



# SPRING CATERING MENU

• HCSC | SPRING 2024

**GREAT FOOD  
HAPPY  
PEOPLE**



Our hospitality is about great food, great service and great people. We partner with forward-thinking clients to provide every imaginable corporate dining experience at offices, conference centers and hotels, schools, senior living centers and beyond.

Every little detail is thoughtfully addressed; every ingredient is selected for freshness, healthfulness, and sustainability, and every caring human interaction makes a meaningful difference to the people we are entrusted with nourishing.

As part of FLIK Hospitality and HCSC, with its worldwide presence and global resources, we offer the benefits of our unique expertise and unsurpassed experience. Check out the latest videos from our chefs, dietitians, and associates to learn more!

Click the link below:

<https://www.youtube.com/@FlikHospitalityGroup/videos>

# SUSTAINABILITY

FLIK's food philosophy aligns seamlessly with sustainable food purchasing practices. We have committed to the following purchasing standards:

All of our milk and yogurt is from cows that have been certified to be free of the artificial growth hormones rBGH/rBST.

All poultry is raised without the non-therapeutic use of human antibiotics. This means that medically important human antibiotics are not given to birds on a routine basis, decreasing the danger of antibiotic resistance.

Our seafood purchasing follows the guidelines set by the Monterey Bay Aquarium's Seafood Watch Program and only considers seafood that is rated 'Best Choice' or 'Good Alternative' sustainable.

Because of our commitment to the humane care of farm animals, we offer only Humane Farm Animal Care (HFAC) certified cage-free shell eggs nationwide. Coffee grown and harvested with responsible production methods certified in a variety of ways including Fair Trade, Rainforest Alliance, Shade Grown, Bird Friendly, Utz Kapeh, C.A.F.E, and Organic.

We source ingredients from local (within 250 miles) and regional (within 400 miles) sources as a first choice, to support small and mid-sized American family farms.





## OUR CLIENTS

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Booking rooms and ordering FLIK catering is a “one stop shop” experience.

Through the EMS reservation system, you can book rooms and catering yourself in one step.

You can also contact our catering & conference service planners who are ready to guide you towards detailing a successful event.

FLIK's food philosophy focuses on whole, fresh ingredients and limits the use of processed foods which you can see and taste in our catering services.

When you are ready to book your next event or have questions about any of our services, please feel free to contact our team.

We look forward to serving you!

### CONTACT CATERING AND CONFERENCE SERVICES PLANNERS

Email anytime:  
[corporateconferencecenteril@bcbsil.com](mailto:corporateconferencecenteril@bcbsil.com)

or call: 312-653-8900

Monday - Friday (8:00AM-5:00PM)

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▶ Vegetarian  Vegan  Avoiding Gluten 

Dairy-free and other dietary needs available upon request




# C O L D B R E A K F A S T



Includes:  
Hot regular coffee with  
condiments and bottled water  
*decaf coffee upon request*  
**10 PERSON MINIMUM**

## CONTINENTAL BREAKFAST 11.75 per person


fresh muffins, pastries, tea breads,  
preserves, butter  
sliced seasonal fruit  


## MINDFUL BITES BREAKFAST 14.50 per person

fresh mini muffins,   
non-fat greek yogurt cups  

seasonal berries ,  
homemade granola 



## ON THE RUN 13.50 per person


assorted baked muffins,   
seasonal fruit cups 

**Choose:**  
assortment of yogurt parfaits with  
granola 

**Or**  
overnight oats all made with oat or  
soy milk

**Only Tues – Fri**

**Oats Choose one:**   
cacao, banana, oat or soy milk,  
chocolate shavings 

**OR**  
mixed berry compote, chia seeds,  
chef's choice of oat or soy milk 

## BUILD YOUR OWN TOAST BAR

### SWEET TOAST BAR 14.50 per person

**Bread** 

**Choose two:**  
cinnamon raisin, white, whole wheat  
gluten-free bread **Add 2.00 per  
person**

**Spread**   

**Choose two:**  
sunbutter, chocolate hummus, grape  
jelly, strawberry jam

**Toppings**   

**Choose four:**  
mixed berries, sliced bananas, local  
honey, chia seeds, sunflower seeds,  
pumpkin seeds



## BREAKFAST SMOKED SALMON BOARD

**16.00 per person**

smoked salmon, capers, dill cream  
cheese, cream cheese, pickled red  
onions, lemon wedges, sliced  
cucumbers, sliced tomatoes, sliced  
bagels



### Substitute your sliced seasonal fruit:

Agave mint infused sliced seasonal  
fruit  

**3.25 per person**

**Please note: 24-hour business  
notice required**

### Enhance your breakfast beverages

**Include:**

Dispensed orange juice

**3.00 per person**

Hot water and assorted teas

**2.00 per person**





# HOT DELUXE BREAKFAST

## Includes:

Hot regular coffee with condiments  
and bottled water  
*decaf coffee upon request*  
**10 PERSON MINIMUM**

## TRADITIONAL AMERICAN

**16.50 per person**

Scrambled eggs,    
homestyle potatoes  



### Choose two:

hickory smoked bacon, pork sausage,  
turkey sausage  
vegan beyond sausage patty **Add 2.00 per person**  
sliced seasonal fruit

## FRITTATA BREAKFAST

**16.00 per person**


### Choose two:

spinach, tomato, cheddar cheese   
smoked bacon, monterey-cheddar cheese  
OR  
egg white, spinach, mushroom, cheddar cheese  
crumbled beyond sausage  **Add 2.00 per person**

### Choose one:

hickory smoked bacon, pork sausage, turkey sausage




### Choose one:

crispy tater tots, homestyle potato  
sliced seasonal fruit 

## BREAKFAST TACOS

**12.25 per person**

### Choose two:

eggs, turkey sausage, monterey jack cheese in  
flour tortilla  
eggs, smoked bacon, cheddar cheese in flour tortilla  
eggs, sauteed peppers and onions, pepper jack cheese  
in flour tortilla   
no-egg chickpea chorizo, spinach, shredded Vegan  
cheese in flour tortilla   
sliced seasonal fruit 

sour cream, pico de gallo **Add 2.00 per person**  
guacamole **Add 3.25 per person**

### Upgrade your sliced seasonal fruit on your buffet to:

include agave mint infused sliced seasonal fruit  
**3.25 per person**

**Please note: 24-hour business notice required**

### Enhance your breakfast beverages Include:

dispensed orange juice  
**3.00 per person**


hot water and assorted teas  
**2.00 per person**










## BREAKFAST ADDITIONS

10 PERSON MINIMUM









### PROTEIN

- bacon, pork sausage or turkey sausage **3.00 each** 
- chicken apple sausage **3.50 each** 
- vegan sausage patty **3.50 each**  
- scrambled egg whites **3.00 per person**  
- scrambled eggs **3.00 per person**  
- hardboiled egg **2.50 each** 
- homestyle potato **2.50 per person**  
- fruit, yogurt and granola parfait **3.75 each**
- assorted Greek yogurt cup **2.75 each**
- vegan parfait: vanilla coconut "yogurt" toasted oats, macerated berries, chia seeds, agave syrup **5.50 each**  

### BREADS & PASTRIES

- muffins, tea breads **3.00 each** 
- assorted baked pastries **3.50 each** 
- baked croissants **3.00 each** 
- assorted bagels, cream cheese **3.95 each** 
- whole wheat bread **3.00 each** 
- gluten free bread **4.00 per person**  

### HEALTHFUL BITES

- agave mint infused seasonal fruit **5.50 per person** 
- seasonal whole fruit **1.75 each** 
- fruit cups **4.00 each** 
- fresh fruit platter **4.50 per person**
- homemade granola, individually packaged **3.25 per person** 
- hot oatmeal, brown sugar, cranberries **5.50 per person**
- homemade trail mix **3.25 each** 
- protein energy bites: sunbutter, coconut, oats, protein, chia seeds, flaxseed, pumpkin seed, sunflower seed, dried fruit **3.24 each**   



# PREMIUM SALAD & SANDWICH BUFFET

17.50 per person  
Please Select One Salad & Four Sandwiches Or Wraps

Includes: seasonal whole fruit,  
homemade cookie  
bottled water  
**10 PERSON MINIMUM**

## SALADS

### GREEN GODDESS **NEW**

kale, romaine, chickpeas, black-eyed peas, cherry tomatoes, cabbage, radish, green goddess dressing

### BERRY GOURMET GREENS **NEW**

mesclun mix, goat cheese, strawberries, blueberries, edamame, sunflower seeds, blueberry vinaigrette

### PLANT POWER **NEW**

baby kale, harissa spiced tofu cubes, chickpeas, avocado, red pepper, tomato, carrot, cucumber, green goddess dressing

### EVERYTHING BUT THE BAGEL **NEW**

**Additional 6.95 per person**  
spinach and arugula, smoked salmon, goat cheese, hard-boiled egg, pickled onions, cucumber, grape tomatoes, everything bagel spice, honey dijon dressing

### CHICKEN KALE COBB **Additional 6.95 per person**

baby kale, grilled chicken, smoked bacon, hard-boiled eggs, avocado, bleu cheese, ranch dressing

### PESTO CHICKEN NICOISE **Additional 6.95 per person**

little gem lettuce, nut-free pesto chicken, niçoise olives, sliced eggs, cherry tomatoes, green beans, red onions, roasted potatoes, honey dijon dressing

## SANDWICHES

### LITTLE ITALY **NEW**

genoa salami, ham, provolone cheese, lettuce, tomatoes, banana peppers, sundried tomato aioli

### SOUTHWEST TURKEY **NEW**

smoked turkey, chipotle aioli, lettuce, pepperjack cheese, tomato, smashed avocado

### MEDITERRANEAN CHICKEN **NEW**

zhuog pesto, arugula, tomato, cheddar cheese, grilled chicken, roasted red pepper

### HAM & MÜNSTER CHEESE **NEW**

black forest ham, muenster cheese, honey dijon, baby arugula

### TUSCAN CHICKEN

grilled chicken, provolone cheese, roasted red pepper, arugula, spinach, sundried tomato, nut-free pesto

## WRAPS

### SOUTHWEST QUINOA **NEW**

quinoa, black beans, corn, bell peppers, red onions, lettuce, avocado spread, chipotle ranch

### HERB CHICKEN **NEW**

grilled chicken, tzatziki, hummus, spinach, tomatoes, cucumbers, lemon-tahini spread

### BUFFALO CHICKEN **NEW**

breaded chicken, cheddar cheese, ranch, romaine, avocado spread, buffalo ranch

## SALAD ADD - ON

Choose any:  
Grilled chicken breast **6.95 per person**  
Chipotle-lime sauteed shrimp **7.75 per person**  
Cajun spiced grilled salmon **10.95 per person**  
Grilled flank steak **12.95 per person**

Hot soup **5.00 per person**  
Ask your planner for the soup of the day





## TRADITIONAL SALAD & SANDWICH BUFFET

16.50 per person

Please Select One Salad & Four Sandwiches Or Wraps

Includes: seasonal whole fruit,  
homemade cookie  
bottled water

10 PERSON MINIMUM

### SALADS

#### GINGER QUINOA POWER VG NEW

quinoa, spinach, shredded carrots, cherry tomato, cucumbers, cabbage, edamame, chickpea, red onion, honey dijon dressing

#### SOUTH OF THE BORDER VG NEW

romaine, chicken, parmesan cheese, grape tomato, cucumber, croutons, caesar dressing

#### GRILLED CHICKEN CAESAR

Additional 6.95 per person


romaine, grilled chicken, parmesan, grape tomato, house croutons, caesar dressing

#### GREEK CHICKEN NEW

Additional 6.95 per person

grilled chicken, romaine, hummus, tzatziki, feta, cucumber, tomato, kalamata olives, greek vinaigrette

### SALAD ADD-ON

Choose any: 

Grilled chicken breast **6.95 per person**

Chipotle-lime sauteed shrimp **7.75 per person**

Cajun spiced grilled salmon **10.95 per person**

Grilled seasoned flank steak **12.95 per person**

Hot soup **5.00 per person**

*ask your planner for the soup of the day*

### SANDWICHES

#### TURKEY SWISS

sliced turkey, swiss cheese, lettuce, tomatoes, mayonnaise

#### PEPPER JACK CHICKEN

grilled chicken, pepper jack cheese, lettuce, sliced tomatoes with thousand island dressing

#### CAPRESE VG

tomatoes, mozzarella, nut-free basil pesto, arugula, balsamic glaze

### WRAPS

#### HAM AND CHEDDAR

smoked ham, cheddar cheese, mustard, lettuce, sliced tomatoes

#### TUNA SALAD

tuna salad, lettuce, red onions, sliced tomatoes

#### VEGGIE WRAP VG NEW

hummus, spinach, tomato, cucumber, bulgur tabouleh, chickpea, lemon-tahini spread





## PREMIUM BOXED LUNCH

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**20.00 per person**  
**Select Up to Four Salads or**  
**Four Sandwiches**

*Minimum of 10 and a maximum of  
75 people*

Each box includes seasonal whole  
fruit, homemade cookie, bagged  
chips and bottled water

*Selections on page 4*

## TRADITIONAL BOXED LUNCH

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**18.00 per person**  
**Select Up to Four Salads or**  
**Four Sandwiches**

*Minimum of 10 and a maximum of  
75 people*

Each box includes seasonal whole  
fruit, homemade cookie, bagged  
chips and bottled water

*Selections on page 5*



# LUNCH / DINNER BUFFETS CREATE YOUR OWN



Includes:  
Bottled water  
**10 PERSON MINIMUM**



## BUFFETS


**SPRING SALAD** NEW  
28.00 per person

**Assorted Bread and Butter**


**Greens**    
romaine, baby arugula, spinach

**Vegetables**    
shredded carrot, cherry tomato,  
cucumber, strawberry, edamame,  
harissa roasted cauliflower, sliced  
radish

**Protein**   
grilled mojo marinated chicken breast  
lime mojo shrimp  
grilled cajun spiced salmon **Add 12.95**  
**per person**  
crispy tofu **Add 4.95 per person** 





**Cheese**   
**Choose two:**  
bleu cheese, goat cheese,  
feta cheese  
vegan shredded cheese **Add 2.00 per**  
**person**

**Dry Toppings**   
**Choose two:**  
sunflower seeds, pumpkin seeds, dried  
cranberries, croutons


**Dressings**   
**Choose two:**  
blueberry vinaigrette, green goddess,  
balsamic vinaigrette or ranch  
Additional dressings **Add 2.00 per**  
**person**



**Dessert**   
assorted seasonal bars



## ADD-ON


Spicy grilled fajita vegetables **4.95 per person**    
Vegan chorizo with sauteed peppers, onions **8.95 per person**  

**BURRITO BOWL**  
28.00 per person


**Entrée**   
**Choose two:**  
chicken tinga, carne asada,  
al pastor or crumbled chorizo



**Sides**    
**Choose two:**  
mexican rice,  
seasoned pinto bean,  
cilantro-lime rice




**Toppings**    
pico de gallo,  
homemade salsa, guacamole,  
shredded cheese,  
shredded lettuce, sour cream  
tortilla chip

**Dessert**   
cinnamon sugar churros


**TACO BAR**  
28.00 per person

**Entrée**   
**Choose two:**  
chicken tinga, carne asada,  
al pastor or crumbled chorizo

**Sides**    
**Choose two:**  
mexican rice,  
seasoned pinto bean,  
cilantro-lime rice

**Toppings**    
pico de gallo,  
homemade salsa, guacamole,  
shredded cheese,  
shredded lettuce, sour cream 

**Tortillas**  
flour tortilla, corn tortilla 

**Dessert**   
cinnamon sugar churros



LUNCH / DINNER  
HOT BUFFETS



Includes:  
Bottled water  
**10 PERSON MINIMUM**

**BUFFETS**

**SPRING BLOSSOM** **NEW**  
**38.00 per person**

**Salad – Mixed Berry Gourmet Greens** **G** **VG**  
mesclun mix, goat cheese, strawberry, blueberry, edamame, sunflower seeds, blueberry vinaigrette

**Entrée** **G**  
**Choose two:**  
grilled salmon with white wine-dill beurre blanc  
grilled salmon with chermoula marinade  
apricot glazed chicken breast with citrus slaw  
creamy honey-mustard chicken breast

**Sides** **G** **VG**  
roasted vegetable medley  
herb butter basmati pilaf

**Dessert** **VG**  
assorted seasonal bars

**CLASSIC STEAK HOUSE** **NEW**  
**49.00 per person**

**Salad – Choose One** **G**  
**Mixed Berry Gourmet Greens** - mesclun mix, goat cheese, strawberry, blueberry, edamame, spiced pumpkin seeds, blueberry vinaigrette  
**Green Goddess** - kale, spinach, chickpea, cherry tomato, cabbage, cucumber goddess dressing

**Entrée** **G**  
pan-seared halibut, fennel-tomato sauce  
herb crusted beef tenderloin with wild mushroom demi

**Sides** **G**  
roasted heirloom carrots with lemon-thyme garlic oil  
roasted fingerling potato, lemon herb butter

**Dessert** **VG**  
assorted seasonal bars

**Please Note: 72-business hour notice required**

**Price is subject to change based upon market price**

**TEXAS SMOKEHOUSE**  
**27.00 per person**

**Bread**  
corn bread

**Entrée** **G**  
**Choose two:**  
texas rubbed smoked beef brisket, boneless BBQ chicken, BBQ pork ribs with BBQ sauce, pulled pork with mopping sauce, BBQ spiced cauliflower steak **V**

**Sides** **G**  
**Choose two:**  
macaroni and cheese, coleslaw, green beans, homemade potato salad, buttered corn on the cob

**Garnishes**  
jalapenos, onions, pickles, BBQ sauce

**Dessert** **VG**  
baked mini brownies

**Please Note:**  
**72-business hour notice required**

**ADD-ON**  
Add a side from selected buffet above **4.95 per person**

Add an entrée from selected buffet above **12.95 per person**

Add a vegetarian entrée from selected buffet above **8.95 per person**

Add seasonal soup with dinner roll **5.00 per person**

# LUNCH / DINNER GLOBAL FLAVOR BUFFETS



Includes: bottled water  
**10 PERSON MINIMUM**

**FAR EAST TOUR** NEW  
**32.00 per person**

**Salad** VG

**Choose One:**

**Crunchy Sesame** -

romaine lettuce, mixed greens, avocado, orange, cherry tomato, shredded carrots, crunchy wonton strips, toasted sesame seeds, sesame-ginger dressing

**Soba Noodle** - G

noodles, red pepper, scallion, snow pea, shiitake mushroom cabbage, sesame-ginger dressing

**Entrée**

**Choose two:**

kung pao chicken, spicy sichuan chili sauce, green onion, red chili peppers

beef with broccoli, flank steak, ginger-garlic, green onion, steamed broccoli

kung pao shrimp, spicy sichuan chili sauce, green onion, red chili pepper and vegetable

**Sides** VG

**Choose two:**

steamed white rice  
vegetable fried rice,  
vegetable egg rolls,  
stir-fry vegetable medley,  
vegetable lo mein

**Garnishes**

toasted sesame seeds, scallions,  
soy sauce, sriracha sauce

**Dessert** VG

mini matcha cannoli

**Additional Potstickers**

**6.00 per person**

**Choose one:**

lemongrass chicken,  
pork and vegetable  
edamame VG



**LITTLE ITALY**  
**28.00 per person**

**Bread** VG

garlic-parmesan bread

**Salad** NEW

**Choose One**

**Classic Romaine Caesar** - parmesan, herbed croutons, creamy caesar dressing VG

**Panzanella** - romaine, tomato, cucumber, red onions, focaccia, bell pepper, basil, red-wine vinaigrette V

**Entrée**

**Choose one:**

chicken cacciatore,  
chicken marsala topped with mushrooms and marsala wine sauce,

chicken parmesan with marinara sauce,  
eggplant parmigiana -vegan mozzarella

eggplant roasted with marinara sauce G V

portobello parmesan with marina sauce, VG  
eggplant parmesan with marinara sauce VG

**Sides**

**Choose two:**

broccoli mixed with garlic and lemon and drizzled with olive oil, G V

orecchiette pomodoro- zucchini, yellow squash, sun-dried tomato and marinara sauce G VG

creamy polenta VG

**Dessert**

mini cannoli VG

**ADD ON**

Add a side from selected buffet above **4.95 per person**

Add an entrée from selected buffet above **12.95 per person**

Add a vegetarian entrée from selected buffet above **8.95 per person**

Add seasonal soup with dinner roll **5.00 per person**

# LUNCH / DINNER

## GLOBAL FLAVOR BUFFETS

Includes: bottled water  
**10 PERSON MINIMUM**

**BUILD YOUR OWN SHAWARMA BOWL** **NEW**  
47.00 per person

### Salad

#### Choose One

**tabouleh salad** – bulgar, parsley, cucumber, tomato, lemon, olive oil

**fattoush salad** – romaine, tomato, cucumber, bell pepper, radish, parsley, mint, pita chips, lemon-sumac dressing

### Entrée

#### Choose two:

shawarma spiced chicken breast

shawarma spiced beef kofta

falafel

### Sides

saffron basmati rice, pita bread

### Toppings

olives, feta, pickled onion, hummus

### Sauces

zhoug (garlic-herb pesto), tzatziki, lemon-tahini

### Dessert

sugar date cookie



### ADD ON

Add a side from selected buffet above **4.95 per person**

Add an entrée from selected buffet above **12.95 per person**

Add a vegetarian entrée from selected buffet above **8.95 per person**

Add seasonal soup with dinner roll **5.00 per person**

## SNACK BREAK PLATTERS & TRAYS

10 PERSON MINIMUM

### CHARCUTERIE & CHEESE 14.25 per person

assorted local and imported cheese, salami, prosciutto, fresh and dried fruit, preserves, honey, assorted crackers  
gluten-free crackers **Add 2.00 per person**

### MEZZE PLATTER **NEW** 15.00 per person

assortment of grilled and fresh vegetables, toasted pita chips, dolma

**Choose two:**  
olive tapenade   
spicy harissa whipped feta  
creamy avocado hummus

### VEGETARIAN ANTIPASTO 13.00 per person

grilled asparagus, red onions, eggplant, zucchini, roasted red peppers, herbed goat cheese, fresh mozzarella

**Garnishes**  
olive, nut-free basil pesto, balsamic vinaigrette

**Bread** <sup>v</sup>  
garlic crostini

### VEGETABLES & DIPS **NEW** 12.00 per person

vegetable Crudité

**Dips**  
**Choose two:**  
traditional hummus, roasted garlic hummus, zaatar whipped feta, buttermilk ranch, spinach artichoke dip  
additional dip **Add 3.50 per person**

### DESSERTS Per dozen

assorted dessert bars **40.00**  
cookie assortment **24.00**  
chocolate dipped macaron **40.00**  
assorted Vegan cookie **36.00**  
vegan dessert bar (Richardson location) **24.00**





## SNACK BREAK CREATE AND BUILD

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**10 PERSON MINIMUM**

**SOMETHING FOR EVERYONE**  
**13.00 per person**

individually bagged popcorn, chips, cookies,  
kind bars, homemade trail mix

**TORTILLA CHIPS & DIP**  
**12.50 per person**

tortilla chip, pico de gallo, tomato salsa,  
sour cream, guacamole, corn salsa,  
black bean salsa

**BUILD YOUR OWN TRAIL MIX** **NEW**  
**10.00 per person**

pretzels, chocolate chips, pumpkin seed, sunflower  
seed, dried fruit mix, raisins, cranberries, coconut

**CHICAGO BUILD YOUR OWN POPCORN BAR**  
**4.00 per person**  
**Chicago Local Provider: Popper Bear**

white cheddar, buffalo cheddar, butter, caramel  
popcorn

**Please note: 72-business hour notice required**

**RICHARDSON BUILD YOUR OWN POPCORN BAR**  
**4.00 per person**  
**Richardson Local Provider: Yo Pop Gourmet**

traditional butter, caramel, cheddar cheese, texas  
ranch

**Please note: 72-business hour notice required**








## RECEPTION SMALL BITES







**10 PERSON MINIMUM**


### **TAPAS** **26.00 per person**


chicken empanadas – jalapeno, Mexican spices, masa pastry  
vegetable empanadas – onion, pepper, black beans, monterey jack   
beef meatballs – roasted red pepper pesto  
patatas bravas with paprika-garlic spiced aioli  

### **DIM SUM** **26.00 per person**

chicken and cabbage potstickers, sesame soy sauce and scallions  
pork and napa cabbage potstickers, sesame soy sauce and scallions  
vegetable spring roll with sweet chili sauce    
rice noodle salad, cucumber, scallion, carrot, cilantro  

### **MINI SLIDER BAR** **27.00 per person**

korean fried chicken – crispy chicken, korean BBQ sauce, citrus  
cabbage slaw, brioche bun  
angus beef slider – angus beef, truffle aioli, brie cheese, caramelized  
onions, brioche bun  
quinoa- lentil – quinoa lentil patty, curry aioli, baby arugula, carrot-  
cabbage slaw, brioche bun 

**Sides**   
truffle-parmesan house chips  
BBQ house chips



**FULL-SERVICE  
BEVERAGES**

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**10 PERSON MINIMUM**

**UPGRADE  
STARBUCKS PREMIUM COFFEE  
ADDITIONAL  
2.00 per person**

**FULL HOT SERVICE  
5.25 per person**

regular coffee, hot tea, cream,  
assorted sweetener, lemon wedges  
*decaffeinated coffee available  
upon request*

**HOT TEA SERVICE  
2.00 per person**

hot water, assorted tea bags,  
honey, lemon wedges

**REFRESH  
3.75 per person**  
hot beverage service  
replenishment

**A L A C A R T E  
BEVERAGES**

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**5 PERSON MINIMUM**

**BOTTLED WATER  
1.95 each**

**CANNED SPARKLING WATER  
1.85 each**

**ASSORTED CANNED SOFT DRINK  
2.00 each**

**ASSORTED BOTTLED JUICE  
3.25 each**

**ASSORTED BOTTLED TEA  
3.25 each**

**D I S P E N S E D  
BEVERAGES**

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**10 PERSON MINIMUM**

**REFRESHERS**

**UNSWEETENED FRESH BREWED ICED TEA  
1.75 per person**

**SEASONAL FRUIT INFUSED ICE WATER  
2.00 per person**

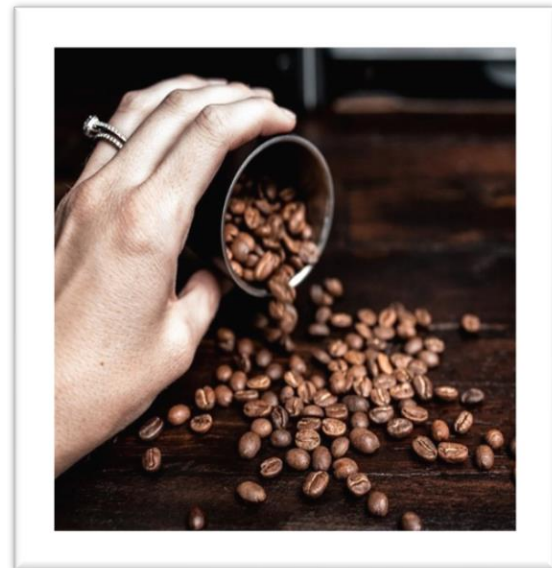
**ICED WATER  
1.00 per person**

**SEASONAL MOCKTAILS  
5.50 per person**

**Sparkling ginger punch**  
orange, lemon, honey, ginger beer

**Sparkling honey pear refresher**  
rosemary, pear, orange

**ASK YOUR PLANNER ABOUT ADDING  
ON OUR SEASONAL AGUA FRESCA  
5.50 per person**



## SPECIAL REQUESTS

It's a great pleasure to create a menu to suit any special event need. We can provide you options for full buffet service, plated or reception style catering.

### SPECIAL RESTRICTIONS

Please let your planner know if there are any dietary restrictions, for any of your guests, when placing your order.

We will make every effort to accommodate special requests. However, due to our open kitchens that handle the major allergens, we cannot guarantee that items will be completely "free" of any ingredient, such as gluten and other ingredients.

We encourage guests to contact their catering & conference service planner with any questions about the ingredients contained in the food being considered.

### KOSHER MEALS

Kosher meals may be ordered from a 3rd party supplier upon request and prices will be provided accordingly. We ask that your special request be placed **three (3) business days** prior to the event date to ensure availability and secure delivery times.

### SPECIAL EVENTS

We will coordinate food, bar packages, staffing, linen, and floral arrangements that will make your event a memorable one!

We can also recommend local partners for the following:

- Event décor
- Lighting
- Entertainment

Please contact the catering & conference services team at **312-653-8900** to receive more information and get started on planning your next event!

To give the team time to help create the perfect event, please allow at least **ten (10) business days** for the planning process.

## MENU AVAILABILITY

Please provide at least **two (2) business weeks'** notice when reserving space. We ask for all standard catering orders to be placed **three (3) business days** before the event start time to ensure availability of all menu items and secure delivery times.

### RUSH ORDER FEE

Any food or beverage ordered within the **three (3) business days** window will incur an additional **20% rush fee**.

### STANDARD ORDERS

Selections made from our regular Catering Guide are considered standard catering orders. We ask for these catering orders to have menus finalized and final guest count guarantees, **three (3) business days before the event start date**.

Events that are cancelled or have a decrease in guest count within **two (2) business days** prior to the event start date will be charged for the originally stated guest count.

**A single menu selection is available per service order.** Menu selections from the Catering Guide cannot be combined.

### CUSTOM ORDERS

It would be our pleasure to create a customized menu to fulfill your event needs. Custom menus will need to be finalized **five (5) business days prior to the event start date** to ensure our team has adequate time to prepare.

If you need to cancel your custom event, please let your planner know as soon as possible, fees may be incurred if **cancelled within five (5) business days of event**.

Cancellation fees from outside vendors, such as specialty linen and rental companies, will be communicated to you from your planner.

Menu pricing is **guaranteed for ten (10) business days** following the proposal. Menus are subject to price change after 10 business days.

## SERVICE CHARGES

Please consult with your catering & conference service planner regarding charges for service staff, china, linen and additional event needs.

- ✓ after-hours and weekend events will incur additional charges for labor.
- ✓ in-house reusable tableware will start at an additional \$4.50 per guest.
- ✓ specialty rented tableware pricing may vary.
- ✓ in-house linen and tablecloths for FLIK food display tables are complimentary.
- ✓ in-house linen and tablecloths for dining tables are an additional \$15 per table.
- ✓ specialty linen can be supplied upon request. Please note; if cancelled within **ten (10) business days** of the event, the full price of the order would have to be paid.

### SERVICE STAFF

The ratio of staff to guests is based on the type of function.  
The outlined staffing levels are required for all food service functions:

- Plated Meal:** (1) server per (25)
- Buffet Service:** (1) server per (50) guests
- Reception:** (1) server per (100) guests
- Food Functions of (75) people or more:** (1) captain
- Food Action Station:** (1) cook per station
- After Hours Food Function:** (1) cook
- Full Bar:** (1) bartender per (75) guests
- Beer & Wine Bar:** (1) bartender per (100) guests

Dedicated staff is based on a 4-hour minimum.  
Based on the increments of hours additional fees will be incurred and reflected on your final invoice.

**Rates are as follows:**

<b>Captain</b>	\$175
<b>Server/Bartender</b>	\$155
<b>Cook</b>	\$155

### DELIVERY FEE

A delivery charge of \$7 will be charged anytime service is provided in the meeting space. Please inquire with your planner on details of charges that may apply to your event.



## FLIK CATERING BAR PACKAGES

*Requires 2 business weeks notice*

### Beer and Wine up to 4-Hours

Standard	\$25
Premium	\$29
Ultra-Premium	\$36

### Full Bar - up to 4-Hours

Standard	\$29
Premium	\$35
Ultra-Premium	\$40

Contact the Catering & Conference Service Team at 312.653.8900 for specialty cocktail options and pricing

#### Standard

Assortment of beer & wine  
Smirnoff Vodka, New Amsterdam Dry Gin, Mount Gay Rum, Capt. Morgan Spiced Rum, Johnnie Walker Red Scotch, Seagram's 7 Whisky, Piedra Azul Blanco Tequila

#### Premium

Assortment of beer & wine  
Tito's Vodka, Tanqueray Gin, Captain Morgan White & Spiced Rum, Johnnie Walker Black Scotch, Glenmorangie 10 Scotch, Jack Daniels Whiskey, El Jimador Tequila

#### Ultra-Premium

Assortment of beer & wine  
Ketel One Vodka, Hendricks Gin, Flor de Cana White Rum, Glenfiddich 12 Scotch, Woodford Reserve Bourbon, Milagro Tequila  
(A list of additional scotches for the ultra-premium package is available upon request)

All packages include mixers, juices and garnishes

### Pricing for Bar Packages

All pricing is per person, unless otherwise stated

Bartender Fees apply to All Bar Services

Glassware available for an additional fee, please ask your Planner

Interested in rental linen? Ask your Planner about BBJ linen.

Richardson HQ utilizes an outside vendor to provide alcoholic beverages due to liquor license needs. When providing a bar package at your events at Richardson HQ, anticipate the additional charges:  
15% - 20% Service Charge to your selected package  
\$360 per bartender, up to 4-hours each

