

Created with you in mind
CATERING

Food by **FLIK**

2023



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At FLIK, *every customer* is our priority.

Welcome

For all orders, call 202-942-5090,
or email
conference services at
DCConference@arnoldporter.com



Candice Lee, General Manager
202-942-6212

Anthony Strom, Executive Chef
202-942-6160

To ensure availability and secure delivery times, we encourage you to place catering orders by 3:00 PM for the following day. Menus are subject to change based on market availability.

Allergy and Dietary Preferences

We want to ensure that we have optionality for all our guests. Please advise if you have any allergy or dietary preferences with your catering orders. Kosher meals are available upon request.

Delivery and Service Fees

There are no service fees for any FLIK catered service provided during normal operating hours; after-business hours may require a service charge.

Cancellation Policy

Standard orders cancelled with at least 24 hours' notice will not be charged. If less than 24 hours' notice is given, and the items have not already been prepared, no charges will be incurred. If some or all of the order has been prepared, a cancellation fee will be assessed.

Special Events

Our catering manager will be happy to assist you with your next special function. We offer wait staff, equipment rentals, and a variety of other non-food services. Bar service is available upon request.



Refreshing BEVERAGES

Full Beverage Service 3.5
Regular and Decaffeinated Coffee,
Tazo Tea, Assorted Soft Beverages, Still &
Sparkling Water

Starbucks Full Beverage Service 4.50
Starbucks Regular and Decaffeinated
Coffee, Tazo Tea, Assorted Soft Beverages,
Still & Sparkling Water

Afternoon Coffee Time XXX
Iced Latte, Iced Decaffeinated
Coffee, Still & Sparkling Water

Hot Chocolate XXX
Milk Chocolate, Crushed Peppermint,
Chocolate Shavings, Whipped Cream
Still & Sparkling Water

Soft Beverage Service
Soft Beverages, Still & Sparkling Water

Water Service
Still & Sparkling Water

Additional Beverages

Iced Tea	3		
Iced Coffee	3	Seasonal Aqua Fresca	
Limeade	3	Fruit Smoothie	4.25
Refresher	4	Strawberry, Pineapple, Mixed Berry	
Bottled Juice	2		
Apple, Cranberry, Lemonade		Fresh Squeezed OJ	3

Breakfast

Time

Healthy Start

Muffins, Tea Breads, Multigrain Croissants, Greek Yogurt Parfaits, Fresh Fruit Cups, Apple Banana Kale Smoothie, Fruit and Berry Platter

Breakfast Sammies

12

Pick 3

- Egg, Bacon Jam, Avocado, Pepperjack
- Fried Egg, Bagel, Bacon, Cheddar
- Egg White, English Muffin, Tomato, Onion, Chive Goat Cheese
- Scrambled Egg, Brioche French Toast, Ham, Muenster Cheese
- Vegetable Frittata, Swiss, Brioche Bun

Hot Breakfast Time

14

Cheesy Scrambled Eggs, Bacon, Maple Sausage Links, Home fried Potatoes, French Toast, Boursin Cheese Biscuit

**Egg Whites or Turkey Bacon Available upon Request

Breakfast Bakery

10

Assorted Pastries, Doughnuts, Chocolate Croissants, Bagels, Fruit and Berry Platter, Jams, Whipped Butter

Smoked Salmon and Cream Cheese

8

Local Smoked Salmon, Bagels, Toasted Multigrain Bread, Onions, Tomato, Bacon, Smashed Avocado, Chive Cream Cheese, Plain Cream Cheese



Specialty SANDWICHES



Lunch Additions

Soup of the Day	3.25
Hummus & Crudite	2.25
House Made Guacamole & Tortilla Chips	5.25
Fresh Fruit Platter	6
Specialty Dessert	MP

Assortment of Four Chef Selected Sandwiches Provided

A&P Favorites

19

- Turkey Club Sandwich, Bacon, Lettuce, Tomato, Multigrain Bread
- Crispy Buffalo Chicken Wrap, Lettuce, Tomato, Ranch Dressing
- Tuna Salad, Cucumber, Whole Grain Roll
- Prosciutto, Tomato, Fresh Mozzarella, Basil Aioli
- Grilled Vegetable Muffuletta

Soup and Miniature Sandwich

19

- Featuring Soup of the Day
- Crispy Chicken, Basil Aioli
 - Smoked Turkey, Brie
 - Fresh Mozzarella, Tomato, Basil
 - Roast Beef, Frizzled Onions

Specialty Sandwich Spread

19

Assortment of Four Chef Selected Sandwiches Provided

Conference Sandwiches

- House Roasted Turkey, Brie Cheese, Honey Mustard, Baguette
- Smoked Ham, Arugula, Swiss Cheese, Ciabatta
- Rare Roast Beef, Frizzled Onions, Horseradish Mayo, Baguette
- Heirloom Tomato, Sliced Avocado, Pesto, Ciabatta
- Cajun Shrimp Salad, Toasted Roll

Included with Platters & Specialty Sandwich Spreads:

House Salad with House Made Dressing, FLIK Potato Chips, Freshly Baked Cookies or Brownies, Assorted Soft Beverages, Still & Sparkling Water



Build Your Own SALADS

Harvest Salad

21

Crisp Romaine Lettuce, Baby Spinach
Tomatoes, Olives, Cucumbers, Mushrooms,
Broccoli, Carrots, Peppers, Seasonal Grilled
Vegetables, Grated Parmesan, Crumbled Feta
Cheese

Grain Salad

22

Mixed Baby Greens, Arugula, Quinoa,
Wheat Berries, Avocado, Cucumbers, Olives,
Tomatoes, Dried Cranberries, Edamame, Broccoli,
Cauliflower, Chopped Walnuts, Sunflower Seeds,
Goat Cheese, Parmesan Cheese

Cobb Salad

22

Iceberg Wedges, Arugula, Tomatoes,
Roasted Corn, Fresh Avocado, Chopped Egg,
Red Onion, Cucumber, Crumbled Bacon,
Crumbled Bleu Cheese

Choice of (2) Proteins

- Grilled Marinated Chicken Breast
- Lemon Pepper Spiced Shrimp
- Balsamic Grilled Flank Steak
- Herb Marinated Salmon

Included with BYO Salad Choices

Composed Salad, Two House Made Dressing,
FLIK Potato Chips, Freshly Baked Cookies or
Brownies,
Assorted Soft Beverages, Still & Sparkling Water

Let's Take a BREAK

AM BREAK

Build Your Own Parfait 8.00
Greek Yogurt, Seasonal Berries, Seasonal Dried Fruits, Toasted Almonds, Wheat Germ, Granola
Regular and Decaffeinated Coffee, Mighty Leaf Teas, Still & Sparkling Water

Smoothie Shooters 8.00
Strawberry Banana, Golden Pineapple Ginger, Creamsicle, Home Made Flax Seed Granolas Bars
Morning Trail Mix

Acai Bowl 9.00
Assorted Berries, Granola, Bananas, Toasted Coconut, Pomegranate, Dark Chocolate, Kiwi

Miniature Waffles 9.00
Whipped Cream, Seasonal Berry Compote, Whipped Butter, Pure Maple Syrup, Regular and Decaffeinated Coffee, Mighty Leaf Teas, Still & Sparkling Water

PM BREAK

Tortilla Chip Bar 8.00
Regular and Baked Corn Tortillas, Fried Plantain Chips, Guacamole, Black Bean Salsa, Corn Tomato Salsa, Sour Cream, Jalapeno Cheese Sauce, Assorted Soft Beverages, Still & Sparkling Water

Pretzel Bites 8.00
Honey Mustard, Horseradish Mustard, Spicy Mustard, Queso Dip, Assorted Soft Beverages, Still & Sparkling Water

Grilled and Raw Vegetables 11.00
Grilled Eggplant, Zucchini, Summer Squash, Asparagus, Raw Carrots, Red Peppers, Radishes, Red Pepper Hummus, Grilled Herbed Pita Chips, Assorted Soft Beverages, Still & Sparkling Water

Bruschetta Break 7.00
Assorted Crisps and Flatbreads
Tomato Basil, Kalamata Olive, Cranberry Pear, Assorted Soft Beverages, Still & Sparkling Water

Hummus Break 8

Traditional Chic Pea Hummus, Roasted Red Pepper Hummus, Assorted Crisps and Pita Chips
Assorted Soft Beverages, Still & Sparkling Water

Air Popped Popcorn Break 8
Sweet Caramel Spiced Popcorn
Old Bay Popcorn
Cinnamon Toast Popcorn
Assorted Soft Beverages, Still & Sparkling Water

Cookie Break 7.00
Chocolate Chip Cookies, Oatmeal Cookies, Sugar Cookies, Regular and Decaffeinated Coffee, Chocolate Milk, Whole Milk, Still & Sparkling Water

Artisan Cheese 11.50
A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini, Assorted Soft Beverages, Still & Sparkling Water

OTHER BREAK SELECTIONS

Sliced Fruit Platter 6
Crudite with Dip 6.50
Hummus and Pita 5.25
Freshly Baked Cookies 2.25
Brownie Bars 6.50
Tortilla Chips w/ Guacamole 3.50
FLIK Chips, Pretzels 2.25
Popcorn 2.50

Cookies 2.25
Chocolate Dipped Fruit 3.75
Cheese and Flatbreads 6.50
Wasabi Peas 2.50
Soft Pretzel Nuggets 3.75
Charcuterie 11.25

Hot or Cold

HORS D'OEUVRES

COLD

Earth

- Goat Cheese Lollipops, Pistachios, Grapes
- Brie Cheese Crostini, Pickled Peppers
- Vegan Cauliflower Fleurette Provencal, Fennel Radish Micro Salad
- Vegan Celeriac Slaw on Herb Grilled Pita, Apple Chutney

Sea

- Mini Lobster Roll, Micro Celery
- Smoked Salmon on Rye, Dill Cream Grapefruit Pearls
- Tuna Tartar, Wakame, Sesame Cone
- Beet Salmon Gravlax, Citrus Salad Micro Mint

Land

- Curried Chicken Salad, Toasted Almond, Coconut
- Sliced Sirloin, Tuscan Crisp, Tomato Fondue
- Prosciutto Crostini, Fig Jam, Mascarpone
- Shaved Imported Prosciutto, Manchego, Truffle Honey

HOT

Earth

- Vegan Japanese Eggplant, Oven Roasted Tomato, Balsamic Glaze
- Vegan Curried Red Lentil Shooter
- Wild Mushroom Tartlet
- Mini Grilled Cheese, Tomato Basil Soup Shooter
- Indian Potato Pea Samosa Cake

Sea

- Sesame Crusted Salmon Skewer, Yuzu Dipping Sauce
- Pancetta Wrapped Shrimp, Mango Glaze
- Coconut Shrimp, Sweet and Sour Pineapple Dipping Sauce
- Maryland Crab Cakes, Pepper Jelly

Land

- Chicken Sesame Scallion Dumplings, Tamari
- Chorizo Hushpuppy, Smoked Paprika Aioli
- Mini Croque Monsieur, Smoked Ham, Confit Cherry Tomato
- Masa Harina Crusted Fried Chicken, Tangerine Honey
- Mini Short Rib Arancini, Truffle Parmesan Cream
- Indian Spiced Lamb Meatballs, Yogurt Mint Sauce