

Catering



Food by FLIK

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ICONS



V+ = Vegan. Contains absolutely no ingredients from animals or animal byproducts such as milk, eggs, honey, gelatin, whey, casein, rennet.



V = Vegetarian. Does not contain meat, fish or poultry but may contain milk or eggs.



FIT. Items that meet specific criteria and are moderate in calories, fat and sodium.

At **FLIK**, *every customer* is our priority.

Ordering Info

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

To ensure availability and secure delivery times, we encourage you to place catering orders by 2:00 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 general 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.

Candice Lee, General Manager 202.942.6212
Anthony Strom, Executive Chef 202.942.6160

Looking for a better choice, but don't want to sacrifice flavor or cost? FIT has you covered!

Choose from 100% **FIT** menus or add-on a **FIT** beverage or side to your menu, it's up to you!

Have a dietary restriction? Please be sure to talk with our manager to assure we can accommodate.

Beverages

FULL BEVERAGE SERVICE

Regular and Decaffeinated Coffee, 4.50
Dammann Freres Teas, Assorted Soft Drinks,
Still & Sparkling Water

AFTERNOON COFFEE TIME

Iced Latte, Iced Decaffeinated Coffee, 5.25
Iced Green Tea, Still & Sparkling Water

HOT CHOCOLATE

Milk Chocolate, Crushed Peppermint, 5.25
Chocolate Shavings, Whipped Cream,
Still & Sparkling Water

SOFT BEVERAGE SERVICE

Soft Drinks, Still & Sparkling Water

WATER SERVICE

Still & Sparkling water

INDIVIDUAL BEVERAGE ADDITIONS:

Miniature Bottled Water	2
Iced Coffee	3
Hot Chocolate	3
Iced Tea	3
Freshly Squeezed OJ	3
Freshly Squeezed Lemonade	3
Seasonal Aqua Fresca	3
Refresher	4
Strawberry Banana Fruit Smoothie	4.25

Breakfast

AVOCADO TOAST BAR 8

Local Smoked Salmon, Bagels, Toasted Seven Grain Bread, Smashed Avocado, Tomatoes, Red Onions, Cucumbers, Capers, Applewood Smoked Bacon, Assorted Cream Cheese

BREAKFAST BAKERY 10

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

HEALTHY START 10

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

BREAKFAST SANDWICHES

Choice of Three:

- 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

14

HOT BREAKFAST

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

**Egg Whites or Turkey Bacon Available upon Request

INDIVIDUALS

Hard Boiled Egg FIT	1.25
Smoked Salmon Platter	2.50
Yogurt Cups	2.50
Bagels, Cream Cheese/Jams	3.25
Mini Greek Yogurt Granola Parfait FIT	4
Fresh Fruit Platter	7

Sandwiches & More

ALL INCLUDE: house salad, chocolate chip cookies,
soft drinks, and water

DELI LUNCH PLATTER

19

Choice of Four Selections Per Platter

SOUP AND MINIATURE SANDWICH PLATTER

Featuring Soup of the Day

- Crispy Chicken, Basil Aioli
- Smoked Turkey, Brie
- Fresh Mozzarella, Tomato, Basil
- Roast Beef, Frizzled Onions

ARNOLD & PORTER FAVORITES PLATTER

- 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

CONFERENCE PLATTER

- 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

ADD-ON

Pretzels & Chips	2.25
Chef's Soup of the Day	3.25
Vegetables Crudit�, Hummus FIT	6.50
House Made Guacamole & Tortilla Chips	5.25
Specialty Desserts	MP

BYO Salad Bowl

HARVEST SALAD

Crisp Romaine Lettuce, Baby Spinach Tomatoes, Olives, Cucumbers, Mushrooms, Broccoli, Carrots, Peppers, Seasonal Grilled Vegetables, Grated Parmesan, Crumbled Feta Cheese 21

GRAIN SALAD

Mixed Baby Greens, Arugula, Quinoa, Wheat Berries, Avocado, Cucumbers, Olives, Tomatoes, Dried Cranberries, Edamame, Broccoli, Cauliflower, Chopped Walnuts, Sunflower Seeds, Goat Cheese, Parmesan Cheese 22

COBB SALAD

Iceberg Wedges, Arugula, Tomatoes, Roasted Corn, Fresh Avocado, Chopped Egg, Red Onion, Cucumber, Crumbled Bacon, Crumbled Bleu Cheese 22

Salads Includes Choice of Two Proteins

Lemon Marinated Chicken Breast

Lemon Pepper Grilled Shrimp

Balsamic Grilled Flank Steak

Herb Marinated Salmon

Grilled Portobello Mushrooms

ALL INCLUDE: chocolate chip cookies, assorted soft drinks, still & sparkling water.

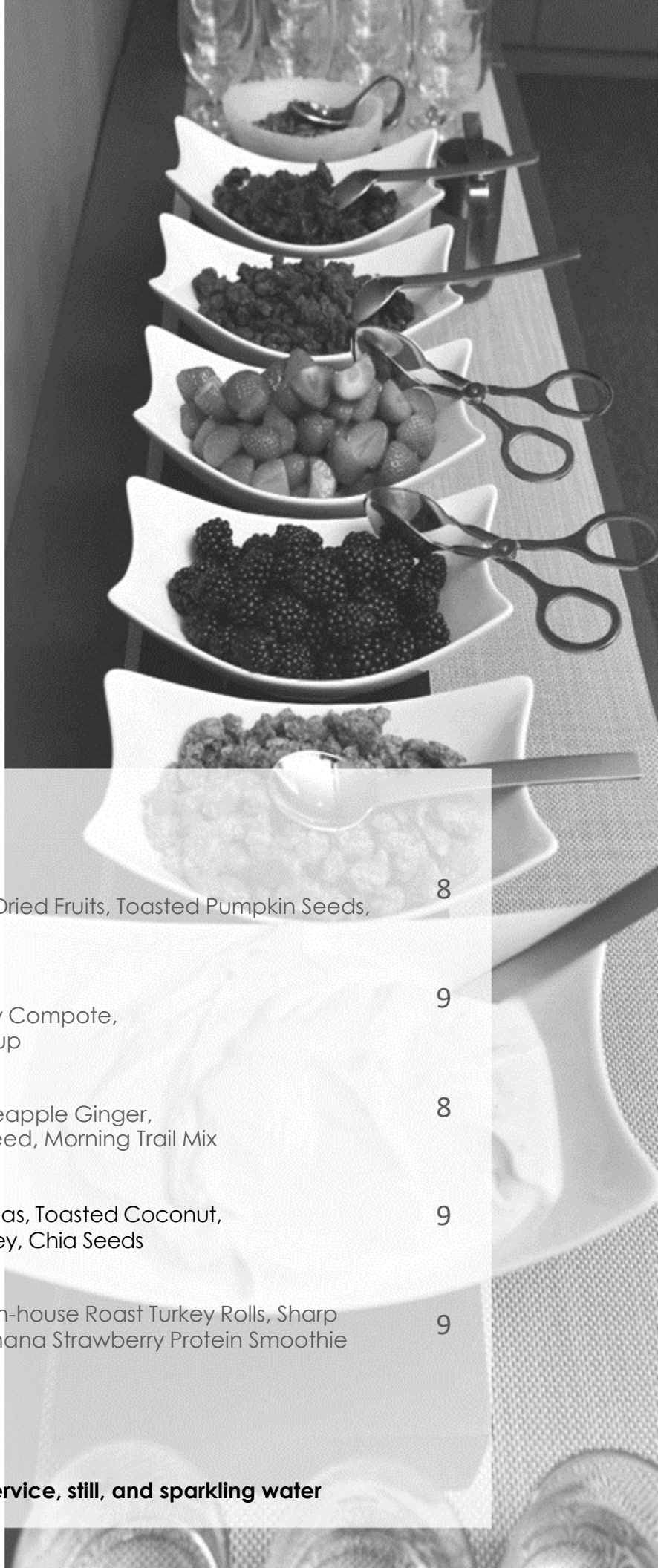
Lunch Buffets

Centralized Buffets on Tuesday - Thursday

**See Monthly Menu Cycle for the
Daily Menu**



AM Breaks



MORNING

BYO PARFAIT

Greek Yogurt, Seasonal Berries, Dried Fruits, Toasted Pumpkin Seeds, Wheat Germ, Granola

8

MINI WAFFLES

Whipped Cream, Seasonal Berry Compote, Whipped Butter, Pure Maple Syrup

9

SMOOTHIE SHOOTERS

Strawberry Banana, Golden Pineapple Ginger, Creamsicle, Home Made Flax Seed, Morning Trail Mix

8

ACAI BOWL

Assorted Berries, Granola, Bananas, Toasted Coconut, Dark Chocolate, Kiwi, Local Honey, Chia Seeds

9

PROTEIN POWER BREAK

Cage Free Hard Cooked Eggs, In-house Roast Turkey Rolls, Sharp Cheddar, Seasonal Trail Mix, Banana Strawberry Protein Smoothie

9

ALL INCLUDE: coffee and tea service, still, and sparkling water

PM Breaks

TORTILLA CHIP BAR

Corn Tortillas, Plantain Chips, Guacamole, Black Bean Salsa, Pico de Gallo, Jalapeno Cheese Sauce

8

BRUSCHETTA BREAK

Assorted Crisps, Flatbreads, Tomato Basil, Olive Tapenade, Cranberry Pear

8

PRETZEL BITES

Honey Mustard, Horseradish Mustard, Spicy Mustard, Queso Dip

8

HUMMUS BREAK

Traditional Hummus, Roasted Red Pepper Hummus, Pita Chips

8

POPCORN BREAK

Sweet Caramel Spiced Popcorn, White Cheddar Popcorn, Cinnamon Toast Popcorn

8

GRILLED AND RAW CRUDITES

Grilled Squash, Asparagus, Raw Carrots, Red Peppers, Radishes, Cucumber, Chipotle Ranch and Blue Cheese Dips, Baked Pita Chips

11

ARTISAN CHEESE

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

12

TORTILLA CHIPS & GUACAMOLE

5.25

SOFT PRETZEL NUGGETS

3.75

COOKIES & BROWNIES

4.50

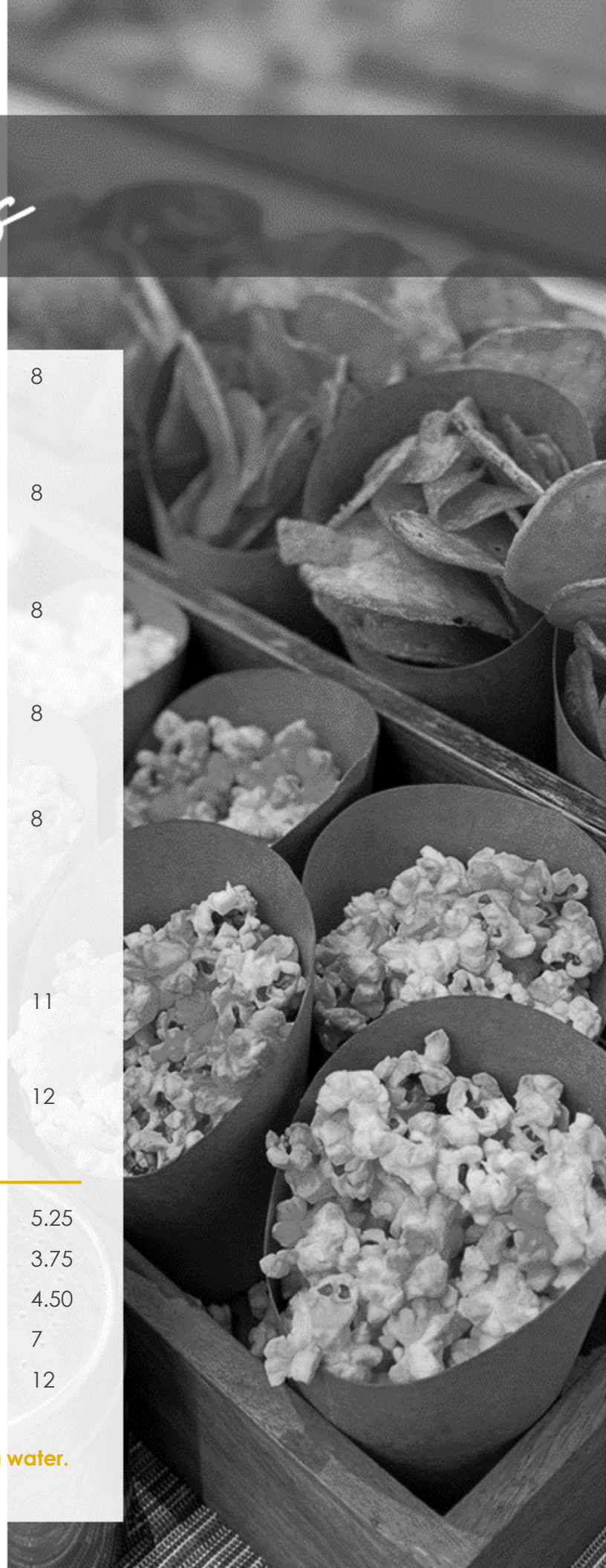
FRESH FRUIT PLATTER

7

CHARCUTERIE

12

PM breaks include assorted soft drinks, still & sparkling water.



Celebrations

ARTISAN CHEESES

A Selection of Domestic, Imported and Local Cheeses, Dried Fruits, Seasonal Fresh Fruits, Crisps, Flatbreads, Crostini

MEZZE

Baba Ganoush, Hummus, Muharamma (Red Pepper, Pomegranate, Tabbouleh, Marinated Olives, Pita Chips, Lavash, Crostini and Flatbread

CHARCUTERIE

Imported Prosciutto , Genoa Salami, Capicola, Country Pate, Pickles, Olives, Mustards, Olives, Flatbreads, Artisan Breads

SUSHI & SASHIMI

Assorted Sushi & Sashimi, Nigiri, Specialty Rolls, California Roll, Vegetarian Rolls, Wasabi, Soy, Pickled Ginger

CARVING BOARD (choose 2)

NY Sirloin Strip Loin, Maple Basted Roast Breast of Turkey, Fennel Cracked Pepper Pork Loin, Mini Rolls, Mustards, Aioli and Spreads

DUMPLING BAR

Shrimp Shu Mai, Pork Gyoza, Vegetable Dumplings, Vegetable Spring Rolls. Hoisin BBQ, Thai Red Chili, and Ponzu Dipping Sauce

SEAFOOD BAR

Classic Shrimp Cocktail, Little Neck Clams on the Half Shell, East & West Coast Oyster, Jonah Crab Claws, Lemon, Tabasco, Horseradish, Mignonette & Cocktail Sauce

Hong 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, Herb Grilled Pita, Apple Chutney

SEA

Mini Lobster Roll, Micro Celery

Smoked Salmon on Rye, Dill Cream Grapefruit Pearls

Tuna Tartar, Wakame, Sesame Cone

Beef Salmon Gravlax, Citrus Salad Micro Mint

LAND

Curried Chicken Salad, Toasted Almond, Coconut

Sliced Sirloin, Tuscan Crisp, Tomato Fondue

Smoked Breast of Chicken, Ciabatta Crisp, Peppadew Aioli

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

Desserts

DESSERT BAR

A Curated Selection of Bars, Cakes, Cookies, Parfaits, Tarts & More

ICE CREAM SOCIAL

Assorted Ice Creams and Toppings with Attendant

FRIED ICE CREAM SOCIAL

Fried Vanilla Ice Cream, Berries, Whipped Cream, Caramel and Chocolate Sauce with Attendants and Rentals

PERSONALIZED CAKES

Quarter Sheet (Serves 15-20 People)

Half Sheet (Serves 30-40 People)

Full Sheet (Serves 60-75 People)

Cupcake(Dozen)

Choose from the Following Cake Flavors:

Yellow, Chocolate, Red Velvet

Fillings:

Strawberries, Chocolate, Cannoli, Vanilla Cream

Frosting:

Cream Cheese, Whipped Cream, Butter Cream, Chocolate Mousse

Specialty Cakes

Carrot, Triple Chocolate Layer, German Chocolate, Strawberry Shortcake, Tres Leches