



**WHITNEY FREDIN**

— CATERING & EVENTS —

2024

**YEAR-ROUND MENU**



LOVE IS BEST SHARED AROUND THE TABLE.

## HOW TO ORDER

Minimum order 12 per item. All appetizers and desserts sold by the dozen.

Pickup at our kitchen:

To-go orders come packaged in aluminum pans with simple reheating instructions.

Delivery fees based on distance + guest count.

Contact us for staffed buffets and service information. We cater to groups up to 250 pp for buffets, and can offer groups 250 pp+ a selection on appetizers and desserts.

Disposables are available for \$2.35/person (sugarcane) or \$4.35/person (banana leaf). All orders subject to 6% tax and 30% service fee.

9140 Emerald Street, Suite 104, Boise, Idaho 83704  
(208) 608-4397

EMAIL ORDERS TO [HELLO@WHITNEYFREDINEVENTS.COM](mailto:HELLO@WHITNEYFREDINEVENTS.COM)







## SMALL BITES + SHARING

TO START	\$/PER DOZEN	AMAZING GRAZE	\$/PP   MIN 12
LOADED MINI BAKED POTATOES	30	We comb the globe to curate a spectacular selection of fresh seasonal fruit and crudités, artisanal cheese, cured meats, scratch-made dips, nuts, jams, olives, pickled delights, breads, and crackers. There's something for every palate. Disposable display includes greenery, compostable plates, picks, + napkins.	20
BACON-WRAPPED GOAT CHEESE DATES	30		
STUFFED MUSHROOMS Boursin or jalapeño bacon	36		
BRUSCHETTA	36		
PIGS IN A BLANKET w/seasonal ketchup + mustard	36		
SUNDRIED TOMATO CROSTINI w/white bean pesto (vegan)	36	DIPS	\$/PER DOZEN
ASPARAGUS + CARAMELIZED BACON TARTLETS	48	CARAMELIZED ONION DIP w/kettle chips	36
BLINI W/ROAST BEEF, CREME FRAICHE + CORNICHON	48	LAYERED GREEK DIP BOARD w/veg + pita triangles	36
POACHED SHRIMP W/HOUSEMADE COCKTAIL	60	CHIPS, HOUSE GUAC + SALSA	36
HOMEMADE MEATBALLS pork + beef	40	WARM SPINACH ARTICHOKE DIP w/crostini	36
		BAKED FETA DIP w/artichoke + olive gremolata, crostini	36

\*Choose sauce: cranberry orange, BBQ, honey buffalo, pineapple teriyaki





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## SMALL BITES + SHARING

SKEWERS	\$/PER DOZEN	SLIDERS	\$/PER DOZEN
CHARCUTERIE	36	BACON + CARMELIZED ONION w/jalapeño jam + garlic aioli on Gaston's brioche	52
TRADITIONAL CAPRESE	30	ULTIMATE VEG	48
GRILLED MARINATED MUSHROOMS	36	w/green goddess on Gaston's ciabatta	
TORTELLINI ANTIPASTO	48	OVEN-ROASTED TURKEY + HAVARTI	60
CITRUS HERB CHICKEN	48	on Gaston's brioche w/pesto mayo, roasted tomato, lettuce	
w/creamy dill sauce		SHAVED HAM + SWISS	60
PEANUT CHICKEN SKEWER	48	on Gaston's brioche w/dijon honey mayo, roasted tomato, lettuce	
w/satay sauce		CAPRESE	52
MARINATED BEEF	48	on Gaston's focaccia w/balsamic herbed cream cheese (vegetarian)	
w/chimichurri		CALIFORNIA CLUB	60
HERB-MARINATED GRILLED SHRIMP	60	on Gaston's brioche w/turkey, bacon, avocado spread, tomato, mayo + swiss	
BLACKENED SHRIMP	60	TURKEY BRIE, FIG, APPLE	60
w/Louisiana remoulade		on Gaston's focaccia w/mustard aioli	
GRILLED VEG KEBAB	48		





## SMALL BITES + SHARING



### SLIDERS

\$/PER DOZEN

HOT ITALIAN BEEF 60

on King's Hawaiian rolls w/melty provolone + peperoncini

HOT HAM + SWISS 60

on King's Hawaiian rolls w/poppyseed butter sauce

CHICKEN SALAD 60

on croissant

STEAK 60

w/creamy horseradish, arugula, tomato, caramelized onion on Gaston's ciabatta

HOT PHILLY BEEF 60

w/havarti, grilled onions + peppers on King's Hawaiian rolls





# FARM-TO-TABLE FARE

SALADS                      \$/PP  
 ADD GRILLED CHICKEN (5) OR SALMON (8)

FARMER'S MARKET GARDEN SALAD 5  
 w/multicolor carrot, tomato, cucumber, radish, sugar snap pea, croutons, housemade ranch + balsamic vinaigrette

CLASSIC CAESAR 5  
 w/romaine, parmesan, tomato, croutons

CLASSIC PASTA 5  
 w/Greek vinaigrette

SPINACH 6  
 w/hardboiled egg, craisins, red onion, fresh mozzarella, bacon, toasted walnuts, tomato, sweet tangy dressing

BERRY W/SPRING MIX 6  
 w/sugared almonds, shallots, feta, creamy poppyseed vinaigrette

MOROCCAN ROASTED CARROT 6.5  
 w/arugula + quinoa

ROASTED SEASONAL VEG 6.5  
 w/chickpea, quinoa + pesto

MEDITERRANEAN CHOPPED 6

BROCCOLI CRUNCH 5

THAI CUCUMBER 4



# FARM-TO-TABLE FARE

VEGETABLES	BREADS
<p style="text-align: right;">\$5/PP</p> <p>MAPLE GLAZED CARROTS</p> <p>ROASTED CARROTS w/chickpeas + herbed zataar oil, hummus</p> <p>CREAMED CORN</p> <p>HARICOTS VERT w/almonds + shallots (add bacon 1.50)</p> <p>ROASTED ZUCCHINI + CIPOLLINI ONIONS w/red peppers</p> <p>MARINATED MUSHROOMS</p> <p>ASPARAGUS w/roasted tomatoes, balsamic, basil</p> <p>MEDITERRANEAN GRILLED VEG</p> <p>ROASTED BROCCOLINI w/chili crisp</p> <p>BOK CHOY + MUSHROOM STIR FRY</p>	<p style="text-align: right;">\$2.25/PP</p> <p>*All come with our lemon herb compound butter</p> <p>BRIOCHE ROLLS</p> <p>JALAPEÑO CORNBREAD MUFFINS</p> <p>GARLIC BREAD</p> <p>FOCACCIA</p> <p>IDAHO POTATO LOAF</p> <p>BAGUETTE</p> <p>ARTISAN LOAF</p> <p>MIXED BREAD BASKET</p>
	<p style="text-align: right;">\$4/PP</p> <p>STARCHES</p>
	<p>MASHED YUKON GOLDS</p> <p>LEMON HERB ROASTED RED + GOLD POTATOES</p> <p>POTATO GRATIN</p> <p>WILD RICE BLEND PILAF w/almonds + golden raisins</p> <p>CILANTRO LIME JASMINE RICE</p> <p>COCONUT JASMINE RICE</p>



# FARM-TO-TABLE FARE

SPECIAL ENTREES \$36/PP  
AVAILABLE GF/DF/VEGETARIAN/VEGAN

WILD RICE-STUFFED PEPPER

QUINOA-STUFFED PORTOBELLO  
MUSHROOM

CAPRESE STUFFED PORTOBELLO  
MUSHROOM

SOUTHWESTERN SWEET  
POTATO

ROASTED CAULIFLOWER STEAK  
W/CHIMICHURRI



Minimum 12 orders  
includes starch, side, bread







# BUFFETS

MEXICAN FIESTA     \$34/PP, 12 MIN

CHICKEN VERDE ENCHILADAS  
OR

pick one: shredded chicken verde or  
shredded pork carnitas

TORTILLAS

corn + flour

CILANTRO LIME RICE

BLACK BEANS

CHIPS + HOUSE SALSA

ACCOUTREMENTS

shredded cheese, sour cream, cilantro  
+ onions

ADD-ONS

MEXICAN STREET CORN                     4/PP  
SALAD

FAJITA VEGGIES                                 3/PP  
onion, pepper, mushrooms

HOUSE GUACAMOLE                             2/PP



# BUFFETS



LITTLE ITALY

\$34/PP, 12 MIN

RIGATONI W/MEATBALLS  
OR

Chicken penne w/creamy pesto

CAESAR SALAD

PICK ONE VEG OPTION

Maple glazed carrots, roasted carrots w/chickpeas, creamed corn, haricots vert w/almonds, roasted zucchini + cipollini onions, marinated mushrooms, asparagus w/roasted tomatoes, Mediterranean grilled veg, roasted broccolini w/chili crisp, bok choy + mushroom stir fry

ARTISAN BREAD + BUTTER  
or oil dip

ADD-ONS

SHRIMP

8/PP

GRILLED CHICKEN

6/PP



# BUFFETS

SOUP'S ON \$24/PP  
1 FLAVOR PER 12 PEOPLE

CHICKEN TORTILLA

TOMATO BASIL W/PARM

HUNGARIAN MUSHROOM  
w/cream

SWEET POTATO CHILI (VEGAN)

CLASSIC CHILI  
w/sour cream + cheese

WHITE BEAN MUSHROOM  
STEW (VEGAN)

ROASTED POBLANO CORN  
CHOWDER

SEASONAL GREEN SALAD  
w/croutons

ARTISAN BREAD  
w/seasonal compound butter



12 minimum,  
1 flavor per 12

## BUFFETS

BBQ ON THE PATIO

\$38/PP

IDAHO BAKED POTATO BAR \$30/PP

PULLED PORK OR PULLED CHICKEN

BAKED IDAHO RUSSETS

COLESLAW

HOMEMADE CHILI

vegetarian OR beef, 8 oz. serving pp

BAKED BEANS

STEAMED BROCCOLI

w/homemade cheese sauce

MAC + CHEESE OR POTATO SALAD

JALAPEÑO SWEET CORNBREAD MUFFINS

GASTON'S BRIOCHE SLIDER BUNS 2/PP

ACCOUTREMENTS

butter, sour cream, shredded cheese, crumbled bacon, green onion

ADD-ONS

GERMAN POTATO SALAD 4/PP

ADD-ONS

SEASONAL FRUIT PLATTER 5/PP

SEASONAL GREEN SALAD 5/PP  
w/croutons

CLASSIC PASTA SALAD 3/PP

FRESH FRUIT PLATTER 6/PP

\*Kids menus available upon request. We are happy to create a custom buffet with entrees, sides, starches, and add-ons. Just ask!





# BUFFETS



## SAWTOOTH BUFFET

\$42/PP

### PICK ONE PROTEIN

Tri-tip, lemon herb salmon, teriyaki salmon

### PICK ONE STARCH

Mashed yukon golds, lemon herb roasted red + gold potatoes, potatoes gratin, wild rice blend pilaf w/almonds + golden raisins, cilantro lime jasmine rice, coconut jasmine rice

### PICK ONE VEG

Maple glazed carrots, roasted carrots w/chickpeas, creamed corn, haricots vert w/almonds, roasted zucchini + cipollini onions, marinated mushrooms, asparagus w/roasted tomatoes, Mediterranean grilled veg, roasted broccolini w/chili crisp, bok choy + mushroom stir fry

### ARTISAN BREAD + COMPOUND BUTTER

### ADD-ONS

#### SEASONAL GREEN SALAD

5/PP

w/crutons

# BUFFETS

WINNER WINNER  
CHICKEN DINNER \$36/PP

MEDITERRANEAN FEAST \$36/PP

FLORENTINE-STYLE CHICKEN BREAST  
W/TOMATO SPINACH CREAM SAUCE

GREEK CHICKEN W/TZATZIKI SAUCE

OR  
CHICKEN PICCATA

GREEK SALAD OR GRILLED VEG  
PLATTER

PICK ONE STARCH

Mashed yukon golds, lemon herb  
roasted red + gold potatoes, potatoes  
gratin, wild rice blend pilaf  
w/almonds + golden raisins, cilantro  
lime jasmine rice, coconut jasmine  
rice

RICE PILAF OR LEMON + HERB  
POTATOES

PITA BREAD

PICK ONE VEG

Maple glazed carrots, roasted carrots  
w/chickpeas, creamed corn, haricots  
vert w/almonds, roasted zucchini +  
cipollini onions, marinated  
mushrooms, asparagus w/roasted  
tomatoes, Mediterranean grilled veg,  
roasted broccolini w/chili crisp, bok  
choy + mushroom stir fry

ADD-ONS

DIP PLATTER 8/PP  
w/hummus, baba ganoush, olive  
tapenade

ARTISAN BREAD +  
COMPOUND BUTTER

ADD-ONS

SEASONAL GREEN SALAD 5/PP  
w/croutons









# MORNING CLASSICS + BRUNCH DELIGHTS

Before 8 AM, we are happy to provide a continental breakfast of muffins, assorted individual yogurts and whole fruit

\$18/PP

BREAKFAST BURRITOS \$20/PP

EGGS, POTATOES, CHEESE  
w/or w/o bacon, sausage, or veg

FRESH FRUIT PLATTER

ACCOUTREMENTS  
salsa + sour cream

ADD-ONS

GUACAMOLE +  
HOMEMADE PICO 4/PP

JUICE BAR 6/PP  
orange, apple

YOGURT PARFAIT BAR 8/PP  
vanilla bean yogurt, berries,  
homemade granola, toasted coconut

BRUNCH \$20/PP

OVERNIGHT FRENCH TOAST  
w/berry coulis + whipped cream

FRESH FRUIT PLATTER

ROASTED POTATOES O'BRIEN

ADD-ONS

JUICE BAR 6/PP  
orange, apple

SAUSAGE + BACON 7/PP

YOGURT PARFAIT BAR 8/PP  
vanilla bean yogurt, berries,  
homemade granola, toasted coconut





## MORNING CLASSICS + BRUNCH DELIGHTS

QUICHE

\$20/PP

BAGEL BAR

\$20/PP

3" MINI QUICHES

veg, bacon, or ham

ASSORTED BAGELS

PICK 2 HOUSEMADE CREAM CHEESE SPREADS

veggie, honey walnut, berry, herb, jalapeño, plain

FRESH FRUIT PLATTER

FRESH FRUIT PLATTER

ROASTED POTATOES O'BRIEN

ADD-ONS

ADD-ONS

JUICE BAR

6/PP

orange, apple

JUICE BAR

6/PP

orange, apple

SAUSAGE + BACON

7/PP

SAUSAGE + BACON

7/PP

YOGURT PARFAIT BAR

8/PP

vanilla bean yogurt, berries, homemade granola, toasted coconut

YOGURT PARFAIT BAR

8/PP

vanilla bean yogurt, berries, homemade granola, toasted coconut



# MORNING CLASSICS + BRUNCH DELIGHTS

RANCHERO BRUNCH \$20/PP

MEXICAN BREAKFAST LASAGNA  
corn tortillas layered with egg, onion,  
pepper, cheese, mushroom, served  
w/sour cream + homemade pico

FRESH FRUIT PLATTER

ADD-ONS

JUICE BAR 6/PP  
orange, apple

SAUSAGE + BACON 7/PP

YOGURT PARFAIT BAR 8/PP  
vanilla bean yogurt, berries,  
homemade granola, toasted coconut







CATERING  
FREE  
WHITE

WHITNEY  
PREDIN  
EVENTS

# SWEETS

MINI PIES

\$40/PER DOZEN

CHEESECAKE BITES \$30/PER DOZEN

MIXED BERRY CRUMBLE

PEACH

DUTCH APPLE

PECAN

LEMON MASCARPONE CREAM

CHOCOLATE CREAM

COCONUT CREAM

BANANA CREAM

KEY LIME

SEASONAL

ADD-ONS

VANILLA BEAN ICE CREAM 3/PP  
highly recommended!

NY STYLE W/BERRY COULIS

CHOCOLATE

ADD-ONS

HOMEMADE 12/DOZEN  
CARMEL SAUCE

HOMEMADE HOT 12/DOZEN  
FUDGE SAUCE





# SWEETS

BETTER THAN OREOS

\$36/PER DOZEN

SEASONAL

\$40/PER DOZEN

RED VELVET

CHOCOLATE

CHOCOLATE MINT

CHOCOLATE PEANUT BUTTER

FRESH STRAWBERRY MINI PIES

PUMPKIN MINI PIES

CARAMEL APPLE MINI PIES

CARAMEL APPLES

PUMPKIN OREOS

MINI PAVLOVA W/SEASONAL FRUIT

PRETZEL RODS

\$30/PER DOZEN

CARAMEL + DARK CHOCOLATE

CARAMEL + MILK CHOCOLATE

CARAMEL + WHITE CHOCOLATE



# SWEETS

<p>COOKIES                      \$36/PER DOZEN</p>	<p>BARS                              \$36/PER DOZEN</p>
<p>CHOCOLATE CHIP SEA SALT  PEANUT BUTTER  OATMEAL TOFFEE CHIP  PHYLLIS'S SUGAR GEMS  ALMOND CRUNCH  SEASONAL SUGAR CUTOUTS              40</p>	<p>CARMELITAS  LEMON  PECAN  BROOKIES  SALTED CARAMEL RICE KRISPIES  BAKLAVA                                      42  7 LAYER MAGIC BARS                      42  gf/df/vegan</p>
<p>BROWNIES                      \$36/PER DOZEN</p>	<p>SHOOTERS                      \$60/PER DOZEN</p>
<p>SUZY'S CLASSIC FUDGE  BLONDE  CHOCOLATE PEANUT BUTTER  MINT  GERMAN CHOCOLATE  ROCKY ROAD  CREAM CHEESE</p>	<p>CHOCOLATE MOUSSE  LEMON MASCARPONE  CHOCOLATE BROWNIE  CHOCOLATE CHEESECAKE  BUTTERSCOTCH BUDINO  MOSSIE'S BANANA PUDDING  CHOCOLATE CHERRY  PANNA COTTA W/BERRIES</p>



# BEVERAGES

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## ICE WATER

w/lemon in glass dispenser no charge

## SPA WATER 8/DISPENSER

single flavor includes ice (mint cucumber, strawberry orange, pineapple mint, or mixed citrus)

## HYDRATION STATION 24 3 DISPENSERS

single flavor includes ice (mint cucumber, strawberry orange, pineapple mint, or mixed citrus)

## LEMONADE 3/PP

single flavor includes ice + floating fruit (regular, strawberry, raspberry, mango, or huckleberry)

## PUNCH 3/PP

single flavor (white grape ginger ale, pineapple raspberry sherbet, cucumber lime)

## SODA 3/PP

Sprite, Coke, Diet Coke, bottled water

## DIRTY SODA BAR 5/PP

includes soda cans, 4 syrup flavors, ice, half-n-half, lemons, limes, cups, straws

## HOT COCOA BAR 5/PP

includes marshmallows, whipped cream, candy canes, cups, lids, straws, stir sticks

## COFFEE 3/PP

decaf, regular, sugar, cream, sugar substitute, stir sticks, cups, lids

## HOT TEA BAR 3/PP

regular + herbal assortment, served w/lemon, sugar, sugar substitute, spoon, cups

## ICED TEA BAR 3/PP

regular + sweet tea served in dispensers w/lemon, honey, cups







# WHITNEY FREDIN

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READY TO PLACE AN ORDER? NEED SOME MORE INFO?

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or visit [www.whitneyfredinevents.com](http://www.whitneyfredinevents.com)

