



# THANKSGIVING MEALS & PIES

ORDERING INSTRUCTIONS & MENU

**Place orders by 2:00 PM  
Monday, November 18  
using MyQuickcharge app**



**FreddieEats**

# PLACE ORDERS USING MYQUICKCHARGE APP

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*We recommend funding your Quickcharge account balance to cover your total before placing your order.*

## STEP 1

Select "THANKSGIVING MEALS"

then select a menu:

- THANKSGIVING DINNER PACKAGE
- ADD-ONS MENU

## STEP 2

Choose a pickup date:

- Tuesday, November 26,  
11:00 AM - 2:00 PM
- Wednesday, November 27,  
10:00 AM - 1:00 PM

## STEP 3

Select your favorite menu items.

## STEP 4

Tap "CHECK OUT" to submit your payment and complete your order.

We will email your order confirmation within 1 business day.

**All orders must be placed by 2:00 PM on Monday, November 18**

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## PICKUP LOCATION - 1st & Eats Café (HQ1)

There will be a designated pickup table in the cafe.

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*Need to download the MyQuickCharge app?*

Scan QR code and use access code

**FreddieMac8200**

Please see any Front of the House Associate or Barista for ordering assistance during service hours.

Questions can be sent to [Catering\\_Manager@freddiemac.com](mailto:Catering_Manager@freddiemac.com)

# THANKSGIVING DINNER PACKAGE

Dinner package includes Cranberry Chutney, half dozen Buttermilk Biscuits and your choice of 1 Entrée, 2 Sides & 1 Dessert.

*Sides and Desserts are also available for purchase from the Add-ons Menu.*

*All menu items are precooked with reheating and serving instructions enclosed.*

**\$100 - SERVES FOUR PEOPLE**

## CHOOSE 1 ENTREE

- Roast Turkey Breast, Pan Gravy
- Honey Glazed Ham
- Potato Gnocchi, Roasted  
Butternut Squash, Brown Butter,  
Sage

## CHOOSE 1 DESSERT

- Pumpkin Pie
- Apple Pie
- Southern Pecan Pie

*Pies are available to add on  
\$14 each*

## CHOOSE 2 SIDES

- Molasses Glazed Carrots
- Roasted Green Beans, Shallots
- Roasted Garlic Mashed Potatoes
- Sweet Potato Casserole,  
Marshmallow
- Traditional Stuffing

*Sides are available to add on  
\$10 (1 quart)*

## ADD-ONS MENU

- Six Buttermilk Biscuits - \$5
- Cranberry Chutney (1 pint) - \$5
- Turkey Gravy (1 pint) - \$5
- Potato Gnocchi, Roasted  
Butternut Squash, Brown Butter,  
Sage (1 quart) - \$10

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2:00 PM on Monday, November 18

# REHEATING INSTRUCTIONS

ALL ITEMS MUST BE REHEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES

## ENTREES

- **Roast Turkey Breast with Pan Gravy OR Honey Glazed Ham**
  - Preheat oven to 350 degrees. Let the turkey or ham sit out at room temperature for about 15 minutes before placing in the oven. Place turkey or ham in the oven and cook **covered** for 40 minutes. Remove the lid and cook for an additional 10 minutes in the oven.
- **Potato Gnocchi, Roasted Butternut Squash, Brown Butter, Sage**
  - Preheat oven to 350 degrees. Let the gnocchi sit out at room temperature for about 15 minutes before placing in the oven. Place item in oven and cook **covered** for 15 minutes. Remove the lid and cook for an additional 5 minutes in the oven.

## SIDES

- **Molasses Glazed Carrots**
  - Place item in a 375-degree oven and cook uncovered for 8 minutes. Remove from oven; gently stir to ensure item reheats evenly. Return to oven for an additional 7 minutes.
- **Roasted Green Beans, Shallots**
  - Place item in a 375-degree oven and cook uncovered for 8 minutes. Remove from oven; toss gently to ensure item reheats evenly. Return to oven for an additional 7 minutes.
- **Roasted Garlic Mashed Potatoes OR Sweet Potato Casserole**
  - Preheat oven to 350 degrees. Let the mashed potatoes sit out at room temperature for about 15 minutes before placing in the oven. Place item in the oven and cook **covered** for 20 minutes. Remove from oven; stir well to ensure item reheats evenly. Cover it back up and return to oven for an additional 15 minutes.
  - Chef Recommendation: Reheat the Roasted Garlic Mashed Potatoes on the stovetop. Transfer mashed potatoes from the foil pan into a large pot. Cook on medium heat, stirring often. If the mashed potatoes are too stiff, mix in 1-2 tablespoons of water, milk or cream, until they reach desired consistency.
- **Traditional Stuffing**
  - Preheat oven to 350 degrees. Let the stuffing sit out at room temperature for about 15 minutes before placing in the oven. Place item in the oven and cook **covered** for 35 minutes. Remove the lid and cook in oven for an additional 10 minutes.

