



**2025
SPRING & SUMMER CATERING MENU
HCSC**

AVAILABLE APRIL THROUGH SEPTEMBER 2025

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

AVOIDING GLUTEN 
VEGAN 
VEGETARIAN 
NEW ITEM 

Dairy-free and other dietary needs available upon request

Need a quick menu suggestion?
Look for this icon to see items inspired by our Chefs!



OUR PRACTICES & SERVICES

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
or call: 312-653-8900
Monday - Friday (8:00AM-5:00PM)



View the mobile version of our menus

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.



HOT DELUXE BREAKFAST

INCLUDES HOT REGULAR COFFEE WITH CONDIMENTS AND BOTTLED WATER
 DECAF AVAILABLE UPON REQUEST
 10 PERSON MINIMUM

TRADITIONAL AMERICAN 18.25 PER PERSON

Includes Sliced Seasonal Fruit  
 Scrambled Eggs  
 Homestyle Potato  

CHOOSE TWO: 
 Hickory Smoked Bacon
 Pork Sausage
 Turkey Sausage

FRITTATA BREAKFAST 17.00 PER PERSON

Includes Sliced Seasonal Fruit  

CHOOSE TWO:
 Eggs, Pork Chorizo, Peppers & Onions, Pepperjack Cheese 
 Eggs, Asparagus, Mushroom, Scallion, Cheddar Cheese   **NEW**
 Egg White, Pepper, Spinach, Monterey-Jack Cheese  

CHOOSE ONE: 
 Hickory Smoked Bacon
 Pork Sausage
 Turkey Sausage

CHOOSE ONE:
 Crispy Tater Tots 
 Homestyle Potato  

BUILD YOUR OWN CHILAQUILES BAR 18.25 PER PERSON **NEW**

Scrambled Eggs

CHOOSE ONE:
 Chilaquiles Verde
 Chilaquiles Rojos

CHOOSE ONE:
 Chopped Bacon
 Pork Chorizo Crumble
 Add Chickpea Chorizo 3.50

TOPPINGS:
 Pickled Red Onion
 Refried Beans
 Crema
 Fresh Cilantro
 Add Mashed Avocado 4.95 Per Person



BREAKFAST SANDWICHES 13.75 PER PERSON

Includes Sliced Seasonal Fruit  
 Homestyle Potato  

CHOOSE TWO:
 Scrambled Eggs, American Cheese, Bacon, English Muffin
 Fried Egg, Cheddar Cheese, Turkey Patty, English Muffin
 Scrambled Egg, Pepperjack Cheese, Vegetarian Sausage, English Muffin

BUILD YOUR OWN CREPE BAR 15.00 PER PERSON **NEW**

Requires Three Business-Day Notice



TOPPINGS CHOOSE THREE:
 Bananas
 Macerated Berries
 Whipped Sweet Cream Cheese
 Lemon Curd
 Whipped Cream

SAUCES CHOOSE THREE:
 Caramel Sauce
 Chocolate Sauce
 Berry Compote
 Maple Syrup
 Local Honey

CRUNCH CHOOSE THREE:
 House Granola
 Toasted Coconut
 Chocolate Chips
 Crushed Oreo

BREAKFAST TACOS 13.25 PER PERSON

Includes Sliced Seasonal Fruit  

CHOOSE TWO:
 Eggs, Black Bean, Onion, Pepperjack Cheese 
 Eggs, Turkey Sausage, Mushroom, Monterey-Jack Cheese
 Eggs, Pork Chorizo, Onion, Pickled Jalapeno, Cheddar Cheese
 Eggs, Bacon, Cheddar Cheese
 No Egg - "Chickpea Chorizo", Spinach, Shredded Vegan Cheese, Flour Tortilla 

Add Sour Cream, Pico de Gallo 2.00 Per Person 

COLD BREAKFAST

INCLUDES HOT REGULAR COFFEE WITH CONDIMENTS AND BOTTLED WATER
 DECAF AVAILABLE UPON REQUEST
 10 PERSON MINIMUM

CONTINENTAL BREAKFAST 12.75 PER PERSON

Includes Sliced Seasonal Fruit  
 Freshly Baked Muffins, Pastries 
 Assorted Preserves and Butter 

MINDFUL BITES BREAKFAST 15.50 PER PERSON

Freshly Baked Mini Muffins 
 Non-Fat Greek Yogurt Cups  
 Fresh Seasonal Berries  
 House Made Granola 

ON THE RUN 14.50 PER PERSON

Assorted Freshly Baked Muffins 
 Seasonal Fresh Fruit Cups  

Assortment of Yogurt Parfaits with Granola

BUILD YOUR OWN PARFAIT 13.50 PER PERSON

Requires Three Business-Day Notice

YOGURT CHOOSE TWO:

- Plain Greek Yogurt
- Strawberry Yogurt
- Vanilla Yogurt
- Vegan Yogurt 

TOPPINGS CHOOSE FIVE:

- Dried Fruits
- Granola
- Pumpkin Seeds
- Chocolate Chips
- Seasonal Berries
- Honey 
- Agave 

SWEET TOAST BAR 15.50 PER PERSON

Requires Three Business-Day Notice

BREAD CHOOSE TWO: 

- Cinnamon Raisin
- White
- Whole Wheat

Add Gluten Free Bread 2.00 Per Person   

SPREAD CHOOSE TWO:

- Sun Butter
- Ricotta
- Chia Berry Jam
- Chocolate Hummus
- Grape Jelly
- Strawberry Jam

TOPPING CHOOSE FOUR:  

- Macerated Berries
- Local Honey
- Sunflower Seeds
- Pumpkin Seeds
- House Granola

BREAKFAST SMOKED SALMON BOARD 17.50 PER PERSON

Requires Three Business-Day Notice

PROVIDED TOPPINGS: 

- Smoked Salmon
- Capers
- Dill Cream Cheese
- Pickled Red Onions
- Sliced Cucumbers
- Sliced Tomatoes

Assorted Sliced Bagels, Served Toasted 

ADD TO YOUR BREAKFAST

Agave Mint Infused Seasonal Fruit	3.25 Per Person
Dispensed Orange Juice	3.00 Per Person
Hot Water and Assorted Teas	2.00 Per Person
Individual Quiche	6.50 Each

- 10 Person Minimum Per Quiche, 72-Business Hour Notice
- Quiche Lorraine: Bacon, Ham Swiss Cheese, Scallion
- Quiche America: Crumbled Chorizo, Cheddar Cheese, Tomato, Onion
- Quiche Florentine: Fresh Spinach, Heavy Cream, Gruyere Cheese

BREAKFAST A LA CARTE

10 PERSON MINIMUM

PROTEIN

- Bacon, Sausage or Turkey Sausage **4.00 Per Person** 
- Scrambled Egg Whites **6.50 Per Person** 
- Homestyle Potato **4.50 Per Person**  
- Hardboiled Eggs **4.75 Per Person**  
- Fruit, Yogurt and Granola Parfait **4.50 Per Person**  
- Assorted Greek Yogurt Cups **3.00 Per Person**  



BREADS & PASTRY

- French Toast Bread Pudding - Choose Flavor  **NEW**
 - Blueberry Lemon with Lemon Glaze **5.95 Per Person**
 - Maple Brown Sugar **5.95 Per Person**
- Pancake or French Toast with Maple Syrup **5.95 Per Person**
- Muffins and Tea Breads **3.75 Per Person** 
- Assortment of Fresh Pastries **4.00 Per Person** 
- Mini Croissants **3.75 Per Person**  **NEW**
- Assorted Bagels with Cream Cheese **3.95 Per Person** 
- Whole Wheat Bread **3.00 Per Person** 
- Gluten Free Bread **4.00 Per Person**  

HEALTHY BITES

- Agave Mint Infused Seasonal Fruit **5.50 Per Person**  
- Seasonal Fresh Whole Fruit **2.00 Per Person**  
- Fruit Cups **4.50 Per Person**  
- Fresh Fruit Platter **4.75 Per Person**  
- House Made Granola Package **3.50 Per Person**  
- Hot Oatmeal with Brown Sugar and Cranberries **5.50 Per Person**  
- House Made Trail Mix **3.75 Per Person**  
- Protein Energy Bites **3.75 Per Person**  
 - Sunbutter, Coconut, Oats, Protein, Chia Seeds, Flaxseed, Pumpkin Seed, Sunflower Seed, Dried Fruit

BOTTLED SMOOTHIES

11.00 PER PERSON

Requires Three Business-Day Notice

Protein Energy Bites

FLAVORS CHOOSE TWO:

- Funky Monkey  
 - Skim Milk, Banana, Sunflower Butter, Cocoa Powder, Whey Protein
- Gym Warrior  
 - Skim Milk, Banana, Blueberry, Apple, Spinach, Whey Protein
- Berry Delicious
 - Orange Juice, Strawberry, Banana, Apple, Spinach, Whey Protein
- Recovery Refuel  
 - Orange Juice, Pineapple, Strawberries, Carrots
- Matcha Mama  
 - Orange Juice, Avocado, Spinach, Apples, Pineapple, Honey

PREMIUM SALAD & SANDWICH BUFFET

19.50 PER PERSON

INCLUDES SEASONAL WHOLE FRUIT, HOUSE BAKED COOKIES

INCLUDES BOTTLED WATER

10 PERSON MINIMUM

SALADS

CHOOSE ONE

All Seeds, Croutons and Dressing Served on the Side

Strawberry Fields **NEW**

- Arugula, Strawberries, Pepitas, Goat Cheese, Avocado, Lemon Poppy Seed Dressing

Super Green **NEW**

- Baby Spinach, Green Bean, Green Grape, Green Pepper, Edamame, Scallion, Toasted Pepita, Green Goddess Dressing

Miso Tofu Salad

- Baby Spinach, Miso Tofu, Cucumber, Tomato, Shredded Carrot, Crispy Wonton Strips, Ginger Pear Vinaigrette

Chipotle Crunch **NEW**

- Mixed Greens, Roasted Chipotle Corn, Black Bean, Tomato, Red Onion, Cotija Cheese, Tortilla Strips, Chipotle Salsa Rojas Dressing

Plant Power

- Baby Kale, Harissa Spiced Tofu Cubes, Chickpeas, Avocado, Red Pepper, Tomato, Carrot, Cucumber, Green Goddess Dressing

Chopped Salad

- Romaine, Blue Cheese, Red Cabbage, Tomato, Green Onion, Pasta, Bacon, Sweet Balsamic Vinaigrette

Greektown

- Romaine, Feta Cheese, Cucumber, Red Onion, Tomato, Kalamata Olive, Lemon-Herb Vinaigrette

Italian Antipasto Salad Additional 7.95

- Chopped Romaine, Chopped Salami, Mozzarella Pearls, Artichokes, Red Pepper, Olive, Cherry Tomato, Lemon Olive Oil Vinaigrette

Southwest Salad Additional 7.95

- Romaine, Grilled Chicken, Tortilla Strips, Julienne Carrots, Cucumber, Julienne Peppers, Roasted Corn, Red Onion, Tomatoes, Green Onion, Citrus Lime Vinaigrette

Tuscan Chicken Salad Additional 7.95 Per Person **NEW**

- Romaine, Chicken, White Beans, Artichoke, Tomato, Basil, Red Onion, Parmesan, Croutons, Italian Dressing

Tex-Mex Shrimp Salad Additional 12.95 Per Person

- Romaine, Chipotle Shrimp, Roasted Corn, Black Bean, Tomato, Avocado, Jalapeno Ranch Dressing

Chicken Kale Cobb Additional 7.95 Per Person

- Baby Kale, Grilled Chicken, Smoked Bacon, Hardboiled Eggs, Avocado, Blue Cheese, Ranch Dressing

SANDWICHES AND WRAPS

CHOOSE FOUR

SANDWICHES

Italian **NEW**

- Ham, Pepperoni, Genoa Salami, Provolone Cheese, Baby Arugula, Red Onion, Tomato, Italian Herb and Red Wine

Chicken Calabrian **NEW**

- Chicken Breast, Provolone Cheese, Spicy Calabrian Chili, Arugula, Spinach, Creamy Pesto Sauce

Curry Chicken Salad **NEW**

- Roasted Chicken, Mayonnaise, Curry Powder, Grape, Red Onion

Roasted Turkey **NEW**

- Herb Roasted Turkey, Swiss Cheese, Baby Spinach, Sun-Dried Tomato, Parmesan Aioli

The BLT **NEW**

- Bacon, Lettuce, Tomato, Sun-Dried Tomato Aioli

Mediterranean Chicken

- Zhug Pesto, Arugula, Tomato, Cheddar Cheese, Grilled Chicken, Roasted Red Pepper

Ham and Brie

- Ham, Brie Cheese, Arugula, Sliced Pear, Honey Dijon Mustard

WRAPS

Santa Fe **NEW**

- Grilled Chicken, Black Bean, Corn, Tortilla Strips, Avocado, Cheddar Cheese, Diced Tomato, Red Onion, Cilantro Lime Dressing

Vegetarian Banh Mi

- Pickled Vegetables, Sriracha Mayo, Roasted Curried Cauliflower

Turkey

- Smoked Turkey Breast, Romaine, Corn, Sun-Dried Tomato, Lemon, Dijon Vinaigrette

Chipotle Steak

- Grilled Chipotle Steak, Arugula, Tomato, Caramelized Onion, Chipotle Aioli

Turkey Cobb

- Turkey, Bacon, Lettuce, Tomato, Hardboiled Egg, Crumbled Blue Cheese, Avocado Ranch Dressing

Chicken Fajita

- Grilled Chicken, Pepperjack Cheese, Romaine, Bell Peppers, Corn and Black Bean Salsa, Chipotle Creme

TRADITIONAL SALAD & SANDWICH BUFFET

18.50 PER PERSON

INCLUDES SEASONAL WHOLE FRUIT, HOUSE BAKED COOKIES

INCLUDES BOTTLED WATER

10 PERSON MINIMUM

SALADS

CHOOSE ONE

All Seeds, Croutons and Dressing Served on the Side

South of the Border

- Romaine, Black Bean, Corn, Grape Tomato, Avocado, Tortilla Crisps, Chipotle Ranch

Grilled Chicken Caesar Additional 7.95 Per Person

- Romaine, Chicken, Parmesan, Grape Tomato, Cucumber, Crouton, Caesar Dressing

Greek Chicken Additional 7.95 Per Person

- Grilled Chicken, Romaine, Hummus, Tzatziki, Feta Cheese, Cucumber, Tomato, Kalamata Olive, Greek Vinaigrette

Thai Chicken Crunch, Additional 7.95

- Romaine, Shredded Cabbage, Grilled Chicken, Carrot, Cucumber, Cilantro, Crispy Wonton Strips, Sesame Ginger Dressing

SANDWICHES AND WRAPS

CHOOSE THREE

SANDWICHES

Chicken & Roasted Tomato

- Roasted Chicken Breast, Herb Mayo, Havarti Cheese, Oven-Dried Tomato, Arugula

Turkey Swiss

- Turkey, Swiss Cheese, Lettuce, Tomato, Mayo

Reuben

- Corned Beef, Coleslaw, Swiss Cheese, Thousand Island Dressing

Ham & Muenster Cheese

- Black Forest Ham, Muenster Cheese, Honey Dijon, Baby Arugula

Chicken Pesto

- Herb Chicken Breast, Nut Free Basil Pesto, Sliced Tomato, Provolone Cheese, Baby Spinach

Caprese

- Tomato, Mozzarella Cheese, Nut Free Basil Pesto, Arugula, Spinach, Balsamic Glaze

WRAPS

Ham & Cheddar

- Smoked Ham, Honey Mustard, Cheddar Cheese, Leaf Lettuce, Tomato

Tuna Salad

- Tuna Salad, Red Onion, Lettuce, Tomato

Veggie Wrap

- Hummus, Spinach, Tomato, Cucumber, Bulgur Tabouleh, Chickpea, Lemon Tahini Spread

Jerk Chicken

- Grilled Chicken, Pepperjack Cheese, Coleslaw, Red Onion, Pineapple, Jerk Sauce

ADD TO YOUR BUFFET

Soup of the Week	5.00 Per Person
Grilled Chicken Breast	7.95 Per Person
Chipotle Lime Sautéed Shrimp	13.99 Per Person
Cajun Spiced Grilled Salmon	15.95 Per Person
Steak House Seasoned Flank Steak	14.95 Per Person



PREMIUM SALAD & SANDWICH

22.00 Per Person
10 Person Minimum
75 Person Maximum

INCLUDES

Whole Fresh Fruit
House Made Cookie
Bagged Chips
Bottled Water

SELECT

Combination of Four Salads, Sandwiches and Wraps
Refer to Menu Page 7

TRADITIONAL SALAD & SANDWICH

19.50 Per Person
10 Person Minimum
75 Person Maximum

INCLUDES

Whole Fresh Fruit
House Made Cookie
Bagged Chips
Bottled Water

SELECT

Combination of Four Salads, Sandwiches and Wraps
Refer to Menu Page 8

BUILD YOUR OWN

**INCLUDES BOTTLED WATER
10 PERSON MINIMUM**

SUMMER SALAD BAR

31.00 PER PERSON NEW

Requires Three Business-Day Notice

Includes Assorted Rolls & Butter

GREENS CHOOSE TWO:

- Romaine
- Baby Arugula
- Baby Spinach
- Baby Kale
- Mesclun Greens

FRUITS AND VEGETABLES PROVIDED:

- Strawberries
- Cucumber
- Roasted Corn
- Cherry Tomato
- Grilled Summer Squash
- Green Peas
- Red Grapes
- Shredded Carrots
- Red Onion

GRAINS CHOOSE ONE:

- Moroccan Spiced Couscous
- Chimichurri Farro

PROTEIN PROVIDED:

- Grilled Lemon Herb Chicken
- Mojo Marinated Sauteed Shrimp
- Add Seared Lemon Pepper Salmon **14.95 Per Person**
- Add Crispy Sweet Chili Tofu **5.95 Per Person**

CHEESE CHOOSE TWO:

- Parmesan
- Blue
- Goat
- Feta
- Add Vegan Shredded Cheese **2.50 Per Person**

DRY TOPPINGS CHOOSE TWO:

- Sunflower Seeds
- Pumpkin Seeds
- Dried Cranberries
- Croutons
- Add A Topping **1.50 Per Person**

DRESSINGS CHOOSE TWO:

- Strawberry Poppyseed Vinaigrette
- Fat Free Tomato Herb
- Chipotle Ranch
- Balsamic Vinaigrette
- Ranch
- Add a Dressing **2.00 Per Person**

Assorted Seasonal Dessert Bars

BIBIMBAP BOWL

32.00 PER PERSON

Requires Three Business-Day Notice

BASE SELECT TWO:

- Mixed Greens
- Sushi Rice
- Brown Rice

PROTEIN SELECT TWO:

- Beef Bulgogi
- Korean BBQ Chicken
- Soy-Miso Grilled Tofu

VEGETABLES PROVIDED:

- Kimchi
- Pickled Cucumbers
- Carrots
- Shiitake Mushrooms
- Cabbage

SAUCES PROVIDED:

- Gochujang Korean BBQ
- Korean Sesame

TOPPINGS PROVIDED:

- Cilantro
- Scallion
- Shredded Seaweed
- Sesame Seeds

Matcha Cookie

ADD TO YOUR MEAL

Banana Pudding Shooters **57.00 Per Dozen**

- Banana Pudding with Whipped Cream and Nila Wafers
- Sold Per Dozen
- Requires 72-Business Hour Notice

BUILD YOUR OWN

INCLUDES BOTTLED WATER
10 PERSON MINIMUM

TACO BAR 29.00 PER PERSON

Requires Three Business-Day Notice

Tortillas Included

ENTREE CHOOSE TWO:

Chicken Tinga
Carne Asada
Carnitas
Crumble Chorizo
Mexican Stewed Beef

SIDES CHOOSE TWO:

Mexican Rice
Cilantro-Lime Rice
Seasoned Pinto Beans
Seasoned Black Beans

INCLUDED TOPPINGS:

Pico de Gallo
House Made Salsa
Sour Cream
Shredded Cheese
Shredded Lettuce

Cinnamon Sugar Churros

BURRITO BOWL 29.00 PER PERSON

Requires Three Business-Day Notice

ENTREE CHOOSE TWO:

Chicken Tinga
Carne Asada
Carnitas
Crumble Chorizo
Mexican Stewed Beef

BASE CHOOSE TWO:

Mexican Rice
Cilantro-Lime Rice
Seasoned Pinto Beans
Seasoned Black Beans

INCLUDED TOPPINGS:

Pico de Gallo
House Made Salsa
Sour Cream
Shredded Cheese
Shredded Lettuce

Churro Cookie

ADD TO YOUR BUFFET

.....
Spicy Grilled Fajita Veggies  **4.95 Per Person**

Vegan Chorizo  **9.95 Per Person**

Guacamole and Chips **7.95 Per Person**

Tres Leche Cake Shooter **57.00 Per Dozen**

- Contains Strawberry and Whipped Cream
- Sold Per Dozen
- Requires 72-Business Hour Notice

HOT LUNCH DUETS

INCLUDES BOTTLED WATER
10 PERSON MINIMUM

CLASSIC STEAK HOUSE 72.00 PER PERSON

Requires Three Business-Day Notice

Classic Steakhouse Salad

- Romaine Lettuce, Onion, Tomato, Croutons, CHEESE CHOOSE ONE - SALAD
- Cheddar Cheese
- Blue Cheese

ENTREES:

Herb Crusted Striploin Steak

- With Creamy Cognac Peppercorn Sauce
- Pan-Seared Halibut
- With Tarragon Beurre Blanc

SIDES INCLUDED:

Sauteed Mushroom with Sherry and Shallots

Sour Cream and Chive Mashed Potato

Tiramisu

TEXAS SMOKEHOUSE 35.00 PER PERSON

Requires Three Business-Day Notice

ENTREE CHOOSE TWO:

- Texas Rubbed Smoked Beef Brisket
- Boneless BBQ Chicken
- BBQ Porked Ribs
- Pulled Pork with BBQ Sauce
- BBQ Spiced Cauliflower Steak

SIDES CHOOSE TWO:

- Mac and Cheese
- Coleslaw
- Braised Green Beans
- House Potato Salad

SIDES AND TOPPINGS INCLUDED:

- Corn Bread
- Pickled Onions
- Pickles
- BBQ Sauce

Mini Brownies



SEASONAL DELIGHT

62.00 PER PERSON NEW

Requires Three Business-Day Notice

SALAD:

Romaine, Parmesan, Herb Croutons, Sliced Cucumber, Caesar Dressing

ENTREES:

Pan Seared Arctic Char

- With Dill Beurre Blanc, Shaved Fennel

Pan Seared Chicken Breast

- With White Wine Velouté

Add Rosemary Garlic Beef Tenderloin **24.00 Per Person**

- Charred Pearl Onion, Bordelaise Sauce

SIDES INCLUDED:

Caramelized Shallot Green Beans with Balsamic Glaze

Potato Au Gratin with Herb Breadcrumbs

New York Style Cheesecake

ADD TO YOUR MEAL

Additional Side	5.95 Per Person
Additional Entree	14.95 Per Person
Vegetarian Entree	9.95 Per Person

GLOBAL FLAVORS

INCLUDES BOTTLED WATER
10 PERSON MINIMUM



TASTE OF THE CARIBBEAN

38.00 PER PERSON **NEW**

Requires Three Business-Day Notice

CHOOSE ONE:  

Pineapple and Cabbage Slaw

- Shredded Cabbage, Red Onion, Pineapple Chunks, Cilantro, Sweet Peppers

Macaroni Salad 

- Elbow Macaroni, Shredded Carrot, Mayo, Sweet Bell Pepper, Diced Onions, Paprika

ENTREE CHOOSE TWO:

Bone-In Grilled Jerk Chicken 

- With Grilled Pineapple and Jalapeno Salsa

Ropa Vieja 

- Slow-Cooked Cuban Style Pulled Beef, Simmered with Peppers, Onions and Spices

INCLUDED SIDES:

Braised Cabbage and Carrots  

Fried Sweet Plantain 

Coconut Rice and Beans

Churro Cake Bites

CHICAGO CLASSIC

25.00 PER PERSON **NEW**

Requires Three Business-Day Notice

Farmer's Market Chopped Salad  

- Romaine Lettuce, Smoky Bacon, Tomatoes, Bell Peppers, Olives, Cucumber, Blue Cheese, Red Wine Dijon Vinaigrette

ENTREE CHOOSE TWO:

Italian Beef

- Green and Red Peppers, Giardiniera, Provolone Cheese, Hoagie Roll, Au Jus

Vienna Beef Hot Dogs

- Yellow Mustard, Pickles, Relish, Sport Peppers, Diced Onions, Sliced Tomatoes, Poppyseed Hot Dog Bun

Maxwell Street Polish Sausage

- Grilled Onions, Yellow Mustard, Hot Dog Bun

Chocolate Brownie

LITTLE ITALY

30.00 PER PERSON

Garlic Parmesan Bread 

SALAD CHOOSE ONE

Classic Romaine Caesar 

Panzanella Salad 

- Romaine, Tomato, Cucumber, Red Onion, Herb Croutons, Bell Peppers, Basil, Red-Wine Vinaigrette

ENTREE CHOOSE ONE:

Chicken Marsala Topped with Mushrooms and Marsala Sauce

Chicken Parmesan with Marinara Sauce

Chicken Piccata with Creamy Lemon Caper Sauce

Chicken Toscana

- Pan Fried Chicken Breast with Black Olive, Balsamic Vinegar, Plum Tomato and Capers

Italian Sausage with Onions and Peppers in Marinara Sauce

Tilapia Mediterranean **NEW**

- Parmesan Crusted Tilapia with Roma Tomatoes, Artichokes, Olives, Peppers, Celery and White Wine

Parmesan Beef Meatball with Marinara Sauce

Vegan Eggplant Parmigiana 

- Vegan Mozzarella Cheese with Eggplants roasted with Marinara Sauce

Eggplant Parmesan with Marinara Sauce 

SIDES CHOOSE TWO:

Broccoli Mixed with Garlic and Lemon, Drizzled with Olive Oil  

Penne Pasta 

- Spinach, Mushrooms, Sun-Dried Tomato and Spinach in Mushroom Cream Sauce

Orecchiette Pomodoro 

- Zucchini, Yellow Squash, Sun-Dried Tomato and Marinara Sauce

Creamy Polenta  

Individual Tiramisu 

ADD TO YOUR MEAL

Additional Side **5.95 Per Person**

Additional Entree **14.95 Per Person**

Vegetarian Entree **9.95 Per Person**

GLOBAL FLAVORS

INCLUDES BOTTLED WATER
10 PERSON MINIMUM



CHEF
RAMENA

GREEK FEST

38.00 PER PERSON **NEW**

SALAD CHOOSE ONE:

- Romaine, Tomato, Cucumber, Olive, Feta Cheese, Red Onion, Olive Oil Oregano Vinaigrette
- Orzo Pasta, Tomato, Cucumber, Olive, Feta Cheese, Oregano, Greek Dressing

INCLUDED ENTREES:

Chicken Souvlaki

- Grilled Chicken Skewers, Lemon, Oregano and Garlic Marinade

Spanakopita

- Flaky Pastry Triangles Filled with Spinach and Feta Cheese

INCLUDES SIDES:

Pita Bread and Tzatziki

Yellow Rice with Lemon and Turmeric

Lemon Potatoes

- Roasted Potatoes with Lemon, Garlic and Oregano

Rice Pudding

- Orange Zest, Vanilla and Cinnamon

FAR EAST TOUR

38.00 PER PERSON

INCLUDED SALAD

Crunchy Sesame

- Romaine Lettuce, Mixed Greens, Avocado, Oranges, Cherry Tomatoes, Shredded Carrots, Wonton Strips, Toasted Sesame Seeds, Sesame-Ginger Dressing

ENTREES CHOOSE TWO

Beef and Broccoli

- Flank Steak, Ginger-Garlic, Green Onion, Steamed Broccoli

General Tso's Chicken

- Crispy Chicken with Sweet and Spicy Sauce

Crispy Orange Glazed Chicken

General Tso's Shrimp

- Crispy Shrimp with Sweet and Spicy Sauce

SIDES CHOOSE TWO

Steamed Jasmine Rice

Vegetable Fried Rice

Vegetable Egg Rolls

Stir-Fry Vegetable Medley

Vegetable Lo Mein

Matcha Sugar Cookie

BUILD YOUR OWN SHAWARMA BOWL

45.00 PER PERSON

Requires Three Business-Day Notice

SALAD CHOOSE ONE:

Tabouleh Salad

- Bulgar, Parsley, Cucumber, Tomato, Mint, Lemon, Olive Oil

Fattoush Salad

- Romaine, Tomato, Cucumber, Bell Pepper, Radish, Parsley, Mint, Pita Chips with Lemon-Sumac Dressing

ENTREES CHOOSE TWO:

Chicken Shawarma

Beef Kofta

Falafel

INCLUDES SIDES:

Saffron Basmati Rice

Pita Bread

INCLUDED TOPPINGS:

Olives

Feta Cheese

Pickled Onion

Hummus

INCLUDED SAUCES:

Zhoug

Tzatziki

Lemon-Tahini Sauce

Sugar Date Cookies

ADD TO YOUR MEAL

Additional Side **5.95 Per Person**

Additional Entree **14.95 Per Person**

Vegetarian Entree **9.95 Per Person**

Potstickers **6.00 Per Person**

- Lemongrass Chicken
- Pork & Vegetable
- Edamame

SNACK BREAKS

10 PERSON MINIMUM PER ITEM



CHEESE AND CHARCUTERIE 15.50 PER PERSON

Local and Imported Cheese
Salami and Prosciutto
Dried Fruits
Preserves and Honey
Assorted Crackers

MEZZE PLATTER 15.00 PER PERSON

Assortment of Grilled and Fresh Vegetables
Toasted Pita Chips

SPREADS CHOOSE TWO

Olive Tapenade
Spicy Harissa Whipped Feta
Nut Free Pesto Hummus **NEW**

VEGETARIAN ANTIPASTO PLATTER 13.00 PER PERSON

Grilled Asparagus
Red Onion
Eggplant
Zucchini
Roasted Red Pepper
Herb Goat Cheese
Fresh Mozzarella

SERVED WITH:

Garlic Crostini
Olives
Nut Free Basil Pesto
Balsamic Vinaigrette

VEGGIES AND DIPS 13.00 PER PERSON

Vegetable Crudite

DIPS CHOOSE TWO:

Traditional Hummus
Roasted Garlic Hummus
Zaatar Whipped Feta
Buttermilk Ranch
Spinach Artichoke Dip

Add Third Dip 4.75 Per Person

FRENCH BREAD PIZZA BITES 13.00 PER PERSON **NEW**

Requires Three Business-Day Notice

CHOOSE TWO:

BBQ Chicken

- BBQ Sauce, Shredded Mozzarella Cheese, Chicken, Red Onion and Cilantro

Pepperoni

- Shredded Mozzarella, Pizza Sauce and Pepperoni

Italian Sausage

- Shredded Mozzarella Cheese, Pizza Sauce, Italian Sausage

Mediterranean

- Basil, Feta Cheese, Kalamata Olive, Cherry Tomato, Red Onion

Caprese

- Nut Free Basil Pesto, Fresh Mozzarella, Sliced Cherry Tomato, Balsamic Glaze

DESSERT PLATTERS SOLD PER DOZEN

New York Style Cheesecake 62.00 Per Cake

- 16 Slices Per cake

Assorted Dessert Bars 40.00 Per Dozen

Assorted Cookies 24.00 Per Dozen

Chocolate Dipped Coconut Macaron 40.00 Per Dozen

Assorted Vegan Cookies 36.00 Per Dozen

Tres-Leche Cake Cups 57.00 Per Dozen

- Strawberry, Whipped Cream
- 72-Business Hour Notice Required

Banana Pudding Cups 57.00 Per Dozen

- Banana Pudding, Whipped Cream, Nila Wafers
- 72-Business Hour Notice Required

SNACK BREAKS

10 PERSON MINIMUM PER ITEM

SOMETHING FOR EVERYONE

15.50 PER PERSON

Packaged Popcorn
Chips
Cookies
Kind Bars
House Made Trail Mix

TORTILLA CHIPS AND DIPS

13.50 PER PERSON

Pico de Gallo
Tomato Salsa
Sour Cream
Guacamole
Corn Salsa
Black Bean Salsa
Tortilla Chips

BUILD YOUR OWN TRAIL MIX

11.00 PER PERSON

Requires Three Business-Day Notice

Pretzels
Chocolate Chips
Pumpkin Seeds
Dried Fruit Mix
Raisins
Cranberries
Coconut
Sunflower Seeds

RECEPTION / SMALL BITES

10 PERSON MINIMUM PER ITEM

TAPAS

27.00 PER PERSON

Requires Three Business-Day Notice

Chicken Empanadas

- Jalapeno, Mexican Spices in a Masa Pastry

Vegetable Empanadas 

- Onion, Eggplant, Pepper, Black Beans, Monterey Jack in a Masa Pastry

Beef Meatballs with Roasted Red Pepper Sauce

Patatas Bravas with Spicy Aioli  

DIM SUM

27.00 PER PERSON

Requires Three Business-Day Notice

Chicken and Cabbage Potstickers

- Served with Sesame Soy Sauce and Scallions

Pork and Napa Cabbage Potstickers

- Served with Sesame Soy Sauce and Scallions

Vegetable Spring Rolls  

- Served with Sweet Chili Sauce

Sesame Miso Marinated Cucumber Salad   **NEW**

- Shredded Carrots and Sesame Miso Vinaigrette

MINI SLIDERS

28.00 PER PERSON

Nashville Chicken Slider **NEW**

• Pickle, Buffalo Sauce, Cabbage Slaw on Brioche Bun
Angus Beef Slider

• American Cheese, Pickle, Chipotle Aioli on Brioche Bun

Cauliflower Slider 

• Harissa Hummus, Pickled Carrots on Brioche Bun

INCLUDED SIDES:

Buffalo Seasoned House Fried Flik Chips

Truffle-Parmesan House Flik Chips 



HOT BEVERAGES

10 PERSON MINIMUM PER ITEM

Full Hot Service **5.25 Per Person**

- Coffee and Hot Teas, Decaf Available Upon Request
- Starbucks Premium Coffee Upgrade **2.00 Per Person**
- Hot Tea Service **2.00 Per Person**
- Hot Water with Assorted Tea Bags and Honey
- Hot Beverage Replenishment **3.75 Per Person**

A LA CARTE BEVERAGES

5 PERSON MINIMUM PER ITEM

- Bottled Water **1.95 Per Person**
- Canned Sparkling Water **1.85 Per Person**
- Assorted Canned Soft Drinks **2.00 Per Person**
- Assorted Bottled Juice **3.25 Per Person**
- Assorted Bottled Tea **3.25 Per Person**
- Dispensed Ice Water **1.00 Per Person**



SPECIALTY DISPENSED BEVERAGES

10 PERSON MINIMUM PER ITEM

- Unsweetened Fresh Brewed Ice Tea **1.75 Per Person**
- Served with Lemon Slice and Sugar Packets
- Seasonal Fruit Infused Ice Water **2.00 Per Person**

SEASONAL MOCKTAILS

10 PERSON MINIMUM
5.50 PER PERSON

Requires Three Business-Day Notice

- Peach Iced Tea Refresher **NEW**
- Peach Iced Tea with Agave and Sliced Peaches
- Blueberry Ginger **NEW**
- Blueberry Puree, Sparkling Water, Ginger and Lemon
- Pineapple and Peppercorn Agua Fresca **NEW**
- Ginger, Pineapple and Peppercorn
- Sparkling Ginger Punch
- Orange, Lemon, Honey and Ginger Beer
- Sparkling Pear Refresher
- Rosemary, Fresh Pear and Orange



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. This is inclusive of individual items that are requested within the three (3) business days.**

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.
- To-Go boxes may be requested for your meeting and event at an additional fee of \$1.25 per person.



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, per (50) guests
- **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. Reduced rates are available for hourly increments as necessary. Please consult with your Catering & Conference Services team.

Rates are as follows:

- **Captain** \$208
- **Server/Bartender** \$160*
- **Cook** \$160

*Please see page 21 for specific details regarding charges for bars being hosted at Richardson HQ



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 Week 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

