

Created with you in mind

CATERING



Food by FLIK

2024



Please Note:

All catering food orders are designed for groups of 8 people or more. Smaller groups will incur a \$5 per person surcharge or individual meals may be selected from the options available through the **THRIVE** app.

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

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Welcome

For all catered orders,
email conference services at
NYConference@arnoldporter.com



Catering orders must be placed by 2:00 PM for the following day. Menus are subject to change based on 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 outsourced and available upon request.

Delivery and Service Fees

There are no service fees for any FLIK catered service provided during normal operating hours outside of specified minimums. Smaller groups of 8 people and after-business hours (3:30pm) will incur a \$5 per person surcharge and or late delivery fee.

Cancellation Policy

Standard orders canceled 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 orders have 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.



Refreshing BEVERAGES

Additional – Per Person

Iced Tea	\$2	Freshly Squeezed OJ	\$3
Iced Coffee – Joe's Coffee	\$2	Freshly Squeezed Lemonade	\$3
Hot Chocolate	\$2	Seasonal Aqua Fresca	\$3
Assorted Soft Beverages	\$3	Fruit Smoothies 9oz: Strawberry, Pineapple, Mixed Berry	\$5
Seltzer Bubbly Water Lime, Raspberry, Orange	\$3	Add Protein Powder	\$1
Bottled Smart and Saratoga Sparkling Water	\$3		
Bottled Apple, Cranberry, Grapefruit Juice	\$2		

Full Beverage Service \$9
Regular, Decaffeinated Coffee,
Mighty Leaf Teas, Assorted Soft
Beverages, Bottled Still & Sparkling Water

Morning Beverages \$8
Regular, Decaffeinated Coffee,
Mighty Leaf Teas, Bottled Juices,
Bottled Still & Sparkling Water

Coffee Time \$7
Regular, Decaffeinated Coffee,
Mighty Leaf Teas, Bottled Still &
Sparkling Water

Soft Beverage Service \$4
Assorted Soft Beverages & Pitchers of
Water

Water Service \$3
Bottled Still & Sparkling Water

**Complimentary Water Pitcher Service
Available On Request**

Eye Opening BREAKFAST

Classic Continental Breakfast \$16

Freshly Baked Mini Muffins, Pastries, Croissants, Bagels, Butter, Preserves, Cream Cheese, Seasonal Fruit Salad

All Breakfast Meals Include

Assorted Bottled Juice, Regular, Decaffeinated Coffee, Mighty Leaf Teas
* Additional Beverage Packages & Add-Ons Available On Page 2

Breakfast Additions - Per Person

Crispy Bacon Or Sausage (Pork OR Turkey)	\$3
Assorted Yogurt Cups	\$4
Bagels And Cream Cheese	\$4
Fresh Fruit Granola Yogurt Parfaits	\$5
Fresh Seasonal Fruit Salad	\$5

Bakery Basket \$12

Freshly Baked Miniature Muffins, Danish, Chocolate & Plain Croissants, Bagels, Preserves, Cream Cheese

Hot Cereal Bar \$12

Oatmeal, Raisins, Dried Cranberries, Cinnamon, Granola, Sunflower & Chia Seeds, Brown Sugar, Pure Maple Syrup
Cream Of Wheat, Grits Or Corn Meal Pudding Available As Substitution With Prior Day 24-Hour Notification

Greek Yogurt Bar \$13

Greek Yogurt, Granola, Seasonal Berries, Dried Cranberries, Flax/Sunflower/Chia Seeds, Raisins, Honey, Pure Maple Syrup

Assorted Breakfast Sandwiches \$14

Chef's Selection Of Breakfast Sandwiches To Include:
Egg And Cheese, Buttery Croissant
Sausage OR Bacon, Scrambled Egg, American Cheese, English Muffin
Egg White, Spinach, Feta, Sandwich Thin
Breakfast Burrito: Scrambled Eggs, Cheddar Cheese, Smoked Ham, Applewood Smoked Bacon, Hash Brown

Avocado Toast Bar \$19

Grilled Thick-Cut Seven Grain Bread, Mashed Seasoned Avocado, Grape Tomato, Bacon, Red Onion, Hard Boiled Eggs, Baby Arugula, Toasted Spiced Pumpkin Seeds, Cilantro, EVOO, Limes

Chef's Hot Breakfast Buffet \$21

Scrambled Eggs, Crispy Bacon OR Sausage Patties, Home Fries, Choice Of French Toast OR Silver Dollar Pancakes, Maple Syrup, Seasonal Fruit Salad, Croissants, Butter, Preserves, Cream Cheese

** Egg Whites FIT +\$2

Specialty SANDWICHES

Lunch Additions – Per Person

Soup Of The Day	\$3
Side Garden/Caesar Salad	\$3
House Made Guacamole & Tortilla Chips	\$5
Seasonal Fresh Fruit Salad	\$5
Specialty Dessert	MP



Hot Panini Sandwiches \$22

Grilled Chicken, Fresh Mozzarella, Basil Pesto, Roasted Red Pepper, Arugula
 Marinated Portobello, Mozzarella, Parmesan, Roasted Tomato, Basil Aioli
 Seasoned Steak, Peppers, Onions, Provolone
 Roasted Turkey, Swiss, Grain Mustard Aioli, Pickles

Mini Club Sandwiches \$20

Roasted Turkey, Slaw, Thousand Island
 BLTA (Bacon, Lettuce, Tomato, Avocado), Herb Aioli
 Tomato, Fresh Mozzarella, Basil Pesto
 Ham, Swiss, Lettuce, Tomato, Dijonnaise

A&P Favorites Sandwich Spread \$22

Assortment Of (Four) Chef Selected Sandwiches Provided

- Grilled Chicken, Parmesan Herb Spread, Mixed Greens, Bacon, Tomato, Avocado, Grilled Wrap
- Mediterranean Tuna Salad, Greens, Cucumber, Olive Spread, Grilled Pita
- Roast Beef, Caramelized Onions, Horseradish Aioli, Sour Dough
- Shrimp Salad, Greens, Lemon Herb Aioli, Brioche
- Roasted Turkey, Brie, Grain Mustard, Baguette
- Burrata, Basil Spread, Balsamic Glaze, Ciabatta

Included A&P Favorites and Sandwich Spreads:

Mixed Green Salad, Grain Salad, Two House Dressings, FLIK Potato Chips, Freshly Baked Cookies, Assorted Soft Beverages



Build Your Own SALADS

Choose Your Grain Salad (1) \$20

Quinoa, Roasted Sweet Peppers, Pickled Onion, Spiced Corn, Crispy Tortillas, Romain Lettuce, Black Beans, Jalapeno, Cilantro, Garlic Dressing

Brown Rice, Soy Marinated Roasted Shitake Mushroom, Shaved Carrots, Baby Spinach, Red Cabbage, Edamame, Grilled Scallion, Ginger Sesame Dressing

Farro Grain, Spiced Chickpeas, Grape Tomato, Cucumber, Feta Cheese, Grilled Asparagus, Marinated Artichoke, Arugula, Fresh Cut Herbs, Lemon Herb Vinaigrette

Choose Your Protein (1)

Grilled Marinated Chicken
Roasted Herb Shrimp
Grilled Marinated Steak

To Accomodate Your Personal Preference,
All Lettuce, Protein, Dressing Will Be Served
On The Side

Included With Your Selection
FLIK Potato Chips, Seasonal Fresh Fruit Salad,
Seasonal Agua Fresca

Specialty LUNCH BUFFETS



Hot Buffet Entrees

Chef's Seasonal Hot Buffet Choice of 1

Seasonal Menu Created Daily That Represents The Freshest Ingredients Available On The Market, Seasonal Composed Salad, Green Salad, 2 House Made Dressings

\$21

Chef's Seasonal Hot Buffet Choice of 2

Seasonal Menu Created Daily That Represents The Freshest Ingredients Available On The Market, Seasonal Composed Salad, Green Salad, 2 House Made Dressings

\$24

Taqueria

Chicken Tinga, Adobo Spiced Shrimp, Served With Flour Tortillas, Cilantro Rice, Black Bean Sofrito, Fajita Vegetables, Tortilla Chips, House Made Guacamole, Pico De Gallo, Mexican Crema, Pickled Red Onions, Shredded Cheddar, Limes, Warm Cinnamon Churros Served As Dessert

\$24

Classic Italian

Caprese Salad, Caesar Salad, Chicken Parmesan, Penne A La Vodka, Freshly Baked Rolls, Mini Cannoli Served As Dessert

\$24

Southeast Asia

Vietnamese Caramel Chicken, Lemongrass Ginger Shrimp, Sweet Chili Tofu, Jasmine Rice, Stir Fried Vegetables, Asian Edamame Salad, Sesame Ginger Dressing

\$24

Room Temperature Buffet Entrees

All American

Grilled Chicken, Herb Crusted Flank Steak, Herbed Wild Rice Pilaf, Seasonal Garden Vegetables, Freshly Baked Rolls

\$24

Mediterranean

Garlic Oregano Shrimp, Parsley Lemon Chicken, Grilled Pita, Farro, Artichoke, Tomato, Olive Salad, Hummus, Marinated Greek Vegetable Salad, Cucumber Raita

\$24

Included With Hot or Room Temperature Entrees

Seasonal Fresh Fruit Salad, Assorted Soft Beverages, Freshly Baked Cookies - Unless A Specified Dessert Is Noted Above

Let's Take a BREAK

AM BREAK – Per Person

Smoothie Shooters **\$5**
Strawberry Banana, Golden Pineapple Ginger,
Mixed Berry

Mini Savory Biscuit Sandwiches **\$6**
Smoked Ham, Caramelized Onion, Sausage,
Cheddar Cheese, Egg White, Turkey Bacon

Power Bar Energy Break **\$6**
Assorted Kind, RX Protein Bars, Energy Bites

Pound Cake Break **\$7**
Assorted Miniature Pound Cakes,
Whipped Cream, Seasonal Berry Compote

PM BREAK – Per Person

Air Popped Popcorn Break **\$6**
Fresh Air Popped Popcorn,
Selection Of Sweet & Savory
Accompaniments, Mixed Nuts

Dessert Break **\$7**
Chef's Sweets Selection Of
Cookies, Brownies, Macaroons,
Assorted Bars

Chip & Dip Bar **\$8**
Choose 4 Chips and 2 Dips

Chips:
Corn Tortillas, Plantain Chips,
Herb Crostini, Grilled Flatbread,
House BBQ, House Potato Chips,
Whole Wheat Or Spiced Pita,
Assorted Crackers

Dips:
Hummus, Guacamole, Pico De
Gallo, Onion Sour Cream,
Cheddar Jalapeno, Tomato Corn
Salsa, Spinach Dill Yogurt,
Lemon Rosemary White Bean,
Roasted Eggplant, Marinated
Artichoke

Pub Pretzel Bites **\$9**
Pretzel Bites, Bratwurst Bites,
House Fried Chips,
Grain Mustard, Sauerkraut,
Ale Beer Cheese Sauce,
Agua Fresca

Trail Mix & Berry Break **\$9**
Mixture Of House Granola, Nuts,
Dried Fruits, Sweet & Savory Items,
Fresh Seasonal Berries,
Whipped Cream

Crudite **\$10**
Seasonal Raw & Grilled
Vegetables, Two House Dips,
Assorted Crackers, Crostini,
Agua Fresca

Artisan Cheese **\$13**
Chef's Selection Of Local
Cheeses, Dried And Seasonal
Fruits, Crisps, Flatbreads, Crostini
Add Italian Meats **+\$4**

OTHER BREAK SELECTIONS

Whole Hand Fruit	\$2	Wasabi Peas	\$3
Chocolate Dipped Fruit	\$3	Seasonal Fruit Salad	\$5
Banzzini Mixed Nuts	\$3	Mini Cannoli	\$5
FLIK Chocolate Chip Cookie	\$3	Brownie or Lemon Bars	\$5
Ice Cream Bars	\$3	Mini Specialty Desserts	MP

SIMPLE

\$35

Artisan Cheese

Chef's Selection Of Local Cheeses, Dried Seasonal Fruits, Crisps, Flat breads and Artisanal Crackers

Cuisine Under The Sun

Baba Ganoush, Traditional Hummus, Roasted Red Pepper Hummus, Tabbouleh, Marinated Olives, Artichoke, Grilled Pita Chips

Hors D'oeuvres

Selection Of Three Gourmet Hors D'oeuvres

Beverages

Assorted Soft Beverages, Bottled Still & Sparkling Water

PREMIUM

\$42

Artisan Cheese

Chef's Selection Of Local Cheeses, Dried Seasonal Fruits, Crisps, Flat breads and Artisanal Crackers

Antipasto

Imported Prosciutto, Hard Salami, Black Forest Ham, Marinated Artichoke, Kalamata Olives

Asian Dumplings

Pork Gyoza, Vegetable Dumplings, Mini Vegetarian Spring Roll, Teriyaki, Sweet Thai Red Chili Sauces

Hors D'oeuvres

Selection Of Three Gourmet Hors D'oeuvres

ALL PACKAGES INCLUDE

2-Hours of Service

All Packages Include Assorted Soft Beverages, Bottled Still & Sparkling Water

Bar Quenchers Available As Add-On (see Page 10)

Simple • Premium • Supreme

CELEBRATIONS

SUPREME

\$54

Artisan Cheese

Chef's Selection Of Local And Imported Cheeses, Dried Seasonal Fruits, Crisps, Flat breads, Crostini

Risotto Bar, Chef Attended (Included +50 Guests)

Creamy Arborio Rice, Roasted Shallots, Asparagus Tips, Roasted Tomato, Wild Mushroom Medley, Marinated Artichoke, Seasonal Fresh Herbs, Asiago Cheese

Carving Board (Choose 1) Chef Attended

Steakhouse Marinated NY Sirloin
Strip Loin, Horseradish Crema
Roast Breast Of Turkey, Pan Gravy
Whole Herb Roasted Salmon Filet,
Citrus Aioli, Mini Rolls, Crostini's

Stationary Hors D'oeuvres

Selection Of Three
Gourmet Hors D'oeuvres

Dessert

Seasonal Chef's Choice Dessert

Hot or Cold

HORS D'OEUVRES

COLD

Earth

- Wild Mushroom, Truffle Ricotta, Crostini
- Brie Cheese, Fig Jam, Blistered Figs
- Greek Ratatouille, Mint Yogurt, Pita Crisp
- Fresh Mozzarella, Tomato, Basil Pesto, Balsamic Glaze, Skewered

Sea

- Mini Lobster Roll, Micro Celery, Tarragon Aioli
- Pastrami Smoked Salmon, Everything Crisp, Chive Cream Cheese
- Mini Ahi Tuna Poke Taco, Whipped Avocado, Micro Cilantro
- Chardonnay Poached Shrimp, Horseradish Cocktail Sauce

Land

- Smoked Pulled Chicken, Spiced Corn Relish, Plantain Chip
- Pastrami Crusted Sirloin, Grain Mustard, Slaw, Rye Crostini
- Sliced Herb Crusted Sirloin, Garlic Aioli, Crispy Shallot, Crostini
- Shaved Prosciutto, Manchego, Truffle Honey, Focaccia Crostini

HOT

Earth

- Mini Slider, Crispy Buffalo Cauliflower, Blue Cheese, Shaved Lettuce
- Asiago Arancini, Roasted Tomato Jam
- Mini Vegetable Spring Roll, Mango Thai Chili Sauce
- Mini Black Bean Crispy Taco, Avocado, Pico, Micro Cilantro

Sea

- Blackened Salmon Bites, Crispy Plantain Chip, Yuzu Drizzle
- Crispy Fish Taco, Avocado Crema, Spicy Mayo
- Coconut Shrimp, Pineapple Sweet Chili Sauce
- Crab Cakes, Spicy Remoulade

Land

- Mini Slider, Crispy Chicken, Chipotle Aioli, Shaved Lettuce
- Short Rib Empanada, Truffle Parmesan Cream
- Arthur Avenue Meatballs, Tomato, Parmesan
- Beef En Croute, Whole Grain Mustard
- Mini Pork Carnitas Taco, Avocado Cream, Pico

Display Selection Of Any 3 @ \$16, Selection Of 6 @ \$28 A La Carte Additions @ \$5 Each Per Person
Butler Service Available At Additional Costs.
Please Inquire When Placing Reservation Of Event.
All Orders Are based On A 2 Hour Service Interval.



BAR

Quenchers

Full Bar – 2 Hours (Bartender Required) \$15

A Selection Of Alcoholic And Non-Alcoholic Beverages, Curated Wines, Seasonal And Craft IPA's, Light Beers, Hard Seltzers, Assorted Soft Drinks, Still & Sparkling Water

Beer & Wine – 2 Hours (Stationary) \$10

A Variety Of Red & White Blend Wines, Seasonal And Craft IPA's, Light Beers, Assorted Soft Drinks, Still & Sparkling Water

Additional Services - Per Person

Bar Snack - (1) Wasabi Peas, Etc....	\$3
House Sparkling Bubbles	\$6
French Champagne	ASK
Bartender – Per 50 persons	\$200
Mocktail Bar	ASK

All Bar Services Are Priced Per Person And Will Incur Labor Charges As Applicable After 4pm.