

# Freedman's

2619

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## **FREEDMANS DAYTIME CATERING MENU**

AVAILABLE FOR PICKUP AND DELIVERY.

WE USE FARMERS MARKET PRODUCE, ORGANIC EGGS, AND FRESHLY BAKED BREAD AND BAGELS BY ARTISANS THAT WE RESPECT.

### **THE BAGEL AND SHMEAR CONTINENTAL**

ASSORTED BAGELS, EGG SALAD, WHIPPED CREAM CHEESE, HATCH CHILI CREAM CHEESE, WHITE FISH CREAM CHEESE, SEASONAL JAM, ALMOND BUTTER, SPROUTS, TOMATOES, ONION, SPROUTS, AND CAPERS. FRESH FRUIT TRAY. YOGURT AND HOUSE MADE GRANOLA.

**18 PER PERSON**

### **APPETIZING ON THE EAST SIDE**

ASSORTED BAGELS, SMOKED SALMON, SMOKED TROUT, WHITE FISH SALAD, EGG SALAD, WHIPPED CREAM CHEESE, HATCH CHILI CRÈME CHEESE, LOX CREAM CHEESE, SPROUTS, TOMATOES, ONION, SPROUTS.

**23 PER PERSON**

### **BRISKET BRUNCH**

GLAZED BRISKET. SOFT SCRAMBLED EGGS. POTATO LATKES WITH CRÈME FRAICHE. FRESH GRAPEFRUIT. LITTLE GEM SALAD. ASSORTED BAGELS WITH CREAM CHEESE, RYE BREAD.

**38 PER PERSON**

### **THE JEWISH DELI LUNCH**

OUR FAMOUS MATZO BALL SOUP. SMOKED PASTRAMI (4 OZ PER PERSON). RYE TOAST. ASSORTMENT OF MUSTARDS. SLAW. LATKES AND CRÈME FRAICHE. EGG SALAD. ASSORTED PICKLES. MINI BLACK AND WHITE COOKIES

**24 PER PERSON**

### **OUR BAKED GOODS.**

CHOCOLATE BABKAS. **\$6 EACH. MINIMUM ORDER OF 12.**

WHOLE GUAVA CHEESECAKE. **\$70**

BLACK AND WHITE COOKIES. **\$5 EACH. MINIMUM ORDER OF 12**

### **DRINKS AND MORE**

BEACON COFFEE  
BELLOCQ TEA  
FRESH ORANGE JUICE  
FRESH GRAPEFRUIT JUICE

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## FAMILY STYLE DINNER MENU

Delivery for a \$50 Flat Rate.

All orders require a 50% payment and the other 50% upon Pickup/Delivery.

**1 Snack Choice. 1 Appetizer Choice. 1 Entrée Choice.**

30 PER PERSON

**2 Snack Choices. 2 Appetizer Choices. 1 Entrée Choice. 1 Dessert**

45 PER PERSON

**2 Snack Choices. 2 Appetizer Choices. 2 Entrée Choices. 1 Dessert**

55 PER PERSON

### SNACKS

Pickled & Raw Crudites of Market Vegetables, Avocado Dip  
Smoked White Fish Cigars, Honey Vinegar Glaze  
Gougere Pop Overs with Crème Fraiche and Trout Caviar  
Smoked Dates, Schmaltz, Beef Bacon, Humboldt Fog Cheese  
Salmon Rilette, Toasted Challah, Fromage Blanc

### APPETIZERS

Potato Latkes, Crème Fraiche, Cured Ocean Trout  
Half Sour and Fennel Salad, Herbs, Furikake, Green Goddess  
Tomato Salad, Blue Cheese, Endives, Apricots, Plums, Nuts & Seeds  
Little Gem Salad, Crunchy Kasha, Chicken Skin Bread Crumbs, Soft herbs  
Matzo Ball Soup, Confit Chicken, Slow Poached Carrots  
Parisian Gnocchi, Seasonal Accouterment

### ENTRÉE

Roasted Chicken, Fingerling Potatoes, Summer Peppers, Onions  
Brisket, Classic Glaze, Rye Bread, Pickles, Pommes.  
Pan Roasted Ocean Trout, Heirloom Tomatoes, Artichokes, Lovage  
Duck Confit, "Orange Sauce", Jewish Fried Rice  
Creamy Polenta, Wild Mushrooms, Griddled Corn, Blackberries

### DESSERT

Guava Cheesecake  
Black and White Cookies  
Dark Chocolate Brownie, Whipped Crème Fraiche, Date Butter