



**WINTER  
CATERING  
MENU**

• HCSC | WINTER 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 experiences 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 are 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 


## HEALTH-NUT 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  
without granola 

**Or**  
Overnight oats all made with  
almond milk 

**Only Tues – Fri**

**Oats Choose one:**   
Pumpkin, pumpkin spice, honey  
roasted pumpkin seeds,    
**OR**  
Cinnamon maple apple, granola

**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**



## BUILD YOUR OWN TOAST BAR

### SAVORY TOAST BAR 14.50 per person

**Bread**  
**Choose two:**  
Multi-grain, rye, white bread  
Gluten free bread **Add 2.00 per  
person**


**Protein**   
**Choose two:**  
Bacon bits, diced pork sausage,  
diced turkey sausage  
Crumbled beyond sausage **Add 2.00  
per person**  
Smoked salmon **Add 3.00 per person**



**Spread**    
**Choose two:**  
Mashed avocado, Everything Bagel  
hummus, Calabrian Chili hummus,  
sundried tomato cream cheese,  
black bean spread,  
chive cream cheese

**Toppings**    
**Choose five:**  
Sliced hardboiled eggs,  
sliced cucumbers, sliced tomatoes,  
sliced red onions, capers, banana  
pepper,  
fresh sliced mozzarella,  
crumbled goat cheese,  
fresh basil, fresh dill, fresh chives

### 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:**  
Almond butter,  
chocolate hummus, grape jelly,  
strawberry jam, cinnamon raisin  
cream cheese, fig jam, orange  
marmalade, cream cheese



**Toppings**    
**Choose five:**  
cinnamon apples, sliced bananas,  
caramelized diced pineapples,  
local honey, chia seeds,  
Dried cranberry, sliced almonds




# 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  
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, pepper jack cheese  
Egg white, pepper jack cheese,  
crumbled beyond sausage **Add 2.00 per person**

**Choose one:**   
Hickory smoked bacon, pork sausage, turkey sausage

**Choose one:**  
Crispy tater tots, sweet potato tots  
sliced seasonal fruit 

## BREAKFAST TACOS 12.25 per person

**Choose two:**  
Eggs, turkey sausage, gruyere cheese in flour tortilla  
Eggs, smoked bacon, cheddar cheese in flour tortilla  
Eggs, sauteed peppers and onions, pepper jack cheese  
in flour tortilla   
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 each** 
- Hardboiled egg **2.50 each** 
- Homestyle potato **2.50 per person** NEW  
- Fruit, yogurt and granola parfait **3.75 each**
- Assorted Greek yogurt cup **2.75 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 each** 
- Cinnamon french toast **5.00 each** NEW

### HEALTHFUL BITES

- Agave mint infused seasonal fruit **5.50 each** 
- Seasonal whole fruit **1.75 each** 
- Fruit cups **4.00 each** 
- Fresh fruit platter **4.50 per person** NEW 
- Homemade granola, individually packaged **3.25 per person**
- Hot oatmeal, brown sugar, walnuts, cranberries **5.50 per person**
- Homemade trail mix **3.25 each**
- Protein energy bites: nut butter blend, coconut, oats, protein, chia seeds, flaxseed, dried fruit, nuts **3.25 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

### PREMIUM GARDEN V GF NEW

Mesclun mix, grape tomatoes, shredded carrots, sliced cucumbers, sliced red onions, roasted butternut squash, balsamic vinaigrette

### WINTER HARVEST VG NEW

Kale, roasted butternut squash, balsamic Brussel sprouts, dried cranberries, goat cheese, apple cider vinaigrette

### BEET AND GOAT CHEESE VG GF

Mixed greens, roasted beets, crumbled goat cheese, toasted walnuts, balsamic vinaigrette

### ROASTED HONEY SRIRACHA TOFU VG NEW

Baby kale, kimchi, tomato cucumber, red onion, miso sesame ginger dressing

### CHICKEN KALE COBB Additional 6.95 per person

Baby kale, grilled chicken, smoked bacon, hardboiled eggs, avocado, bleu cheese, tajin-pineapple vinaigrette

### PESTO CHICKEN NICOISE GF Additional 6.95 per person

Little gem lettuce, pesto chicken, niçoise olives, sliced eggs, cherry tomatoes, green beans, red onions, roasted potatoes, lemon herb vinaigrette

## SANDWICHES

### THE PAISAN

Hot sopresatta, prosciutto, genoa salami, provolone, fresh basil, lettuce, oregano drizzled with red wine dressing

### TURKEY PESTO NEW

Roasted turkey, arugula, provolone, sundried tomato, pesto aioli

### TUSCAN CHICKEN

Grilled chicken, swiss, mozzarella, caramelized onions, roasted red peppers, arugula, sundried tomato pesto

### HAM & GRUYRE

Black forest ham, gruyere cheese, honey caramelized onions, mesclun mix, fig jam

## WRAPS

### MEDITERRANEAN WRAP VG NEW

Hummus, artichoke, roasted red pepper, cucumber, shredded romaine, olives

### CHIPOTLE PINEAPPLE CHICKEN

Grilled chipotle chicken, grilled pineapple, sliced mozzarella cheese, spinach, chipotle aioli sauce

## 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**

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

#### PLANT POWER VG GF

Baby spinach, baby arugula, cucumbers, avocados, green beans, green bell peppers, pickled jalapenos, green goddess dressing

#### MEDITERRANEAN VG GF

Arugula, garbanzo, grape tomatoes, kalamata olives, artichoke hearts, cucumbers, feta cheese, lemon-tahini dressing

#### GRILLED CHICKEN CAESAR Additional 6.95 per person

Romaine lettuce, grilled chicken, parmesan, house croutons, Caesar dressing

#### GARDEN CHICKEN Additional 6.95 per person

Baby kale, grilled chicken, smoked bacon, hardboiled eggs, avocados, bleu cheese, tajin-pineapple 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, lettuce, tomatoes, mayonnaise

#### PEPPER JACK CHICKEN

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

#### CAPRESE VG

Tomatoes, mozzarella, basil pesto, arugula, balsamic glaze

### WRAPS

#### HAM AND CHEDDAR

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

#### TUNA SALAD

Tuna salad, lettuce, red onions, sliced tomatoes

#### CHICKPEA SALAD WRAP NEW VG

Basil pesto, mashed chickpeas, arugula, tomatoes





## 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 chip  
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  
chip and bottled water

*Selections on page 5*


# LUNCH / DINNER BUFFETS CREATE YOUR OWN




Includes:  
Bottled water  
**10 PERSON MINIMUM**


## BUFFETS

**WINTER SALAD** NEW  
**28.00 per person**

**Greens**   
Fresh romaine lettuce, baby arugula,  
spinach  
Warm grain **Add 3.50 per person**

**Assorted Bread and Butter**

**Vegetables**   
Shredded carrots, cucumbers, roasted  
sweet potato, cherry tomatoes, roasted  
delicata squash, roasted brussel  
sprouts

**Protein**   
Grilled mojo marinated chicken breast,  
Cajun spiced grilled salmon  
Crispy tofu **Add 4.95 per person**


**Cheese**  
Bleu cheese, goat cheese,  
feta cheese  
Vegan shredded cheese **Add 2.00 per  
person**


**Dry Toppings**  
**Choose Two:**  
Candied pecans,  
spiced pumpkin seeds, cranberries

**Dressings**  
**Choose two:**  
Maple vinaigrette,  
Jalapeno cilantro-lime vinaigrette,  
balsamic vinaigrette, or ranch  
Additional dressings **Add 2.00 per  
person**

**Dessert**  
Seasonal assorted dessert bar

**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

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

LUNCH / DINNER  
HOT BUFFETS



Includes:  
Bottled water  
**10 PERSON MINIMUM**

**BUFFETS**

**WINTER BREEZE** NEW  
**35.00 per person**

**Salad** VG  
Mesclun mix, grape tomatoes,  
shredded carrots, cucumber, red  
onion, jalapeno cilantro-lime  
vinaigrette

**Entrée**  
Grilled salmon with mint pineapple  
relish  
Chipotle-orange marinated chicken  
breast

**Sides**  
Balsamic glazed brussel sprouts,  
Herb butter basmati pilaf

**Dessert**  
Seasonal assorted dessert bars

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

**Salad**  
Spinach, roasted butternut  
squash, balsamic Brussel  
sprouts, dried cranberries,  
goat cheese, apple cider  
vinaigrette

**Entrée** G  
Pan-seared halibut fennel tomato  
sauce  
Herb crusted beef tenderloin with wild  
Mushroom demi

**Sides**  
Char roasted brussel sprouts  
Baked herb butter potato

**Dessert**  
Seasonal assorted dessert bars

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

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

**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**

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

**Bread**  
Corn bread

**Entrée**  
**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

**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**  
Baked mini brownies

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

# LUNCH / DINNER GLOBAL FLAVOR BUFFETS





Includes: bottled water  
**10 PERSON MINIMUM**

## BUFFETS

**FAR EAST TOUR**  
**28.00 per person**

**Salad**  
Fresh romaine lettuce, shredded carrots, cherry tomatoes, sliced cucumbers, carrot-ginger dressing

**Entrée**   
**Choose two:**  
Crispy orange glazed chicken, soy glazed crispy beef, spicy thai basil chicken or spicy gochujang pork  
Teriyaki salmon **Add 4.00 per person**

**Sides**  
**Choose two:**  
Steamed white rice , vegetable fried rice, vegetable egg rolls, stir-fry vegetable medley, stir-fry vegetable rice noodle

**Garnishes**  
Toasted sesame seeds, scallions, soy sauce, sriracha sauce

**Dessert**  
Mini matcha cannoli

**Additional Potstickers**  
**6.00 per person**  
**Choose one:**  
Lemongrass chicken, Pork and vegetable, Edamame

**Garnishes**  
Sweet chili, sesame soy glaze




**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**

**LITTLE ITALY**  
**26.00 per person**

**Bread**  
Garlic-parmesan bread

**Salad**  
Classic romaine Caesar, parmesan, herbed croutons, creamy Caesar dressing


**Entrée**   
**Choose one:**  
Portobello parmesan with marinara sauce  
eggplant parmesan with marinara sauce  
chicken cacciatore,  
chicken marsala topped with mushrooms and marsala wine sauce,  
chicken parmesan with marinara sauce




**Sides**  
**Choose two:**  
Broccoli mixed with garlic and lemon and drizzled with olive oil,  
Penne Pomodoro or creamy mascarpone polenta

**Dessert**  
Mini cannoli

**TASTE OF MEDITERRANEAN**   
**47.00 per person**

**Bread**  
Pita bread

**Salad**   
Crisp romaine heart, sliced red onions, olives, sliced tomatoes, sliced cucumbers, feta cheese with a red wine oregano vinaigrette

**Entrée**  
**Choose two:**  
Mediterranean lamb kofta with garlic dill tzatziki sauce ,  
lemon oregano mahi mahi   
Chicken shawarma   
or ADD  
falafel with tahini garlic sauce Add **8.95 per person**

**Sides**   
Za'atar vegetable medley,  
basmati rice

**Dessert**  
Baklava



## 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**

**BUILD YOUR OWN BRUSCHETTA**  
**13.00 per person**

**Traditional bruschetta**

Tomato, fresh mozzarella, garlic, olive oil, basil

**Zucchini bruschetta**

Marinated grilled zucchini, artichoke, pesto, arugula

**Spreads**

Almond romesco, sundried tomato tapenade, whipped feta cheese

**Bread**

Garlic toasted crostini

Thinly sliced prosciutto **Add 4.00 per person**

**VEGETARIAN ANTIPASTO**  
**13.00 per person**

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

**Garnishes**

Olive, basil pesto, balsamic vinaigrette

**Bread**

Garlic crostini

**VEGETABLES AND DIPS**  
**12.00 per person**

Vegetable Crudité

**Dips**

**Choose two:**

Traditional hummus, buttermilk ranch, spinach artichoke dip

Additional dip **Add 3.50 per person**

**DESSERTS**

**Per dozen**

Assorted dessert bars **40.00**

Variety of baked cookies **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 AND 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**  
**10.00 per person**

Pretzels, chocolate chips, walnuts, almonds, pecans, cashews, raisins, cranberries, coconut, sunflower seeds

**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-hour business 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-hour business notice required**

**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

**HOT CHOCOLATE BAR NEW  
12.00 per person**

Traditional milk chocolate,  
white chocolate peppermint,  
almond milk hot chocolate  
Toppings: whipped cream,  
mini marshmallows, chocolate  
shavings

**A LA CARTE  
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**

**DISPENSED  
BEVERAGES**

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**10 PERSON MINIMUM**

**REFRESHERS**

**UNSWEETENED FRESH BREWED ICED TEA  
1.75 each**

**SEASONAL FRUIT INFUSED ICE WATER  
2.00 each**

**ICED WATER  
1.00 each**

**SEASONAL MOCKTAILS NEW  
5.50 each**

**Cozy cider bliss**  
Spiced apple cider, cinnamon sticks  
*Served warm*

**Sparkling ginger punch**  
Oranges, lemons, honey, ginger beer

**Sparkling honey pear refresher**  
Rosemary, pears, oranges

**Cranberry harvest**  
Cranberries, mint, cinnamon sticks, apples





## 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 full amount number of guests outlined.

**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 for.

### 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

