

Catering



Food by FLIK

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

ICONS



We encourage guests to ask to speak to the Chef or Manager regarding any questions about ingredients contained in the food being considered.

Please note we will make every effort to accommodate special requests. However, due to our open kitchens that handle the major allergens, gluten and other ingredients for the preparation of other menu items, we cannot guarantee that items will be completely “free” of any ingredient.

Beverages

FULL BEVERAGE SERVICE

Freshly Brewed Regular And Decaffeinated Coffee,
Assorted Soda, Vivreau Sparkling And Still Water,
Harney & Sons Teas.

8.00

HOT BEVERAGE SERVICE

Freshly Brewed Regular And Decaffeinated
Coffee, Harney & Sons Teas.

6.00

COLD BEVERAGE SERVICE

Assorted Sodas, Vivreau Sparkling And Still Water.

3.00

HYDRATION STATION

Two Seasonal Agua Frescas, Vivreau Sparkling And
Still Water.

4.00

A LA CARTE

Soda

2.00

Seasonal Aqua Fresca

2.00

Iced Tea

2.00

Lemonade

2.00

Fresh Squeezed Orange Juice

4.00

Iced Coffee

3.00



Breakfast

CONTINENTAL BREAKFAST

18.00

Freshly Baked Muffins, Miniature Bagels, Tea Bread, Croissants, Seasonal Fresh Fruit, Butter, Preserves, Cream Cheese, Freshly Squeezed Orange Juice, Coffee And Tea Service.

HOT BREAKFAST BUFFET**

28.00

Waffles, Pure Maple Syrup, Scrambled Eggs (Egg Whites Available Upon Request), Applewood Bacon, Sausage, Home Fries, Seasonal Fresh Fruit, Freshly Squeezed Orange Juice, Coffee And Tea Service.

Add Continental Breakfast

38.00

HOT BREAKFAST SANDWICHES**

24.00

Chef's Choice Of Assorted Breakfast Sandwiches, And Seasonal Fresh Fruit, Freshly Squeezed Orange Juice, Coffee And Tea Service.

(Gluten Free Option Available Upon Request).

HEALTHY START**

24.00

Chef's Choice Of Egg White Frittata, Chicken Apple Sausage, Vegan Overnight Oats, Seasonal Fresh Fruit, Assorted Yogurt Cups, Freshly Squeezed Orange Juice, Coffee And Tea Service.

NEW YORKER BREAKFAST

28.00

Includes Full Continental Service Above With Smoked Salmon, Capers, Sliced Hard Boiled Egg, Cucumber, Tomato, Freshly Squeezed Orange Juice, Coffee And Tea Service.

EUROPEAN BREAKFAST

28.00

Croissant, Mini Ciabatta Rolls, Brie & Serrano Ham, Butter, Jams, Spinach & Swiss Mini Quiches, Sliced Hard Boiled Egg, Seasonal Fresh Fruit, Freshly Squeezed Orange Juice, Coffee And Tea Service.

GREEK YOGURT BAR

18.00

Greek Yogurt, Granola, Seasonal Berries, Seasonal Fresh Fruit, Raisins, Banana Chips, Dried Cranberries, Local Honey And Pure Maple Syrup, Freshly Squeezed Orange Juice, Coffee And Tea Service.

(Vegan Yogurt Available Upon Request)

AVOCADO TOAST BAR

24.00

Toasted Seven Grain Bread, Mashed Ripe Avocado, Tomato, Red Onion, Cucumber, Smoked Salmon, Applewood Bacon, Sliced Hard Boiled Egg And Baby Arugula.

(Minimum 5pp per order)**

Breakfast

A La Carte

Bagel Basket With Accompaniments	6.00
Assorted Miniature Pastry Platter	8.00
Upscale Yogurt Cup	6.00
Vegan Yogurt Cup	4.00
Fresh Fruit & Yogurt Parfait	8.00
Vegan Overnight Oats Cup	4.00
Hot Oatmeal, Assorted Toppings	8.00
Fresh Fruit Smoothie	8.00
Seasonal Berry Bowl	7.00
Whole Fruit Basket	2.00

Lunch



Executive Chef Roger Snelling Creates A New Seasonal Menu Each Day, Composed Of The Freshest Seafood, Meat And Local Produce Available In The Market.

Daily Menus Are Available On KConnect.

HOT LUNCH BUFFET**

50.00

Rotating Buffet Style Selection Of Two Gourmet Protein Entrees, A Vegetable, And A Starch Accompanied By One Mixed Green Salad With House Dressing, One Composed Salad, Dinner Rolls, Seasonal Fresh Fruit, Cookies, And Brownies. Includes Full Beverage Service.

CHEF'S WEEKLY MAKE-YOUR-OWN

40.00

Rotating Buffet Including Two Gourmet Proteins, Two Seasonal Bases, Six Additional Toppings, One Featured Dressing, Seasonal Fresh Fruit, Cookies And Brownies. Includes Full Beverage Service.

EXECUTIVE DELI LUNCHEON

30.00

Assorted Platter Of Four Rotating Sandwich Selections, Including One Vegetarian Option Accompanied By One Mixed Green Salad With Dressing, One Composed Salad, Seasonal Fresh Fruit, Chips, Fresh Baked Cookies, And Brownies. Includes Full Beverage Service.

(Available As A Boxed Lunch.)

(Minimum 5pp per order)**

PM Breaks

POPCORN BREAK

Fresh Popped Popcorn (Air Popped And Butter)
Served With Assorted Seasonings.

8.00

CHURRO BREAK

Cinnamon Dusted Churros, Spiced Chocolate
Sauce, Dulce de Leche, Seasonal Berries.

8.00

CRUDITÉ BREAK

Assorted Seasonal Raw Vegetable Platter
Served With Two Accompanying Dips.

10.00

PRETZEL BITES BREAK

Baked Pretzel Bites Served With Two
Accompanying Dips.

11.00

CHIPS AND GUACAMOLE BREAK

La Milpa Corn Tortilla Chips, Guacamole,
Pickled Red Onion, Tomato, Roasted Corn,
Scallions.

16.00

POWER BREAK

Salted Mixed Nuts, Chips, Kind Bars, Fresh Baked
Cookies And Brownies, Seasonal Fruit Salad.

14.00

DESSERT BREAK

Mini Cake Pops, Chocolate Bon Bons,
Mini Cupcakes.

16.00

AFTERNOON TEA BREAK

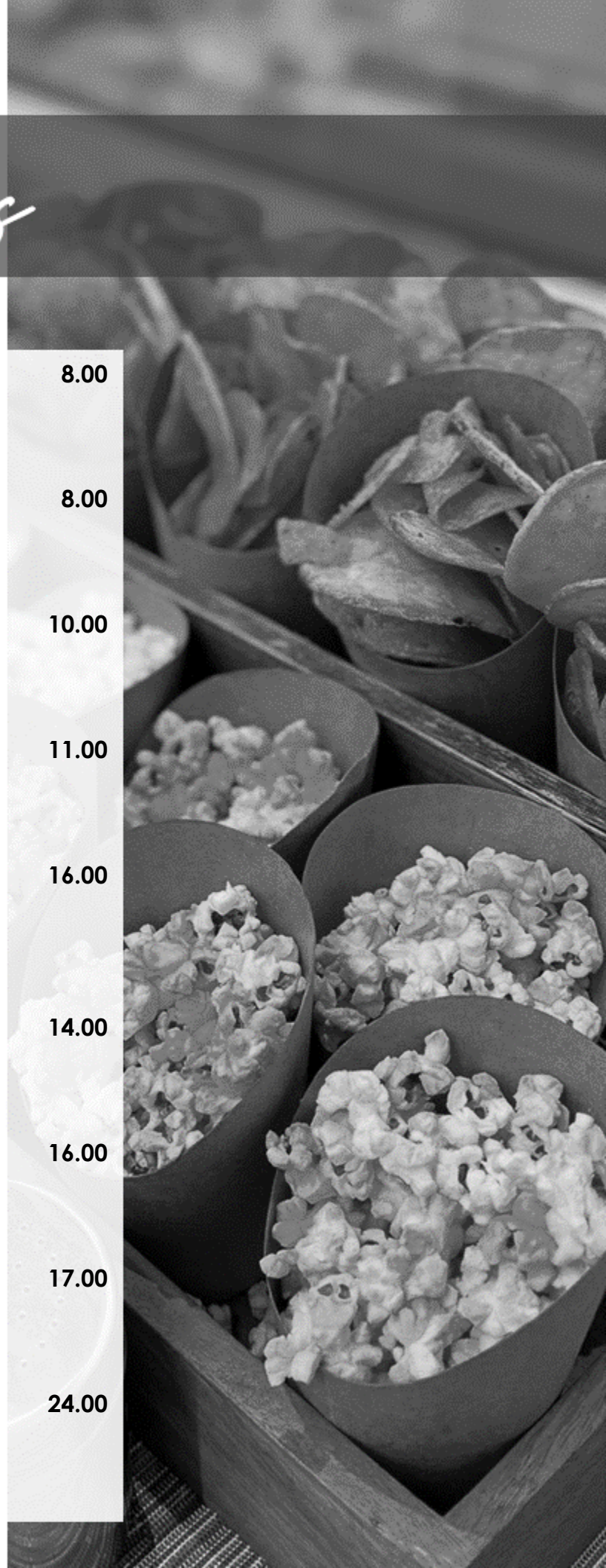
Assorted Scones And Tea Sandwiches Served
With Fresh Fruit And Assorted Toppings.

17.00

CHEESE AND CHARCUTERIE BREAK

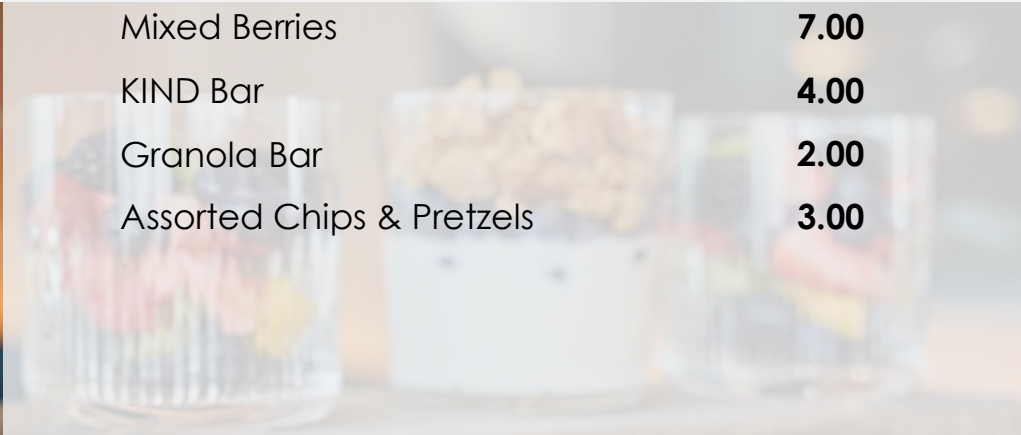
Assorted Domestic Cheeses And Charcuterie
Served With Fruits, Olives, And Crisps.

24.00



A La Carte Snacks

Cookies & Brownies	4.00
Flik Chips	2.00
Mixed Nuts	5.00
Dried Fruits	5.00
Trail Mix <i>chocolate chips, dried cherries, banana chips, salted mixed nuts, pumpkin seeds, dried fruit</i>	8.00
Fruit Salad	7.00
Whole Fruit	2.00
Mixed Berries	7.00
KIND Bar	4.00
Granola Bar	2.00
Assorted Chips & Pretzels	3.00



Celebrations

All Pricing Based on Two Hour Receptions

Reception Packages

(All Prices Per Person Includes Choice Of Two Boards And Five Passed Hors D'Oeuvres)

Tier I	95.00
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Limited Bar

House Red, White & Rose Wine, Champagne, Beer, Assorted Sodas.

Tier II	120.00
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Full Bar

House Liquor, House Red, White & Rose Wine, Champagne, Beer, Assorted Sodas And Juices.

Tier III	145.00
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Upscale Bar

Top Shelf Liquor, Selection of Curated Wines & Champagne, Beer, Assorted Sodas And Juices.

**Please Inquire For Custom Cocktails And Mocktails.*

***Additional Items May Be Added To Any Reception.*

****Additional Event Labor And Rentals Not Included.*

Celebrations

ARTISAN MURRAY'S CHEESES

18.00

Selection of Domestic, Imported And Local Cheeses, Dried Fruits, Seasonal Fresh Fruit, Crisps, Flatbread, Crostini.

MIDDLE EASTERN BOARD

14.00

Sesame Hummus With Black Garlic Oil, Baba Ghanoush, Smoked Carrot Dip With Pomegranate, Grilled Naan, Olives, Seasonal Crudit .

CHARCUTERIE

18.00

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

SUSHI & SASHIMI* (20pp minimum)

MP

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

DIM SUM PLATTER

20.00

Chicken Lemongrass Potstickers, Shrimp Tempura, Vegetable Spring Roll, Scallion Pancake, Ginger Soy Sauce, Sriracha Aioli.

SOUTHWESTERN PLATTER

15.00

Mini Chicken Quesadilla, Guacamole, Pico De Gallo, Black Bean And Corn Salad, Tortilla Chips, Lime Wedges.

EMPANADA PLATTER

19.00

Assorted Empanadas, Mojo Sauce, Pico De Gallo, Salsa Verde, Cilantro Lime Crema, Pickled Vegetables, Lime Wedges.

FLATBREAD BOARD

20.00

Prosciutto, Mushroom, Pepperoni.

Ordering Info

For all orders, email conference center at nyconferencecenter@kikrland.com.

Ordering Policies

All standard catering orders require 24 hours' notice.

Special functions require a minimum of 72 hours' advance notice.

Orders may be customized upon request.

Outside food orders require a minimum of 48 hours' advance notice.

Weekend orders must be placed by 3:00 p.m. on Friday. Once requested and confirmed, orders cannot be cancelled.

Kosher food orders must be placed by 3:00 p.m. on the day prior to the event.

Orders for Monday events/services must be placed by 12:00 p.m. on the previous Friday.

Cancellation Policy

All orders can be cancelled with 24 hours' notice.

Orders cancelled after the designated cutoff times above will be charged based on the menu items already in production at the time of the cancellation.

Any additional staff that were specifically requested for an event must be cancelled at least 48 hours' prior to the meeting.

Last-Minute Orders

Last-minute orders will be filled based on the availability of product in-house at the time of the request. Delivery times will be determined by the availability of staff and by the orders previously scheduled for the time requested.