

Norwegian Cruise Lines Catering Menu



Ordering Guidelines

When placing your order, please inform conference services if a guest in your party has a any dietary restrictions or food allergy.

In order to best serve you and prevent unnecessary waste, please place your catering orders 48 hours in advance of your event. A late fee will incur for any orders placed with 48 hours of the event.

CANCELLATION POLICY

All food orders canceled within 48 hours are subject to charge

MENU PRICES

Menu prices are per person

Includes all service labor charges during normal business hours from 7am to 4pm ET

Additional service labor charges will be applied to events outside normal business hours

ADDITIONAL CHARGES

All prices are subject to a 7% Florida sales tax

Special event rental charges will be incurred as applicable

Additional guest charges may apply

ALL KOSHER, GLUTEN FREE OR DIETARY RESTRICTED ORDER MUST BE PLACED WITHIN A MINIMUM OF 72 HRS.

Our menu is a guide for some of the services we provide.
For additional selections, ideas or assistance in planning your meeting
or special event, please contact:

Jenan Williams
Jenan.Williams@Compass-usa.com

Refreshme

Coffee and Tea Service 2.69

Freshly Brewed Regular and Decaffeinated Coffee, Tea Service

Coffee and Tea Service Refresh 1.99

Freshly Brewed Regular and Decaffeinated Coffee, Tea Service

Note: Option only available when coffee has been previously served during the day.

Coffee, Tea, Water, Soda and Juice Service 5.09

Freshly Brewed Regular and Decaffeinated Coffee, Tea Service, Assorted Soda, Orange Juice, Bottled Water

Coffee, Tea, Water and Soda Service 4.59

Freshly Brewed Regular and Decaffeinated Coffee, Tea Service, Assorted Soda, Bottled Water

STARBUCKS Coffee and Tea Service 3.69

STARBUCKS Freshly Brewed Regular and Decaffeinated Coffee, Tea Service

STARBUCKS Coffee, Tea, Water, Soda and Juice Service 6.09

STARBUCKS Freshly Brewed Regular and Decaffeinated Coffee, Tea Service, Assorted Soda, Orange Juice, Bottled Water

STARBUCKS Coffee, Tea, Water and Soda Service 5.59

STARBUCKS Freshly Brewed Regular and Decaffeinated Coffee, Tea Service, Assorted Soda, Bottled Water

Note: For groups of seven or less, decaffeinated coffee served upon request



Something Else Beverages

Bottled Juices 2.29

Canned Soda 1.69

Bottled Water 1.69

Freshly Squeezed Orange Juice 2.49

Seasonal Aqua Fresca 1.69

Fresh Lemonade 1.99

Café con Leche 2.29



Breakfast

Healthy Start **FIT** 7.89

Freshly Baked Low-Fat Mini Muffins, Low-Fat Tea Bread, Low-Fat Yogurt, Granola, Raisins, Sliced Seasonal Fruit

Freshly Squeezed Orange Juice, Coffee and Tea Service

Continental Breakfast 6.89

Chef Selection of Pastries, Danish, Tea Bread, Seasonal Scones, Assorted Bagels, Traditional Spreads,

Freshly Baked Miniature Muffins, Yogurt Bar, Seasonal Sliced Fresh Fruit And Berries.

Freshly Brewed Coffee, Tea Service, Freshly Squeezed Orange Juice

Classic Hot Breakfast 12.59

French Toast, Pure Maple Syrup, Scrambled Eggs, Smoked Bacon, Sausage Patties, Home Fries, Sliced Fresh Fruit, Breakfast Pastries, Butter, Preserves, Cream Cheese, Freshly Squeezed OJ, Coffee and Tea Service

Flatbread Egg Sandwiches 8.89

Selection of flatbread sandwiches to include:

- Egg Whites, Portobello, Roasted Red Pepper, Alpine Swiss
- Shaved Steak, Spinach, Egg, Brie Cheese
- Bacon, Arugula, Egg, Vermont Cheddar Cheese

Freshly Squeezed OJ, Coffee and Tea Service

Hot Breakfast 12.59

Caramelized Onion & Black forest Ham Frittata, Oven Roasted Red Bliss Potatoes, Multi-Grain Pancakes with Blueberry Sauce, Hearty-Cut Oats with Apples and Cinnamon, Fresh Seasonal Fruit
Freshly Squeezed OJ, Coffee and Tea Service

Greek Yogurt Bar **FIT** 7.89

Greek Yogurt, House-Made Granola, Seasonal Berries, Fresh Fruit, Bananas, Raisins, Dried Cranberries, Honey, Pure Maple Syrup
Glorious Morning Muffins, Mini Croissants

Freshly Squeezed OJ, Coffee and Tea Service

Breakfast Sandwiches 8.29

Choose 3 of the following:

- Smoked Bacon, Egg, Cheddar Cheese, Seeded Roll
- Egg, Avocado, Tomato, Pepper Jack Cheese, Knotted Roll
- Scrambled Eggs, Black Forest Ham, Queso Fresco, Salsa
- Canadian Bacon, Fried Egg, Cheddar Cheese, Toasted English Muffin
- Turkey, Egg, Spinach, Swiss Cheese, Brioche Roll **FIT**

Freshly Squeezed OJ, Coffee and Tea Service

Taste of South Florida 8.19

Spinach Empanada, Beef Empanada, Cheese Tequenos, Pan de Bono, Ham Croqueta and Assorted Pastelitos, Fresh Seasonal Fruit Platter
Freshly Squeezed OJ and Café con Leche

Avocado Toast Bar **FIT** 11.29

Thick Cut Rustic Bread, Ripe Avocado, Smoked Salmon, Prosciutto, Chopped Bacon, Tomatoes, Red Onions, Cucumbers, Feta Cheese, Hard Boiled Eggs, Baby Arugula, Fresh Dill, Cilantro

Freshly Squeezed OJ, Coffee and Tea Service

Something Else Breakfast

Build Your Own Parfait **FIT** 3.99

Greek Yogurt, Seasonal Berries, Seasonal Dried Fruits, Homemade Granola

Biscuit Sandwiches 4.59

Choose two from the following options

- Coca-Cola Brined Fried Chicken, Apple Butter
- Red-Eye Gravy Ham, Caramelized Onion
- Sausage, Country Gravy, Scrambled Egg
- Egg Whites, Turkey Bacon

Note | minimum 12 people

Mini Quiches 5.59

Choose two from the following options

- Meat Lovers; Bacon, Sausage, Ham, Scallions, Pepper Jack Cheese
- Smoked Turkey, Pepper, Muenster Cheese
- Broccoli, Cheddar Cheese

Note | minimum 12 people

Smoothie Shooters 3.69

Choose two from the following options

- Strawberry-Banana
- Mamey
- Golden Pineapple Mango
- Green Monster
- Seasonal Berry

Fresh Fruit Kebobs 4.49

Skewered Fresh Fruit and Berries with Cinnamon Dolce Yogurt Dip

Power Break 4.69

Dried Fruit, M&M's, Fresh Berries, Homemade Granola, Mango-Carrot Juice



Something Else (price per person)

Fresh Seasonal Fruit	3.99
Whole Fresh Fruit	1.09
Parfait Yogurt	2.79
Bagels and Cream Cheese	1.69
Home Fries	1.69
Smoked Salmon Platter	8.99



Breakfast by the Dozen

Mini Muffins 10.29
Orange Cranberry, Blueberry, Chocolate Chip, Orange Blossom, Banana Nut

Mini Danish 10.29

Mini Pastelitos 10.29
Guava, Guava & Cheese, Meat, Cheese

Croquetas 10.29
Ham, Chicken, Cheese

Pastelitos 13.99
Guava, Guava & Cheese, Meat, Cheese

Tea Breads 15.99
Lemon Glaze, Marble Chocolate Chip, Cinnamon Streusel, Orange Poppy

Bagels & Cream Cheese 12.99
Plain, Sesame, Whole Wheat, Everything

Mini Croissant 12.99
Whipped Butter, Assorted Jams



Lunch Sandwiches

Build Your Own Deli

12.59

To include:

Deli Platter – In-house Roast Beef, Smoked Turkey, Smoked Ham, Grilled Chicken Breast, Tuna Salad

Cheeses – Cheddar, Swiss, Provolone, Pepper Jack Cheese

Relish Tray – Leaf Lettuce, Tomatoes, Red Onion, Pickles, Banana Peppers

Breads – Rolls, Ciabatta, Baguette, Breads

Spreads – Mayo, Mustard, Dijon Mustard, Honey Mustard

Homemade Potato Chips, Freshly Baked Cookies, Chewy Brownies, Soda and Water Service



Sandwich Platter

11.99

A selection of pre-made simple sandwiches to include:

Smoked Turkey Sandwich, Grilled Chicken Sandwich, Tuna Salad Sandwich and Grilled Vegetable Wrap, Accompaniment with Pickle Spears, Homemade Potato Chips, Soda and Water Service

Note | minimum 12 people

Sandwich Buffet

12.99

A selection of pre-made Sandwiches to include:

- Smoked Ham Sandwich,
- Roast Beef Sandwich
- Grilled Chicken Sandwich
- Smoked Turkey Sandwich
- Grilled Vegetable Wrap

Accompaniments include Garden Salad, Homemade Potato Chips, Freshly Baked Cookies, Signature Bars, Soda and Water Service

Note | minimum 12 people

Avocado Toast Bar

13.29

Thick Cut Rustic Bread, Ripe Avocado, Smoked Salmon, Prosciutto, Chopped Bacon, Tomatoes, Red Onions, Cucumbers, Feta Cheese, Hard Boiled Eggs, Baby Arugula, Fresh Dill, Cilantro

Accompaniments include Garden Salad, Homemade Potato Chips, Freshly Baked Cookies, Signature Bars, Soda and Water Service

Lunch Additions

Soup of the Day	3.29
House-Made BBQ Spiced Chips	1.09
Hummus and Vegetable Crudité	2.59
House-Made Agua Fresca	1.69
Guacamole and Tortilla Chips	2.79
Seasonal Fruit Cups with Berries	2.99



Lunch Sandwiches

Design Your Own

15.19

choose any 5 sandwiches

All American Favorites

Smoked Roasted Turkey, Brie Cheese, Honey Mustard, Baguette

Smoked Ham, Arugula, Swiss Cheese, Ciabatta

Rare Roast Beef, Frizzled Onions, Horseradish Mayo, Baguette

Grilled Buffalo Chicken Wrap, Shredded Lettuce and Bleu Cheese

Smoked Turkey, Cabbage Slaw, Swiss Cheese Rye Bread

Turkey Club Sandwich on a Roll, Bacon, Lettuce, Tomato

All-White Meat Waldorf Chicken Salad, Diced Apples, Celery

Pastrami, Kraut, Swiss, Spicy Mustard on Pumpernickel Roll

Italian

Italian Combo, Spicy Ham, Salami, Pepperoni, Roasted Peppers, Provolone, Ciabatta Prosciutto, Arugula, Fresh Mozzarella Cheese, Focaccia

Grilled Chicken Caesar Wrap, Shredded Romaine, Parmesan Cheese

Grilled Chicken, Pesto Mayo, Fresh Mozzarella Cheese

Vegetable

Balsamic Roasted Vegetable Goat Cheese Whole Wheat Wrap **FIT**

Caprese – Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Glaze, Ciabatta Roll

Avocado Toast, 7 Grain Bread, Tomato, Cucumber, Cilantro

Grilled Portobello Mushroom, Goat Cheese, Hummus, Sandwich Thin **FIT**

From the Sea

Tuna Salad, Cucumber, Whole-Grain Roll **FIT**
Louie Shrimp Salad, Toasted Roll (+ 1.00)

Salads

choose any 3 items below

Soup of the Day **FIT**

Garden Salad, 2 Dressings

Caesar Salad

Greek Salad

Balsamic Roasted Vegetable **FIT**

Grain Salad of the Day **FIT**

Red Bliss Potato Salad

BBQ Spiced Potato Chips

All Sandwich Lunches include cookies and brownies, full cold beverage service



Lunch Sandwiches

FLIK Mini Sandwich and Soup Sampler

15.19

Petite Sandwiches on Mini Rolls to include:

- Roast Beef, Bleu Cheese, Crispy Onion, Mesclun Greens, Horseradish Aioli
- Tomato Caprese
- Grilled Marinated Chicken, Spinach, Tomato, Balsamic Vinaigrette
- Smoked Turkey, Brie Cheese, Spinach, Honey Mustard
- Tuna Salad, Cucumber, Fresh Herb

Flatbread and Panini

15.19

A selection of Flatbreads and Paninis to include

- Chicken, Pesto, Fresh Mozzarella Flatbread
- Smoked Turkey, Honey Mustard, Spinach, Swiss Cheese Panini
- Smoked Ham, Tomato, Arugula, Brie Cheese
- Grilled Vegetable, Red Pepper Hummus, Whole Wheat Flatbread **FIT**
- Classic Cuban

Signature Sides

choose any 3 items below:

Soup of the Day **FIT**

Garden Salad, 2 Dressings

Caesar Salad

Greek Salad

Balsamic Roasted Vegetable

FIT

Grain Salad of the Day

Red Bliss Potato Salad **FIT**

BBQ Spiced Potato Chips

All Sandwich Lunches include cookies & brownies and Full Cold Beverage Service



Lunch Salad Bars

Caesar Salad Bar

Grilled Marinated Breast of Chicken
Herb Grilled Shrimp
Grilled Portobello Mushroom

Crisp Romaine Lettuce, Tomatoes, Olives, Hand Cut Croutons, Shredded Parmesan Cheese, Caesar Dressing, Soup of the Day, Freshly Baked Focaccia

Freshly Baked Cookies, Brownies,
Soda and Water Service

Pre-made Salads Bar

To include Three Composed Salads:

- Heirloom Tomato Salad, Fresh Buffalo Mozzarella, Fresh Basil, Drizzled with Balsamic Vinaigrette
- Mixed Grain Salad, Carrots, Cucumber, Mint
- Salad of Chopped Romaine and Endive, Green Beans, Shaved Carrots, Creamy Vinaigrette

- Soup of the Day

Assortment of Freshly Baked Breads and Rolls,
Freshly Baked Cookies and Brownies, Full Cold Beverage Service

Protein Salad Bowl Bar **FIT**

14.49

Grilled Marinated Breast of Chicken, Herb Grilled Shrimp, Grilled Portobello Mushrooms

Romaine, Baby Kale and Arugula
Quinoa, Farro, Avocado, Cucumbers, Olives,
Tomatoes, Dried Cranberries, Edamame,
Broccoli and Cauliflower Florets, Sunflower Seeds, Goat and Parmesan Cheese

Fat Free Italian, Sesame Ginger Dressing and Raspberry Vinaigrette

Freshly Baked Cookies, Signature Bars,
Full Cold Beverage Service

13.39 De-Constructed Cobb Salad Lunch

13.69

Chopped Romaine, Spring Mix and Arugula,
Tomatoes, Roasted Corn, Avocado, Chopped Egg,
Red Onion, Cucumber, Apple-wood Bacon,
Crumbled Bleu Cheese and Shredded Cheddar
Grilled Marinated Breast of Chicken, Herb Grilled Shrimp, Grilled Portobello Mushrooms

Fat Free Italian, Ranch and Balsamic Dressings

Freshly Baked Focaccia

11.59 Freshly Baked Cookies and Brownies, Full Cold Beverage Service



Created your Own Salad Bar **14.49**

Grilled Marinated Breast of Chicken
Chunk Albacore Tuna
Grilled Portobello Mushrooms

Romaine, Spinach and Arugula

Tomatoes, Garbanzo Beans, Avocado, Carrots,
Chopped Egg, Red Onion, Cucumber, Apple-wood Bacon, Tri-Color Peppers, Crumbled Feta and Shredded Cheddar Cheese

Fat Free Italian, Ranch and Balsamic Dressings
House-made Cornbread and Croutons
Freshly Baked Cookies, Signature Bars,
Full Cold Beverage Service

Lunch Hot Buffets

Classic Italian

13.79

Chicken Parmesan, Penne ala Vodka with Peas, Sautéed Green Beans and Red Peppers, Traditional Caesar Salad, Fresh Mozzarella Tomato Salad, Garlic Bread

Cheesecake, Seasonal Berries, Full Cold Beverage Service

Taqueria

15.69

Choose two of the following entrée's:

- Chicken Tinga **FIT**
- Carne Asada
- Southwest Beef
- Pork Carnitas
- Rajas Poblanas, Spinach, Portobello Mushroom

Meixcan Rice, Refried Beans, Shredded Romaine, Pico de Gallo, Pickled Red Onions, Cilantro, Queso Fresco, Limes, Guacamole and Sour Cream

Includes Tres Leche Parfait and Full Cold Beverage Service

Asian Short Ribs

15.69

Lemongrass and Orange Braised Boneless Short Rib

Gingered Scallion Jasmine Rice and Hoisin Grilled Bok Choy, Asian Salad, Lychee-White Chocolate Mousse, Fortune Cookies, Soda and Water Service, Mango-Mint Aqua Fresca

Asian Spice

14.69

Teriyaki Chicken and Vegetables, Beef and Broccoli, Steamed Jasmine Rice, Stir-Fry Vegetables, Vegetarian Egg Rolls, Sweet Chili Sauce

Includes 1 Key Lime Pie Shooters and Full Cold Beverage Service



Comfort Classics

13.79

Choose an entrée's:

- Roasted Turkey Breast, Pan Gravy **FIT**
- Pan Seared Chicken, Cacciatore
- Ol' Fashion Meatloaf, Mushroom Gravy
- Grilled Salmon Filet, Lemon Herb Sauce
- Apple Bourbon Pork Loin
- Chicken Marsala, Portobello Mushrooms **FIT**

Choose three of the following Signature Sides:

- Smashed Yukon Potatoes
- Brown Rice Pilaf
- Green Beans and Carrots **FIT**
- Balsamic Roasted Vegetables **FIT**
- Steamed Broccoli with Lemon Zest **FIT**
- Soup of the Day **FIT**
- Garden Salad, 2 Dressings
- Caesar Salad
- Greek Salad
- Grain Salad of the Day **FIT**
- Red Bliss Potato Salad

All Comfort classics to include: Cookies and Brownies and Full Cold beverage Service

Lunch Hot Buffets

Regional American BBQ

15.29

Texas BBQ Beef Brisket, Carolina Pulled Pork, Vegetarian Maple Baked Beans, Creamy Mac & Cheese, Potato Salad, Cole Slaw, Cornbread Muffins with Honey Butter

Includes Apple Crisp and Full Cold beverage Service

Foods of India

15.29

Choose two of the following

- Butter Chicken **FIT**
- Shrimp Vindaloo
- Coconut Curry Salmon
- Mango Cashew Chicken

Aloo Matar, Channa Masala, Steamed Basmati Rice, Tomato Chutney, Cilantro Chutney, Naan Bread

Includes Chai Spiced Rice Pudding and Full Cold beverage Service

Bone-in Chicken Wings or Boneless Chicken Tender Bar

13.59

To include Selection of Plain, BBQ and Buffalo Chicken Wings or Tenders
Accompaniments include Blue Cheese Dressing, Honey Mustard, and Ranch Dressing
Creamy Mac & Cheese, Black Pepper Potato Wedges, Classic Coleslaw

Freshly Baked Cookies, Signature Bars, Soda and Water Service



Latin Classics

14.29

Choose an entrée's:

Lechon Asado
Bistec de Palomilla
Pollo Encebollado
Steak Chimichurri—Add \$2.50
Shrimp Enchilado
Carne con Papa
Fricassee de Pollo

Choose three of the following Signature Sides:

Black Beans And White Rice
Dominican Style Moro (Red Beans And Rice)
Arroz Congri
Gallo Pinto
Sweet Plantain
Tostone
Yucca, Cilantro Mojo
Malanga Mash
Queso Frito
Garden Salad, 2 Dressings
Avocado Tomato Salad
Cabbage Slaw

Choose one of the following Desserts:

Tres Leche Parfait
Quarto Leche Parfait
Flan de Leche
Flan de Coco
Freshly Baked Cookies and Brownies

Includes Full Cold beverage Service

Afternoon

Vegetable Crudité **4.89**
Array of Garden Blanched Vegetables,
Roasted Red Pepper Hummus, Buttermilk
Ranch Dip

Pretzel Bites **6.49**
Soft Pretzels Bites
Warm Cheddar Cheese Sauce
Honey Mustard and Spicy Brown Mustard

Hummus Break **4.89**
Traditional Lemon Garlic Hummus and
Roasted Pepper Hummus, Baked and
Grilled Pita Chips

Cherry on Top® Popcorn Break **6.49**
White & Dark Chocolate Swirl, Dark
Chocolate Sea Salt, Caramel Crunch and
Sea Salt, M&M's and Chocolate Covered
Raisins

Artisanal Cheese Selections **7.29**
A selection of Domestic and Imported
Artisan Cheeses, Dried Fruits, Flatbread and
Crostoni, Assorted Crackers and Seasonal
Fruits

Chocolate Dipped Fruit **6.49**
Chocolate Covered Strawberries,
Pineapples, Bananas, Melon and Apples

Tortilla Chip Bar **5.89**
Tortilla Chips, Pepper-Jack Cheese Sauce,
Traditional Guacamole, Sour Cream, Pico de
Gallo, Roasted Corn Black Bean Salsa

Add Southwest Beef 2.29
Add Limeade 1.99

Chip and Dip Break **5.79**
Choose one of the following:
Truffle Sea Salt Chips, Caramelized Onion Dip
Buffalo Spicy Chips, Blue Cheese Dip
Southwestern Spiced Chips, Chipotle Dip

Add Limeade 1.69
Note | Minimum 10 guest

Specialty Chip and Warm Dip Break **6.79**
Homemade FLIK Chips, Tri-Color Tortilla Chips,
Pita Chips, Bagel Chips
Choose two of the following:
Warm Spinach and Artichoke Dip
Warm Buffalo Chicken Dip
Warm Cheddar and Smoky Bacon Dip

Add Limeade 1.99
Note | Minimum 10 guest



Afternoon

Boston Break 9.89
Warm Boston Pretzels Bites, Cheddar Cheese Fondue, Cape Cod Chips, Whole Grain Honey Mustard, Mini Whoopie Pies

Make Your Own Trail Mix 5.89
A selection to include; Dried Fruit, M&M's, Raisins, Homemade Granola, Chocolate Chips, Chocolate Covered Raisins, Yogurt Covered Pretzels

Cheese Fondue 9.89
Vermont Cheddar Cheese Fondue, Accompanied with Toasted French Baguettes, Broccoli Florets, Cherry Tomatoes, Cauliflower, Asparagus, Kielbasa Sausage

Asian Snack 9.89
Mini Vegetable Spring Roll, Chicken Teriyaki Skewer, Homemade Crab Rangoons, Dipping Sauces to included; Ginger Lime, and Sweet Chili

Homemade Cobbler Bar 6.19
Choose one of the following:
Homemade Apple Cinnamon Cobbler
Southern Peach Cobbler
Mixed Berries Cobbler
Accompaniments to included; Whipped Cream and Vanilla Ice Cream

Note | Minimum 15 guest



Antipasti and Cheese Snack 11.89
Prosciutto, Genoa Salami, Pepperoni, Roasted Red Pepper White Bean Hummus, Assorted Artisanal Cheeses, Served with Toasted Crostini, Baked Focaccia Crips, Assorted Crackers and Seasonal Seedless Grapes

Ice Cream Sundae Bar 6.19
Chocolate, Vanilla, Strawberry Ice Cream Waffle Cone Cups, Fresh Strawberries, M&M's, Sprinkles, Fresh Homemade Whipped Cream, Hot Fudge and Cherries

Note | Minimum 15 guest

Something Else

Fruit Cups	3.99
Fresh Fruit Kebobs, Yogurt Dip	3.99
Seasonal Fruit Platter with Fresh Berries	3.99
Homemade FLIK Potato Chips	1.09
Individual Bags of Chips	1.59
Mini Cupcakes	2.09
Mini Whoopie Pies	2.09
Homemade Cereal Bars	2.09



Note: When placing your order, please inform conference services if a guest in your party has a food allergy

Passed Hors d'Oeuvres

48 hour notice required (weekends excluded)
Certain minimums may apply
Passed items will incur additional labor charges

Package price per person

I minimum of 12 people | minimum of 3 selections | **3.00** per selection

Sea

- Spicy Shrimp Cocktail
- Shrimp, Mango, Plantain in Bamboo Cone
- Fire Cracker Tuna Tartare, Sushi Rice
- Scallops, Grapefruit, Avocado Ceviche
- Smoked Salmon, Boursin Cheese, Chives, in Cucumber Cup
- Crab, Avocado Tartlets, Micro Cilantro
- Lump Crab and Lemon Salad in Sesame Cones
- Mini Crab Cakes, Cajun Remoulade
- Crispy Coconut Shrimp, Spicy Pineapple Mustard
- Crispy Shrimp on Crispy Wonton, Chipotle Aioli
- Classic Clam Casino, Pimento, Bacon, Seasoned Panko Crumbs
- Lobster Corn Risotto Cake, Roasted Red Pepper Cream



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Passed Hors d'Oeuvres

Package price per person

1 minimum of 12 people | minimum of 3 selections |
3.00 per selection

Land

- Prosciutto Wrapped Melon Shrimp Skewer
- Mango Chicken Salad on Crispy Wonton Chip
- Shaved Brussels Sprouts, Whipped Herb Goat Cheese, Crispy Pancetta,
- BLT Stuffed Tomato
- Maple Glazed Bacon Wrapped Scallops
- Burger Sliders on Brioche Buns
- Baby Lamb Chops, Mint Honey Drizzled
- Mini Hotdogs Wrapped in Pastry, Honey Mustard Dipping Sauce
- Mini Beef Wellingtons
- Chipotle Pulled Chicken Quesadilla
- Panko Crusted Chicken, Maple BBQ Dip
- Jerk Chicken on Plantain Chip, Mango Chutney
- Chicken, Avocado Salad, Red Jalapeño Jam, Lime, Cilantro on Arepa
- Curried Chicken, Crispy Chickpea, Tzatziki Sauce
- Pulled Chicken, Mini Taco, Cilantro, Mango, Mint, Sriracha Aioli
- Crêpe Wrapped Braised Short Ribs
- Mini Parmesan Crusted Beef Bolognese Tartlet
- Steak and Cheese Spring Rolls
- Coca Cola Fried Chicken on Mini Waffles, Maple Bourbon Drizzled
- Steak, Sweet Potatoes Frites
- Chorizo, Cheddar in Blanket
- Mini Swedish Meatballs



Note: When placing your order, please inform conference services if a guest in your party has a food allergy

Passed Hors d'Oeuvres

Package price per person

| minimum of 12 people | minimum of 3 selections | **3.00** per selection

Sea, Land and Earth

- Caprese Bites, Tomato, Fresh Mozzarella, Basil Skewers
- Baked Brie, Sopressata, Fig Marmalade on Crostini
- Classic Devil Eggs, Crispy Bacon
- Red Pepper and Napa Cabbage Spring Rolls, Plum Sauce
- Golden Beet, Herbed Goat Cheese, Balsamic Vinaigrette, Micro Arugula
- Truffle Mushroom Arancini with Marinara
- Vegetable Samosas, Sundried Tomato Chutney
- Roasted Wild Mushrooms, Truffle Oil, Flatbread
- Mini Potato Skins, Cheddar, Chive
- Spinach, Roasted Red Pepper, Parmesan, Stuffed Mushrooms
- Wild Mushroom, Vermont Cheddar Cheese Tartlet
- Smoked Gouda, Crab Beignets
- Three Cheese Quesadilla, Pico de Gallo
- Potato Pancake, Smoked Salmon, Sherry Cream
- Gruyère Cheese, Profiteroles
- Yukon Gold Potato Latkes, Apple Relish, Crème Fraîche
- Butternut Squash Gnocchi, Sage Cream Sauce, Parmesan Cheese
- Rollatini Eggplant, Ricotta Cheese, Sun Dried Tomato Drizzled



Note: When placing your order, please inform conference services if a guest in your party has a food allergy

Special Event Stations

The following stations can be ordered to complement passed hors d'oeuvres selection
Certain minimums may apply

Mediterranean Table 11

To Include:

Olive Tapenade, Red Pepper Hummus and Roasted Eggplant Spread, Cucumber Salad with Feta Cheese, Tabbouleh, Marinated Olives. Served with Pita Chips, Lavash, Crostini and Focaccia

Artisanal Cheese Selections 8

To Include:

A Selection Of Domestic, Imported and Local Artisan Cheeses, Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

Guacamole Tasting 9

To Include:

Traditional Guacamole, Bleu Cheese Bacon Guacamole, Shrimp and Crab Guacamole Tortilla Chips, Yucca and Plantain Chips, Charred Tomato Salsa, Diced Onion, Lime Wedges

Created your Own Lettuce Wraps 13

A selection to include various options such as:

Crisp Boston Bibb Lettuce, Korean Short Ribs, Thai Red Curry Shrimp, Teriyaki Chicken, Pickled Vegetables, Shredded Carrots, Julienne Daikon, Sweet Red Chili Sauce

Asian Dumplings 13

A selection to include:

Shrimp Shu Mai, Pork Pot Sticker, Vegetable Dumplings, Chicken Teriyaki Dumpling with Sweet Chili Sauce, Orange Sauce and Soy Sauce

Sushi & Roll Platter

Market Price

A selection to include various options such as:

Tuna Sushi, Grilled Eel Sushi, Cooked Shrimp Sushi, Salmon Avocado Roll, Spicy Tuna Roll, Rainbow Roll, Includes Soy Sauce, Wasabi, Pickled Ginger, and Chopsticks

Note | Minimum 20 Guests

New England Seafood Bar

Market Price

Shrimp Cocktail, Warm Clams Cassino, Crab Claws, Lemon, Tabasco, Horseradish, Cocktail and Classic Mignonette Sauce

Note | Minimum 30 Guests



Note: When placing your order, please inform conference services if a guest in your party has a food allergy

Special Event

The following stations can be ordered to complement passed hors d'oeuvres selections
Certain minimums may apply

Pasta Station 13

To Include:
Bowtie Pasta and Cheese Tortellini Pasta,
Grilled Chicken, Shrimp and Roasted Vegetables
Chef Aram's Marinara Sauce, Pesto Cream
Sauce, Roasted Garlic Sauce,
Grilled Flatbread, Grated Parmesan,
Crushed Red Chilies



Antipasti 11

To Include:
Prosciutto, Cappicola, Sopressata and Salami,
Imported Italian Cheeses, Marinated Vegetables,
Kalamata Olives, White Bean Dip, Accompanied
with Focaccia Crisp and Crostini

Pad Thai Station 15

To Include:
Rock Shrimp, Shredded Chicken,
Pork Dumplings, Crisp Spring Rolls,
Asian Noodles with Stir-Fried Julienne Vegetables
Sauces of; Soy Ginger Sauce and Sweet Chili
Sauce

Surf & Turf Station 21

Braised Boneless Beef Short Rib and Lump Maine
Crab Cakes, Horseradish Sour Cream Mashed
Potatoes and Green Beans

Braised Short Rib Station 19

Classic Slow Braised Short Rib, Caramelized Onion
Garlic whipped Potatoes
Grilled Asparagus, Plum Tomatoes



Note: When placing your order, please inform conference services if a guest in your party has a food allergy

Special Event

The following stations can be ordered to complement passed hors d'oeuvres selections
Certain minimums may apply

Taco Bar 14

Choose three from the Following Selections:

Carne Mechada
Chicken Tinga
Pork Carnitas
Cilantro Lime Shrimp

All selections to include:
Hard or Soft Shell, Shredded Lettuce, Black Olives, Queso Fresco, Lime Wedges, Pico de Gallo, Cilantro and Guacamole



Sliders 14

Choose three from the Following Selections:

Black Angus Beef on Seeded Brioche, Melted Cheddar

Pulled Pork on Sweet Potato Biscuit, Country Slaw, Chipotle Aioli

Mini Chicken, Parmesan, Provolone Cheese, Toasted Sour Dough

New England Crab Cake on Soft Brioche, Pickle Slices, Tartar Sauce

Homemade Truffle Fries and FLIK Potato Chips included with all Slider Selections



Tapas Table 15

Choose three from the Following Selections:

- Red Pepper Potato Tortilla Española
- Chorizo, Serrano Ham, Green Melon
- Macheago and Picon Blue Cheese, Quince
- Gulf Shrimp, Oven Roasted Garlic Parsley
- Zucchini Ribbons, Red Onions, Pickled Garlic
- Roasted Marinated Mushrooms, Green and Black Cured Olives
- Chicken and Bacon Wrapped Dates
- Mini Short Rib Bites
- Potato Croquette
- Prosciutto Wrapped Asparagus Tips



Note: When placing your order, please inform conference services if a guest in your party has a food allergy

Special Event Action

These chef-attended selections will incur additional staffing charges. Certain minimums may apply.



Oriental Stir-Fry Station

17

Selection of:

Sautéed Chicken, Pork, Shrimp,

Toppings to include:

Sesame Noodles, Stir-Fry Julienne Vegetables, and Jasmine Rice
Chicken Teriyaki and Edamame Dumplings
Sweet Chili Sauce, Teriyaki, and Ginger-Lime Soy Sauces

Thai Noodle Bar

17

Selection of:

Sautéed Beef, Shrimp and Chicken

Choice of Following items:

Rice Noodles
Red, Green or Yellow Curry Sauces

Toppings to include:

Broccoli, Scallions, Carrots, Tri-Color Peppers, Cilantro and Mint, Shiitake Mushrooms

The Art Of Carving

Tenderloin Carving Station

17

Roast Tenderloin of Beef Carved at the Station Smoked Tomato Jam, Gorgonzola Crème and Fresh Baked Rolls

Sirloin Carving Station

15

Roast Sirloin of Beef, Carved at the Station. Frizzled Onions, Sundried Tomato Aioli and Fresh Baked Rolls

Pork Loin Carving Station

10

Roasted Statler Chicken Breast Carved at the Station
Seasonal Fruit Chutney, Rosemary Demi, and Fresh Baked Rolls

Turkey Carving Station

10

Maple and Plum Glazed Turkey Breast Carved at the Station
Seasonal Fruit Chutney, and Fresh Baked Rolls

Risotto Station

16

Please Choose 2 of the following Risottos:

Shrimp Roasted Tomato Risotto
Butternut Squash Risotto Sage
Roasted Red Pepper, Asparagus,
Crispy Prosciutto Risotto
Chicken, Wild Mushroom Risotto
Aged Gouda Sautéed Spinach and Truffle Risotto

Accompaniment of Focaccia and Bread Sticks are included with all Risotto selection

Note: When placing your order, please inform conference services if a guest in your party has a food allergy

Sweet Tooth

Local Berry Short Cake Bar 4.99

Fresh Buttermilk Biscuit Topped with Local Seasonal Berries and Dollops of Homemade Whipped Cream

Petite Dessert Buffet 9.99

An Elegant array of Miniature Fresh Pastries, Hand Dipped Chocolate Strawberries and Fine Truffles

Bananas Foster Station 6.19

Fresh Bananas in Rich Caramel Sauce Made to order and served over Vanilla Bean Ice Cream or Rum Raisin Freshly Whipped Cream

Note | Additional fee of \$35hr will incur for Culinary Attendant

Chocolate Fondue Station 7.09

Choice of Chocolate: Milk, Dark or White Marshmallows, Bananas, Brownies, Strawberries, Pretzel Rods, Pound Cake, Cereal Bar Treats

Cookies and Cream 6.19

Make your Own Ice Cream Sandwiches Chocolate, Vanilla Bean and Strawberry Ice Cream, Assorted Cookies and Toppings

Note | Additional fee of \$35hr will incur for Culinary Attendant



Something Else

Cheese Cake, Wine Macerated Berries	5.99
Whipped Brie Mousse, Balsamic Black Berries and Caramelized Shallots	5.99
Coconut Cream Cheese Panna Cotta, Guava and Sugared Kataifi	5.99
Seasonal Crème Brulée	3.99
Pineapple Upside Down Cake	2.79
Key Lime Pie	3.09
Seasonal Parfaits	2.19
Flan de Leche	2.29
Seasonal Fruit Tarts	3.09
Tres Leche Cake	2.49

Something Else By the Dozen

Freshly Baked Cookies	11.59
FLIK Signature Chocolate Chip, Sugar, Oatmeal Raisin and White Chocolate Macadamia	
Chewy Brownies	10.29
White Chocolate Toffee Blondies	11.59
Apricot Oatmeal Bars	11.59
Cereal Treat Bars	10.29
Signature Dessert Bars	13.39

Cakes By Occasion

Note | 48 hours notice required for any cake

Quarter Sheet Cake | Serves 15-25 | **MP**

Half Sheet Cake | Serves 30-40 | **MP**

Full Sheet Cake | Serves 60-75 | **MP**

Select from the following flavors

Cake | Yellow, Chocolate, Marble

Frosting | Chocolate, Vanilla or Buttercream

Fillings | Lemon, Raspberry, Chocolate Mouse, Strawberry

All Cakes can be personalized at no additional cost