



DINNER & HORS D'OEUVRES

NEVER TRUST A SKINNY COOK

FAT FREDDY'S CATERING

623 580 4653

www.fatfreddys.com



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"*.

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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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

\$8.50 / person

Choose 3

\$11.00/ person

Buffalo Chicken Tortilla Crisp

Smoked Candied Bacon Jam Tart

Crispy Puff Pastry Wrapped Asparagus

Black Bean & Smoked Chicken Spring Roll

Italian Sausage Stuffed Mushrooms with Asiago Cheese

Spinach Pesto Puff

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

Tomato Balsamic Bruschetta



DINNER PACKAGES

Keeping it Simple

\$17.95

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

Fajita Fiesta

\$24.95

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

Country Style BBQ

\$21.95

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

\$36.50

Rosemary & Peppercorn Roasted Prime
Rib of Beef (*) Carved at the Buffet
Served with Mushroom Ragout &
Creamy Horseradish
Seared Chicken Breast Served
over Braised Savoy 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
Warm Bacon Dressing
Assorted Dinner Rolls with Whipped Butter



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DINNER PACKAGES

Italian Flavors

\$27.95

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
Crusty Dinner Rolls with Whipped Butter

Deluxe Dinner Creation

\$42.95

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
Crusty Dinner Rolls with Whipped Butter

Island Flavors

\$29.95

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 Vinaigrette
Fresh Baked Dinner Rolls



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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 \$6.75 per person more. (Applied to the higher cost entree)

Chicken Penne Romano	\$18.95	BBQ Pulled Pork	\$17.95
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	\$21.95	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	\$21.95	Dry Rubbed Baby Back Ribs	\$26.00
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	\$21.95	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	\$21.95	Garlic Chicken Dijon	\$20.50
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	\$21.95	Saffron Cheese Ravioli	\$20.50
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	\$19.95	Chicken Cilantro	\$19.50
Marinated and roasted with our special blend of spices		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 \$6.75 per person. All meals include two signature sides, a custom salad creation and fresh baked cocktail rolls. 25 Person Minimum.

Prime Rib **\$29.50**

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

Beef Tenderloin **\$35.50**

Herb crusted and served with a creamy horseradish

Bahama Mamma Sirloin **\$23.50**

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



Tri-Tip **\$24.50**

House marinated and served with creamy horseradish

Bacon Wrapped Pork Tenderloin **\$23.50**

Wrapped in apple wood bacon and served with dijon mustard

Stuffed Pork Loin **\$26.50**

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 (Sauteed 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 8-10 hors d'oeuvres, a carved item and a dessert assortment... or check out our premade packages! 25 person minimum.

Italian

\$44.50

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

\$31.50

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



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Traditional	\$32.50	Continental	\$55.50
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 4-6 items and at least one display item. For Heavy Hors D'oeuvre Receptions that replace the main meal, we recommend 8-10 hors d'oeuvres, a carved item and a dessert assortment... or check out our premade packages! 25 person minimum.

Chicken

Sesame Chicken Tenders	\$4.00
Chicken Skewers	\$4.00
Thai Peanut, Teriyaki or BBQ	
Chicken Taquitos	\$4.00
with Southwest Ranch Dipping Sauce	
Chicken & Jack Cheese Quesadilla	\$4.00
Cornicopia	
Buffalo Chicken Tortilla Crisp	\$4.00
Black Bean & Smoked Chicken	\$4.00
Spring Roll	

Pork

Italian Sausage Stuffed Mushrooms	\$4.00
with Asiago Cheese	
Mini Cuban Sandwiches	\$4.00
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	\$4.00
Prosciutto	

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	\$4.00
Shaved Beef Brisket Quesadilla	\$4.00
Beef Taquitos	\$4.00
with Southwest Ranch Dipping Sauce	
Mini All-Beef Hot Dogs Wrapped in	\$4.00
Puff Pastry	
Chopped BBQ Beef Brisket	\$4.00
with Onion Jam Tartlet	



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Seafood

Crab & Cheese Rangoons	\$4.50
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)	\$4.50 Each
Iced Jumbo Shrimp Cocktail (13/15)	\$4.50 Each



Vegetarian

Gourmet Deviled Eggs	\$6.00
Macaroni & Cheese Bites with Chipotle Ranch Dipping Sauce	\$4.00
Brie, Pear & Almond Phyllo Purse	\$4.00
Brie & Raspberry Phyllo Purse	\$4.00
Vegetable Spring Roll	\$4.00
Portabella Mushroom Profiteroles	\$4.00
Spinach Pesto Puffs	\$4.00
Roasted Corn & Jalapeno Cream Cheese Popper	\$4.00
Spinach & Artichoke Tortilla Crisp	\$4.00
Crispy Puff Pastry Wrapped Asparagus	\$4.00
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	\$4.00

GOURMET DISPLAYS

For a light reception we recommend 4-6 items and at least one display item. For Heavy Hors D'oeuvre Receptions that replace the main meal, we recommend 8-10 hors d'oeuvres, a carved item and a dessert assortment... or check out our premade packages! 25 person minimum.

Domestic Cheese Display	\$4.50
Imported Cheese Display	\$5.50
Fresh Fruit & Cheese Display	\$5.50
Baked Brie with Apricot Preserves	\$6.25
Fresh Cut Fruit Display	\$4.50
Traditional Vegetable Crudite Display	\$4.50
Grilled Marinated Vegetable Display	\$5.00



Antipasto **\$16.50**

Imported Italian meats and cheeses with pesto grilled focaccia and breadsticks, marinated olives, roasted peppers, artichokes and mushrooms

Whole Smoked Salmon **\$15.50**

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 **\$19.50**

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 4-6 items and at least one display item. For Heavy Hors D'oeuvre Receptions that replace the main meal, we recommend 8-10 hors d'oeuvres, a carved item and a dessert assortment... or check out our premade packages! 25 person minimum.

Carving Stations (Full Service Only)

Smoked Breast of Turkey \$8.00

with Cranberry-Chipotle Chutney

**Pineapple & Brown Sugar Cured
Smoked Pit Ham** \$7.50

with Dijon Mustard

**Apple Wood Bacon Wrapped Pork
Tenderloin** \$9.00

with Dijon Mustard

Herb Crusted Beef Tenderloin \$14.50

with Creamy Horseradish

**Cracked Pepper & Rosemary Crusted
Prime Rib** \$10.50

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

DESSERTS AND BEVERAGES

Fresh Baked Cookies & Brownies	\$3.00	Bottled Water	\$1.50 Each
Dessert Bar Assortment	\$5.50	Canned Sodas	\$1.75 Each
Rice Krispy Treats, Blondies, Lemon Bars and Rocky Road		Iced Tea and Lemonade	\$1.75
Raspberry or Apple Crumb Bars	\$5.00	Regular and/or Decaf Coffee	\$3.00
Honey Bourbon Bread Pudding	\$5.00	Flavored Water Display	\$3.00
Served with a vanilla rum sauce		*Full Service Events Only* Strawberry basil, spearmint or orange melon lime	
Petite Dessert Assortment	\$6.50	Portable Bar Setup	\$100.00 Each
Cannoli, petit fours, mini cheesecakes, mini tarts and mini cookies		Chilling/Serving Ice	\$1.50
Southwest Dessert Assortment	\$5.50	Bar Support Package	\$2.00
Mini sopapillas, sweet cream chimis and bavarian cream filled churros		Lexons, Chilling Tubs, Wine Opener, Bottle Opener, Condiment Tray, Drip Mat, Disposable Acrylic Cups, Stirrers & White Beverage Napkins	
Italian Dessert Assortment	\$4.50		
Mini biscotti, cannoli, tiramisu and Italian wedding cookies			
Carrot Cake	\$4.00		
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.

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