

BREAKFAST & LUNCH

NEVER TRUST A SKINNY COOK

FAT FREDDY'S CATERING

623 580 4653

www.fatfreddys.com



CORPORATE CATERING

Fat Freddy's Catering has built its reputation doing fresh, from scratch cooking. Breakfast, Lunch, Picnics, Snacks, Hors D'oeuvres, Dinner or just about any other occasion that you'd want catered. Our food and service are consistently rated exceptional. A big part of our job is ensuring a successful event and keeping you stress-free. There are several key requirements necessary to serve the corporate business environment

- Be Professional
- Be on-Time
- Deliver Great Tasting Food
- Employ Knowledgeable, Friendly and Courteous Servers
- Be Flexible – schedules and guest counts change
- Be competitively priced

We are confident that we have not only met but exceeded the above requirements. Today, a high percentage of our overall business comes from the corporate sector. We are honored to have been selected as one of the top 10 caterers in Arizona by Best Things Arizona. According to them, *"a good catering company can make all the difference. The companies chosen have become the most popular and praised in the state. You'll get everything from award-winning service to mouthwatering dishes at Fat Freddy's Catering"*.

We have been in the business for more than 25 years (since 1993). Our company has grown and changed over the years but some things will never change, such as our desire to exceed our customers' expectations, our commitment to deliver the best tasting food you can buy and our drive to deliver the highest quality of service. If you don't see what you're looking for, please call and talk to one of our Catering Coordinators. Thank You for letting us share our food with you and your guests! And don't forget Never Trust a Skinny Cook!!

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BREAKFAST

Breakfast Sandwiches	Choose One	\$10.50	Brunch Starter	\$15.50
English Muffin with Fried Egg, Shaved Black Forest Ham, & Swiss Cheese			Breakfast Egg Strata, Caramelized French Toast with Butter & Warm Maple Syrup, Fresh Cut Fruit	
Croissant with Fried Egg, Spicy Breakfast Sausage & Swiss Cheese				
Burrito with Scrambled Egg, Chorizo, Potatoes & Cheddar Cheese				
Continental Breakfast		\$9.50	Fat Freddy's French Toast	\$13.00
Assortment of Sweet Breads, Mini Muffins, Danish and Fresh Cut Fruit			Thick cut caramelized French toast with butter and warm maple syrup, scrambled eggs and breakfast sausage.	
Deluxe Continental Breakfast		\$13.00	Ultimate Breakfast	\$17.50
Assortment of Sweet Breads, Mini Muffins, Danish, Bagels with Cream Cheese, Butter & Jellies, Fresh Cut Fruit, Yogurt & Granola			Scrambled Eggs, Apple Wood Smoked Bacon, Potatoes O'Brien, Assortment of Sweet Breads, Mini Muffins, Danish, Bagels with Cream Cheese, Butter & Jellies, Individual Yogurt Parfaits with Granola & Fresh Cut Fruit	
Cowboy Breakfast		\$13.00	Breakfast Tacos (GF)	\$12.25
Buttermilk Biscuits, Country Sausage Gravy, Scrambled Eggs, Sausage Patty			Scrambled eggs, shredded cheddar cheese, salsa, breakfast potatoes, fresh cut fruit and breakfast sausage. Served with warm corn tortillas.	
Pancake Breakfast		\$13.00	(* Omelets Made to Order)	\$19.75
Buttermilk Pancakes with Butter & Warm Maple Syrup, Scrambled Eggs, Breakfast Sausage			Our Chef(s) will prepare personalized omelets utilizing a variety of fresh ingredients with a separate buffet with Potatoes O'Brien, Apple Wood Smoked Bacon, Fresh Cut Fruit, Assortment of Sweet Breads, Mini Muffins, Danish, Bagels with Cream Cheese, Butter & Jellies	



(* Full-Service Events Only—Additional Labor Fees Apply)

ALL AMERICAN AND BBQ

Below meals include a mixed greens salad with dressing, fresh baked bread and Chef's daily selection of desserts. All prices are per person, 15 minimum. Add a second entree for \$6.00 per person.

Herb Roasted Chicken (GF) \$16.75

Fresh roasted bone-in chicken with our special blend of spices served with red skin garlic mashed potatoes.

Yankee Pot Roast \$17.75

Slow roasted eye of round with pearl onions, peas and carrots. Served with homestyle mashed potatoes and brown gravy.

Pan Fried Meatloaf \$18.75

A 75 year old family recipe with beef and pork. Served with homestyle mashed potatoes and brown gravy.

Southern Style Fried Chicken \$16.75

Crispy bone-in chicken fried in our family's secret spices served with homestyle mashed potatoes and creamy pepper gravy.



Below meals include 2 sides, fresh baked buns or rolls and dessert. All prices are per person, 15 minimum.

1/3 Pound Angus All Beef Hamburgers \$12.50

Includes a build your own condiment station which includes Ketchup, Mustard, Mayo, American Cheese Slices, Lettuce, Tomato, Pickle & Onion. Gluten Free buns available at an additional charge.

Bone-in Chicken Quarters (GF) \$15.95

Traditional Sweet & Smoky BBQ sauce.

All Beef Hot Dogs \$3.50 Each

Includes a build your own condiment station which includes Ketchup, Mustard, and Relish. Hot Dogs can be added as a second entrée only. Gluten Free buns available at an additional charge.

Baked Potato Bar

\$12.00

Idaho Baked Potatoes, Butter, Sour Cream, Shredded Cheddar Cheese, Apple Wood Bacon, Broccoli Cheese Sauce, Sauteed Mushrooms & Green Onions Garden Salad with a Variety of Fresh Vegetables
Your Choice of Dressing
Fresh Baked Rolls & Butter
Fresh Baked Cookies & Brownies
Bottled Waters

White Bean Turkey Chili +\$3.50

Spicy Black Bean Vegetarian Chili +\$2.75

Smoked Brisket Chili +\$4.75

ALL AMERICAN AND BBQ

Below meals include 2 sides, fresh baked buns or rolls and dessert. All prices are per person, 15 minimum.

BBQ Pulled Pork

\$15.50

Traditional Sweet & Smoky BBQ Sauce. Gluten Free buns available at an additional charge.

BBQ Pulled Chicken

\$15.50

Traditional Sweet & Smoky BBQ Sauce. Gluten Free buns available at an additional charge.

BBQ Beef Brisket (GF)

\$19.50

Cider Glazed Onions & BBQ Au Jus.

BBQ Pork Spare Ribs (GF)

\$17.50

Dry Rubbed with Our Special Blend of Spices.

BBQ Baby Back Ribs (GF)

\$25.50

Dry Rubbed with Our Special Blend of Spices.



Sides

Homestyle Potato Salad

Chef's Pasta Salad

Traditional Coleslaw

Macaroni Salad

Cowboy Baked Beans

Homestyle Mashed Potatoes

Macaroni and Cheese

Corn on the Cob

Loaded Smashed Potatoes

Mixed Green Salad with Dressing

Cornbread



SANDWICHES AND WRAPS

Our Grab and Go wraps and sandwiches include a bag of potato chips. Choose up to 3 options for your guests. Vegan and vegetarian wraps/sandwiches do not count toward your 3. All prices are per person, 15 minimum.

<p>Chicken Ceasar Wrap</p> <p>Grilled Chicken salad with Caesar dressing rolled with romaine lettuce and shaved parmesan in a spinach tortilla wrap</p>	<p>\$11.00</p>	<p>Freddy's Famous Focaccia Club</p> <p>Shaved ham, smoked turkey, swiss cheese and cucumber on a pesto aioli grilled focaccia</p>	<p>\$11.00</p>
<p>Buffalo Chicken Wrap</p> <p>Boneless crispy chicken tossed with buffalo ranch, shredded lettuce and tomatoes in a chipotle tortilla wrap</p>	<p>\$11.00</p>	<p>Bavarian Pretzel Sandwich</p> <p>Shaved black forest ham, swiss cheese and ale-dijon mustard aioli on a fresh baked pretzel roll</p>	<p>\$11.00</p>
<p>Ultimate Club Wrap</p> <p>Shaved hickory smoked turkey, apple wood bacon, aged white cheddar cheese, lettuce, tomatoes and buttermilk ranch dressing</p>	<p>\$11.00</p>	<p>Italian Roll-Up</p> <p>Salami, black forest ham, provolone, lettuce, tomato, red onion, and red-wine vinaigrette rolled in fresh baked flatbread</p>	<p>\$11.00</p>
<p>Vegetable Pinwheel (V)</p> <p>Spinach, roasted red pepper, garbanzo beans, green onions, daikon sprouts and tzatziki rolled in a spinach tortilla</p>	<p>\$11.00</p>	<p>Roast Beef and Cheddar</p> <p>Rare roast beef and Tillamook cheddar with caramelized onion relish on a toasted onion roll</p>	<p>\$11.00</p>
<p>Roasted Quinoa and Vegetable Wrap (VG)</p> <p>Red and white quinoa, sun-dried tomatoes and arugula in a whole wheat tortilla wrap</p>	<p>\$11.00</p>	<p>Turkey and Avocado</p> <p>Oven roasted turkey breast, avocado spread, tomato, jack cheese, field greens on a wheat berry bread</p>	<p>\$11.00</p>
<p>Turkey Pastrami</p> <p>Seasoned cream cheese, red pepper jelly and spicy pickles on toasted marble rye</p>	<p>\$11.00</p>	<p>Saguaro Ranch Chicken Sandwich</p> <p>Sliced grilled chicken breast, lettuce, diced tomatoes, peppers, onions with southwest ranch dressing on a grilled focaccia</p>	<p>\$11.00</p>

INTERNATIONAL FAVORITES

Below meals include mixed greens salad with dressing, fresh baked bread and Chef's daily selection of desserts. All prices are per person, 15 minimum. Add a second entree for \$6.00 per person.

Garlic Chicken Dijon

\$17.75

Dijon marinated and pan fried chicken breast with pesto butter sauce and served with wild rice pilaf

Beef Stroganoff

\$18.75

Tender pieces of beef in a sauce made with garlic, onions, sour cream and mushrooms served with your choice of buttered egg noodles or homestyle mashed potatoes

Teriyaki Chicken

\$16.75

Wok tossed chicken slices with five spices and teriyaki sauce served with basmati rice

Lemon Margarita Chicken

\$17.75

Charred lemon chicken breast with balsamic glazed tomatoes and fresh basil and served with a side of rice

Apricot Mango Chicken

\$16.75

Freddy's award winning jerk rub marinated grilled chicken breast with apricot coulis served with wild rice

White Burgundy Chicken

\$17.75

Chicken breast in a white cream sauce with mushrooms, garlic, and shallots and served with red skin garlic mashed potatoes



INTERNATIONAL STREET TACOS

3 street tacos (per person), with rice and beans. Includes red radish, fresh jalapeno slices and lime wedges served with warm, soft, GF corn tortillas. Additional Protein: Add \$3.00

Korean Char Sui BBQ	\$12.50	Green Chili Chicken	\$12.50
Glazed beef short rib with pickled vegetables and drizzled sweet and sour sauce		Shredded Chicken with Hatch green chilies, onions, and cilantro	
Hawaiian "Huli Huli" Chicken	\$12.50	Crispy Pork and Cachapa	\$12.50
Sweet Soy basted and grilled chicken thighs with charred pineapple, cilantro, and onions		Smoked pork with onions and green chilies served with cachapas, spicy tomato jam and Oaxacan cheese	
Freddy's Jerk Chicken	\$12.50	Cuban Beef	\$13.50
Shredded jerk roasted chicken, sweet potatoes, banana peppers and passion fruit sour cream		Grilled Mojo Criollo Coulotte, onions, cilantro, black beans, jack cheese	
Bangkok Fire Shrimp	\$14.75	Navajo Street Taco	\$12.50
Butterfly red shrimp, spicy sambal with lime, shredded cabbage, cilantro, fresh mint and chopped peanuts		- Fry Bread (V)	
Tennessee BBQ Burnt Ends	\$12.50	Braised pinto beans, hominy, sweet corn, and zucchini. Fresh mint, sage, maple syrup, and smoked salt	
Bourbon, brown sugar, and molasses with Cheddar cheese and cole slaw		Spiced Mediterranean	\$12.50
Greek Lamb Souvlaki	\$13.75	Falafel (V)	
Seasoned ground lamb skewers, parsley, tomato, and tzatziki		Crispy fried mini falafel balls with tzatziki and red radish	
		Vietnamese Banh Mi Pickled Vegetables (V)	\$12.50
		Served Cold: carrots, green beans, daikon radish, cucumber, scallions, and daikon sprouts. Tossed with rice vinegar and pickled ginger	

A TASTE OF ITALY

Below meals include mixed greens salad with dressing, fresh baked bread and Chef's daily selection of desserts. All prices are per person, 15 minimum.

White Cheddar Broccoli Bake

\$14.75

Penne pasta with fresh broccoli, grilled pesto chicken, apple wood bacon and white cheddar cheese

Chicken Penne Romano

\$14.75

Grilled sliced chicken breast, baby spinach and mushrooms tossed with penne pasta, sun-dried tomatoes and a homemade white wine cream sauce

Baked Ziti with Italian Sausage

\$14.75

Classic ziti pasta with marinara, sweet Italian sausage, herbed ricotta and three cheese blend

Baked Manicotti

\$14.75

Large pasta tubes stuffed with Bolognese sauce, ricotta and mozzarella cheese

Chicken Rosetta Parmesan

\$17.75

Hand breaded chicken breast with a blend of alfredo and marinara sauces and crusted with mozzarella and parmesan cheeses served with a side of pasta

Chicken Marsala

\$17.75

Sautéed chicken breast with pancetta bacon, mushrooms and marsala, Served with red skin garlic mashed potatoes

Chicken Piccata

\$17.75

Pecorino and egg battered chicken breast with fresh thyme, lemon and caper butter and served with a side of pasta

Spaghetti Bolognese

\$14.75

Marinara sauce made with roasted pork and beef

Rigatoni Pesto Primavera (V)

\$14.75

Sweet bell peppers, cauliflower, zucchini and mushrooms in a creamy alfredo sauce

Grilled Pesto Chicken (GF)

\$17.75

Grilled chicken breast smothered in our homemade pesto sauce, topped with tomato slices and mozzarella and served with a side of pasta (*Chicken is GF*)



SOUTHWEST FAVORITES

Taco Bar

Seasoned Pulled Chicken (GF)	\$15.50
Green Chili Chicken (GF)	\$15.50
Seasoned Ground Beef (GF)	\$15.50
Baja Fish Tacos	\$16.50
Choose 2	+\$3.50

Includes:

Homemade Flour & Corn Tortilla Chips
Salsa Roja, Pico de Gallo
Shredded Lettuce, Diced Tomatoes, Olives Shredded
Cheese & Sour Cream
Crispy Corn Shells & Soft Flour Tortillas

Refried Beans
Spanish Rice
Garden Salad with a Variety of Fresh Vegetables
Southwest Ranch Dressing
Bavarian Cream Filled Churros



Fajita Bar

Achiote Grilled Chicken Slices	\$17.50
Grilled Flank Steak Slices	\$19.95
Chicken and Beef	\$24.00

Marinated and grilled over pecan and apple wood, topped with roasted peppers and onions.

Includes:

Homemade Flour & Corn Tortilla Chips
Salsa Roja, Pico de Gallo, Cilantro Cream
Shredded Pepper Jack & Cheddar Cheeses
Soft Flour Tortillas

Refried Beans
Spanish Rice
Garden Salad with a Variety of Fresh Vegetables
Cilantro Lime Vinaigrette
Bavarian Cream Filled Churros

Arizona Hatch Chili Chicken (GF) \$17.75

Pan seared chicken breast with roasted hatch chili cream sauce and cotija cheese. Served with wild rice

Santa Fe Chicken (GF) \$17.75

Southwest seasoned pan seared chicken breast topped with a Santa Fe salsa and served with rice

Southwest Chicken Penne Alfredo \$14.75

Grilled sliced chicken breast, chopped tomatoes and peppers tossed in a creamy southwest alfredo sauce

Monterey Chicken \$17.75

Seasoned grilled chicken breast topped with grilled sweet peppers, onions, fresh tomato and pepper jack cheese. Served with Spanish rice.

BOXED LUNCHES

Side substitutions can be made upon request. All prices are per person, minimum 15.

Freddy's Favorites

Includes mashed potatoes and sauteed mixed vegetables

White Burgundy Chicken \$12.50

Chicken breast in a white cream sauce with mushrooms, garlic, and shallots

Boneless Pork Chops \$12.50

Lean boneless pork chops with an apple glaze

Chicken Marsala \$12.50

Sautéed chicken breast with pancetta bacon, mushrooms and marsala

Beef Stroganoff \$12.50

Tender pieces of beef in a sauce made with garlic, onions, sour cream and mushrooms. Served over egg noodles

Pan Fried Meatloaf \$12.50

A 75 year old family recipe with beef and pork and smothered in a brown gravy

Apricot Mango Chicken \$12.50

Freddy's award winning jerk rub marinated grilled chicken breast with apricot coulis

Vegetarian Meals

Cheese Ravioli with Vegetable Bolognese \$12.50

Vegetable Enchiladas with Red Sauce \$12.50

Buffalo "Meatless" Chicken Wings with Elote Corn \$12.50

Vegetable Lasagna Roll-Up with Marinara \$12.50



BOXED LUNCHES

Side substitutions can be made upon request. All prices are per person, minimum 15.

BBQ

Includes macaroni-n-cheese and baked beans

BBQ Pulled Pork Sandwich \$12.50

Traditional sweet & smoky

BBQ sauce

Slow Smoked Beef Brisket \$12.50

Lean boneless pork chops with an apple glaze

Your Choice of Bone-in Chicken: \$12.50

Herb Roasted or BBQ

Herb Roasted: Fresh roasted bone-in chicken with our special blend of spices.

BBQ Chicken: Traditional sweet and smoky BBQ sauce

Southwest

Includes Spanish rice, refried beans, Pico de Gallo and flour tortillas

Green Chili Pulled Chicken \$12.50

Shredded chicken with Hatch green chilies, onions and cilantro

Seasoned Ground Beef \$12.50

Ground beef seasoned with our special blend of Mexican spices

Pork Carnitas \$12.50

Slow roasted pork shoulder shredded and seasoned to perfection

A la Carte Add-Ons

Individually Wrapped Rolls and Butter \$1.00

Homestyle Potato Salad \$2.50

Mixed Green Salad with Choice of Dressing \$3.00

Fudge Brownies \$2.00

Chocolate Chip Cookie \$2.00



DELICIOUS DESSERTS

Fresh Baked Cookies & Brownies \$3.00

Dessert Bar Assortment \$4.50

Rice Krispy Treats, Blondies, Lemon and Rocky Road

Raspberry or Apple Crumb Bars \$4.50

Honey Bourbon Bread Pudding \$4.50

Served with a vanilla rum sauce

Petite Dessert Assortment \$6.50

Cannoli, petit fours, mini cheesecakes, mini tarts and mini cookies

Southwest Dessert Assortment \$4.50

Mini sopapillas, sweet cream chimis and bavarian cream filled churros

Italian Dessert Assortment \$4.50

Mini biscotti, cannoli, tiramisu and Italian wedding cookies

Carrot Cake \$3.50

Classic Tiramisu \$5.00

Whole Pies \$25.00 Each

Pumpkin, apple, cheery or blueberry



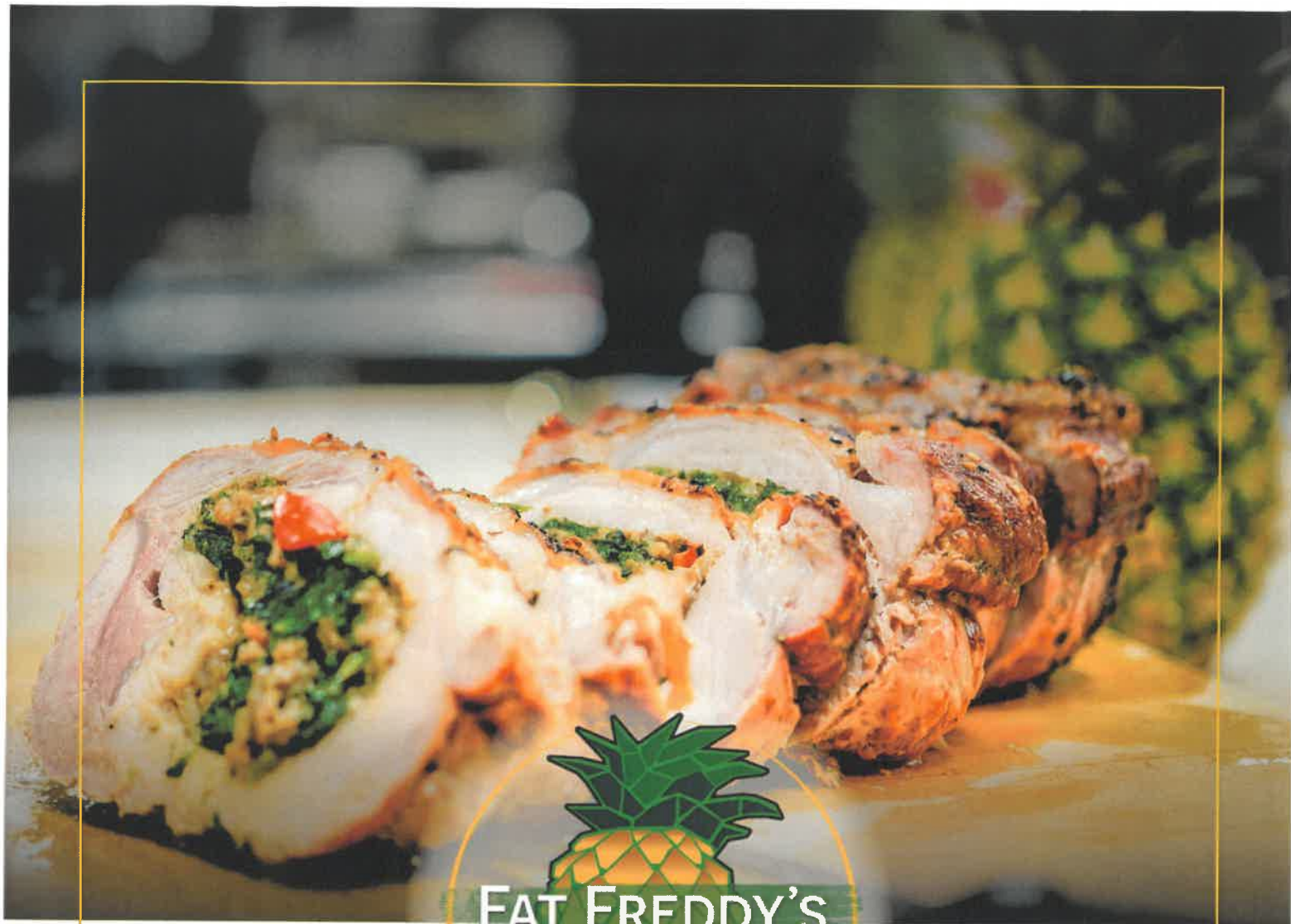
CLIENT REVIEW

I'm a pharmaceutical rep and have used Fat Freddy's Catering for provider office lunches for years. Just this week they did 4 lunches for me. They're always on time, always set up nicely, always generous portions, and always delicious! I never have to worry about a thing. I highly recommend.

Laura R.



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DINNER & HORS D'OEUVRES

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DINNER EVENTS

Catering Social events is one of our favorite things to do. Whether it is a corporate event, private party, family picnic, birthday party, anniversary party, retirement party or just about any type of social occasion, we have done them all. Here are just a few reasons why Fat Freddy's is the right choice to cater your event:

- We have the experience having been in business for more than 25 years (since 1993)
- We were selected as one of the top 10 caterers in Arizona by Best Things Arizona
- The quality of our food is outstanding
- Our serving staff is experienced, professional and friendly
- Our menu selection is second to none
- Our pricing is competitive
- We are flexible when it comes to delivery times and guest counts
- We are willing to create a special menu to meet any event theme
- We handle the details so that you can enjoy your event and your guests

We are honored to have been selected as one of the top 10 caterers in Arizona by Best Things Arizona. According to them, *"a good catering company can make all the difference. The companies chosen have become the most popular and praised in the state. You'll get everything from award-winning service to mouthwatering dishes at Fat Freddy's Catering"*.

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PASSED APPETIZERS

The perfect start to any dinner is appetizers. Set them out on the table or have our staff Tray-Pass. Tray Passed Appetizers are for Full-Service Events Only.

Choose 2 **\$7.50 / person**

Choose 3 **\$9.75/ person**

Buffalo Chicken Tortilla Crisp

Smoked Candied Bacon Jam Tart

Crispy Puff Pastry Wrapped Asparagus

Black Bean & Smoked Chicken Spring Roll

New Mexico Hatch Chili Cream Cheese
Won Ton Crisp

Italian Sausage Stuffed Mushrooms with
Asiago Cheese

Spinach Pesto Puff

Traditional Tomato Bruschetta with Garlic Crostini

Antipasto Skewers with Genoa Salami
and Fresh Basil

Brie & Raspberry Filled Phyllo Purse

Mini Beef Tenderloin Wellington

Spinach & Artichoke Tortilla Crisp

Chicken & Jack Cheese Quesadilla Cornucopia

Thai-Peanut Marinated Chicken Skewer

Creamy Macaroni & Cheese Bites

Mini All Beef Hot Dogs wrapped in a Puff Pastry



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Many of our menu options can be prepared gluten free, vegetarian or vegan. Individual meals will be prepared to fit these dietary needs. Inquire with our catering coordinators about all your options. 15 person minimum required and all prices are per person, unless otherwise noted.

DINNER PACKAGES

Keeping it Simple

\$15.95

Chicken Penne Romano
Chef's Selection of Seasonal
Vegetables
Classic Caesar Salad
Soft Garlic Breadsticks

Country Style BBQ

\$19.95

Herb Roasted Chicken
Pulled Pork with Fresh Baked Buns
Traditional BBQ Sauce
Baked Macaroni & Cheese
Traditional Coleslaw
Mixed Field Greens Salad with
Cucumbers, Tomatoes, Carrots
Buttermilk Ranch Dressing

Traditional Flavors

\$30.50

Rosemary & Peppercorn Roasted Prime
Rib of Beef (*) Carved at the
Buffet
Served with Mushroom Ragout &
Creamy Horseradish
Seared Airline Chicken Breast
Served over Braised Savory
Cabbage
Yukon Stuffed Potatoes
With Cheddar Cheese &
Green Onions
Sautéed Green Beans with Brown
Butter & Almonds
Spinach Salad with Candied Walnuts,
Apple Wood Bacon, Red Onions

Fajita Fiesta

\$21.95

Grilled Chicken & Flank Steak Marinated
& Grilled over Pecan & Apple Wood
Topped with Roasted Peppers & Onions
Served with Cilantro Cream, Shredded
Pepper Jack & Cheddar Cheeses
Soft 6" Flour Tortillas
Refried Beans & Spanish Rice
Southwest Salad
Crisp Romaine with Charred Corn,
Black Beans, Sweet Peppers,
Shredded Cheese & Tortilla Frizzles
Cilantro Lime Vinaigrette
Homemade Flour & Corn Tortilla Chips
Salsa Roja & Pico de Gallo



DINNER PACKAGES

Italian Flavors

\$26.95

Chicken Carbonara
Pork Loin Pinwheel with Spinach, Herbs &
Sun-Dried Tomatoes
Parmesan Risotto with Pesto & Toasted
Pine Nuts
Pan Flashed Broccolini with Brown Butter
& Lemon
Gathered Local Greens with Cucumber
Ribbon and Puff Pastry Prosciutto
Crisp
White Balsamic Vinaigrette

New England Flavors

\$28.95

Herb Roasted Chicken
Lemon-Thyme Baked Cod
with Spicy Shrimp Butter
Ancho Grilled Corn on the Cob
with Sweet Red Peppers
Parslied New Potatoes
Chopped Iceberg Salad with Tomatoes,
Cucumbers, Carrots & Vermont
Cheddar Cheese
Buttermilk Dressing
Soft Dinner Rolls & Cornbread

Island Flavors

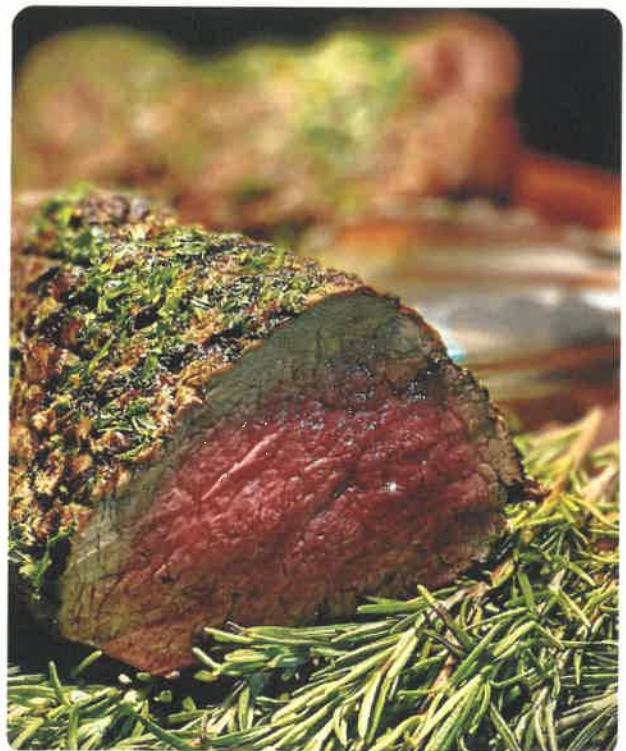
\$28.95

Bahama Mama Grilled Sirloin Carved at
the Buffet
Freddy's Caribbean Spiced Chicken
Breast with Coconut Sweet Potato
Hash
Tri-Color Carrots & Broccolini Bundles
Local Mixed Greens Salad with Corn, Bush
Peas,
Hearts of Palm & Mango Seagrape

Deluxe Dinner Creation

\$38.95

Herb Crusted Beef Tenderloin carved at
the buffet with a Pinot Noir Demi
Glaze
Seared Wild Sockeye Salmon over
Crimson Lentil Ragout
Individual Layered Potato Gratin
Baby Carrot & French Bean Bundles
with Honey Butter Fresh Tomatoes &
Cucumber Slices with Kale, Daikon
Sprouts, Pumpkin Seeds, Goat Cheese
Tart Raspberry Vinaigrette



DESIGN YOUR DINNER

Design your own perfect dinner package! Simply Choose one entree, two Signature Side Dishes, a Custom Salad and Bread. Add an additional entree for \$6.00 per person more. (Applied to the higher cost entree)

Chicken Penne Romano	\$17.95	BBQ Pulled Pork	\$15.95
Grilled sliced chicken breast, baby spinach and mushrooms tossed with penne pasta, sun-dried tomatoes and a homemade white wine cream sauce		Traditional sweet and smoky BBQ sauce served with coleslaw topping and sandwich buns	
White Burgundy Mushroom Chicken	\$19.95	Beef Brisket	\$21.95
Breast of chicken in a white cream sauce made with sautéed mushrooms, garlic and shallots.		Slow smoked for 16 hours and served with cider glazed onions and BBQ au jus	
Apricot Mango Chicken	\$19.95	Dry Rubbed Baby Back Ribs	\$24.00
Freddy's award winning jerk rub marinated grilled chicken with apricot coulis.		Dry rubbed with our special blend of spices and served with a traditional sweet and smokey BBQ sauce	
Chicken Marsala	\$19.95	Baked Manicotti	\$17.00
Sautéed breast of chicken with pancetta bacon, mushrooms and marsala		Rolled pasta with roasted chicken, spinach, cremini mushrooms and Freddy's house made marinara sauce	
Chicken Rosetta Parmesan	\$19.95	Garlic Chicken Dijon	\$19.50
Hand breaded breast of chicken with a blend of alfredo and marinara sauces, topped with mozzarella and parmesan cheeses		Dijon marinated and pan fried breast of chicken with a pesto butter sauce	
Chicken Limon	\$19.95	Saffron Cheese Ravioli	\$18.50
Pan seared airline breast of chicken topped with artichokes, capers, asparagus tips and a citrus thyme butter sauce		Peppercorn parmesan alfredo sauce with peas, shrimp and linguica sausage	
Herb Roasted Chicken	\$17.95	Airline Breast of Chicken	\$19.50
Marinated and roasted with our special blend of spices		Stuffed with cornbread and chorizo, topped with smoked green chili cream	
		Chicken Cilantro	\$18.50
		Pan seared chicken breast with green chilis, garlic, lime, cilantro and cream	

CARVING STATIONS

Choose one of our carving stations that an extra level of service at your event. Add one of our dinner entrees for an additional \$6.00 per person. All meals include two signature sides, a custom salad creation and fresh baked cocktail rolls. 25 Person Minimum.

Prime Rib \$26.50

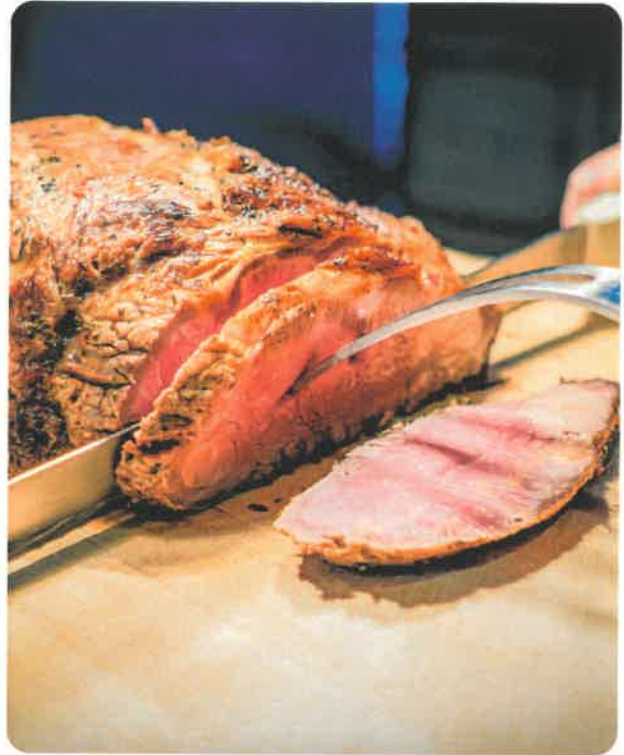
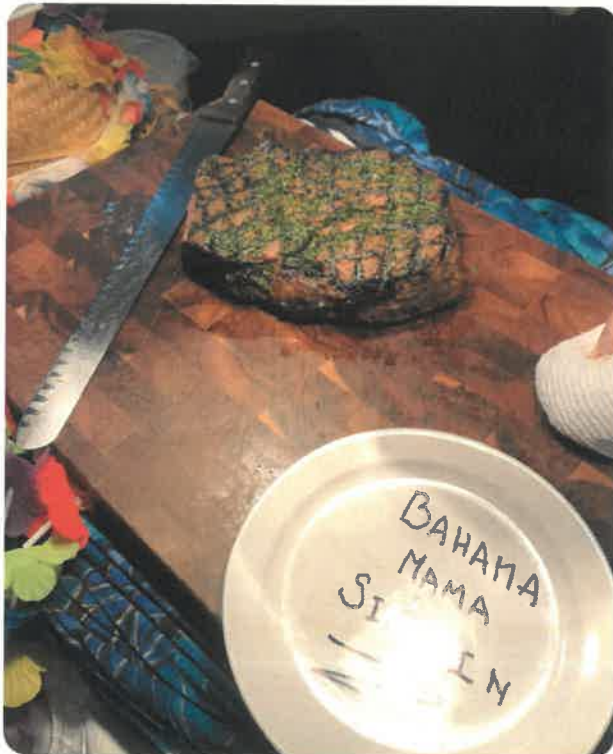
Cracked pepper and rosemary crusted and served with au jus and creamy horseradish

Beef Tenderloin \$32.50

Herb crusted and served with a creamy horseradish

Bahama Mamma Sirloin \$22.50

Marinated in rum, dark molasses and brown sugar and served with pica peppa aioli



Tri-Tip \$23.50

House marinated and served with creamy horseradish

Bacon Wrapped Pork Tenderloin \$22.50

Wrapped in apple wood bacon and served with dijon mustard

Stuffed Pork Loin \$23.50

with spinach, sun-dried tomatoes and sautéed apples, topped with pan gravy

SIDES, SALADS AND BREADS

All of our "Create Your Own" dinner menus include 2 signature side dishes, one custom salad creation and one bread option.

Signature Side Dishes

Potatoes, Grains and Pastas

Roasted Garlic Red Skin Mashed Potatoes

Home Style Mashed Potatoes

Roasted Yukon Potatoes with Arizona Wild Rosemary

Twice Baked Potatoes with Cheddar Cheese and Green Onions

Traditional Creamy Macaroni and Cheese

Minnesota Wild Rice with Vegetables, Herbs and Spices

Italian Risotto with Truffle Salt and Hazelnut Pesto

Individual Potato Au Gratin

Toasted Quinoa and Crimson Lentil Pilaf

Saffron Rice with Peas, Sweet Potatoes and Kale

Grilled Herb and Garlic Polenta with Marinara Sauce

Vegetables

Chef's Selection of Seasonal Vegetables (Sautéed or Roasted)

Baked Ratatouille with Parmesan and Mozzarella

Pan Flashed Green Beans with Arizona Wild Rosemary

Honey Cider Glazed Baby Carrots

Green Beans with Candied Bermuda Onions and Almonds

Roasted Root Vegetables with Agave Lime Drizzle

Marinated Grilled Vegetables

Salad Creations

Traditional Caesar Salad

Romaine lettuce, garlic herb croutons, parmigiano reggiano with Freddy's Caesar dressing

Cucumber Wrapped Baby Lettuce

Feta cheese, Kalamata olives and watermelon with white balsamic vinaigrette

Spinach Salad

Candied walnuts, red onions, Applewood bacon and raisins with red wine Dijon mustard vinaigrette

Butter Lettuce Leaves

Cucumber, tomato slices and shaved manchego cheese with lemon vinaigrette

Locally Harvested Salad Greens

European cucumber slices and greenhouse grape tomatoes with tart raspberry vinaigrette

Iceberg Wedge Salad

Chopped bacon, bleu cheese crumbles, slivered onions, cured tomatoes and creamy bleu cheese dressing

Panzanella Salad

Romaine lettuce with tomatoes, baby mozzarella, croutons and fresh basil roasted garlic dressing

Fresh Baked Bread

Whole Wheat and White Dinner Rolls

Soft Garlic Breadsticks

Crusty French Style Rolls

Pretzel Rolls with Honey Butter

HORS D'OEUVRE PACKAGES

For Heavy Hors D'oeuvre Receptions that replace the main meal, we recommend 4-8 hot items, 2-3 display items, a carved item and a dessert assortment... or check out our premade packages!

Italian

\$31.50

Gourmet Antipasto & Grilled Vegetable Display - Imported Italian meats & cheeses with pesto grilled focaccia & breadsticks, marinated olives, roasted peppers, artichokes & mushrooms

Seasonal Fruit Skewers with Vanilla Poppy Seed Drizzle

Goat Cheese Sun Dried Tomato & Rosemary Bruschetta

Grilled Flatbread Rounds with House-made Italian Sausage with Marinara & Mozzarella

Spinach & Artichoke Dip with Crusty Breads & Crackers

Portabella Mushroom Profiteroles

Classic Sicilian Arancini Bolognese with Saffron & Garden Pea Risotto

Italian Dessert Display - An assortment of biscotti, cannoli, tiramisu & Italian wedding cookies



Southwest

\$27.50

Homemade Flour & Corn Tortilla Chips

Traditional Salsa

Fresh Fruit Tray with Vanilla Poppy Seed Drizzle

Vegetable & Bean Empanadas with Southwest Ranch

Spinach & Artichoke Tortilla Crisps

Beef Taquitos with Southwest Ranch

Carving Station with Smoked Breast of Turkey with Cranberry Chipotle Chutney & Fresh Baked Cocktail Buns

Southwest Dessert Display - Mini churros, sopapillas & cream stuffed burritos



HORS D'OEUVRE PACKAGES

For Heavy Hors D'oeuvre Receptions that replace the main meal, we recommend 4-8 hot items, 2-3 display items, a carved item and a dessert assortment... or check out our premade packages!

Traditional	\$31.50	Continental	\$46.50
Domestic Cheese Tray with Assorted Crackers		Carving Station with Herb Crusted Beef Tenderloin with Creamy Horseradish & Fresh Baked Cocktail Buns	
Fresh Seasonal Fruit Tray		Hickory Smoked & Honey Glazed Salmon Display with Pickled Fennel & Maui Onion Slaw, Cocktail Breads & Crostini	
Vegetable Crudites with Pesto Ranch		Imported Cheese Tray with Assorted Crackers	
Raspberry Chipotle Oven Glazed Meatballs		Seasonal Fruit Skewers with Vanilla Poppy Seed Drizzle	
Mini All Beef Hot Dogs Wrapped in Puff Pastry with Spicy Dijon Dipping Sauce		Vegetable Crudites with Assorted Dips	
Mini Beef Wellington with Creamy Horseradish		Lemon Poached Lobster & Brie in Phyllo Dough	
Grilled Teriyaki Chicken Skewers		Portabella Mushroom Caviar Profiterole	
Assortment of Brownies & Bar Cookies		Roasted Tomato, Basil & Mascarpone Arancini	
		Deluxe Assortment of Miniature Desserts - Pastries, cakes, cookies, petit fours and mini cheesecakes	



A LA CARTE

HORS D'OEUVRES

For a light reception we recommend 3-5 items and at least one display item. For Heavy Hors D'oeuvre Receptions that replace the main meal, we recommend 4-8 hot items, 1-2 display items, a carved item and a dessert assortment.

Chicken

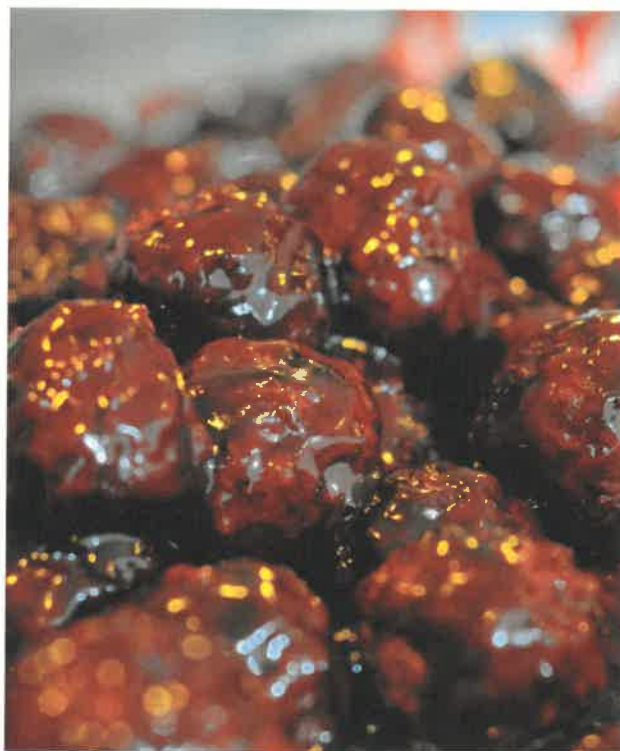
Sesame Chicken Tenders	\$3.50
Chicken Skewers	\$3.50
Thai Peanut, Teriyaki or BBQ	
Chicken Taquitos	\$3.00
with Southwest Ranch Dipping Sauce	
Chicken & Jack Cheese Quesadilla	\$3.50
Cornicopia	
Buffalo Chicken Tortilla Crisp	\$3.00
Black Bean & Smoked Chicken	\$3.50
Spring Roll	

Beef

Oven Glazed Meatballs	\$4.00
Raspberry Chipotle, Oriental BBQ, Traditional BBQ or Swedish	
Mini Beef Wellingtons	\$4.00
with Creamy Horseradish	
Mini Beef & Bean Burritos	\$3.00
Shaved Beef Brisket Quesadilla	\$4.00
Beef Taquitos	\$3.00
with Southwest Ranch Dipping Sauce	
Mini All-Beef Hot Dogs Wrapped in	\$3.00
Puff Pastry	
Chopped BBQ Beef Brisket	\$4.00
with Onion Jam Tartlet	

Pork

Italian Sausage Stuffed Mushrooms	\$3.50
with Asiago Cheese	
Mini Cuban Sandwiches	\$3.50
Pulled Pork & Mango Flauta	\$4.00
Smoked Candied Bacon Jam Tart	\$4.00
Flatbread with Pulled Pork & Candied	\$4.00
Onion Marmalade	
Grilled Asparagus Wrapped with	\$3.50
Prosciutto	



A LA CARTE

HORS D'OEUVRES

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Seafood

Crab & Cheese Rangoons	\$3.50
Smoked Salmon Pinwheel Crostini	\$4.00
Fire Cracker Shrimp Spring Roll with Siracha Aioli	\$4.00
Lobster & Sweet Corn Empanada	\$4.50
Puffed Rice Tempura Jumbo Shrimp (13/15)	\$4.00 Each
Iced Jumbo Shrimp Cocktail (13/15)	\$4.00 Each



Vegetarian

Gourmet Deviled Eggs	\$3.50
Macaroni & Cheese Bites with Chipotle Ranch Dipping Sauce	\$3.00
Brie, Pear & Almond Phyllo Purse	\$3.50
Brie & Raspberry Phyllo Purse	\$3.50
Vegetable Spring Roll	\$3.00
Portabella Mushroom Profiteroles	\$3.50
Spinach Pesto Puffs	\$3.00
Roasted Corn & Jalapeno Cream Cheese Popper	\$3.00
Spinach & Artichoke Tortilla Crisp	\$3.00
Crispy Puff Pastry Wrapped Asparagus	\$3.50
Flatbread with Spinach & Goat Cheese	\$4.00
Garden Vegetable Ratatouille Tartlet	\$4.00
Creamed Leeks with Spinach & Gruyere Cheese Tartlet	\$4.00
Camembert with Fig Jam Tartlet	\$4.00
Antipasto Skewers	\$3.50

GOURMET DISPLAYS

For a light reception we recommend 3-5 items and at least one display item. For Heavy Hors D'oeuvre Receptions that replace the main meal, we recommend 4-8 hot items, 1-2 display items, a carved item and a dessert assortment. (Displays require a minimum of 25 people)

Domestic Cheese Display	\$3.50	Antipasto	\$11.75
Imported Cheese Display	\$4.50	Imported Italian meats and cheeses with pesto grilled focaccia and breadsticks, marinated olives, roasted peppers, artichokes and mushrooms	
Fresh Fruit & Cheese Display	\$4.50		
Baked Brie with Apricot Preserves	\$5.75		
Fresh Cut Fruit Display	\$3.50		
Traditional Vegetable Crudite Display	\$3.00	Whole Smoked Salmon	\$12.75
Grilled Marinated Vegetable Display	\$4.00	Hickory smoked and honey glazed Pacific salmon on a bed of pickled sweet onion, fennel and cucumber slaw. Served with sliced baguette, lavosh, cocktail rye and brioche. Garnished with traditional deviled eggs, chopped egg white, egg yolk, red onion, capers tomatoes and dill.	



Charcuterie **\$15.50**

Assorted sausages, pates and cured meats

Pate Maison En Croute - Pork, beef & trumpet mushrooms wrapped in brioche dough

Mini Veal Chipolata Sausages - Smooth mixture of veal and pork with onions, garlic and a hint of nutmeg.

Mortadella - Premium pork meat with spices and pistachios

Chicken Liver Pate Terrine - Chicken liver blended with truffles and port wine reduction

Assorted Dry Salamis

Bavarian Breads, Ale Mustards and Pickles

HORS D'OEUVRE STATIONS

For a light reception we recommend 3-5 items and at least one display item. For Heavy Hors D'oeuvre Receptions that replace the main meal, we recommend 4-8 hot items, 1-2 display items, a carved item and a dessert assortment.

Carving Stations (Full Service Only)

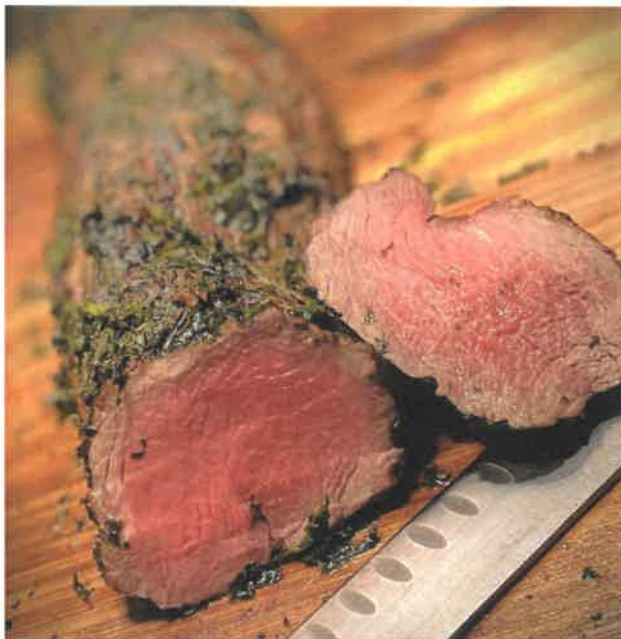
Smoked Breast of Turkey \$6.00
with Cranberry-Chipotle Chutney

Pineapple & Brown Sugar Cured Smoked Pit Ham \$5.50
with Dijon Mustard

Apple Wood Bacon Wrapped Pork Tenderloin \$6.95
with Dijon Mustard

Herb Crusted Beef Tenderloin \$12.50
with Creamy Horseradish

Cracked Pepper & Rosemary Crusted Prime Rib \$8.50
with Creamy Horseradish



Homemade Flour & Corn Tortilla Chips with Salsa

Choose One \$3.50

Choose Two \$5.00

- Traditional Salsa Roja
- Grilled Corn Salsa
- Pineapple Black Bean Salsa
- Salsa Verde

Pita Crisps with Hummus

Choose One \$3.50

Choose Two \$5.00

- Roasted Red Pepper
- Basil Pesto
- Roasted Green Chile
- Baba Ghanoush

Bruschetta: Lightly Toasted Sliced Baguette with Toppings

Choose One \$4.00

Choose Two \$5.50

- Apple Wood Bacon & Bleu Cheese
- Tomato with Balsamic Vinegar
- Goat Cheese, Sun-Dried Tomato & Rosemary
- Hatch Chilies & Roasted Garlic Hummus

DELICIOUS DESSERTS

Fresh Baked Cookies & Brownies \$3.00

Dessert Bar Assortment \$4.50

Rice Krispy Treats, Blondies, Lemon Bars and Rocky Road

Raspberry or Apple Crumb Bars \$4.50

Honey Bourbon Bread Pudding \$4.50

Served with a vanilla rum sauce

Petite Dessert Assortment \$6.50

Cannoli, petit fours, mini cheesecakes, mini tarts and mini cookies

Southwest Dessert Assortment \$4.50

Mini sopapillas, sweet cream chimis and bavarian cream filled churros

Italian Dessert Assortment \$4.50

Mini biscotti, cannoli, tiramisu and Italian wedding cookies

Carrot Cake \$3.50

Classic Tiramisu \$5.00

Whole Pies \$25.00 Each

Pumpkin, apple, cherry or blueberry



CLIENT REVIEW

I We decided the LAST MINUTE to hire a caterer for our wedding. So last minute that we had NO time to taste their food. We took a leap of faith and hired Fat Freddie's based on their ratings alone. Oh my gosh...it was SO WORTH IT!!! Not only was their customer service top notch from the first moment of contact, the food was amazing. I was contacted the day before to determine our theme, colors, and he made sure we had everything we could possibly need and made suggestions for things I hadn't thought of...at no extra cost! Not only was the food amazing, but he made the serving area absolutely BEAUTIFUL!!! He interacted with all of our guests and felt like part of our family. I lost count of all the compliments I received about Fat Freddie's! They helped complete our special day and alleviate a bit of stress for us. Highly recommend!



April R.

www.fatfreddys.com