

CATERING

BY FREDDIE

SPRING/SUMMER 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.



MORNING START 14.5

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

GREEK YOGURT BAR 11

- Greek Yogurt ●●
- Oats & Honey Granola ●●
- Assorted Berries ●●●
- Seasonal Dried Fruit ●●●
- Sunflower Seeds ●●●
- 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, Mashed Avocado, Sautéed 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 ●●

THE CONTINENTAL 12

- House Baked Mini Muffins ●
- Mini Filled Croissant ●
- Mini Danishes ●
- Seasonal Fruit Salad ●●●

BREAKFAST SANDWICHES 12.5

- Seasonal Fruit Salad ●●●

Choose 3:

- English Muffin, Fried Egg, Turkey Sausage, American Cheese

- Buttery Croissant, Fried Egg, Applewood 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 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.

BREAKFAST ADD ONS



CHEF LED ACTION STATIONS

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

FRENCH TOAST WITH A TWIST 7

Fluffy French Toast Casseole ●
Seasonal Fruit Compote ●●●
Assorted Berries ●●●
Pure Maple Syrup ●●●●
Powdered Sugar ●●●●
Lemon Curd ●●
Whipped Cream ●●

SWEET AND SAVORY CREPES 7

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

BELGIAN WAFFLES 7

Classic Waffle ●
Banana Chocolate Chip Waffle ●
Smoked Ham and Swiss
Chicken Bacon Ranch Waffle
Pure Maple Syrup ●●●●
Spicy Pineapple Chutney ●●●●
Peach Compote ●●●●
House-made Ricotta Cheese ●●

OMELET BAR 7

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
Individual Fruit Cups ●●●●	3.5
Yogurt, Fruit, Granola Parfait Cup ●	3.5
Chia Seed Pudding, Soy Milk ●●●●	3.5
Overnight Oats, Oat Milk, Berries ●●●	3
House Baked Mini Scones ●	15/doz
Doughnut Box ●	15/doz
Seasonal Doughnut Holes ●	6/doz
Local Mini Bagel, Cream Cheese ●	2.5
Mini Croissant, Preserves, Butter ●	2.5
Mini Muffin ●	2.5
Mini Danish ●	2.5
Scrambled Eggs ●●●●	4.5
Home Fries ●●●●	4.5
French Toast Casserole ●	4.5
Pork Bacon ●●●	20/doz
Pork Sausage ●●●	18/doz
Boxed Coffee	12

Seasonal Smoothies ●	4
Black Tea Elixir, Blackberry, Mint ●●●●	3
Energy Boost Elixir, Carrot, Turmeric, Ginger ●●●●	3
Orange Lime Spirulina Elixir ●●●●	3

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LUNCH BUFFETS

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



TACO LUNCH 20

Soft Flour Tortillas ●●

Cilantro Lime Rice ●●●

Black Beans ●●●

Choose 2 Entrees:

Chipotle Chicken Tinga ●●

Ground Beef Barbacoa ●●

Mushroom Al Pastor ●●●

Corn Tortillas ●●● (Upon Request +2pp)

Toppings: ●●

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

HOMESTYLE BBQ 22

Potato Rolls ●

Coleslaw ●●●

Choose 2 Entrees:

BBQ Boneless Chicken Thigh ●●

Carolina Style Pulled Pork ●●

Chopped Smoked Brisket ●●

BBQ Pulled Jackfruit ●●●

Choose 2 Sides:

Watermelon Feta Salad ●●

German Potato Salad ●●●

Warm Sweet Street Corn Salad ●●

Cornbread ●

CHOICE OF DESSERT

Fudge Brownie ●

Raspberry Marble Cheesecake ●

Peach Pie ●

Key Lime Tart ●

Coconut Tart, Cardamom Cream ●

Tres Leches Cake ●

Churros, Mexican Chocolate Sauce ●

Sweet Street Gluten Free Brownie ●● +2pp

INDIAN AROMA 20

Jeera Pulao ●●●

Dal Tadka ●●●

Cucumber Raita ●●

Cilantro Chutney ●●●

Add Naan Bread ● +2pp

Choose 2 Entree:

Chicken Korma ●

Paneer Tikka Masala ●●

Tandoori Salmon ●

Chole (Punjabi Chickpeas) ●●

TASTE OF THE SEASON 20

Salad:

Summer Greens, Baby Arugula, Heirloom
Tomatoes, Sugar Snap Peas, Goat Cheese
Lemon Herb Dressing ●●

Choose 2 Entrees:

Turkey Breast Roulade, Spinach, Sun-Dried
Tomatoes

Peppercorn Crusted Flank Steak, Pan Jus ●

No-Nut Pesto Salmon ●

Grilled Cauliflower Steak, Caramelized Shallots ●●●

Choose 2 Sides:

Thyme Roasted Fingerling Potatoes ●●●

Tomato Rice ●●●

Summer Vegetable Ratatouille ●●●

Lemon Garlic Green Beans ●●●

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BUILD YOUR OWN

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



HOT 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
Chicken Piccata, Lemon Caper Sauce
Chimichurri Flank Steak ●●
Lemon Garlic Shrimp ●●
Zucchini Noodles Primavera ●●●
Eggplant Parmesan ●

Choose 2 Sides:

Buttered Pasta, Marinara Sauce ●
Jasmine Rice ●●●
Roasted Broccoli, Lemon Zest ●●●
Herb Roasted New Potatoes ●●●
Summer Vegetable Medley ●●●
Roasted Asparagus, Parmesan ●●

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

CHOOSE FIVE OPTIONS 6

CHOOSE SEVEN OPTIONS 8

SNACKIN' MIX ●

Pretzels, Breadsticks, Rye Chips

GRANOLA MIX ●

Cherry Vanilla Granola, Sunflower Seeds, Coconut Flakes

SUMMER BLEND ●

Salty Pretzels, Papaya, Pineapple, Golden Raisins, Cranberries, Blueberries, Raisins, Mango, Strawberry Yogurt Raisins, Chocolate Brownie Bites, Yogurt Pretzels Balls, Sunflower Seeds

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 ●

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BOWL'D

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



SUMMER GREEN AND GRAIN BOWL 20

Choose 2 Green or Grains:

Chopped Romaine ●●●●

Summer Greens ●●●●

Quinoa ●●●●

Wheat Berries ●●●●

Choose 2 Proteins:

Herb Marinated Chicken Breast ●●●●

Peppercorn Crusted Flank Steak ●●●●

Herb Grilled Salmon Fillet ●●●●

No-Nut Pesto Grilled Tofu ●●●●

Choose 1 Cheese: ●●●●

Shredded Cheddar Cheese

Goat Cheese

Feta Cheese

Toppings:

Diced Mango, Watermelon Radishes, Shredded Carrots, Mini Heirloom Tomatoes, Bacon Bits, Hard Boiled Eggs, Sunflower Seeds, Roasted Chickpea, Hummus, Tzatziki
Ranch Dressing ●●●●, Lemon Herb Vinaigrette ●●●●

CHOICE OF DESSERT

Mini Éclair ●

Mini Cannoli ●

Assorted Cookies ●

Blondies ●

Flik Chocolate Chip Cookie ●

Dulce De Leche Cheesecake ●

Rice Crispy Treat

Mini Vegan Fruit Tart ●●●●+2pp

AROUND THE WORLD SALAD 18

Fresh Baked Focaccia ●●

Choose 2:

Caribbean Jerk Chicken, Plantain Salad,
Vanilla Vinaigrette ●●

Hoisin Glazed Beef Salad, Sesame Dressing ●

Southwestern Shrimp Salad, Chipotle Lime
Dressing ●

Peruvian Chicken Salad, Quinoa, Corn Salad,
Aji Amarillo Dressing ●

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

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

TERIYAKI RICE BOWL 20

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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LUNCH SANDWICH

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 16

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 16.75

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 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

Lemon Herb Salmon, Cucumber Salad, Arugula,
Caper Dill Dressing, Ciabatta

Smoked Turkey, Lettuce, Sliced Mozzarella,
Avocado, Focaccia

Roasted Eggplant, Roasted Red Pepper, Goat
Cheese, No-Nut Pesto, Baguette ●

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

A LA CARTE

Baby Green Side Salad, House Dressing ●●●● 3.5

Classic Caesar Side Salad, Croutons, 3.5
Caesar Dressing, Anchovies

Arugula, Quinoa Side Salad, Cherry 3.5
Tomato, Bocconcini, Lemon Herb Dressing ●

Petite Dinner Rolls, Butter ● 3

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SUSHI

All buffets include
Pickled Ginger, Wasabi, Spiced Edamame,
Matcha Castello, Cold Beverage Service.
Add sushi roll/protein to any buffet at + 4.5



SUSHI AND SASHIMI BUFFET 22.5

Choose 3:

Vegetable Roll, Carrot, Cucumber, Asparagus,
Sesame ●●●

California Roll, Imitation Crab, Avocado,
Cucumber, Sesame ●

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

POKE BOWL BUFFET 23.5

Build over Rice or Mesclun Greens ●●●

Choose 2 Proteins:

Shrimp Ceviche ●●

Karaage Chicken ●

Spam Masubi ●

Eggplant Donburi ●●

BBQ Eel ●

Yellowfin Tuna* ●●

Salmon* ●●

Toppings: Mango, Pineapple, Cucumber, Scallion,
Pickled Daikon, Seaweed Salad, Crispy Fried
Onions, Masago, Tempura Crunch
Spicy Mayo, Soy Sauce, Wasabi Aioli

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

BUILD YOUR OWN SUSHI BOAT DISPLAY 200

Perfect for Reception style events.
Includes 3 pieces per person, pickled
Ginger, Wasabi, Soy Sauce.

Choose 5: (Serves 25)

Raw Nigiri

Salmon* ●●

Tuna* ●●

Hamachi* ●●

Scallop* ●●

Cooked Nigiri

BBQ Eel ●

Tomago (Egg) ●●●

Poached Shrimp ●●

Flank Steak with Plum Sauce ●

Grilled Pineapple Al Pastor ●●●

Spicy Avocado ●●●

Sushi Rolls

Mango Sticky Rice Roll

Dancing Dragon Roll, Shrimp Tempura, Avocado
topped with BBQ Eel, Masago, Eel Sauce ●

Salmon* and Shrimp, Chives topped with Yellow
Fin Tuna*, Tempura, Jalapeño, Spicy Mayo, Alfalfa
Micro-Sprouts

Deep Fried Tuna Maki Roll topped with Spicy
Mayo, Jumbo Lump Crab, Sriracha Eel Sauce

Thin Sliced Beef Bulgogi Roll, Sushi Rice, Chives,
Wasabi Aioli ●●

Chicken Teriyaki Roll, Cucumber, Sesame, Sweet
Soy

Summer Roll, Rice Paper ●

Replace Nori with Pink Soy Paper at no additional charge

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.

OUTDOOR

Enjoy our cookout buffet outdoors or have a made to order grilling experience with our Chef.

All packages include choice of dessert and Cold Beverage Service.

Made to order grilling experience requires a Chef Attendant at \$180.

Add third entree/side to any lunch at + 4.5



THE COOKOUT 19

Potato Buns
Variety of Fixings

Choose 2 Proteins:

Beef Burger ●●
Boneless BBQ Chicken Breast ●●
Black Bean Burger ●
Beef Hot Dogs ●●

Choose 2 Sides:

Deviled Egg Potato Salad ●●●
Warm Street Corn Salad ●●
Pasta Primavera Salad ●●
Bagged Chips

FIRE GRILLED 19

Choose 2 Proteins:

Shrimp Skewer ●●
Baby Back Ribs ●●
Chicken Kabobs ●●
Grilled Pineapple ●●●
Seasonal Vegetables ●●●

Choose 2 Sides:

Farro Salad ●●
Watermelon Cubes ●●●
Bagged Chips

TAPAS 19

Made to order Tapas

Choose 3 Small Plates:

Patatas Bravas
Flank Steak, Chimichurri ●●
Mojo Chicken Quarters ●●
Quinoa Stuffed Grilled Avocado ●●●
Pan Con Tomate ●●
Shrimp Al Ajillo ●

**Available from the first Tuesday of April
until the last day of October.
Inclement weather might affect availability.**

MADE TO ORDER PIZZA 19

Savory or Sweet

Signature 6-inch Pizza Crust

Variety of Toppings to include signature meats, Vegetables, Gourmet Cheeses, Pizza Sauce, No-Nut Pesto Sauce, Mascarpone Chocolate Sauce

Add Finishing Touches with Peppery Arugula, Hot Honey, Extra Virgin Olive Oil, Berries and Powdered Sugar

PAELLA ON THE PATIO 17

Build Your Own Paella Caserrole

Choose 1 Protein:

Roasted Chicken Thigh ●
Braised Short Ribs ●●
Grilled Shrimp ●●

Choose 3 Vegetables: ●●●

Fresh Green Peas
Grilled Zucchini and Yellow Squash
Roasted Eggplant
Cherry Tomato
Scallion
Red Onion

CHOICE OF DESSERT

Fudge Brownie ●
Rice Crispy Treat
Assorted Cookies (Chocolate Chip, Sugar, Oatmeal Raisin) ●
Churros, Mexican Chocolate Sauce ●
Sweet Street Gluten Free Brownie ●● +2pp

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ENHANCEMENTS



TEA BREAD BREAK 4.25

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

BITE 2.75

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

FIESTA ●●●2.5

- Tri-Colored Tortilla Chips
- Roasted Tomato Salsa

SOFT PRETZELS ● 5

- Warm Pretzel Nuggets
- Beer Cheese Fondue
- Spicy Mustard

MEDITERRANEAN 5.5

- Seasonal Hummus ●●●
- Vegetable Crudité ●●●
- Lavash Crackers ●●

HOT DIPPERS 5

- Jalapeño Popper
- Mozzarella Sticks
- Marinara Sauce ●●●
- Ranch Dip ●●

POPPED 2.75

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

FLIK CHIPS 2

MINI TEA SANDWICHES 5

- Curried Chicken Salad Tea Sandwich
- Cucumber Mint Tea Sandwich ●●
- Chocolate Berry Tea Sandwich ●

LETS SNACK 3.5

- RX Bars ●●
- Kind Bars ●●
- That's It Bars ●●●

SERVED BY THE DOZEN

Rice Crispy Treats	11
Strawberry Oatmeal Bars ●●	11
Cookies (Chocolate Chip, Sugar, Oatmeal Raisin) ●	15
Flourless Chocolate Brownie Cookie ●●	15
Fudge Brownie ●	15
Flik Chocolate Chip Cookies ●	18.5
Sweet Street Gluten Free Brownies ●●	22.5

ICE CREAM SUNDAE BAR 7

Seasonal Sorbet ●

Chocolate Ice Cream ●

Vanilla Ice Cream ●

Toppings ●:

Chocolate Shavings, Whipped Cream, Brownie Bites, M&M's, Caramel, Chocolate Sauce, Raspberry Sauce, Cherries

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 7

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

CHARCUTERIE ANTIPASTO 8

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

MARYLAND CRAB DIP 180

(Serves 30)

- Warm Crab 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 Grain Cone with Toasted Farro, Crumbled Feta, Oregano, Mint, Olive Tapenade ●
- Cannoli Cone, Mascarpone, Mini Chocolate Chips ●
- Chocolate Dipped Cone, Chocolate Mousse, Raspberry Coulis ●

MINI DESSERT BAR ● 5

(2 pieces per person)

- Peach Pie
- Opera Cake
- Raspberry Marble Cheesecake
- Berry Beignet

MINI CUPCAKES BY DOZEN ● 22.50

- No-Nut Carrot
- Oreo
- Vanilla
- Chocolate
- Lemon Chiffon
- Red Velvet
- Coconut

● 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 2.5

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 Jerk Chicken Wings, Mango Salsa
 Chicken Salad, Basil Aioli, Phyllo Cup ●
 Chicken Fontina Tomato Fritter
 Pork Belly Satay
 Beef Wellington, Garlic Aioli
 Braised Shortrib Pierogi

SEA 3

Smoked Salmon, Whipped Cream Cheese, Fresh
 Dill, Olive Oil Crostini
 Rocoto Pepper Shrimp, Corn Tortilla Chip ●
 Shrimp Cocktail, Smokey Cocktail Sauce ●●
 Shrimp Tempura, XO Sauce
 Tandoori Salmon Naan Bites

PREMIUM SEA 3.75

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 ●●
 Gorgonzola, Mediterranean Fig, Caramelized
 Onion Profiterole ●
 Spinach, Grecian Feta Spanakopita ●
 Wild Mushroom Phyllo Triangle ●
 Fire Roasted Vegetable Empanadas with Cheddar
 and Pepper Jack ●
 Crispy Chive Pancake, Charred Scallion Chutney ●
 Pickled Stone Fruit, Whipped Goat Cheese, Fennel
 Pollen ●●

SWEET CREATIONS 3

Chocolate Truffle ●
 Cake Pops ●
 Butter Madeleines ●
 Mango Dessert Shooter, Mango Mousse ●
 Lemon Crumble Dessert Shooter, Lemon Zest ●
 Vegan Raspberry Dessert Shooter ●●●
 Petit Fours ●

See Sushi Menu for Custom Rolls, Sashimi and
 More.

Full Size Cupcakes and 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	18
Infused Water	12
Traditional Lemonade	10
Mint Iced Tea	10
Hibiscus Berry Iced Tea	14
Seasonal Agua Fresca	14
House Sangria Mocktail	14

FREE SPIRITED BAR

Spring Signature Mocktail	4
Summer Signature Mocktail	4
Hibiscus Berry Iced Tea	4
Heineken 0.0 (Non-Alcoholic)	5

BEER 5

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

WINE 20

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 5.5

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

Full Beverage Service All Day Refresh 15

(refreshed three times)
Attendant available upon request

HOT BEVERAGE SERVICE 4

Freshly Brewed Regular Coffee
Decaffeinated Coffee
Hot Tea

COLD BEVERAGE SERVICE 4

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

WATER SERVICE 3

Still Water
Flavored Sparking Water

PREMIUM TEA SERVICE 4

Variety of Teavana Tea Bags
Hot Water
Hibiscus Berry Iced Tea

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MIX AND MATCH

Available for floors at Westbranch.



BAGGED CONTINENTAL ●14

- House Baked Mini Muffins
- Mini Filled Croissant
- 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

- Sunflower 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 ● 3.5
- Chia Seed Pudding, Soy Milk ●●● 3.5
- Overnight Oats, Oat Milk, Berries ●● 3.5
- Trail Mix Cup ● 4
- Pretzel Mix Cup ● 4
- Hummus and Crudité Cup ●●● 3.5
- Cheese and Crackers Cup ● 3.5
- Bagged Sea Salt Popcorn ●●● 2.75
- Bagged Flik BBQ Chips 2.5
- Bagged Bite Trio ● 3.25
- Bagged Flik Chocolate Chip Cookie ● 2.5
- Bottled Fresh Orange Juice ●●● 4.5
- Bottled Elixir Shots ● 3.25
- Bottled Smoothies ●● 4

Sushi Bento Boxes are available upon request.
Custom Dessert Boxes can be ordered through Catering Manager with a seven-business day notice.

● vegan ● vegetarian ● avoiding gluten ● avoiding milk

Menu items are priced per person and require an 8 guest minimum.
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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 17

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 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, Sun-Dried Tomato, Caesar Dressing, Anchovies

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

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

Sliced Strawberries, Mesclun Greens, Crumbled Goat Cheese, Balsamic Dressing ●●

Ancient Grain Salad, Farro, Quinoa, Grilled Chicken, Arugula, Sunflower Seeds, Mix Berry Vinaigrette ●

STANDARD LUNCH SANDWICHES 18.25

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 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

Lemon Herb Salmon, Cucumber Salad, Arugula, Caper Dill Dressing, Ciabatta

Smoked Turkey, Lettuce, Sliced Mozzarella, Avocado, Focaccia

Roasted Eggplant, Roasted Red Pepper, Goat Cheese, No-Nut Pesto, Baguette ●

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 West Branch.

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. 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.

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 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 [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](#)

