil Cone with Goat Cheese, Sun-Dried Tomatoes ●
Plain Cones with Boursin, Smoked Salmon
Tomato Cone with Tuna Tartare
Greek Cone with Whipped Feta, Oregano, Olive Tapenade ●
Cannoli Cone, Mascarpone, Mini Chocolate Chips ●
Chocolate Dipped Cone, Chocolate Mousse, Raspberry Coulis ●

MINI DESSERT BAR ● 5.5

(2 pieces per person)

Pumpkin Ricotta Cheesecake
Mini Napoleon
Apple Cranberry Lattice Tart
Chocolate Dipped Coconut Macaroons

MINI CUPCAKES BY DOZEN ● 22.50

Cranberry
Cappuccino
Double Vanilla
Black Forest
Red Velvet
No-Nut Carrot
Ginger Cinnamon

● vegan ● vegetarian ● avoiding gluten ● avoiding milk

Menu items are priced per person 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.

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 2.75

Beef Bulgogi Spring Roll, Ranch Dip
Mini Baked Potato, Bacon, Sour Cream, Shaved Parmesan ●
Peking Roasted Duck Spring Roll, Plum Sauce
Spicy Tomato Beef Meatball
Boneless Chicken Wings, Choice of Sauce
Chicken Salad, Basil Aioli, Phyllo Cup ●
Chicken and Cheese Quesadilla Mini Cone
Pork Carnitas Taquitos with Cilantro ●
Beef Wellington, Garlic Aioli
Braised Shortrib Pierogi

SEA 3.25

Smoked Salmon, Whipped Cream Cheese, Fresh Dill, Olive Oil Crostini
Mini Shrimp Skewer, Herb Drizzle ●●
Shrimp Cocktail, Smokey Cocktail Sauce ●●
Shrimp Tempura, XO Sauce
Tandoori Salmon Naan Bites

PREMIUM SEA 4

Ceviche, White Fish, Tiger Milk (Leche Tigre), Red Onion, Red Peppers, Cilantro ●●
Seared Scallop, Lemon-Parsley Cream ●
Crab Salad, Chives, Lemon, Celery, Dijonnaise, Cayenne Pepper, Cucumber Cup ●●
Lobster Macaroni & Cheese, Truffle Oil
Crab Cake, Old Bay Remoulade

EARTH 2.5

Vegetable Spring Roll, Thai Chili ●
Tomato Pesto Mozzarella Caprese, Balsamic ●●
Indian Samosa, Green Peas, Potato, Cilantro Chutney ●
Mini Greek Veggie Kabob, Halloumi Cheese ●●
Tinga Corn Taquito, Guajillo Chili Sauce ●
Spinach, Artichoke Wonton Flower Cup ●
Wild Mushroom Lumpia ●
Fire-Roasted Vegetable Empanadas with Cheddar and Pepper Jack ●
Crispy Chive Pancake, Charred Scallion Chutney ●
Thai Green Curry Phyllo Star ●
Fried Edamame Potsticker, Ponzu Sauce ●

SWEET CREATIONS 3

Chocolate Truffle ●
Cake Pops ●
Apple Pie Empanada, Powdered Sugar, Caramel ●
Smore's Dessert Shooter, Graham Cracker, Mini Marshmallow
Pumpkin Mousse Dessert Shooter ●
Vegan Raspberry Dessert Shooter ●●●
Petit Fours ●
Full Size Cupcakes ●

See Sushi Menu for Custom Rolls, Nigiri and More.
Custom Printed Cupcakes are available by request.

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THE BAR AND BEVERAGE

All catered events that include the service of alcoholic beverages or free-spirited bar require the presence of an attendant. Alcoholic beverages and free-spirited bar are billed on consumption.

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



SPECIALTY HOUSE-MADE BEVERAGES

Served By The Pitcher (serves 8-10)

Fresh Orange Juice	19.25
Infused Water	10.75
Maple Cinnamon Iced Tea	13
Seasonal Agua Fresca	13
House Sangria Mocktail	15
Apple Sparkler	15
Warm Apple Cider	19
Hot Chocolate	19

FREE SPIRITED BAR

Fall Signature Mocktail	4
Winter Signature Mocktail	4
Maple Cinnamon Iced Tea	4
Heineken 0.0 (Non-Alcoholic)	6

BEER 6

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

WINE 22

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

FULL BEVERAGE SERVICE 6.5

Freshly Brewed Regular Coffee
Decaffeinated Coffee
Hot Tea
Assorted Soft Drinks
Still Water
Flavored Sparkling Water

Full Beverage Service All Day Refresh 17

(refreshed three times)
Attendant available upon request

HOT BEVERAGE SERVICE 4.5

Freshly Brewed Regular Coffee
Decaffeinated Coffee
Hot Tea

COLD BEVERAGE SERVICE 4.5

Assorted Soft Drinks, Coke, Diet Coke, Sprite
Still Water
Flavored Sparkling Water

WATER SERVICE 3.5

Still Water
Flavored Sparkling Water

PREMIUM TEA SERVICE 4

Variety of Dammann Frères Tea Bags
Hot Water
Maple Cinnamon Iced Tea

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All buffet desserts are based on one piece per person.

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

MIX AND MATCH

Available for floors at Westbranch.



BAGGED CONTINENTAL ● 14

House-Baked Mini Muffins
Mini Croissant, Butter, Preserves
Seasonal Fruit Cup
Iced Coffee

BREAKFAST GRAIN BAG 14

Quinoa, Hard Boiled Eggs, Bacon Bits, Spinach,
Brioche Toast Cubes
Yogurt, Fruit, Granola Parfait
Mix Berries
Iced Coffee

BREAKFAST BENTO BOX 8

Hard Boiled Eggs
Smoked Turkey Slices
Breakfast Granola Crunch
Mix Berries

PROTEIN BENTO BOX ● 8

Apple Butter and Jelly Sandwich
Seasonal Energy Bites
Granola
Seasonal Berries

INDIVIDUAL PIZZA 18

Priced Per 16" Pie, 8 Slices Per Pie

Pizza Flavors:

Cheese ●
Veggie ●
Pepperoni
Buffalo Chicken +2pp
Paneer ● +2pp

A LA CARTE BAGGED

Individual Fruit Cup ●●●	3.5
Yogurt, Fruit, Granola Parfait Cup ●	3.75
Coconut Chia Seed Pudding, Soy Milk ●●●	3.75
Overnight Oats, Oat Milk, Berries ●●	3.5
Trail Mix Cup ●	4.5
Pretzel Mix Cup ●	4.5
Hummus and Crudité Cup ●●●	3.5
Cheese and Crackers Cup ●	4
Bagged Sea Salt Popcorn ●●●	3
Bagged Flik BBQ Chips	2.75
Bagged Bite Trio	3.75
Bagged Flik Chocolate Chip Cookie ●	2.75
Bottled Fresh Orange Juice ●●●	5
Bottled Elixir Shots ●	3.25
Bottled Smoothies ●●	4.75

Sushi Bento Boxes are available upon request.

Custom Dessert Boxes can be ordered through Catering Manager and require a seven-business-day notice.

● vegan ● vegetarian ● avoiding gluten ● avoiding milk

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

All buffet desserts are based on one piece per person.

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BAGGED

All packages include House-Made Chips, Seasonal Fruit Cup, Blondie, Single Serve Packets of Mustard, Mayonnaise, Water Bottle, Cutlery Kit. Choose any 3 sandwiches.



CLASSIC LUNCH SANDWICHES 18.5

Served on Sub Roll with Lettuce, Tomato

House Roasted Turkey & Provolone

Roast Beef & Aged Cheddar

Smoked Ham & Swiss

Grilled Vegetables & Hummus ●●

Chicken Salad ●

Tuna Salad ●

Egg Salad ●●

SALADS 19.75

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, Sun-Dried Tomato, Caesar Dressing, Anchovies

Romaine and Watercress Cobb Salad, Boiled Egg, Bacon, Avocado, Buttermilk Ranch ●

Asian Tofu Salad, Sesame Vinaigrette, Crispy Wontons, Edamame ●

Sliced Apples, Mesclun Greens, Dried Cranberries, Crumbled Goat Cheese, Balsamic Dressing ●●

Ancient Grain Salad, Farro, Quinoa, Grilled Chicken, Arugula, Pumpkin Seeds, Apple Vinaigrette ●

STANDARD LUNCH SANDWICHES 19.75

Chicken Caesar Wrap, Grilled Chicken, Lettuce, Tomato, Parmesan, Anchovies

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, Swiss Cheese, Horseradish, Mayonnaise, Brioche

Caprese Sandwich, Arugula, Basil, Mozzarella, Reduction Balsamica, Rosemary Focaccia ●

Eggplant Caponata, Fire-Roasted Italian Tomatoes, Baguette ●

SPECIALTY LUNCH SANDWICHES 21.5

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

Maple Glazed Salmon, Cucumber Salad, Arugula, Caper Dill Dressing, Ciabatta

Smoked Turkey, Lettuce, Sliced Brie, Apricot Jam, Focaccia

Classic Reuben, Corned Beef, Sauerkraut, Roasted Apple, Swiss Cheese, Thousand Island Dressing, Rye Bread

Falafel Pita Pocket, Cabbage Slaw, Hummus, Tahini Dressing ●●

● vegan ●● vegetarian ●●● avoiding gluten ●●●● avoiding milk

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

Bagged Menu is available on floors at Westbranch.

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

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/queries/quotes.



ALLERGY & DIETARY PREFERENCES

Please let us know if you have any allergy or dietary preferences with your catering order. 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.

Halal Meat and Kosher Meal options are available upon request and require one week notice.

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 AND 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.

Please contact Catering Manager for last-minute cancellations.

SERVICE TIME

Catering service time for all menus is 2-hours in accordance with food safety and temperature control guidelines.

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 five business days’ advance notice.

LAST-MINUTE ORDERS

For last-minute catering orders, please email the Catering Manager and we will coordinate with the Chef. Please note that 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, bartender or chef attendant will be charged \$45 per attendant per hour; a four-hour minimum is required.

Final number of attendants needed depends on guest count and event logistics.

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 [T&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](#)