

Created with you in mind
CATERING

Food by **FLIK**

2024



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At FLIK, *every customer* is our priority.

Welcome

For questions about your order, or to request a meeting with the catering team, call 423.535.1648, or email Jason at Jason.Brune@compass-usa.com



To ensure availability and secure delivery times, we encourage you to place catering orders 48 hours in advance. 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.

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 cafe 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 5.00
Regular and Decaffeinated Coffee,
Mighty Leaf Tea, Assorted Soft Beverages,
Still & Sparkling Water

Morning Beverages 5.00
Regular and Decaffeinated Coffee,
Premium Dammann Freres Tea, Freshly
Squeezed Orange Juice, Bottled Water

Coffee Time 3.55
Regular and Decaffeinated Coffee,
Premium Dammann Freres tea

Cold Beverage Service 3.25
Assorted Sodas, Bottled Water,
Freshly Brewed Sweet and
Unsweet Iced tea

Additional Beverages

Fresh Brewed Tea	1.55	House Made Lemonade	1.55
Iced Coffee	1.95	Seasonal Aqua Fresca	1.55
Hot Chocolate	2.55	Seasonal Fruit Smoothies, 12oz	3.85
Bottled Water	1.55	Bubly Seltzer Waters	1.55
Bottled Juice	2.35	Assorted Soft Beverages	1.55
apple, cranberry, orange			
Freshly Squeezed OJ	2.25		

Eye Opening BREAKFAST

Breakfast Additions

Seasonal Sliced Fruit	4.29
Whole Hand Fruit	1.29
Bagels & Cream Cheese	2.49
Seasonal Berry Granola Parfaits	2.49
Mini Breakfast Sandwiches	3.29
Oatmeal	2.29
Homemade Granola Bars	2.29
Chobani Yogurt Cups	2.79
Mini Muffins	1.49

Breakfast Sandwiches 10.50

Selection of breakfast sandwiches or burritos:

- Egg Whites, Spinach, Turkey Bacon, Low Fat Swiss Cheese, Flatbread
- Pork Sausage, Egg, American Cheese, Toasted English Muffin
- Scrambled Eggs, Smoked Ham, Cheddar Cheese, Burrito
- Scrambled Eggs, Peppers & Onions Burrito
- Bacon, Egg, American Cheese, Biscuit

Sour Cream & Salsa (with burritos) Freshly Squeezed Orange Juice, Regular and Decaffeinated Coffee, Hot Tea Service, Bottled Water

Continental Breakfast 10.50

Freshly Baked Mini Muffins, Scones, and Pastries. Butter, Preserves,, Seasonal Sliced Fruit , Freshly Squeezed Orange Juice, Regular and Decaffeinated Coffee, Hot Tea Service, Bottled Water

Healthy Start 10.50

Freshly Baked Mini Muffins, Bluff View Bakery Raisin Walnut Bread, Cream Cheese Spread, Yogurt, Granola, Raisins, Sliced Seasonal Fruit Freshly Squeezed Orange Juice, Regular and Decaffeinated Coffee, Hot Tea Service, Bottled Water

Greek Yogurt Bar 12.50

Greek Yogurt, House-Made Granola, Seasonal Berries, Whole Bananas, Raisins, Dried Cranberries, Honey, Pure Maple Syrup, Bluff View Bakery Raisin Walnut Bread Freshly Squeezed Orange Juice, Regular and Decaffeinated Coffee, Hot Tea Service, Bottled Water

Executive Breakfast Buffet 17.50

French Toast, Pure Maple Syrup, Scrambled Eggs (Egg Whites Available Upon Request), Smoked Bacon, Sausage Patties, Home Fries, Sliced Fresh Fruit, Mini Breakfast Pastries, Butter, Preserves, Freshly Squeezed Orange Juice, Regular and Decaffeinated Coffee, Hot Tea Service, Bottled Water

Delicious SANDWICHES



Lunch Additions

Seasonal Sliced Fruit	4.29
Whole Hand Fruit	1.29
Freshly Baked Mini Cookies	1.79
Homemade FLIK Chips	1.49
Soup of the Day	2.49
Mixed Green Salad	2.49

Corner Deli

16.50

Protein: In-House Roast Beef, Smoked Turkey, Smoked Ham, Grilled Chicken Breast, Tuna Salad

Cheese: American, Swiss, Provolone, Pepper Jack Cheese.

Toppings: Leaf Lettuce, Tomatoes, Pickles, Roasted Peppers, Banana Peppers.

Spreads: Mayo, Mustard, Honey Mustard, No-Nut Pesto Assorted Rolls, Artisanal Breads, Wraps

Signature Sandwiches

15.50

Assortment of Three Chef Selected Sandwiches Provided

Sample Menu Items

- 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, Black Bean Spread, Mini Tolera Roll
- Cajun Shrimp Salad, Toasted Roll

Included with Platters & Specialty Sandwich Spreads:

Mixed Green Salad or Grain Salad, House Made Dressing, FLIK Potato Chips, Hand Fruit, Freshly Baked Cookies, Assorted Soft Beverages, Bottled Water



Build Your Own SALADS

Harvest Salad Buffet

16.50

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

Grain Salad Buffet

16.50

Mixed Baby Greens, Arugula, Quinoa, Farro, Avocado, Cucumbers, Olives, Tomatoes, Dried Cranberries, Edamame, Broccoli, Sunflower Seeds, Goat Cheese, Parmesan Cheese

Cobb Salad Buffet

16.50

Iceberg Wedges, Tomatoes, Roasted Corn, Fresh Avocado, Chopped Egg, Red Onion, Cucumber, Crumbled Bacon, Crumbled Bleu Cheese, Two House Made Dressings

Add (2) Proteins to any salad choice

- Grilled Marinated Chicken Breast
- Lemon Pepper Spiced Shrimp
- Balsamic Grilled Flank Steak
- Herb Marinated Salmon +2.00
(48 hour notice required for salmon)

Included with salad choice

House Made Ranch and Cilantro Lime Dressing, FLIK Potato Chips, Hand Fruit, Freshly Baked Cookies, Assorted Soft Beverages, Bottled Water

Flavorful

LUNCH BUFFETS

Chef's Table Buffet (choose 2 entrees) 20.00

Poultry

- Chicken Parmigiano, Marinara Sauce
- Oven Roasted Turkey, Rosemary Gravy
- Chicken Teriyaki

Meat

- Seared Beef Tenderloin, Demi Glace **Mkt Price**
- Sundried Tomato, Spinach, Mozzarella Stuffed Pork
- Grilled Flank Steak, Chimichurri

Seafood

- Seared Salmon Filet, Corn Relish
- Cajun Blackened Catfish
- Shrimp Scampi

Vegetarian/ Plant Based

- Eggplant Parmigiano
- Penne Pasta, Beyond Sausage
- Chipotle BBQ Tempeh Meatloaf

Included with your selection

Chef's Choice of Starch & Vegetable, Mixed Green Salad or Grain Salad, House Made Dressing, Freshly Baked Cookies, Assorted Soft Beverages, Bottled Water

American BBQ 18.50

BBQ Beef Brisket, Grilled BBQ Chicken Thighs, Smokehouse Baked Beans, Mac and Cheese, Traditional Cole Slaw, Mixed Green Salad, Ranch Dressing, Corn Bread, Banana Pudding Cups

Classic Italian 18.50

Chicken Parmesan, Shrimp Fra Diavolo, Penne Primavera, Roasted Broccoli, Caprese Salad, Caesar Salad, Garlic Bread, Cannoli

Taqueria 17.50

Served with Flour Tortillas. Chicken Tinga, Pork Carnitas, Black Bean Sofrito, Queso Cheese, Cilantro Rice, Tortilla Chips, House Made Guacamole, Fire Roasted Tomato Salsa, Mexican Crema, Pickled Red Onions, Traditional Caesar Salad

Loaded Potato Bar 16.50

Sea Salt Baked Potatoes & Sweet Potatoes, Beef Chili, BBQ Chicken Thighs, Cheddar Cheese, Sour Cream, Salsa, Butter, Served with Broccoli Raisin Bacon Picnic Salad, Dinner Rolls & Apple Pie

Chopstix 18.50

Sriracha Glazed Chicken, Pineapple-Chili Sauce, Vegetable Fried Rice, Stir Fried Seasonal Vegetables, Vegetarian Spring Rolls, Duck Sauce, Napa Cabbage Salad, Ginger Sesame Dressing, Fortune Cookies

Mediterranean 18.50

Chicken Oreganato, Classic Moussaka, Steamed Rice Pilaf with Artichokes, Tomato & Olives, Hummus, Grilled Asparagus, Marinated Greek Vegetable Salad, Cucumber Raita, Pita, Baklava

Included with each spread

Mixed Green Salad or Grain Salad, House Made Dressing, Freshly Baked Cookies or Specialty Desserts, Assorted Soft Beverages, Still & Sparkling Water

Let's Take a BREAK

AM BREAK

Mini Biscuits 8.50
House Made Mini Biscuits, Smoked Ham, Pimento Cheese, Devilled Eggs, Candied Bacon, House Made Seasonal Aqua Fresca

Smoothie Shooters 8.50
Strawberry Banana Smoothies, Sesame Almond Coconut Energy Bars, Fresh Fruit Platter

Tea and Scones 7.50
Variety of Scones, Devonshire Cream, Strawberry Jam, Hot Tea Service, Bottled Water

Pound Cake Break 7.50
Sliced Pound Cake, Whipped Cream, Seasonal Berry Compote, Iced Coffee, Bottled Water

PM BREAK

Tortilla Chip Bar 6.50
House Made Tortilla Chips, Fried Plantain Chips, Guacamole, Black Bean Salsa, Tomato Salsa, Sour Cream, Jalapeno Cheese Sauce, Assorted Soft Beverages, Bottled Water

Pretzel Bites 5.00
Honey Mustard, Spicy Brown Mustard, Queso Dip, Assorted Soft Beverages, Bottled Water

Grilled and Raw Vegetables 6.50
Grilled Eggplant, Zucchini, Summer Squash, Asparagus, Raw Carrots, Red Peppers, Chef's Hummus Selection, Baked Pita Chips, Assorted Soft Beverages, Bottled Water

Hummus Break 5.00
Traditional Chic Pea Hummus, Roasted Red Pepper Hummus, Assorted Crisps and Pita Chips Assorted Soft Beverages, Bottled Water

Popcorn Break 5.00
Individual Boxed Popcorn, FLIK Signature Seasonings: Sweet Caramel, White Cheddar & Cinnamon Toast, House Made Lemonade

Cookie Break 2.75
Assorted Freshly Baked Cookies, two per guest, Lemonade

Artisan Cheese Board 9.50
A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini, Seasonal Agua Fresca

Other Bread Selections

Sliced Fruit Platter 4.75
Crudit  and Ranch Dip 3.50
Hummus and Pita 3.50
Freshly Baked Cookies (2) 1.65
Signature Brownies 2.25
Chips, Guacamole 4.75

Assorted Candy Bars 2.00
Trail Mix 2.75
Individual Popcorn 2.00
Soft Pretzel Nuggets 2.50
Novelty Ice Cream Bars 3.00
Whole Fruit 1.00

Simple • Premium • Supreme

CELEBRATIONS

SUPREME

Artisan Cheese

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

Cuisine Under The Sun

Baba Ganoush, Hummus, Muharrama (Red Pepper, Walnut, Pomegranate), Tabbouleh, Marinated Olives, Pita Chips, Lavash, Crostini and Focaccia

Sushi & Sashimi

Assorted Sushi & Sashimi, Spicy Tuna, Salmon, Shrimp, 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

Stationary Hors D'oeuvres

Selection of Five Gourmet Hors D'oeuvres

Dessert

Seasonal Chef's Choice Dessert

PLEASE CONTACT THE CATERING OFFICE FOR A CUSTOMIZED QUOTE FOR YOUR EVENT

Jason Brune, Manager
John Palacio, Chef

Jason.Brune@compass-usa.com
John.Palacio@compass-usa.com

PREMIUM

Artisan Cheese

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

Antipasto

Imported Prosciutto, Cappicola, Hard Salami, Imported Italian Cheeses, Kalamata Olives, Crostini, Focaccia

Asian Dumplings

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

Hors D'oeuvres

Selection of Five Gourmet Hors D'oeuvres

Dessert

Seasonal Chef's Choice Dessert

Beverages

Soft Beverages, D&P Filtered Water

SIMPLE

Artisan Cheese

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

Cuisine Under The Sun

Baba Ganoush, Hummus, Muharrama (Red Pepper, Sunflower Seeds, Pomegranate), Tabbouleh, Marinated Olives, Pita Chips, Lavash, Crostini and Focaccia

Hors D'oeuvres

Selection of Three Gourmet Hors D'oeuvres

Beverages

Soft Beverages, D&P Filtered Water

Savory or Sweet

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



The Sweet FINALE

Best of Chattanooga Dessert Bar

MP

Moon Pie Banana Pudding, Old Fashioned Coca Cola Cake Bites, Seasonal Bluff View Bakery Tart or Cake

48 Hour Notice Required

Ice Cream Party

8.00

Chocolate, Vanilla & Strawberry Ice Creams, Sprinkles, Crushed Oreos, Chocolate Chips, Cherries, Whipped Cream, Chocolate and Caramel Sauce

Personalized Cakes

Half Sheet (Serves 30-40 People)

55.00/Cake

Full Sheet (Serves 60-75 People)

105.00/Cake

Choose from the Following Cake Flavors:

Vanilla, Chocolate

Frosting:

Chocolate or Vanilla Butter Cream

Specialty Flavored Cakes

MP

Carrot, Chocolate Fudge, Red Velvet, Strawberry Shortcake, Lemon Raspberry, Dulce de Leche, Cannoli

Contact the Catering Department for Specialty Flavored Cakes And Alternative Sizes. A Customized Quote Will Be Provided