Catering



FALL 2026 - Asurion

Food by FLIK

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

ICONS

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

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.

AG = Avoiding Gluten.
Made without any gluten-containing ingredients.

AM = Avoiding Milk.
Made without any milk (cow, sheep, goat) containing ingredients.

Ordering Info

To place an order, email Jennifer.Turrill@compass-usa.com OR place order through the website https://api.getspoonfed.com/1373/flik-asurion/profile/cards/

To ensure availability and secure delivery times, we encourage you to place catering orders by noon the business day before your event. Menus are subject to change based on market availability. All menu pricing includes compostable plates & cutlery packets; everything needed for service.

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 through an outside partner.

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.

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

Choose from 100% **FIT** menus (available upon request) 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, AG 5.00
Fresh Brewed Regular Coffee and Decaffeinated Coffee Packets, Assorted Hot Tea, Assorted Soft Drinks, Still & Flavored Sparkling Water and Fresh Brewed Unsweet & Southern Sweet Iced Tea

COFFEE SERVICE, AG 3.50
Fresh Brewed Regular Coffee and Decaffeinated Coffee Packets, Assorted Hot Tea, Still Water

COLD BEVERAGE SERVICE, AG 3.50
Assorted Soft Drinks, Still & Flavored Sparkling Water and Fresh Brewed Unsweet & Southern Sweet Iced Tea

MORNING BEVERAGE SERVICE AG 4.00
Fresh Brewed Regular Coffee and Decaffeinated Coffee Packets, Assorted Hot Tea, Still Water and Orange Juice

ICED COFFEE WITH FLAVORED CREAMERS 2.50
HOT CHOCOLATE WITH TOPPINGS 4.00
SEASONAL SPECIALTY MOCKTAIL 4.00

BEVERAGE REFRESH 2.50
Refresh of all Previously Ordered Beverages

INDIVIDUAL BEVERAGE ADDITIONS:

Assorted Dole/Minute Maid Juices	3.25
Assorted Iced Coffee Cans (La Colombe)	4.50
Miniature Water Bottle	1.70
Assorted Sodas	2.00

Breakfast

CONTINENTAL BREAKFAST 14.00
Freshly Baked Mini Muffins V, Seasonal Tea Bread & Pastries V, Vanilla Greek Yogurt with Granola V, Dried Fruit & Honey AG, AM, V, Fresh Fruit Platter AG, AM, V+. Served with Morning Beverages

AVOCADO TOAST BAR 14.00
Multi-Grain Bread V, Mashed Avocado AG, AM, V+, Pickled Red Onions AG, AM, V+, Chopped Bacon AG, AM, Hard Boiled Eggs AG, AM, V, Baby Arugula AG, AM, V+ & Goat Cheese AG, V Sliced Fresh Fruit FIT, AG, AM, V+, Jelly & Whipped Butter AG, V. Served with Morning Beverages
+ Add smoked salmon $4 per person or applewood smoked bacon $5 per person
*Udi's Bread AG, AM, V available upon request

BUILD YOUR OWN BREAKFAST SANDWICH 14.00
Choice of English Muffin or Biscuit
Choice of Two: Bacon AG, AM, Fried Chicken, Pork Sausage AG, AM, Turkey Sausage AG, AM, Turkey Bacon AG, AM, Vegan Sausage AG, AM
Choice of Vegetarian Sawmill Gravy or Pork Sausage Gravy
Choice of Tots, Homestyle Potatoes or Sweet Potato Tots
Comes with Fresh Fruit Platter, Jam, Scrambled Egg Patties AG, AM, V, Sliced American Cheese AG, V, Honey AG, AM, V, Whipped Butter AG, V. Served with Morning Beverages
*Udi's Bun AG, AM, V available upon request

HOT HOTEL BREAKFAST 17.50
Blueberry Muffins V, Scrambled Eggs AG, AM, Smoked Bacon AG, AM, Turkey Sausage Patties AG, AM, Roasted Red Potatoes with Peppers and Onions AG, AM, V+ & Sliced Fresh Fruit FIT, AG, AM, V+. Includes Ketchup AG, AM, V+, Shredded Cheese AG, V and Hot Sauce. Served with Morning Beverages
*Egg Whites Available Upon Request

HEALTH START 14.00
Bacon & Mozzarella Mini Frittata AG, Cheddar, Egg White & Roasted Veggie Mini Frittata AG, V, Turkey Sausage AG, AM, Sweet Potato Hash AG, AM, V+, Fresh Fruit Platter AG, AM, V+. Served with Morning Beverages

BYO BREAKFAST BOWL 14.00
Sweet Potato Tots V, Spinach AG, AM, V+, Goat Cheese AG, V, Shredded Cheddar AG, V, Scrambled Eggs AG, AM, V, Crumbled Bacon AG, AM, Crumbled Turkey Sausage AG, AM, Roasted Peppers & Onions AG, AM, V+, Sundried Tomatoes AG, AM, V+, Diced Avocado AG, AM V+, Fresh Fruit Platter AG, AM, V+. Includes Hot Sauce. Served with Morning Beverages

Breakfast

ADD-ON'S

Dozen-Assorted Mini Pastries V	30.00
Fresh Fruit Platter (per person) FIT, AG, AM, V+	4.75
Vanilla Greek Yogurt Parfait, Granola V	4.00
Dozen-Assorted Bagels, Cream Cheese & Everything Seasoning	18.00
Dozen-Hard Boiled Eggs FIT, AG, AM, V	10.00
Dozen-Assorted Donuts V	22.00
Dozen-Croissants, Whipped Butter & Jam V	22.00
Dozen-Assorted Mini Quiche	30.00
Seasonal Whole Fresh Fruit FIT, AG, AM, V+	1.00
Oatmeal, Brown Sugar & Dried Fruit (serves 20)	60.00
Scrambled Eggs (serves 20) FIT, AG, AM, V	35.00
Roasted Veggie, Mozzarella Frittata (serves 20) AG, V	80.00
Sausage & Bacon, Cheddar Frittata (serves 20) AG	90.00
Applewood Smoked Bacon (serves 20, 2 pieces per person) AG, AM	100.00
Cinnamon Rolls with Cream Cheese Icing (Serves 20) V	80.00

BREAKFAST SANDWICHES & BURRITOS (Order by the Each) 8.00

- Bacon, Egg, Cheddar Cheese, Biscuit
- Pork Sausage, Egg, American Cheese, Toasted English Muffin
- Scrambled Eggs, Smoked Ham, Cheddar Cheese, Burrito; Served with Salsa & Sour Cream
- Scrambled Eggs, Peppers & Onions AG; Served with Salsa & Sour Cream
- Egg Whites, Spinach, Turkey Bacon, Low Fat Swiss Cheese, Avoiding Gluten Bagel AG

Deli

SANDWICHES

- Smoked Ham, Arugula, Provolone, Honey Mustard
- Grilled Buffalo Chicken Wrap, Tomato, Shredded Romaine and Bleu Cheese Crumble & Ranch Dressing
- Roasted Turkey BLT with Mayo
- House Roasted Turkey & Brie, Nashville Jam, Leaf Lettuce
- Grilled Chicken Caesar Wrap, Shredded Romaine, Parmesan Cheese
- Pesto Grilled Chicken, Pesto Mayo, Fresh Mozzarella Cheese, Leaf Lettuce, Tomato
- Shaved Prosciutto, Ham & Havarti Cheese, Spinach, Grain Mustard
- Chimichurri Steak, Roasted Peppers, Balsamic Glaze
- Caprese Wrap, Fresh Mozzarella, Tomato, No-Nut Pesto, Spinach, Balsamic Glaze
- Crispy Chickpeas, Whole Wheat Wrap, Roasted Red Peppers, Arugula, Kalamata Olives, Feta, Tzatziki

SALADS

- Romaine Caesar, Grilled Chicken, Garlic Croutons, Grape Tomatoes, Parmesan
- Texas Salad, Grilled Chicken, Mixed Greens, Roasted Corn, Black Beans, Pico de Gallo, Buttermilk Ranch Dressing
- Crispy Nashville Hot Chicken Salad, Cornbread Croutons, Tomato, Carrot, Cheddar, Buttermilk Ranch Dressing
- Quinoa Grain Bowl, Dried Cranberries, Apricots, Arugula, Spinach, Balsamic Vinaigrette AG, AM, V+

Sandwiches & More

DELI LUNCH PLATTER-BUILD YOUR OWN SANDWICH
Minimum 16 Guests **18.00**

PROTEIN
In-House Roasted Beef, Roasted Turkey, Smoked Ham, Grilled Chicken Breast

CHEESE
American, Swiss, Provolone, Pepper Jack

TOPPINGS
Leaf Lettuce, Tomatoes, Pickles, Banana Peppers, Onions

SPREADS
Mayo, Mustard, Honey Mustard, No-Nut Pesto

Served with Assorted Rolls, Artisanal Breads & Wraps, Flik Chips, Hand Fruit, Cookies & Brownies, Soft Drinks & Water

SPECIALTY SANDWICH PLATTERS **85/125/185**

Small-up to 6, Medium-up to 10, Large-up to 15
Assortment of Three Chef-Selected Specialty Sandwiches

Served with Flik Chips, Hand Fruit, Cookies & Brownies, Soft Drinks & Water

BAGGED SANDWICH/SALAD **17.50**
Perfect for Small Spaces or Lunch on the Run. Select a Combination of 3 Salads or Sandwiches. Served with Flik Chips, Fresh Baked Cookies, an Apple and Bottled Water.

ADD-ON (Per Person)

Chef's Soup of the Day (ask Jennifer for Choice)	3.50
Fresh Fruit Platter FIT, AG, AM, V+	4.75
Vegetable Crudité, Ranch & Hummus FIT, AG, V	4.00
House Made Guacamole AG, AM, V+ & Tortilla Chips	5.25

ADD-ON SALAD

Choice of Caesar Salad, Garden Salad with 2 Dressings, Quinoa Salad

Small- up to 6	15.00
Medium- up to 10	25.00
Large- up to 15	35.00

BYO Salad Bowl

Minimum Order 16 People

Choose 1 Salad:

CAESAR SALAD 14.00
Crisp Romaine AG, AM, V+, Baby Spinach AG, AM, V+, Tomatoes AG, AM, V+, Olive AG, AM, V+, Croutons V, Parmesan AG, V, Avocado AG, AM, V+

GRAIN SALAD 15.00
Mixed Greens AG, AM, V+, Baby Arugula AG, AM, V+, Quinoa AG, AM, V+, Wheatberries AM, V+, Avocado AG, AM, V+, Cucumbers AG, AM, V+, Olives AG, AM, V+, Tomatoes AG, AM, V+, Dried Cranberries AG, AM, V+, Edamame AG, AM, V+, Roasted Cauliflower AG, AM, V+, Pepitas AG, AM, V+, Goat Cheese AG, V, Parmesan AG, V

COBB SALAD 16.00
Romaine Wedges AG, AM, V+, Baby Arugula AG, AM, V+, Tomatoes AG, AM, V+, Roasted Corn AG, AM, V+, Avocado AG, AM, V+, Hard Boiled Egg AG, AM, V, Red Onion AG, AM, V+, Cucumber AG, AM, V+, Bacon AG, AM, Bleu Cheese AG, V

HARVEST SALAD 15.00
Crisp Romaine Lettuce AG, AM, V+, Baby Spinach AG, AM, V+, Tomatoes AG, AM, V+, Olives AG, AM, V+, Cucumbers AG, AM, V+, Mushrooms AG, AM, V+, Broccoli AG, AM, V+, Carrots AG, AM, V+, Grated Parmesan AG, V, Crumbled Feta Cheese AG, V

Choose Protein(s):

Herb Marinated Salmon (based on availability) AG, AM	6.00
Balsamic Grilled Flank Steak AG, AM	5.00
Fried Chicken	5.00
Tofu AG, AM, V+	3.00
Grilled Marinated Chicken Breast AG, AM	4.00
Lemon-Peppered Spiced Shrimp AG, AM	6.00

Choose 2 Dressings: Caesar with Anchovies AG, Ranch AG, V, Chili Lime Vinaigrette AG, AM, V, Maple Sherry Vinaigrette AG, AM, V+, Honey Mustard AG, AM, V, Champagne Vinaigrette AG, AM, V+

Included with Build Your Own Salad Bowl: Flik Potato Chips, Hand Fruit, Freshly Baked Cookies & Brownies, Soda & Water

Lunch Buffets

ALL LUNCH BUFFETS INCLUDE COLD BEVERAGE SERVICE
Includes water

KOREAN RICE BOWL 23.00
Beef Bulgogi **AM**, Crispy Korean Chicken **AM**, Jasmine Rice **AG, AM, V+**, Veggie Stir Fry **AM, V+**, Kimchi with Shrimp & Anchovy **AG, AM**, Yum Yum Sauce **AG, V**, Korean Cucumber Salad **FIT, AM, V+**, Strawberry Tart
*Upon Request Fried Cauliflower 2.00

NOODLE BOWL 23.00
Chicken Teriyaki **AM**, Soy Sesame Chicken **AM**, Yum Yum Sauce **AG, V**, Sesame Rice Noodles **AG, AM, V+**, Braised Bok Choy **AG, AM, V+**, Seaweed Edamame Salad (Seaweed Salad, Edamame, Arugula, Daikon Radish, Cucumber, Carrot Ginger Dressing) **AM, V**, Lemon Bars **V**
*Upon Request Grilled Sweet Chili Tofu 2.00

GREEK 23.00
Greek Salad **AG, AM, V+**, Champagne Vinaigrette **AG, AM, V+**, Grilled Pita **AM, V**, Yellow Rice **AG, AM, V+**, Sauteed Shrimp **AG, AM**, Roasted Chicken **AG, AM**, Roasted Asparagus & Tomatoes **AG, AM, V+**, Hummus **AG, AM, V+**, Tzatziki **AG, V**, Cinnamon Sugar Xangos (Fried Cheesecake)
*Upon Request Lemon Oregano Cauliflower **AG, AM, V+** 2.00

2026 FALL SEASONAL 24.00
Arugula, Farro, Butternut Squash, Pumpkin Seeds, Maple Vinaigrette **AM, V**
Maple Mustard Glazed Salmon **AM**, Roasted Garlic Herb Chicken Thighs **AG, AM**, Mixed Root Vegetables **AG, AM, V+**, Roasted Shallot Green Beans **AG, AM, V+**
Whipped White Chocolate Pumpkin Mousse **AG, V**
*Upon Request Maple Mustard Glazed Grilled Tofu **AG, AM, V+**



Lunch Buffets (cont.)

MEXICAN TAQUERIA **23.00**
Chicken Tinga AM, Carne Asada AG, AM, Soft Flour Tortillas, Tortilla Chips AM, Spanish Rice AG, AM, V+, Queso AG, Black Bean Pico AG, AM, V+, House-made Guacamole AG, AM, V+, Fire Roasted Tomato Salsa AG, AM, V+, Sour Cream AG, V, Esquites AG, V, Churros

*Upon Request Tofu Chorizo AG, AM, V+ 2.00

TASTE OF NASHVILLE **19.50**
Bacon Broccoli Salad AG, Crispy Nashville Fried Chicken, Nashville Hot Sauce, Pickle Chips AG, AM, V+, Collard Greens AG, AM, V+, Baked Mac N Cheese V, Mini Cornbread Muffins V, Whipped Butter AG, V, Seasonal Cobbler V

*Upon Request Fried Tofu AM 2.00

CLASSIC ITALIAN **23.00**
Romaine Salad with Cherry Tomatoes, Pickled Onions & Citrus Herb Vinaigrette AG, AM, V+, Croutons V, Goat Cheese AG, V, Alfredo Pasta V, Beef Meatballs AG, Pomodoro Sauce, Chicken Parmesan, Roasted Balsamic Vegetables AG, AM, V+, Tiramisu V

*Upon Request Eggplant Parmesan V 2.00

AMERICAN BBQ **21.00**
Potato Salad, BBQ Beef Brisket AG, AM, Grilled BBQ Chicken Thighs FIT, AG, AM, Corn Casserole, Garlic Green Beans FIT, AG, AM, V+, Biscuits V, Whipped Butter AG, V, Banana Trifle

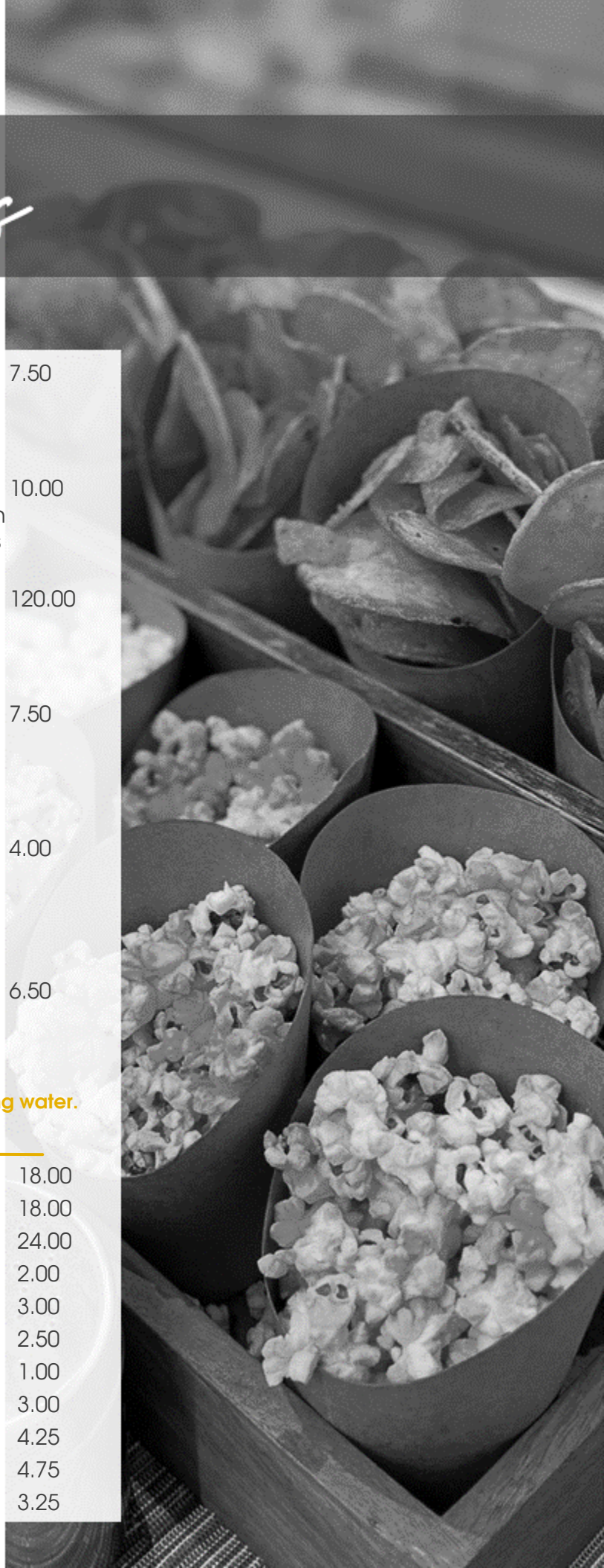
*Upon Request Braised BBQ Mushroom AG, AM, V+ 2.00

SPIRIT OF INDIA **19.00**
Kachumber Salad AG, AM, V+, Chicken Tikka Masala AG, Chana Masala AG, AM, V+, Basmati Rice AG, AM, V+, Aloo Gobi FIT, AG, AM, V+, Garlic Naan Bread V, Oatmeal Raisin Chai Cookies V

ARGENTINIAN FLARE **23.00**
Mixed Green Salad: Crispy Chickpeas, Avocado & Tomato Chili-Lime Vinaigrette AM, V, Herb Chicken with Mustard Sauce AG, AM, Chimichurri Steak AG, AM, Grilled Vegetable Medley AG, AM, V+, Herb Roasted Fingerling Potatoes FIT, AG, AM, V+, Apple Cinnamon Empanada V.

*Upon Request Chimichurri Cauliflower FIT, AG, AM, V+ 2.00

PM Breaks



FIESTA BREAK Tortilla Chips **AM**, Queso **AG, V**, Guacamole **AG, AM, V+** & Fresh Made Salsa **AG, AM, V+**	7.50
CHEF'S CHARCUTERIE BOARD Selection of Artisanal Cheeses & Cured Meats, Fresh & Dried Fruits, Crackers & Crisps & Seasonal Spreads	10.00
BRUSCHETTA BREAK (SERVES 20 GUESTS) Assorted Crisps & Flatbreads, Traditional Tomato Basil Bruschetta & Winter Squash Bruschetta	120.00
SEASONAL HUMMUS BREAK Winter Squash Hummus **AG, AM, V+**, Beet Hummus **AG, AM, V+**, Whipped Honey Goat Cheese **AG, V**, Vegetable Crudite **AG, AM, V+**, Crostini	7.50
POPCORN BREAK Fresh Popped Popcorn **AG, AM, V+**, FLIK Signature Seasonings: Sweet Caramel, White Cheddar & Cinnamon Toast	4.00
POUND CAKE BREAK Assorted Pound Cakes, Whipped Cream, Seasonal Berry Compote	6.50

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

ASSORTED FRESH-BAKED COOKIES by the dozen	18.00
FRESH BAKED BROWNIES by the dozen	18.00
FRESH MADE RICE CRISPY TREATS by the dozen	24.00
ASSORTED CANDY BARS	2.00
ASSORTED NOVELTY ICE CREAM TREATS	3.00
HOUSE-MADE FLIK CHIPS	2.50
ASSORTED FRESH WHOLE FRUIT	1.00
ASSORTED ENERGY/GRANOLA BARS	3.00
TORTILLA CHIPS, GUACAMOLE	4.25
FRESH FRUIT PLATTER FIT	4.75
SOFT PRETZELS, WHOLE GRAIN MUSTARD	3.25

Hors D'Oeuvres

Vegetarian:

Sweet & Spicy Brussels Sprouts AM, V (5 pp)	1.75
Mini Cauliflower Banh Mi, Pickled Vegetables, Sriracha Aioli V (1 pp)	1.75
Mac & Cheese Bites V (2 pp)	3.50
Veggie Empanada with Red Pepper Aioli V (1 pp)	2.50
Mushroom Truffle Arancini with Garlic Aioli V (1 pp)	1.75
Fig Mascarpone Beggars Purse V (1 pp)	2.50
Truffle Parmesan Tots V (5 pp)	1.75
Individual Charcuterie Cup (1pp)	5.00

Poultry:

Chicken Quesadilla Bites with Lime Cilantro Crema (1 pp)	2.50
Chicken Tenders with Ranch & Honey Mustard (1 pp)	3.00
Vietnamese Spring Roll with Nuoc Cham (1 pp)	2.50
Coconut Chicken Bites with Sweet Chili AM (2 pp)	2.50
Mini Chicken Cordon Bleu (1 pp)	3.50

Beef:

Brisket Empanada with Chipotle Crema (2 pp)	5.00
Cheeseburger Sliders with Bistro Sauce (1 pp)	3.00
Beef Crostini with Horseradish Aioli & Crispy Shallots (1 pp)	3.00
Mini Beef Satay with Sesame Sunbutter Sauce AM (2 pp)	6.00
Bacon Wrapped Brisket (1 pp)	3.75

Seafood:

Crab Rangoon (2 pp)	2.50
Bacon Wrapped Shrimp (1 pp)	3.00
Shrimp Roll AM (1 pp)	4.50
Mini Arepas with Shrimp & Avocado Crema (1 pp)	4.00
Tuna Tartare Cups AM (1 pp)	4.00

Need assistance with ordering Hors D'oeuvres? Please reach out to Jennifer and discuss.

Simply Flik

All options serve 15 guests

Orders come with serving utensils, plates, cutlery with napkin; Pick up @ Gulch Grounds Coffee Shop

SANDWICH PLATTER $85

Comes with the 3 sandwiches listed below

Condiments will be served on the sandwich, if you are not serving within 2 hours, please note and we will serve the condiments on the side

Bacon, Lettuce, Tomato & Mayo Sub

Turkey, Lettuce, Tomato, Provolone & Pesto Mayo Croissant

Salami, Capicola, Havarti, Red Pepper & Mustard Brioche Bun

SALAD $35

Dressing served on the side

Selections:

Fall Salad: Shaved Brussels Sprouts, Arugula, Pomegranate, Feta, Butternut Squash, Balsamic Vinaigrette AG, V

Asparagus Caesar Salad: Romaine, Asparagus, Cherry Tomatoes, Croutons, Parmesan, Caesar Dressing V

Cobb Salad: Eggs, Romaine, Cherry Tomatoes, Bacon, Avocado, Blue Cheese, Ranch Dressing AG

PASTA $35

Selections:

Mediterranean: Bowtie Pasta, Kalamata Olives, Feta, Champagne Vinaigrette V

Classic Macaroni Salad: Cheddar, Mayo, Fresh Herbs

Orzo Pasta Salad: Cherry Tomatoes, Cucumber, Pesto, Fresh Mozzarella, Balsamic Glaze

CHICKEN TENDER PLATTER $65

Please specify hot or cold; Comes with Ranch & Honey Mustard

Simply Flik

All options serve 15 guests
Orders come with serving utensils, plates, cutlery with napkin;
Pick up @ Gulch Grounds Coffee Shop

DIP VARIETY PLATTER $55
All come with Pita Chips, Pretzels & Raw Veggies for dipping

Choice of 2:
Classic Hummus AG, AM, V+, Buffalo Chicken Dip, Artichoke & Spinach Dip V, Tzatziki AG, V, Jalapeno Pepper Dip V, Cheddar Jack Spread V

MINI MUFFIN TRAY, V $35, Assortment of 3 Flavors, 30 Muffins

BROWNIE TRAY, V $25, 15 Brownies

FLIK CHOCOLATE CHIP COOKIE TRAY $25, 30 Cookies

FRESH CUT FRUIT PLATTER AG, AM, V+ $45

BOX OF "JOE ON THE GO" $38

CHARCUTERIE $105
Served with 2 Cheeses, 2 Meats, Pickled Veggies, Dried & Fresh Fruit

LOOKING FOR SOMETHING ELSE? PLEASE LET US KNOW AND WE WILL SEE IF WE CAN ACCOMMODATE!

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