



CATERING

— CHILDREN'S —

SPRING/SUMMER 2024

GUIDELINES

Catering orders can be placed online via Spoonfed or in partnership with your Catering Manager. Please contact Tyler.Webb@compass-usa.com to address any questions.

PRICING & CANCELLATIONS

We require a 48-hour notice and headcount guarantee for all catering orders. Should the guest count decrease, the group will be charged for the guaranteed number.

Cancellations require 48-hour notice. Any cancellation that is less than the required notice is subject to the event charge.

ALLERGIES & INTOLERANCES

Additional information can be found here.

CUSTOM MENUS

FLIK's creative Catering and Culinary teams are here to help! Our Culinary team will create specialized menus for any occasion, although special orders may require additional surcharges.





BREAKFAST

Menu items are priced per person unless otherwise noted.

Buffets are self service ; served buffets are available at additional cost

COLD BREAKFAST

THE CONTINENTAL 12.50

- House Baked Mini Muffins, Mini Pastries Sliced
- Seasonal Fruit Platter & Greek Yogurt Parfaits
- Add Bagels for +2pp

AVOCADO TOAST BAR 14.00

- Smashed Avocado, Arugula, Cucumber, Tomato, Shaved Radish, Feta, Pickled Red Onion, Olive Oil, Artisan Bread; Smoked Bacon addition optional




Add Smoked Salmon Platter +6pp

- Smoked Salmon, Capers, Sliced Tomato, Red Onion

YOGURT PARFAIT BAR 14.50

- Strawberry Yogurt, Vanilla Yogurt, House-Made Granola, Assorted Berries, Seasonal Dried Fruit, Cocoa Nibs, Chia Seeds, Toasted Pumpkin Seeds, Honey

ADD ON

- Hot Beverage Service 4.00
- Assorted Mini Sodas or Water 2.50
- Simply Orange Juice 3.00
- Whole Fruit 1.00
- House Baked Mini Pastries 30.00/dozen 
- Fruit Platter 4.00 
- Individual Overnight Oats, Fresh Fruit 4.00 
- Individual Yogurt, Fruit, Granola Parfait 4.00 

HOT BREAKFAST

BREAKFAST SANDWICHES 6.00

Choose 3:

- Scrambled Egg, Chicken Sausage, American Cheese, English Muffin
- Scrambled Egg, Turkey Bacon, Swiss Cheese, Whole Wheat English Muffin
- Scrambled Egg, Sausage, Cheddar, Buttermilk Biscuit 
- Scrambled Eggs, Queso Fresco, Pico de Gallo Breakfast Burrito 
- Black Forest Ham, Scrambled Egg, American Cheese, Biscuit
- Egg White, Spinach, Tomato, Smoked Gruyere, Asiago Bagel 
- Crispy Chicken, Buttermilk Biscuit
- Smoked Applewood Bacon, Cheddar, Scrambled Egg, Croissant
- Avoiding Gluten Vegetable Egg White Frittata 

HOT BREAKFAST 12.00

- Scrambled Eggs, Bacon, Chicken Sausage, Home Fries, French Toast, Maple Syrup
- Add Continental Breakfast for +5.00


SANDWICHES

Menu items are priced per person unless otherwise noted and require a 10 guest minimum.
Buffets are self service ; served buffets are available at additional cost

CLASSIC SANDWICH BOARD 12.50

Includes House Made Chips 

Choose 3 Sandwiches:

- House Roasted Turkey, Provolone, Multi-Grain
- Roast Beef, Cheddar, Pretzel Bun
- Grilled Vegetable, Mozzarella, Cio  ta
- Smoked Ham, Cheddar, Sourdough
- Chicken Salad, Croissant
- Tuna Salad, Wheat

SPECIALTY SANDWICH BOARD 12.50

Includes Kettle Chips 

Choose 3 Sandwiches:





- Bahn Mi Style Flank Steak, Carrot, Red Onion, Cilantro, Miso Mayo, French Baguette
- Shrimp Salad, Lettuce, Tomatoes, Smokey Paprika Aioli, Potato Roll
- Falafel Pita Pocket, Cabbage Slaw, Hummus,  Tahini Dressing
- Grilled Salmon, Lemon Mayo, Grilled Red Onions, Green Leaf Lettuce, Semolina Roll
- Roasted Eggplant, Mozzarella, Pimento Aioli,  Potato Roll
- Italian Provision Hoagie, Prosciutto, Soppressata Smoked Ham, Aged Provolone, Olive Tapenade, Red Wine Vinaigrette, Baguette
- Roast Turkey, Avocado, Bacon, Lettuce Wrap or Udi's Bread

CHOPPED SANDWICHES 16.00

Includes House Made Chips 

- **Italian Chopped Salad Sandwich** Ham, Salami, Capicola, Imported Provolone, Shredded Iceberg, Roasted Peppers, Red Onion, Basil, Olive Oil, Balsamic Vinegar
- **Chopped Buffalo Chicken Wrap** Breaded Chicken, Hot Sauce, Red Onion, Tomato, Cheddar, Chopped Iceberg Lettuce, Ranch Dressing
- **Chopped Grilled Muffaletta Baguette** 
Olive Relish, Grilled Eggplant, Zucchini, Yellow Squash, Peppers, Arugula, Olive Oil, Balsamic Vinegar, Whole Wheat Baguette

ADD ON

- Fruit Platter 4.00 
- Assorted Mini Cookie & Brownie Platter 2.50 
- Side Salad 3.00  
 - Baby Green Salad, Balsamic or Ranch
 - Classic Caesar Salad, Croutons, Caesar Dressing

SALADS

Menu items are priced per person unless otherwise noted and require a 10 guest minimum.
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Build Your Own Salad Bar

\$19.00 pp







Greens: CHOOSE 2

- Romaine
- Kale
- Spinach
- Iceberg
- Spring Mix

Proteins: CHOOSE 2

- Grilled Chicken
- Grilled Shrimp
- Marinated Flank Steak
- Grilled Salmon
- Grilled Tofu 
- Grilled Portobello 

Dressings: CHOOSE 2

- Caesar 
- Italian 
- Thousand Island
- Ranch
- Blue Cheese
- Seasonal Dressing
- Olive Oil 
- Balsamic Vinegar 
- Lemon Thyme Vinaigrette 
- Balsamic Vinaigrette 

Toppings: CHOOSE 5

- Farro
- Bell Peppers
- Roasted Red Peppers
- Roasted Mushrooms
- Roasted Beets
- Corn
- Broccoli
- Avocado
- Chickpeas
- Cucumber
- Shredded Carrot
- Cherry Tomatoes
- Shaved Asparagus
- Chopped Bacon
- Cheddar Cheese
- Blue Cheese Crumbles
- Parmesan Cheese
- Sunflower Seeds
- Dried Cranberries
- Croutons
- Feta Cheese

Composed Salad

Cobb Grain Bowl _____ \$21.00 pp

Crispy Romaine, Baby Spinach, Farro, Roasted Corn, Crumbled Bacon, Cherry Tomatoes, Avocado, Crumbled Blue Cheese, Sliced Cucumber, Diced Egg, Grilled Chicken, Shrimp, Buttermilk Ranch Dressing, Lemon Thyme Dressing

Tex-Mex _____ \$21.00 pp

Crispy Romaine Lettuce, Baby Arugula, Cucumbers, Cherry Tomatoes, Red Peppers, Fire Roasted Corn, Shaved Red Onion, Chick Peas, Black Beans, Chipotle Cream, Cotija Cheese, Tortilla Strips, Grilled Chicken, Grilled Flank Steak, Avocado Cilantro Vinaigrette, Chipotle Ranch Dressing

Greek Salad _____ \$21.00 pp

Chopped Romaine, Arugula, Crispy Chickpeas, Roasted Red Peppers, Feta, Kalamata Olives, Tomatoes, Cucumbers, Lemon Herb Chicken, Grilled Shrimp, Red Wine Vinaigrette, Balsamic Vinaigrette. Served with Hummus and Flatbread.

Tuscan Pasta Salad  _____ \$19.50 pp

Arugula, Farfalle Pasta, Fried Chickpeas, Olives, Tomatoes, Ricotta Salata, Roasted Eggplant, Diced Provolone, Cucumber, Diced Salami, Roasted Red Peppers, Shaved Parmesan.

Salad Add-Ons


Grilled Chicken Breast \$5.50 pp
Grilled Shrimp \$7.00 pp
Marinated Grilled Flank Steak \$7.00 pp

Grilled Salmon \$7.00 pp
Grilled Tofu  \$3.50 pp
Daily Soup \$3.50 pp
Assorted Cookies  \$2.00 ea


LUNCH

Menu items are priced per person unless otherwise noted and require a 10 guest minimum.
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TACOS 19.50

Includes Soft Flour Tortillas (2 pp), Cilantro Lime Rice, Black Beans, Tres Leches Cake 

Choose 2 Proteins:

- Chicken Tinga
- Taco Seasoned Ground Beef
- Grilled Portobello Barbacoa 

Toppings: Shredded Lettuce, Pico de Gallo
Pickled Jalapenos, Corn Salsa, Lime Crema


Add Guacamole at \$.75 pp

*Corn Tortillas are available upon request

SOUTHERN BBQ 21.50

Includes Potato Rolls, Corn Bread, Onions, Pickles & BBQ Sauce, Banana Pudding 

Choice of Protein (+5 For Two Proteins)

- BBQ Chicken Quarter
- Carolina Style Pulled Pork
- Chopped Smoked Brisket
- BBQ Pulled Oyster Mushrooms 


Choice of 2 Sides:

- Cole Slaw
- Potato Salad
- Pasta Salad
- Kettle Chips 


CLASSIC ITALIAN 19.50

Includes Marinara Sauce,
Classic Caesar Salad, Focaccia Bread, Mini Cannoli


Choose 2 Proteins:

- Chicken Parmesan
- Traditional Beef Meatballs
- Spinach Ricotta Manicotti 
- Eggplant Parmesan 

Choice of Pasta:

- Whole Wheat Penne
- Penne
- Chick Pea Pasta 

INDIAN 19.50

Includes Cardamom Scented Basmati Rice
Yogurt Raita, Cilantro Chutney, Naan, Mango
Chutney, Cardamom Cream, Rice Pudding 

Choice of Protein:

- Chicken Tikka Masala
- Aloo Channa Masala 
- Shrimp Vindaloo
- Paneer Korma 


SEASONAL FLAVORS

TASTE OF SPRING 21.50



Salad

- Spring Mix, Watermelon Radish Salad, Tomato, Cucumber, Balsamic Vinaigrette
- Quinoa, Arugula, Strawberry, Sunflower Seeds, Lemon EVOO


Entrée (Choice of 2)

- Lemon-Herb Chicken
- Pesto Salmon
- Grilled Cauliflower Steak 


Side

- Roasted Asparagus, Charred Tomatoes 
- Braised Fingerling Potatoes, Thyme 

Dessert

- Carrot Cake 

PIZZA 18.00

Includes Baby Green Salad, Ranch Dressing, Balsamic Dressing, Cookie & Brownie Platter 

Choice of:

- Cheese 
- Pepperoni
- Veggie 

2 Slices of Pizza Per Person

LUNCH TO-GO

Menu items are priced per person unless otherwise noted and require a 10 guest minimum.

Includes House Made Chips, Fresh Fruit Salad, Cookie & Water
Please Select 3 Sandwiches or 3 Salads

CLASSIC SANDWICH BOARD 15.00

- House Roasted Turkey, Provolone, Mutli-Grain
- Roast Beef, Cheddar, Pretzel Bun
- Grilled Vegetable, Mozzarella, Ciabatta 
- Smoked Ham, Cheddar, Sourdough
- Chicken Salad, Croissant
- Tuna Salad , Croissant
- Egg Salad, Croissant 
- Classic Italian, Focaccia
- Roasted Vegetable Pesto Spinach Wrap 

SPECIALTY SANDWICH BOARD 16.00

- House Roast Turkey, Cheddar, Basil Aioli, Lettuce, Tomato, Multigrain Roll
- Bahn Mi Style Flank Steak, Carrot, Red Onion, Cilantro, Miso Mayo, French Baguette
- Shrimp Salad, Lettuce, Tomatoes, Smokey paprika Aioli, Potato Roll
- Roasted Eggplant, Mozzarella, Smokey Paprika Aioli, Potato Roll 
- Falafel Pita Pocket, Cabbage Slaw, Hummus, Tahini Dressing 
- Roast Turkey, Avocado, Bacon, Lettuce Wrap or Udi's Bread
- Balsamic Glazed Vegetables, Lettuce, Tomatoes, Lettuce Wrap or Whole Wheat Wrap 

SALADS 18.00

- Crispy Buffalo Chicken Salad, Romaine, Carrot, Tomato, Blue Cheese, Blue Cheese Dressing
- Texas Salad, Santa Fe Spiced Shrimp, Cheddar, Pico, Chipotle Ranch
- Greek Salad, Romaine, Tomato, Cucumber, Red Onion, Green Bell Pepper, Olives, Feta, Greek Vinaigrette 
- Caesar Salad, Grilled Flank Steak, Parmesan Frico, Sundried Tomato
- Asian Tofu Salad, Sesame Vinaigrette, Crispy Wonton, Mesclun, Edamame, Water Chestnuts, Onion, Carrots  (Substitute Sriracha Shrimp)
- Spring Mix, Watermelon Radish, Tomato, Cucumber, Balsamic Vinaigrette 
- Quinoa, Arugula, Strawberry, Lemon, Olive Oil 
- Romaine and Watercress Cobb Salad, Buttermilk Ranch 

ENHANCEMENTS

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BREAKS

POPCORN 8.00

LET'S SNACK 4.50

- Assorted Packaged Mini Snack Bars

BYO TRAIL MIX BAR 6

- Yogurt Covered Pretzels, Chocolate Covered Raisins, Dried Fruit, Gardetto's Snack Mix, M&Ms

CHIPS & DIPS 6

- Tortilla Chips, Pita Chips, Traditional Salsa, Fresh Guacamole, Red Pepper Hummus

TEA TIME 15.00

- Mini Tea Sandwiches, Scones, Petit Fours, Hot Tea Service

SWEETS & TREATS

Served by the Dozen

- Mini Cookies (Chocolate Chip, Sugar, Oatmeal Raisin) 15.00
- Bite Size Fudge Brownies 18.00
- Mini Rice Crispy Treats 15.00
- Strawberry Oatmeal Bars 15.00
- Mini Chocolate or Vanilla Mini Cupcakes 20.00
- Chocolate Covered Strawberries 20.00

MINI DESSERT BAR 30.00

Cannoli, Cheesecake Bites, Fruit Tart, Petit Fours, Mini Eclairs

BEVERAGES

Full Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee and Tea, Assorted Soft Drinks To Include Coca Cola, Diet Coke, Sprite, Still and Flavored, Sparking Water

Cold Beverage Service

Assorted Soft Drinks To Include Coca Cola, Diet Coke, Sprite, Still and Flavored, Sparking Water

Hot Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee and Tea

RECEPTIONS

Menu items are priced per person unless otherwise noted and require a 10 guest minimum. Receptions require a minimum of 10 people. Pricing available upon request.

STATIONS

Hors d'oeuvres stations to be served buffet style. Priced per person.

CHOOSE 2:

HUMMUS TRIO

Classic Hummus, Roasted Red Pepper Hummus, Roasted Garlic Hummus
Olives, Sliced Vegetables, Pita Bread

CHARCUTERIE ANTIPASTO

Imported Local Cheeses, Cured & Smoked Meats, Seasonal Dried Fruits, Marinated Olives, Assorted Flatbread & Crostini

SOUTH OF THE BORDER

Fresh Guacamole, Roasted Tomatillo Salsa Verde, Fire Roasted Tomato Salsa with Tri Color Tortilla Chips

ASIAN DUMPLINGS

Shrimp Shu Mai, Pork Gyoza, Vegetable Dumplings, Hoisin BBQ, Sweet Chili, Ponzu Dipping Sauces

CARVING STATION

Choice of Two: Rosemary Roasted Prime Rib, Black Peppercorn Beef Tenderloin, Dijon Crusted Rack of Lamb or Adobo & Orange Turkey Breast. Includes Mini Rolls, Mustard, Aioli & Spreads

FLATBREAD STATION

Margarita,  BBQ Chicken, Seasonal Pizza

HORS D'OEUVRE

Hors D'oeuvres to be served buffet style or passed. Passed hors d'oeuvres will require additional staffing. Minimum 20 pieces for each selection. Price is per piece.

LAND

- Chicken Ropa Vieja Empanada, Aji Amarillo Aioli
- Petite Chicken & Waffles, Spiced Maple Syrup
- Tandoori Chicken Skewers
- Boneless Jerk Chicken Wing, Mango Salsa
- Memphis BBQ Glazed Beef Meatballs
- Szechuan Beef Satay, Sesame Ginger Sauce
- Herb Rubbed Baby Lamb Chop, Lemon Chimichurri (+\$1/piece)

EARTH

- Veggie Roll, Avocado & Pickled Green Mango 
- Crispy Edamame Dumpling, Teriyaki Sauce 
- Vegetable Spring Roll, Thai Chili 
- Tomato Pesto Mozzarella Caprese, Balsamic Pearls 
- Crispy Mac & Cheese Bites, Red Pepper Coulis 
- Vegetable Pakora, Sweet Chili Sauce 

SEA

- Thai Steamed Shrimp, Red Coconut Curry
- Shrimp Cocktail, Guajillo Chile Cocktail Sauce
- California Roll, Soy Sauce, Pickled Ginger
- Crab Cake, Old Bay Remoulade (+\$.75/piece)
- Grilled Scallop Romesco Crostini (+\$.75/piece)

DINNER BUFFETS

Menu items are priced 27.00 per person unless otherwise noted and require a 10 guest minimum. Receptions require a minimum of 10 people. Pricing available upon request.

ITALIAN

Salad

- Tomato & Mozzarella Caprese 

Entrée

- Chicken Scaloppini, Cremini Mushroom Sherry Jus
- Beef Bolognese, Cheese Manicotti
- Baked Ziti, Cauliflower Bolognese, Wild Mushrooms, Parmesan Cheese, Oregano 

Sides

- Parmesan Brussels Sprouts
- Skillet Fried Herbed Potatoes, Pancetta, Onions
- Garlic Bread Sticks

Dessert


- Cannoli

EASTERN MEDITERRANEAN

Salad

- Kos Lettuce, Scallions, Dill, Haloumi Cheese, Red Wine Vinaigrette 

Entrée

- Grilled Lemon Chicken, Extra Virgin Olive Oil, Oregano
- Sumac Rubbed Beef Roast, Labneh Garlic Sauce
- Turkish Stuffed Eggplant "Imam Bayaldi" 

Sides

- Garlic Oven Roasted Greek Potatoes, Garlic, Oregano
- Green Bean "Fassolakia," Tomatoes, Onions, Extra Virgin Olive Oil, Herbs
- Pita Bread

Dessert

- Baklava

ASIAN

- Japanese Baby Green Salad Orange, Pineapple, Strawberry, Avocado, Edamame, Honey Mirin Dressing

Entrée

- Mongolian Chicken
- Szechuan Beef, Carrots, Red Peppers
- Eggplant, Mushroom, Tofu, Garlic Sauce 

Sides

- Sesame Lime Broccoli 
- Vegetable Lo Mein Noodles 

Dessert

- Sesame Cookies


LATIN

- Shredded Kale, Black Beans, Corn, Roasted Peppers, Queso Fresco, Tortilla Strips Agave Lime Vinaigrette

Entrée

- Chimichurri Grilled Chicken Breast
- Beef Lomo Saltado, Onions, Peppers, Fries

Sides

- Adobo Spiced Tofu, Bell Peppers, Onions 
- Chili Lime Rice
- Roasted Broccoli, Vegan Queso Fresco
- Marraqueta Bread

Dessert


- Churros & Mexican Chocolate Sauce

SEASONAL FLAVORS

Choice of 1 Salad:

- Spring Mix, Watermelon Radish, Tomato, Cucumber, Balsamic Vinaigrette
- Quinoa, Arugula, Strawberry, Sunflower Seeds, Lemon EVOO

Choice of 2 Entrees:

- Lemon-Herb Chicken
- Pesto Salmon
- Grilled Cauliflower Steak 

Sides

- Roasted Asparagus, Charred Tomatoes
- Braised Fingerling Potatoes, Thyme

Dessert


- Carrot Cake

SEASONAL FLAVORS

Choice of 1 Salad:

- Romaine and Watercress Cobb, Buttermilk Ranch
- Grilled Watermelon, Pickled Red Onion, Feta, Mint

Choice of 2 Entrees:

- Pan Seared Cobia, Corn Relish
- Pickle Brined Chicken Thighs
- Hearts of Palm Cakes 

Sides

- Grilled Corn on the Cobb or Ratatouille
- Sautéed Green Beans, Garlic, Herbs

Dessert

- Raspberry Crumb Bar