CATERING
BY FREDDIE
SPRING/SUMMER 2024

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.

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.

RESOURCES

FLIK Catering website
CME website

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

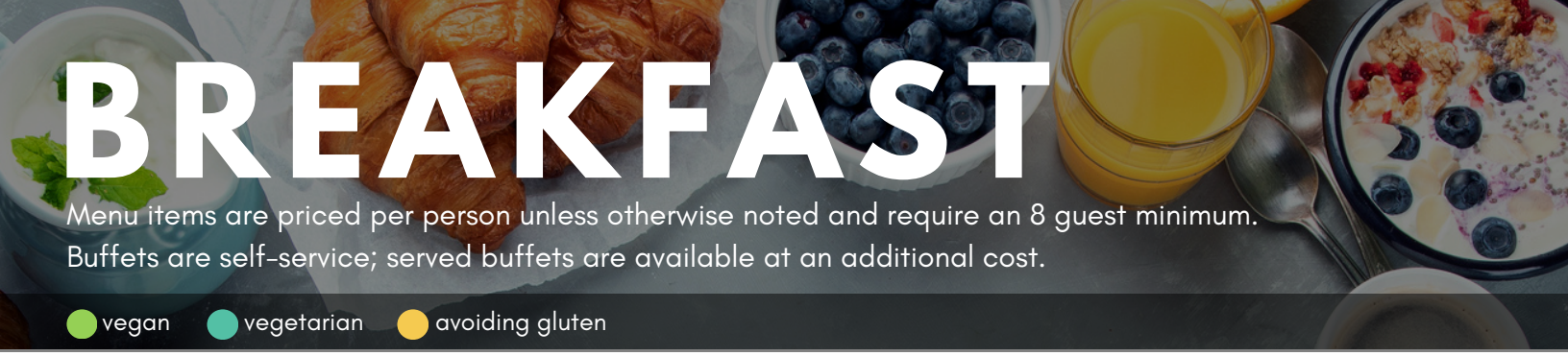
Events requiring waitstaff or bartender will be charged $45 per server per hour; a four-hour minimum is required.

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

House Linens 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.



BREAKFAST

Menu items are priced per person unless otherwise noted and require an 8 guest minimum.
Buffets are self-service; served buffets are available at an additional cost.

vegan vegetarian avoiding gluten

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
- House-Made 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

FRENCH TOAST CASSEROLE 15

- Warm French Toast Casserole
- Whipped Cream
- Maple Syrup
- Pork Sausage
- Turkey Sausage
- Breakfast Potatoes
- Seasonal Fruit Salad

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

Seasonal Add-Ons + 5pp

- Blackberry Jam
- Apricot Preserve
- Strawberry Mint Syrup
- Blueberry Whipped Cream Cheese
- Smoked Salmon Platter

BREAKFAST SANDWICHES 12.5

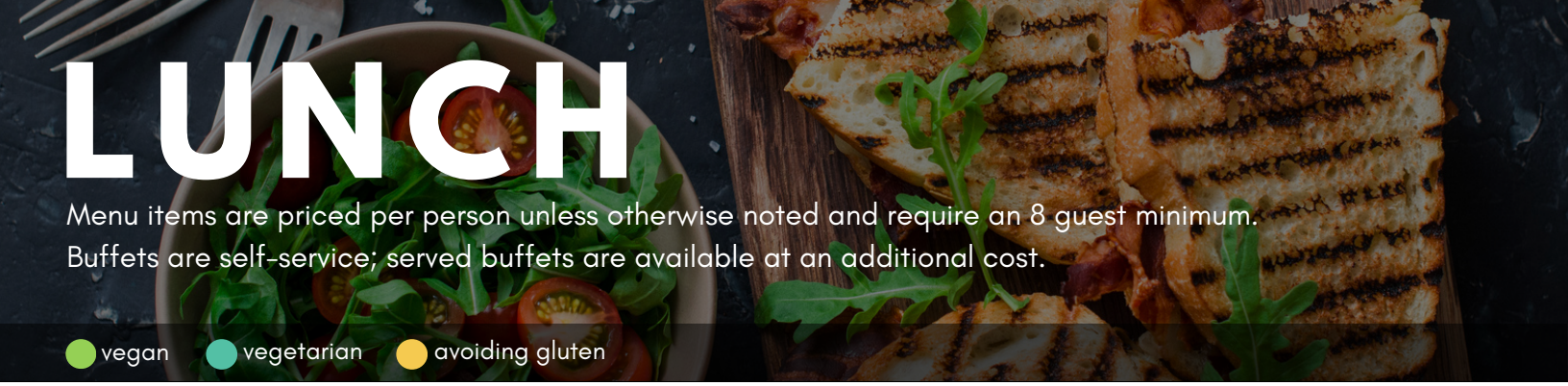
Includes Seasonal Fruit Salad
Udi's Bread Available Upon Request +2pp

Choose 3:

- English Muffin, Fried Egg, Pork Sausage, American Cheese
- Whole Wheat English Muffin, Fried Egg, Turkey Bacon, Swiss Cheese
- Buttermilk Biscuit, Egg, Sausage, Cheddar
- Breakfast Burrito, Scrambled Eggs, Queso Fresco, Pico de Gallo
- Pork Sausage, Fried Egg, American Cheese, Wheat Bread
- Scrambled Eggs, Feta Cheese, Roasted Tomatoes, Wheat Bread
- Seasonal Frittata

BREAKFAST ADD ONS

- Seasonal Fruit Salad 5
- Doughnut Box 15/doz
- House Baked Mini Scones 15/doz
- Individual Fruit Cups 3.5
- Local Mini Bagel 2
- Individual Yogurt, Fruit, Granola Parfait 3.5
- Seasonal Smoothies 3.5
- Seasonal Overnight Oats 3
- Boxed Coffee 12
- Muffin/Danish 2



LUNCH

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SANDWICH BOARDS

Includes House Made Chips, Seasonal Fruit Salad, Blondies, Cold Beverage Service
Udi's Bread 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 & Cheddar
- Grilled Vegetables & Mozzarella
- Smoked Ham & Cheddar
- Mashed Chickpea Salad
- Chicken Salad
- Tuna 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
- Crisp Parmesan Portobello Mushroom, Goat Cheese, Nut-Free Basil Pesto, Focaccia
- Eggplant Caponata, Fire Roasted Italian Tomatoes, Baguette

SPECIALTY 17.5

- Banh Mi Style Flank Steak, Carrot, Red Onion, Cilantro, Miso Mayo, Baguette
- Italian Provision Hoagie, Prosciutto, Soppressata Smoked Ham, Aged Provolone, Olive Tapenade, Red Wine Vinaigrette, Baguette
- Shrimp Salad, Smoked Paprika Aioli, Potato Roll
- Grilled Salmon BLT, Bacon, Green Leaf Lettuce, Tomato, Garlic Aioli, Brioche
- Herb Roast Chicken, Lemon Mayo, Lettuce, 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, Mini Cannoli, Coconut Macarons, Cold Beverage Service

Choose 2:

- Southwestern Grilled Shrimp Salad, Cilantro Lime Dressing
- Caribbean Jerk Chicken, Plantain Salad, Vanilla Vinaigrette
- Hoisin Glazed Beef Salad
- Mediterranean Salad, Chickpeas, Romaine, 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:

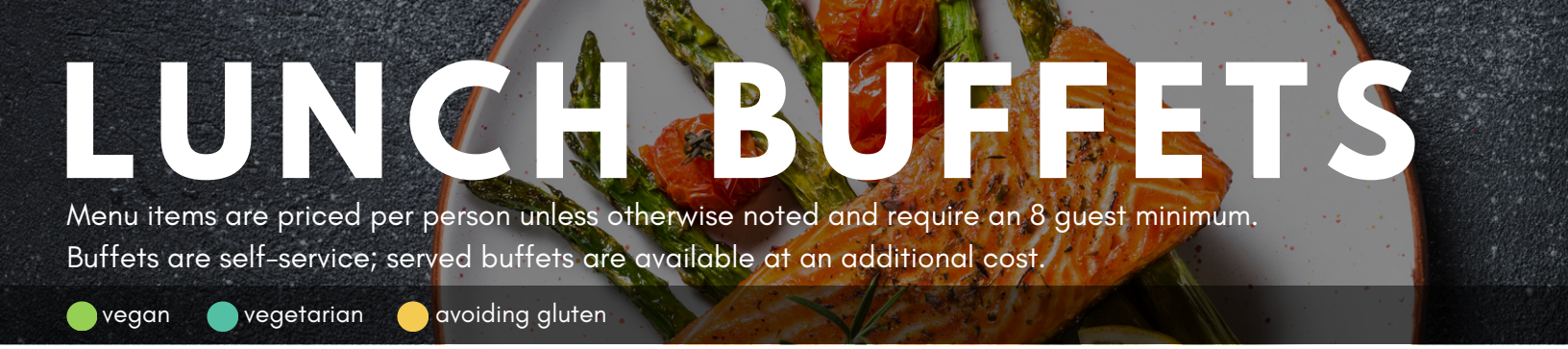
- Cheese
- Veggie
- Pepperoni

INDIVIDUAL PIZZA 18

Priced Per 16" Pie, 8 Slices Per Pie

LUNCH ADD ONS

- Seasonal Fruit Salad 5
- Individual Fruit Cups 3.5
- Trail Mix Cups 3.5
- Baby Green Side Salad 3
- Classic Caesar Side Salad, Croutons, Caesar Dressing, Anchovies 3



LUNCH BUFFETS

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Includes Cold Beverage Service and Choice of One Dessert

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, Guacamole

SOUTHERN BBQ 20

Includes Potato Rolls
Corn Bread Muffins

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
- Fried Okra

INDIAN 20

Includes Cardamom Scented Basmati Rice
Coconut Creamed Spinach
Mini Naan
Yogurt Raita
Cilantro Chutney

Choose 2 Entrees:

- Butter Chicken
- Paneer Tikka Masala
- Shrimp Masala
- Chickpea Curry

ASIAN FUSION 20

Salad

Mesclun Greens, Shaved Red Cabbage, Carrots, Snow Peas, Crispy Wontons, Sesame-Ginger Vinaigrette

Choose 2 Entrees:

- Orange Chicken
- Teriyaki Flank Steak
- Soy Ginger Marinated Tofu

Choose 2 Sides:

- Jasmine Rice
- Crispy Vegetable Potstickers
- Crispy Vegetable Spring Rolls
- Stir-Fried Seasonal Vegetables

SEASONAL FLAVORS ONE 20

Salad

Spring Mix, Watermelon Radish, Tomato, Cucumber, Balsamic Vinaigrette

Choose 2 Entrees:

- Lemon Herb Chicken
- Pesto Salmon
- Pesto Grilled Cauliflower Steak

Choose 2 Sides:

- Quinoa Pilaf
- Braised Fingerling Potatoes, Thyme
- Roasted Asparagus, Sun Dried Tomato

SEASONAL FLAVORS TWO 20

Salad

Romaine Watercress Cobb Salad, Tomato, Boiled Eggs, Avocado, Chives, Buttermilk Ranch

Choose 2 Entrees:

- Brined Chicken Thigh
- Pan Seared Cobia, Tomato Relish
- Black Bean Cake

Choose 2 Sides:

- Grilled Corn on the Cob, Butter
- Summer Green Beans, Roasted Red Pepper
- Pasta Prima Vera

CHOOSE 1 DESSERT

Coconut Tart, Cardamom Cream
Churros & Mexican Chocolate Sauce
Sweet Street Gluten Free Brownies
Carrot Cake, Walnuts
Raspberry Crumb Bar
Chinese Almond Cookie
Lemon Bar
Tres Leches Cake

BYO BUFFETS

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CREATE YOUR OWN LUNCH BUFFET 20

Includes Petite Rolls, Butter, 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
- Hoisin Glazed Flank Steak
- Teriyaki Shrimp
- Herb Grilled Chicken Breast, Pan Jus
- Dijon Crusted Flank Steak
- Eggplant Parmesan

Choose 2 Sides:

- Four Cheese Ravioli
- Wild Rice Pilaf
- Roasted Broccoli, Garlic Lemon Confit
- Cilantro Lime Rice
- Herb Roasted Potatoes
- Roasted Zucchini, Yellow Squash, Sun Dried Tomato

Choose 1 Dessert:

- Assorted Cookies (Chocolate Chip Cookie, Sugar Cookie, Oatmeal Raisin Cookie)
- Rice Crispy Treat
- Mini Lemon Tart
- Fudge Brownie
- Blondie
- Sweet Street Gluten Free Brownie

WEST BRANCH DELIVERY

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BAGGED BREAKFAST 12

Mini Muffin, Pastries, Seasonal Fruit Cup
Bottled Water

GRAIN AND GREEN PLATTER 125

Choose any, each platter serves 15

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
Flik Mexican 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

INDIVIDUALLY BAGGED

BAGGED FLIK CHIPS 2.50

BAGGED SEA SALT POPCORN 2.75

BAGGED FLIK CHOCOLATE CHIP COOKIE 2

BITE 3.25
Chocolate Chip Cookie, Fudge Brownie, Rice Crispy Treat

SNACKIN' TRAIL MIX CUP 4
Tropical Mix, Snacking Mix, Chocolate Raisin

POWER TRAIL MIX CUP 4
Power Mix, Yogurt Mini Pretzel, Dried Edamame Beans

DOUGHNUT BOX 15/doz

CUPCAKE BOX 22.50/doz

INDIVIDUAL FRUIT CUP 3.5

INDIVIDUAL YOGURT, FRUIT, GRANOLA PARFAIT 5

BOXED COFFEE 12

BAGGED LUNCH

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

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All Bagged Lunches Include House Made Chips, Seasonal Fruit Salad, Blondies, Bottled Water, PCs of Mustard, Mayonnaise and Cutlery Kit
Udi's Bread available upon request +2pp.

Choose any 3 Sandwiches or Salads

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 Turkey, Avocado, Bacon, Lettuce, Wheat Wrap
- Crisp Parmesan Portobello Mushroom, Goat Cheese, Nut-Free Basil Pesto, Focaccia
- Eggplant Caponata, Fire Roasted Italian Tomatoes, Baguette

SPECIALTY SANDWICHES 19

- Banh Mi Style Flank Steak, Carrot, Red Onion, Cilantro, Miso Mayo, Baguette
- Italian Provision Hoagie, Prosciutto, Soppressata Smoked Ham, Aged Provolone, Olive Tapenade, Red Wine Vinaigrette, Baguette
- Shrimp Salad, Smoked Paprika Aioli, Potato Roll
- Grilled Salmon, Lemon Mayo, Grilled Red Onions, Green Leaf Lettuce, Semolina Roll
- Herb Roast Chicken, Lemon Mayo, Lettuce, Tomato, Ciabatta
- Roasted Eggplant, Mozzarella, Pimento Aioli, Potato Roll
- Falafel Pita Pocket, Cabbage Slaw, Hummus, Tahini Dressing

CLASSIC SANDWICHES 16

Served on Sub Roll
Lettuce, Tomato

- House Roasted Turkey & Provolone
- Roast Beef & Cheddar
- Grilled Vegetables & Mozzarella
- Smoked Ham & Cheddar
- Mashed Chickpea Salad
- Chicken Salad
- Tuna 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, Sundried Tomato
- Romaine and Watercress Cobb Salad, Bacon, Avocado, Buttermilk Ranch
- Asian Tofu Salad, Sesame Vinaigrette, Crispy Wontons, Edamame
- Spring Mix, Watermelon Radish, Tomato, Cucumber, Balsamic Vinaigrette
- Watermelon, Pickled Red Onion, Mint, Feta, Olive Oil and Vinegar

OUTDOOR MENU

All menu items are priced per person unless otherwise noted and requires an 8 guest minimum.

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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
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
- Traditional Potato Salad
- Vinaigrette Coleslaw
- Bagged Chips

Choose 1 Dessert:

- Cherry Fudge Brownie
- Lemon Bars
- Cookies
- Rice Crispy Treat
- Sweet Street Gluten Free Brownie

BEVERAGE ADD ONS

Pitchers (Serves 8-10 guests) 10

- Blackberry Limeade
- Seasonal Agua Fresca
- Traditional Lemonade

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 TRIO 7
Classic Hummus, Roasted Red Pepper Hummus, Baba Ghanoush, Olives, Sliced Vegetables
Crostini, Lavash

MINI DESSERT BAR 4.25
Cannoli, Beignet, Fruit Tart, Key Lime Tart, Mini Eclairs

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

ASSORTED JELLY BEANS

CHOCOLATE RAISINS

DARK CHOCOLATE ESPRESSO BEANS

YOGURT MINI PRETZELS

DRIED EDAMAME BEANS

RECEPTIONS

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STATIONS

Stations to be served buffet style. Priced per person.

HUMMUS TRIO 7
Classic Hummus, Roasted Red Pepper Hummus, Roasted Garlic Hummus, Olives, Sliced Vegetables, Pita Bread

SOUTH OF THE BORDER 7
Fresh Guacamole
Fire Roasted Tomato Salsa
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

BYO BRUSCHETTA BAR 6
Includes Plain Crostini, Parmesan Crostini, Garlic Crostini
Choose 2:

- Classic Bruschetta
- Watermelon Feta Bruschetta
- Black Bean Corn Bruschetta

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
- Fried Chicken Biscuit, Pimento Cheese, Pickle
- BBQ Pork Slider, Pickled Red Onion

EARTH 2.5

- Veggie Roll, Avocado & Pickled Green Mango
- Vegetable Spring Roll, Thai Chili
- Tomato Pesto Mozzarella Caprese, Balsamic
- Goat Cheese, Honey Phyllo Cup
- Heart of Palm "Crab" Cake, Cocktail Sauce
- Forage Mushroom Flatbread, Boursin Cheese
- Mini Greek Veggie Kabob, Haloumi Cheese

SEA 3

- Seared Tuna, Kewpie Mayo, Pickled Jalapeno, Wonton Crisp
- Shrimp Cocktail, Smokey Cocktail Sauce
- California Roll, Soy Sauce, Pickled Ginger
- Shrimp Melon Ceviche, Mini Cup
- Paella Shrimp Croquettes
- 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.
Please ensure that you review the T&E Policy when planning your event.

SPECIALTY HOUSE MADE

Served By The Pitcher (serves 8-10)

- Infused Water 10
- Lemonade 10
- Mint Iced Tea 10
- Orange Juice 12
- Grapefruit Juice 12
- Seasonal Agua Fresca 12
- Iced Coffee (Simple Syrup on side) 12

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

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.

Beer 5 (Per Bottle)
Michelob Ultra, Yuengling, Heineken, Amstel Light, Sam Adams, Dogfish Head 60 Minute IPA

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

- 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)