



CATERING

— BY FREDDIE —

SPRING/SUMMER 2025

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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

Specialized Intern Menu is available upon request

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 Pastries ●

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

BISCUIT BREAKFAST BAR 15

Includes Seasonal Fruit Salad ●●●

Warm Buttermilk Biscuit ●

Udi's Bread (upon request +2pp) ●●●

Toppings: Whipped Honey Butter ●●

Seasonal Compote, Berry Preserve ●●●

Sausage Gravy

Choice of Applewood Smoked Bacon ●●

or Chicken Apple Sausage ●●

BAGEL BAR 14

Includes Seasonal Fruit Salad ●●●

Mini Bagels ●●

Udi's Bread (upon request +2pp) ●●●

Toppings ●●: Assorted Cream Cheese (Plain, Seasonal), Smashed Avocado, Cucumbers, Tomatoes, Red Onion

Add Smoked Salmon Platter + 6pp ●●

BREAKFAST SANDWICHES 12.5

Includes Seasonal Fruit Salad ●●●

Udi's Bread ●●● Available 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 ●●● 3.5
- Seasonal Smoothies ●● 3.5
- Overnight Oats, Berries ●● 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

PCs 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
- Classic Caprese, Mozzarella, Tomato, Basil Chiffonade, Balsamic, Focaccia ●
- Eggplant Caponata, Fire Roasted Italian Tomatoes, Baguette ●●

SPECIALTY 18.5

- Peppercorn Flank Steak, Cheddar, Onion, Horseradish Mayo, Baguette
- Italian Provision Hoagie, Prosciutto, Soppressata, Smoked Ham, Aged Provolone, Olive Tapenade, Red Wine Vinaigrette, Baguette
- Shrimp Salad, Smoked Paprika Aioli, Potato Roll
- SLT, Grilled Salmon, Lettuce, Tomato, Lemon Dill Mayo, Sourdough Bread ●
- Smoked Turkey, Spinach, Roasted Red Pepper Hummus, Roma Tomato, Ciabatta ●
- Roasted Eggplant, Mozzarella, Pimento Aioli, Potato Roll ●
- Falafel Pita Pocket, Cabbage Slaw, Hummus, Tahini Dressing ●●

AROUND THE WORLD SALADS 18

Includes 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, Oregano, Red Wine Vinaigrette ●●

PIZZA PARTY 16

Includes 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
- Individual Fruit Cups ●●● 3.5
- Trail Mix Cups ● 4
- Petite Dinner Rolls, Butter ● 2
- Baby Green Side Salad, House Dressing ●●● 3
- Classic Caesar Side Salad, Croutons, Caesar Dressing, Anchovies 3

LUNCH BUFFETS

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

● vegan ● vegetarian ● avoiding gluten ● avoiding milk

Includes Cold Beverage Service and Choice of One Dessert

Add third entree/side to any buffet +4.5pp

TERIYAKI RICE BOWL 20

Includes White Rice or Brown Rice ●●●

Choose 2 Entrees:

- Teriyaki Salmon ●
- Ginger Chicken ●●
- Soy Ginger Marinated Tofu ●●●

Toppings: Toasted Sesame Seeds, Asian Cucumber Salad, Edamame, Roasted Broccoli, Shredded Carrots, Crispy Wonton

Ponzu Soy Sauce ●●, Thai Chili Sauce ●●, Yakiniiku (Japanese BBQ Sauce, Fish Sauce) ●

SOUTHERN BBQ 22

Includes Potato Rolls ●

Choose 2 Entrees:

- BBQ Chicken Quarter ●●
- Carolina Style Pulled Pork ●●
- Chopped Smoked Brisket ●●
- BBQ Pulled Jackfruit ●●●

Choose 2 Sides:

- Coleslaw ●●●
- New Potato Salad, Vinaigrette ●●
- Pasta Salad ●
- Three Bean Salad ●●●

TACOS 20

Includes Soft Flour Tortillas ●●

Corn Tortillas Available Upon Request ●●●●

Cilantro Lime Rice and Black Beans ●●●

Choose 2 Entrees:

- Chicken Tinga ●●
- Taco Seasoned Ground Beef ●
- Grilled Portobello Barbacoa ●●●

Toppings ●●: Shredded Lettuce, Pico de Gallo
Pickled Jalapenos, Corn Salsa, Shredded Cheddar, Lime Crema, Guacamole

INDIAN 20

Includes Cumin Scented Basmati Rice ●●●

Seasonal Stir-Fry Vegetable Jalfrezi ●●●

Yogurt Raita ●●

Cilantro Chutney ●●●●

Add Naan Bread +2pp ●

Choose 2 Entrees:

- Chicken Tikka Masala ●
- Kadai Paneer ●●
- Coconut Shrimp Curry ●●
- Chana Masala (Punjabi Chickpeas) ●●●

SEASONAL FLAVORS ONE 20

Salad

Peppery Arugula, Asparagus, Sugar Snap Peas, Edamame, Summer Radish, Scallion, Fennel Vinaigrette ●●●●

Choose 2 Entrees:

- Grilled Chicken Thigh, Preserved Lemon ●●
- Seared Rainbow Trout, No-Nut Romesco Sauce ●
- Grilled Cauliflower "Steak", Blistered Heirloom Tomato, Chive Oil ●●●

Choose 2 Sides:

- Toasted Orzo Pilaf, Mushroom, Thyme ●●
- Corn Succotash, Tomato Vinegar ●●●
- Roasted Asparagus, Mushroom, Thyme ●●●

SEASONAL FLAVORS TWO 20

Salad

Spring Greens, Cherry Tomato, Cucumber, Feta Cheese, Ciabatta Croutons, Lemon Dijon Vinaigrette ●

Choose 2 Entrees:

- Grilled Chicken Breast, Old Bay, Pan Jus
- Old Bay Rubbed Salmon Fillet, Creamy Dill Sauce ●
- Heart of Palm "Crab Cake", Remoulade ●

Choose 2 Sides:

- Whole Grain Dijon Roasted Potatoes ●●●
- No-Nut Pesto Brown Rice ●●
- Pasta Primavera ●

CHOOSE 1 DESSERT
Mini Lemon Tart ●
Fudge Brownie ●
Tres Leches Cake ●

Strawberry Mousse Tart ●
Chocolate Cherry Brownie ●
Chocolate Mousse Tart ●
Coconut Tart, Cardamom Cream ●
Churros & Mexican Chocolate Sauce ●
Sweet Street Gluten Free Brownie +2pp ●●

BYO BUFFETS

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Add third entree/side to any buffet +4.5pp

CREATE YOUR OWN LUNCH BUFFET 20

Includes Cold Beverage Service

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 ● ● ●
- Braised Rainbow Chard ● ● ●
- Roasted Red Potatoes, Thyme ● ● ●
- Summer Vegetables, Lemon Herb Oil ● ● ●
- Roasted Broccoli, Garlic Lemon Confit ● ● ●

Choose 1 Dessert:

- Assorted Cookies (Chocolate Chip Cookie, Sugar Cookie, Oatmeal Raisin Cookie) ●
- Rice Crispy Treat
- Raspberry Cheesecake Bite ●
- Fudge Brownie ●
- Blondie ●
- Sweet Street Gluten Free Brownie +2pp ● ●

WEST BRANCH DELIVERY

BAGGED BREAKFAST 12 ●

Mini Muffin, Pastries, Seasonal Fruit Cup
Bottled Water

BAGGED FLIK CHIPS 2.50

BAGGED SEA SALT POPCORN 2.75 ● ● ●

BAGGED FLIK CHOCOLATE CHIP COOKIE 2 ●

BAGGED BITE TRIO 3.25

Chocolate Chip Cookie, Fudge Brownie, Rice Crispy Treat

SPRING COBB SALAD ADVENTURE 20

Includes Cold Beverage Service

Toppings: Roasted Asparagus, Shredded Carrots, Sliced Spring Radish, Bacon Bits, Hard Boiled Eggs, Sunflower Seeds

Choice of 1 Green: ● ● ●

- Spring Mix
- Chopped Romaine
- Arugula
- Spinach

Choice of 2 Proteins:

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

Choice of 1 Cheese: ● ●

- Shredded Cheddar Cheese
- Blue Cheese
- Feta Cheese

Choose 1 Dessert:

- Flik Chocolate Chip Cookie ●
- Strawberry Shortcake ●
- Raspberry Crumb Bar ●
- Sweet Street Gluten Free Brownie +2pp ● ●

GRAIN AND GREEN PLATTER 125

Choose any, each platter serves 15

Also available at West Branch

Greek Lemon Shrimp Platter ● ●

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

Italian Caprese Quinoa Platter ●

Caprese Quinoa, Eggplant Parmesan, Fennel Slaw, Tomato Vinaigrette

Peruvian Chicken Platter ●

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

Teriyaki Flank Steak Quinoa "Fried Rice" Platter ●

Quinoa Fried "Rice" Salad, Teriyaki Flank Steak, Sesame Roasted Broccoli, Honey Ginger Dressing

BAGGED LUNCH

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

● vegan ● vegetarian ● avoiding gluten ● avoiding milk

All Bagged Lunches Include House Made Chips, Seasonal Fruit Salad ●●●, Blondies ●, Bottled Water, PCs 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

- Peppercorn Flank Steak, Cheddar, Onion, Horseradish Mayo, Baguette
- Italian Provision Hoagie, Prosciutto, Soppressata Smoked Ham, Aged Provolone, Olive Tapenade, Red Wine Vinaigrette, Baguette
- Shrimp Salad, Smoked Paprika Aioli, Potato Roll
- SLT, Grilled Salmon, Lettuce, Tomato, Lemon Dill Mayo, Sourdough Bread ●
- Smoked Turkey, Spinach, Roasted Red Pepper Hummus, Roma Tomato, 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
- Classic Caprese, Mozzarella, Tomato, Basil Chiffonade, Balsamic, Focaccia ●
- 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 ●
- Summer Greens, Avocado, Tomato, Cucumber, Balsamic Vinaigrette ●●●
- Spring Vegetable Salad, Arugula, Asparagus, Sugar Snap Peas, Edamame, Summer Radish, Fennel Vinaigrette ●●●

OUTDOOR MENU

Menu items are priced per person unless otherwise noted and requires 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

Enjoy our cookout buffet outdoors or have a made to order grilling experience with our Chef.
Available the first Tuesday of April until the last day of October.

Inclement weather might affect availability.

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

COOKOUT 19

Includes Potato Rolls ●

Udi's Bun Available Upon Request ●●●+2pp

A Third Protein/Side can be added +4.5pp

Lettuce, Tomato, Onion, Pickles, Ketchup, Yellow Mustard, BBQ Sauce

Cold Beverage Service

Choose 2 Proteins:

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

Choice of 2 Sides:

- Watermelon, Feta, Mint Salad ●●
- Deviled Egg Potato Salad ●●
- Vinaigrette Coleslaw ●●●
- Bagged Chips

Choose 1 Dessert:

- Cherry Fudge Brownie ●
- Lemon Bars ●
- Cookies ●
- Rice Crispy Treat
- Sweet Street Gluten Free Brownie ●● +2pp

BEVERAGE ADD ONS

Pitchers (Serves 8-10 guests) 14

- Peach Lemonade
- Seasonal Agua Fresca
- Traditional Lemonade

OUTDOOR MENU

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Enjoy Made to experience with our Chef. Ideal for Team Building Events.
Available the first Tuesday of April until the last day of October.
Inclement weather might affect availability.
Made to order grilling experience requires a Chef Attendant at \$180.

MADE TO ORDER PIZZA 17

Individual Made to Order 6-inch Pizza Pie
Can be Made Sweet or Savory
Includes Cold Beverage Service

Savory Made to Order Pizza:

Signature 6-inch Pizza Crust ●●

Choice of Any Topping:

Pepperoni ●●

Salami ●●

Crispy Buffalo Chicken

Grilled Vegetables ●●●

House Pizza Sauce ●●●

No-Nut Pesto Sauce ●●

Shredded Mozzarella ●●

Ricotta ●●

Finish with Arugula ●●●, Fresh Basil ●●●,

Hot Honey ●●● or Extra Virgin Olive Oil ●●●

Sweet Made To Order Pizza:

Sweet 6-inch Pizza Crust ●●

Choice of Any Topping:

Grilled Pineapple ●●●

Mango ●●●

Kiwi ●●●

Chocolate Chips ●●

Cream Cheese Mascarpone Spread ●●

Chocolate Spread ●

Finish with Seasonal Berries ●●●,

Hot Honey ●●● or Streusel ●

ADD ONS

Pitchers (Serves 8-10 guests) 10

- Mint Iced Tea
- Citrus Infused Water
- Lemonade

Kombucha Bottles 3.5

**Kale Caesar Salad, Parmesan, Croutons,
Caesar Dressing, Anchovies 3.5**

ENHANCEMENTS

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

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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

MINI DESSERT BAR ● 4.25

Lemon Bar, Cream Puffs, Strawberry Mousse Tart, Chocolate Cherry Brownie

BITE 2.75

Signature Chocolate Chip Cookie, Fudge Brownies, Rice Crispy Treats

ICE CREAM BAR 7

Seasonal Sorbet ●

Chocolate & 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.

SERVED BY THE DOZEN

- Rice Crispy Treats 11
- Strawberry 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

CHOCOLATE COVERED ESPRESSO BEANS ●●

White Chocolate, Milk Chocolate, Dark Chocolate, Marbled

ASSORTED JELLY BEANS ●●●

CHOCOLATE RAISINS ●●

YOGURT MINI PRETZELS ●

DRIED EDAMAME BEANS ●●●

RECEPTIONS

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

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STATIONS

Stations to be served buffet style. Priced per person.

BRUSCHETTA BAR ● 7

Classic Bruschetta, Three Bean Bruschetta
Garlic Crostini, Plain Crostini

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
- Cheesy Summer Vegetable and Herb 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 ●
- Boneless Jerk Chicken Wings, Mango Salsa
- Memphis BBQ Glazed Beef Meatball
- Chicken Salad, Basil Aioli, Phyllo Cup
- Chicken Rillettes, Red Grapes, Crostini
- 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 ●
- Wild Mushroom Profiterole ●
- 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
- 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
- Sangria Mocktail 14
- Lemonade 10
- Blackberry Limeade 14
- Mint Iced Tea 10
- Seasonal Agua Fresca 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](#)