**Full Beverage Service**  
Regular and Decaffeinated Coffee, Mighty Leaf Tea, Assorted Soft Beverages  
6.05

**Morning Beverages**  
Regular and Decaffeinated Coffee, Mighty Leaf Tea, Freshly Squeezed Orange Juice  
6.20

**Coffee**  
Regular and Decaffeinated Coffee, Mighty Leaf Teas  
3.30

**Tea Service**  
Mighty Leaf Tea,  
2.45

**Soft Beverage Service**  
Soft Beverages  
2.75

**Something Else**  

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tea</td>
<td>1.95</td>
</tr>
<tr>
<td>Iced Coffee</td>
<td>1.95</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>2.10</td>
</tr>
<tr>
<td>Miniature Water Bottle</td>
<td>1.05</td>
</tr>
<tr>
<td>Bottled Juices</td>
<td>2.25</td>
</tr>
<tr>
<td>Freshly-Squeezed Orange Juice</td>
<td>3.45</td>
</tr>
<tr>
<td>Seasonal Aqua Fresca</td>
<td>2.10</td>
</tr>
<tr>
<td>Fruit Smoothie</td>
<td>3.85</td>
</tr>
</tbody>
</table>
Avocado Toast Bar
Toasted Seven-Grain Bread, Sliced Avocado, Tomatoes, Hard-Cooked Eggs, Radish, Cucumbers, Capers, Baby Arugula
Seasonal Sliced Fruit
Regular and Decaffeinated Coffee, Mighty Leaf Teas
14.50

Healthy Breakfast
House-Baked Miniature Low-Fat Muffins and Whole-Grain Croissants
Seasonal Fruit Smoothies
Greek Yogurt, Berries, Granola Parfait
Seasonal Sliced Fruit
Freshly Squeezed Orange Juice,
Regular and Decaffeinated Coffee, Mighty Leaf Teas
14.00

Greek Yogurt Bar
Greek Yogurt, Granola, Seasonal Berries, Dried Fruits, Flax Seeds, Honey
8.00

Continental Breakfast
House-Baked Miniature Muffins, Pastries, Croissants, and Miniature Bagels,
Butter, Preserves, Cream Cheese, Seasonal Sliced Fruit,
Freshly Squeezed Orange Juice,
Regular and Decaffeinated Coffee, Mighty Leaf Teas
14.00

Acai Bowls
Individual Acai Bowls
Pureed with Banana, Skim Milk and Sunflower Seed Butter
Topped with Granola, Berries, Kiwi
8.00

Breakfast Quesadilla
Pressed Flour Tortilla
Filled with;
Egg, Jalapeño Jack Cheese
Egg White, Cheddar Cheese
Served with Home Fries
Pico de Gallo, Sour Cream
Seasonal Sliced Fruit
Freshly Squeezed Orange Juice, Regular and Decaffeinated Coffee, Mighty Leaf Teas
14.50

Breakfast BLT Sandwiches
Whole-Grain Rolls with;
Applewood-Smoked Bacon, Bibb Lettuce, Tomato
Smoked Salmon, Baby Arugula, Tomato
Turkey Bacon, Baby Watercress, Tomato
Seasonal Sliced Fruit
Freshly Squeezed Orange Juice, Regular and Decaffeinated Coffee, Mighty Leaf Teas
14.50

Breakfast Sandwiches
Selection of Breakfast Sandwiches
Served on Miniature Brioche Rolls to include:
Bacon, Egg, American Cheese
Fried Egg, Cheddar Cheese
Egg White, Spinach, Alpine Lace Swiss Cheese
Seasonal Sliced Fruit,
Freshly Squeezed Orange Juice,
Regular and Decaffeinated Coffee, Mighty Leaf Teas
14.50
**Hotel Breakfast**
Hot and Cold Breakfast Buffet
Includes:
- Choice of Scrambled Cage-Free Eggs or Egg Whites
- Pork Sausage Patties or Turkey Sausage Links
- Applewood-Smoked Bacon or Turkey Bacon
- Home Fried Potatoes
- Miniature Bagels, Freshly Baked
- Breakfast Pastries, Butter, Preserves, Cream Cheese, Seasonal Sliced Fruit, Freshly Squeezed Orange Juice, Regular and Decaffeinated Coffee, Mighty Leaf Teas
- 25.25

**Chef’s Additions**
Add a Sweet Component to the Hotel Breakfast:
- Choice of Buttermilk Pancakes, Belgian Waffles Warm Berry, Banana Compote, Vermont Maple Syrup, Cinnamon Sugar, Whipped Cream
- 3.25

**Something Else**
- Seasonal Sliced Fruit 6.85
- Bagel, Cream Cheese 2.25
- Nova Scotia Smoked Salmon, Accompaniments 7.10
- Minimum 6 Guests
- Seasonal Berry & Granola Parfaits 4.45
- Breakfast Cereals, Milk 2.20
- Steel-Cut Irish Oatmeal 3.30
- Miniature Freshly-Baked Muffins 1.65
- Miniature Freshly-Baked Danishes 1.85
- Miniature Freshly-Baked Croissants 1.85

Minimum 10 Guests
lunch- sandwiches

Hudson Yards Sandwich Board
Specialty Sandwiches Rotate Weekly

Sample Menu
Mexican Chicken Torta
Grilled Chicken, Smashed Black Beans, Avocados, Tomatoes, Queso Fresco, Chipotle Mayo

Miniature Turkey Club
Oven Roasted Turkey Breast, Bibb Lettuce, Tomatoes, Applewood-Smoked Bacon, Herb Mayo

Pastrami Reuben
Pastrami, Swiss Cheese, Cole Slaw, Marble Rye Bread, Honey Mustard

Roast Beef Wrap
House Cooked Roast Beef, Oven Roasted Tomatoes, Romaine, Crumbled Blue Cheese, Horseradish Aioli

Grilled Portobello Sandwich
Balsamic Portobello Mushrooms, Roasted Red Peppers, Fresh Mozzarella, Ciabatta Bread, Pesto Mayo

Mixed Green Salad, Two Dressings, Chef’s Daily Side Salad, House-Made Potato Chips, Freshly Baked Cookies, Assorted Soft Beverages

Delicatessen
Boar’s Head Cold Cuts to Include; Black Forest Ham, Turkey Breast, Grilled Chicken Breast, Tuna Salad, Egg Salad, American, Swiss, Pepper Jack Cheese, Vine Ripened Tomatoes, Lettuce, Pickles

Mixed Green Salad, Two Dressings, Chef’s Daily Side Salad, House-Made Potato Chips, Specialty Rolls, Breads and Wraps, Freshly Baked Cookies, Assorted Soft Beverages

Lunch Additions
Soup of the Day 4
Individual Bag Chips & Pretzels 2.25
Hummus and Vegetable Crudité 5
New York Deli Pickles 1.75
Seasonal Sliced Fruit 6.85

Milbank
lunch - salads

Deconstructed Salad Bar

Grilled Chicken Cobb Salad
Grilled Chicken Breast, Applewood-Smoked Bacon, Hard-Cooked Eggs, Tomatoes, Roasted Corn, Grilled Red Onions, Blue Cheese, Smashed Avocado, Mixed Greens, Iceberg Lettuce Wedges, Ranch and Sweet Mustard Dressing

Caesar Salad
Hearts of Romaine, Baby Spinach Cherry Tomatoes, Olives, Cucumbers, Hard-Cooked Eggs, Grilled Red Onions Shaved Pecorino, Focaccia Croutons, Grilled Marinated Chicken Breast, Lemon Pepper-Spiced Shrimp, Caesar Dressing

Mediterranean Salad Bowl
Grilled Marinated Breast of Chicken, Mixed Greens, Chopped Romaine, Roasted Peppers, Imported Olives, Feta Cheese, Cucumbers, Tomatoes, Chickpea Hummus, Stuffed Grape Leaves, Yogurt Dressing, Greek Vinaigrette, Pita Bread

Grain Salad Bowl
Two Chef’s Choice Whole Grains: Quinoa, Wheat Berries, Bulgur Wheat or Whole Wheat Couscous

Mixed Greens, Avocado, Cucumbers, Olives, Tomatoes, Dried Cranberries, Asparagus, Broccoli and Cauliflower Florets, Chopped Walnuts, Sunflower Seeds, Feta Cheese, Shaved Pecorino

Grilled Marinated Breast of Chicken, Lemon Pepper Spiced Shrimp
Low-Fat Balsamic Dressing, Sweet Mustard Vinaigrette

Tuna Nicoise Salad
Seared Yellowfin Tuna, Fingerling Potatoes, French Beans, Olives, Cherry Tomatoes, Hard-Cooked Eggs, Baby Watercress, Hearts of Romaine, Lemon Thyme Vinaigrette

Specialty Rolls, Freshly Baked Cookies, Seasonal Sliced Fruit, Soft Beverages
28.25

Dinner Rolls, Freshly Baked Cookies, Seasonal Sliced Fruit, Soft Beverages
26.25
From the Chef’s Table
Chef’s Daily Seasonal Selection of Two Entrées
Meat, Chicken or Fish
Entrees Served with Seasonal Accompaniments
33.00

West Side Buffet
Chef’s Daily Seasonal Selection of Chicken or Beef and Vegetarian Entrées
Entrees Served with Seasonal Accompaniments
31.00

Green Market
Choose Two:
Seasonal Ravioli-Vegetarian
French-Cut Chicken Breast
Pan-Seared Diver Scallops or Skuna Bay Salmon
Beef Tenderloin
Each Entrée Served with Seasonal, Locally-Sourced Accompaniments
38

Southern BBQ
Choose Two:
Roasted BBQ Split Chicken Slow-Cooked Pork Shoulder or Beef Brisket Blackened Catfish
Served with:
Macaroni and Cheese Braised Seasonal Greens Cornbread 36.50
Service Requires 48 Hours Notice

Served with
Mixed Green Salad, Two Dressings,
Chef’s Daily Side Salad, Dinner Rolls,
Seasonal Sliced Fruit, Freshly Baked Cookies and Specialty Dessert, Soft Beverages
Minimum 6 Guests
Authentic Mexican Taqueria
Build Your Own Fajita
Choose Two:
- Southwestern-Spiced Citrus Chicken
- Chimichurri-Grilled Flank Steak
- Vegan Taco “Meat”
- Sofrito Shrimp

Served with Rice and Beans, Chili-Spiced Peppers, Onions
- Soft Flour Tortillas,
- Guacamole, Pico de Gallo,
- Sour Cream, Cheddar, Jack Cheese,
- Shredded Lettuce,
- Corn Tortilla Chips
32.00

Italian American
Hearts of Romaine Caesar Salad
- Shaved Parmesan, Croutons

Imported Buffalo Mozzarella
- Tomatoes, Basil, Extra-Virgin Olive Oil

Hot
Boneless Chicken Breast Preparation;
Choose One:
- Parmesan, Marsala, Francese, Milanese,
- Pesto-Grilled

Eggplant Napoleon
- Tomato Basil Sauce, Roasted Peppers

Served with
- Pasta Aglio e Olio
- Sautéed Spinach
- Garlic Bread
34

Fusion Tacos
Choose Two:
- Chicken Tikka Masala
- Tempura Shrimp
- Korean BBQ Beef
- Sesame Chicken
- Chili, Lime-Marinated Swordfish
- Chickpea Falafel

Served with
- Steamed Jasmine or Basmati Rice

Cold
- Shredded Lettuce
- Tomatoes, Cucumbers, Red Onions,
- Guacamole, Tahini Sauce,
- Napa Cabbage Slaw
- Soft Flour Tortilla, Yellow Corn Taco Shells
34

Asian
Mixed Green Salad, Wonton Crisps,
Sesame Dressing

Rice Noodle Salad, Carrots, Cucumbers,
- Shiitake Mushrooms

- Sweet and Sour Chicken,
- Bell Peppers

- Kung Pao Shrimp,
- Garlic, Sesame Green Beans

- Steamed Rice
- Roasted Broccoli
33.00

All Lunches Served with
Seasonal Sliced Fruit, Freshly Baked Cookies and Specialty Dessert, Soft Beverages
Minimum 6 Guests
### Tortilla Chip Bar
Corn Tortilla Chips, Black Bean Salsa, Pico de Gallo, Guacamole

### Sliced Fresh Fruit

### Soft Pretzel Nuggets
Honey Mustard Dipping Sauce

### Crudité Vegetable Cups
Grilled and Raw Seasonal Vegetables, Chickpea Hummus Dipping Sauce

### Bruschetta Break
Crisps and Flatbreads, Tomato Basil Salad, Olive Tapenade

### Hummus Break
Traditional Chickpea Hummus, Tzatziki Sauce, Cucumber and Carrot Sticks, Pita Crisps

### Air-Popped Popcorn Break
Buttered, White Cheddar, Buffalo-Spiced Popcorn

### Freshly-Baked Cookies
Assorted FLIK Signature Cookies

### Brownie Bars
Assorted Brownie Bars

### Artisanal Cheese Board
A Selection of Local and Imported Cheeses, Dried Fruits, Nuts, Crackers and Flatbreads

### All Breaks Served with
Seasonal Agua Fresca
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Sliced Fruit</td>
<td>6.85</td>
</tr>
<tr>
<td>Crudité with Dip</td>
<td>3.40</td>
</tr>
<tr>
<td>Hummus and Pita Chips</td>
<td>3.70</td>
</tr>
<tr>
<td>Freshly Baked Cookies</td>
<td>2.65</td>
</tr>
<tr>
<td>Brownie Bars</td>
<td>2.90</td>
</tr>
<tr>
<td>Tortilla Chips and Guacamole</td>
<td>4.70</td>
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<tr>
<td>Whole Fruit</td>
<td>2.75</td>
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<tr>
<td>Nostalgic Candy Bars</td>
<td>3.70</td>
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<tr>
<td>House-Made Potato Chips</td>
<td>2.60</td>
</tr>
<tr>
<td>Bazzini Mixed Nuts</td>
<td>3.45</td>
</tr>
<tr>
<td>Freshly Popped Popcorn</td>
<td>3.00</td>
</tr>
<tr>
<td>(Min. 8ppl)</td>
<td></td>
</tr>
<tr>
<td>Individual Bag Popcorn</td>
<td>2.75</td>
</tr>
<tr>
<td>Mini Cupcakes</td>
<td>2.90</td>
</tr>
<tr>
<td>Regular Sized Cupcakes</td>
<td>3.25</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>4.85</td>
</tr>
<tr>
<td>Health Bars</td>
<td>4.85</td>
</tr>
<tr>
<td>Cheese and Flatbreads</td>
<td>9.45</td>
</tr>
<tr>
<td>Charcuterie Board</td>
<td>11.00</td>
</tr>
<tr>
<td>Mini Specialty Desserts</td>
<td>3.70</td>
</tr>
<tr>
<td>Soft Pretzel Nuggets</td>
<td>2.15</td>
</tr>
<tr>
<td>Novelty Ice Cream Bars</td>
<td>4.25</td>
</tr>
</tbody>
</table>
**Stationary**
Guacamole, Pico De Gallo  
White Corn Tortilla Chips

Buffalo Mozzarella Caprese  
Tomatoes, Kalamata Olive, Balsamic Pearls

Panko-Crusted Risotto Cake  
Shaved Pecorino, Fig Chutney

**Hors D’oeuvres**
Selection of Three Gourmet Hors D’oeuvres

**Beverages**
Soft Beverages  
25.00
celebrations

Stationary

Local Cheese Board from Murray’s Cheese Shop
  Assorted Jams, Spreads, Rustic Bread and Crisps

Grilled Seasonal Fruits, Vegetable Crudités in Bamboo Cones
  Chickpea Hummus Dipping Sauce

Hors D’oeuvres

Selection of Five Gourmet Hors D’oeuvres

Dessert

Seasonal Chef’s Choice Dessert

Beverages

Soft Beverages
  35.00
Stationary
Little Italy Antipasto Station
Italian Cured Meats, Fresh Mozzarella,
Oven-Roasted Tomatoes, Artichokes, Roasted Peppers

Local Cheese Board from Murray’s Cheese Shop
Assorted Jams, Spreads, Rustic Bread and Crisps

Shrimp Cocktail
Traditional Cocktail Sauce, Lemon Aioli

Stationary Hors D’oeuvres
Selection of Three Gourmet Hors D’oeuvres

Culinary Theater
Selection of One Chef Attended Presentation

Dessert
Seasonal Chef’s Choice Dessert

Beverages
Soft Beverages
45.00
Hors D’oeuvres

Cold
Earth
Goat Cheese Lollipops, Pistachios, Grapes
Manchego, Quince Tartlet
Tomato, Mozzarella Caprese Flatbread Pizza
Wild Mushroom Beggar’s Purse, Scallion, Truffles

Sea
Sesame Tuna, Cucumber, Wasabi Aioli
New England Shrimp Salad Roll, Micro Celery
Smoked Salmon Mousse, Pumpernickel, Beet Caviar
Miniature Shrimp Taco, Avocado, Cilantro

Land
Beef Tenderloin Carpaccio, Snow Pea Shoots, Tomato Chutney
Shaved Imported Prosciutto, Manchego, Truffle Honey
Miniature Chicken Pot Pies
Applewood-Smoked Bacon, Jack Cheese Quesadilla, Avocado

Hot
Earth
Gorgonzola Risotto Ball, Roasted Apple Chutney
Shiitake, Leek Spring Roll, Sweet Chili Sauce
Asiago, Rice Croquette, Chive Sour Cream
Fig, Caramelized Onion, Puff Pastry
Mac ‘N’ Cheese Cups

Sea
Mustard Crusted Salmon Skewer, Yogurt Dipping Sauce
Coconut Shrimp, Sweet and Sour Pineapple Dipping Sauce
Maryland Crab Cake, Cajun Remoulade

Land
Chicken, Scallion Dumpling Sweet Soy Sauce
Corned Beef Reuben Croustade, Barrel-Cured Sauerkraut
Beef Empanada, Avocado Crema
Bacon Wrapped Beef Short Rib, Black Pepper Honey Glaze
Chicken, Mozzarella Meatball, Tomato Basil Sauce
House-Made Beef Franks in a Blanket, Honey Mustard
Korean Bao Bun Station
Steamed Bao Buns
Beef Short Ribs, Hoisin-Marinated Chicken,
Grilled Shrimp,
Kimchi Slaw, Sriracha Sauce, Pickled
Vegetables, Sweet Chili Sauce

Authentic Mexican Taqueria
Chicken Tinga,
Lime-Cilantro Marinated Mahi Mahi,
Mexican Rice,
Black Bean Sofrito,
Corn and Flour Tortillas
Guacamole, Pico de Gallo,
Mexican Crema, Pickled Red Onions,
Cilantro, Limes

The Art of Carving
Choice of Two
Peppercorn Crusted Tenderloin of Beef,
Red Wine Demi-Glace
Rosemary, Mustard-Crusted
Rack of New Zealand Lamb,
Herb Gremolata
Maple-Roasted Turkey Breast,
Sage Jus
Dill Roasted Filet of Salmon,
Yogurt Sauce
Served with Seasonal Accompaniments
and Spreads,
Freshly Baked Dinner Rolls

Dumpling Bar
Chicken, Vegetable, Pork, Shrimp Shumai,
Dipping Sauces

Mac ‘n’ Cheese Bar
Traditional Mac ‘n’ Cheese
Cooked to Order
Smoked Pulled Pork, Buffalo Chicken,
Lemon Pepper Shrimp
Toasted Breadcrumbs,
Chives, Blue Cheese,
New York State Cheddar Cheese,
Black Truffle Pecorino Romano

Milbank
Greens
Organic Local Greens, Roasted Apples, Pumpkin Seeds, Aged Balsamic Vinegar
Baby Kale Caesar, Reggiano Parmigiana, Brioche Croutons
Baby Bok Choy, Avocado, Enoki Mushrooms, Thai Sesame Vinaigrette
Arugula, Shaved Fennel, Gorgonzola Cheese

Appetizers
Shrimp Cocktail Martini, Micro Celery, Spiced Cocktail Sauce
Lump Crab Cake, Ancho Chili Mango Salsa
Maple Sweet Potato Shooter, Mint, Prosciutto Chips
House-Cured Salmon Gravlax, Pickled Shallots, Lemon Yogurt

Poultry
All-Natural Bell & Evans Chicken, Wild Mushroom Ragout
Grilled Moulard Duck Breast, Port Wine Currant Sauce
Scaloppini Of Turkey, Cannellini Beans, Pancetta, Sage
Fennel Crusted French Cut Chicken, Glazed Cipollini Onions

Meat
Seared Petite Filet Mignon, Honey Orange Glazed Sweet Potato, Baby Beets
Slow Braised Sangria Glazed Short Rib, Mashed Yukon Gold Potatoes
Rosemary Rubbed Domestic Lamb, Charamoula Sauce
Applewood Bacon Wrapped Pork Tenderloin, Pappardelle Pasta, Cremini

Seafood
Pan Seared “Verlasso” Salmon, Pickled Cucumber, Yuzu Broth
Grilled Atlantic Halibut, Fingerling Potatoes, Chorizo Saffron Broth
Seared Diver Scallops, Parsnip Puree, Baby Spinach
Roasted Jumbo Prawns, Spinach, Farro Risotto

Vegetarian
Thai Coconut Curry Vegetable Potato Stew, Jasmine Rice
Grilled Cauliflower Steak, Arugula Fennel Slaw, Lemon Tahini Sauce
Cavatelli, Grilled Artichokes, Kalamata Olives, Grape Tomatoes, Fresh Ricotta
Wild Mushroom Cannelloni, Asiago, Pesto Genovese

Dessert
Flourless Chocolate Torte
Fig and Pear Croustade, Vanilla Bean Syrup
Warm Brioche Bread Pudding, Maple Ice Cream
Almond Tuile with Seasonal Sorbet
Angel Food Cake, Berries, Greek Yogurt Honey Glaze

Prices Dependent on Selections
Best of New York Dessert Bar
Selection of Assorted Treats From
the Best New York Bakeries and Pastry
Shops
(market price)
Milk Bar
Buttercup Bake Shop
Magnolia Bakery
Éclair Bakery
Levain Cookies
Sprinkles Cupcakes
Bouchon Bakery
DO (Dough)
Juniors Cheesecakes
Crumbs

Ice Cream Party
Assorted Ice Creams and Toppings
with Ice Cream Attendant
1.5 Hours
13.00

Personalized Cakes
Quarter Sheet
(Serves 15-20 People)
55.00 Per Cake

Half Sheet
(Serves 30-40 People)
75.00 Per Cake

Full Sheet
(Serves 60-75 People)
135.00 Per Cake

Choose from the Following Cake Flavors:
Yellow, Chocolate, Red Velvet

Fillings:
Strawberries, Chocolate, Cannoli, Vanilla
Cream

Frosting:
Cream Cheese, Whipped Cream, Butter
Cream, Chocolate

Specialty Flavored Cakes
Carrot
Triple Chocolate Layer
German Chocolate
Strawberry Shortcake
Tres Leches

24 hours’ notice is recommended for all
cakes.
We would be happy to customize a cake for
your special occasion.
Best of New York Dessert Bar
Selection of Assorted Treats From
the Best New York Bakeries and Pastry
Shops
(market price)
Milk Bar
Buttercup Bake Shop
Magnolia Bakery
Éclair Bakery
Levain Cookies
Sprinkles Cupcakes
Bouchon Bakery
DO (Dough)
Juniors Cheesecakes
Crumbs

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Assorted Ice Creams and Toppings
with Ice Cream Attendant
1.5 Hours
13.00

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Specialty Flavored Cakes
Carrot
Triple Chocolate Layer
German Chocolate
Strawberry Shortcake
Tres Leches

24 hours’ notice is recommended for all
cakes.
We would be happy to customize a cake for
your special occasion.
At Milbank we offer customized conference dining and event services. Please observe the following to ensure smooth planning:

Guidelines

▪ Decide which services are most appropriate for your meeting or event - breakfast, lunch, snacks, dinner and event service.

▪ Contact Reception Services Team to book your services.

▪ The catering services listed below highlight a partial selection of what FLIK Hospitality Group offers for conference dining. If you have a particular preference or budgetary constraint, we can offer recommendations.

▪ We will make every effort to accommodate dietary restrictions however, due to our open kitchen that handles major allergens, such as gluten, nuts and other ingredients during food preparation, we cannot guarantee that items will be completely “free” of any ingredient. While we make every effort to avoid cross-contact, the potential for cross-contact still exists. We encourage Planners or Hosts to speak directly to the Executive Chef, Allergan Expert, or Catering Director regarding any questions about ingredients contained in the menu being considered.

▪ Our Meeting Well Program makes it easy to add a variety of healthy options to your menu. Look for the FIT symbol next to the menu item to select this option.

Policies

▪ All catering must be ordered through Flik; outside catering is not permitted

▪ Place all orders by 2:00 p.m. the day before. Custom orders and certain hot meals and catering packages require a minimum notice of 24-48 hours. We cannot guarantee that specific menu requests placed after 2:00 p.m. will be possible but we will make every effort to accommodate requests or provide you with alternative selections.

▪ Hot meals require a minimum of 10 people.

▪ Hot meals may not be possible in certain practice floor locations; Reception Services Team will advise at time of booking.

▪ Orders cancelled less than 24 hours in advance may be subject to full or partial charges and will be considered on a case by case basis.

▪ All prices are per person and subject to New York State sales tax.

▪ Events of 30 people or more may require staff; events of 20 or more serving alcohol may require staff which will be determined upon booking.

▪ Kosher items available on request except during Jewish holidays.

▪ All services include china, unless disposable dining ware is requested.

▪ Confirmations are sent out 24 hours in advance; Client events and meetings take have priority on the Conference Center floors, and therefore locations are subject to change.

▪ Specialty event linens, Floral Arrangements and/or event rental equipment requires a minimum of 1 week notice;

▪ Events of celebratory nature require approval and may be held on practice floors only.

▪ Concierge and catering department do not provide decorations; if you choose to decorate you are responsible for set up and breakdown or all décor or will be subject to $50.00 per hour service charge.

▪ We will bill all events when order is placed with an approved client matter number or we accept major credit cards.

Hours of Operation

▪ Monday through Friday 8am – 7pm

Same day orders and certain catering services taking place after 4pm may be subject to labor charges; weekend services are subject to labor charges.

Please contact the Conference Director at RRichter@milbank.com for any catering questions or additional information.