

# Jones Day NY 2025 Catering Guide



Food by FLIK

## Catering Policies

Thank you for choosing FLIK Hospitality to cater your meeting at Jones Day! We ask that you please take a moment to go over some catering policies currently in place:

All orders require a five-person minimum

Orders requiring food must be placed 24-hours prior to meeting time. Orders placed after the 24-hour period could be subject to menu substitutions with host consent

Orders must be cancelled prior to the deadlines listed below. Orders canceled after this point may incur a cancellation fee

Breakfast – 5pm day before meeting

Lunch – 9am day of the meeting

Snack – 11am day of the meeting

Reception – 48 hours before the meeting

The catering department closes at 6:00pm. Requests for cleanup after this point will incur an overtime charge. Requests for cleanup after 8pm will also incur a car service charge

Pricing and custom menus are always available upon request

Please feel free to contact us should you have any questions regarding the catering policies or special catering requests

Mario Schmitt, General Manager

212-901-7027

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212-901-7026

Stephanie Delmar, Catering Manager

212-901-7359

Bon Appetit!

# wellness

## Hot Breakfast

21.95 pp

Egg White, Cheddar, Pepper, Burrito  
Baked Potato, Broccoli, Cheddar  
Breakfast Mini Bagels,  
Peanut Butter, Strawberry Preserves

Fresh Seasonal Fruit  
Fruit Smoothie

Coffee and Tea Service



## Sandwich Lunch

24.15 pp

Kale, Cranberries, Parmesan, Garlic, Lemon Salad  
Quinoa Beet Salad  
Crispy Ranch Chicken, Avocado, Tomato, Whole  
Wheat Wrap  
Roasted Turkey, Apricot Preserves, Brie, Sandwich Thin  
Grilled Portobello, Goat Cheese, Pesto, Ciabatta  
Southwestern Tuna Salad, Avocado, Whole Wheat  
Wrap, Pickle Spears

Apricot Oatmeal Bars  
Sliced Fresh Fruit

Cold Beverage Service

26.25 pp

## Hot Buffet

Fattoush Salad  
Chicken Cacciatore  
Mojo Marinated Grilled Shrimp  
Roasted Broccoli, Parmesan Cheese  
Bowtie Pasta, Fresh Herbs

Apricot Oatmeal Bars

Cold Beverage Service

## Break

16.00 pp

Spiced Pumpkin Seed  
Chili Lime Seasonal Pumpkin Seeds  
Almond Raisin Trail Mix  
Fruit Skewers, Yogurt Dipping Sauce  
Citrus Aqua Fresca



### FIT DINING CRITERIA

Calories  $\leq 400$   $\leq 250$  Total Fat (g)  $\leq 20$  Saturated  
Fat and Natural Trans Fat Combined\*(g)  $\leq 5$   $\leq 2$   
Sodium (mg)  $\leq 600$   $\leq 250$  Sugars (g)  $\leq 15$   
Artificial trans fat 0 g

# breakfast

## **Avocado / Ricotta Toast Bar 16.25 pp**

Thick – cut 7 Grain Bread,  
Ricotta, Fresh Berries, Honey,  
Mashed Ripe Avocado, Tomatoes, Pickled  
Onions, Capers, Bacon, Hard Boiled Eggs,  
Radish, Cilantro Sprigs, Cucumber,  
Freshly Squeezed Orange Juice,  
Coffee and Tea Service

## **Healthy Start 19.25 pp**

House Made Muesli,  
Vanilla Milk, Yogurt,  
Sliced Seasonal Fruit,  
Low Fat Mini Muffins,  
Chia Seed Almond Milk Overnight Oats,  
Freshly Squeezed Orange Juice,  
Coffee and Tea Service

## **Breakfast Burrito Bar 16.25 pp**

Egg Burrito,  
Egg, Cheese Burrito,  
Sweet Plantains,  
Salsa, Pickled Jalapenos, Bacon,  
Cilantro Springs, Chipotle Aioli,  
Sour Cream, Guacamole,  
Freshly Squeezed Orange Juice,  
Coffee and Tea Service

## **Executive Breakfast Buffet 21.25 pp**

French Toast, Buttermilk Pancakes,  
Scramble Eggs, Home Fries,  
(Egg White Available Upon Request)  
Applewood Smoked Bacon,  
Turkey Sausage Patties,  
Mini Bagels, Croissants, Chocolate  
Croissants, Mini Muffins, Mini Danish,  
Tea Bread, Fresh Fruit Platter,  
Pure Maple Syrup, Butter,  
Preserves, Cream Cheese,  
Freshly Squeezed Orange Juice,  
Coffee and Tea Service

## **Hot Cereal Bar 7.50 pp**

Choice of: Steel Cut Oatmeal or Sweet Grits,  
Dried Apricot, Cranberries,  
Toasted Walnuts, Granola,  
Fresh Berries, Honey

## **Local Frittata 7.50 pp**

Broccoli, Cheddar Frittata,  
Ham, Swiss, Caramelized Onion Frittata

## **Greek Yogurt Bar 9.50 pp**

Low Fat Greek Yogurt, Granola, Seasonal  
Berries, Dried Fruit, Toasted Almonds, Honey

## **Pick Two Breakfast Sandwiches 8.25 pp**

Ham, Cheese Croissant  
Spinach, Egg White, Feta, Croissant  
Sausage, Egg, Cheese Biscuit  
Bacon, Egg, Cheese on Brioche Bun

## **Something Else**

Fresh Fruit Granola Yogurt Parfaits	2.10 pp
Over Night Oats Mini Fruit Cup	2.10 pp
Fresh Fruit Platter	6.50 pp
Bakery Selection	4.20 pp
Freshly Squeezed Orange Juice	3.25 pp
Freshly Brewed Iced Tea	2.25 pp
Canned Soda	3.25 pp
Coffee & Tea Service	3.25 pp





# lunch - sandwiches

## Stuffed Pita

18.50 pp

Chef's Seasonal Green Salad Selection,  
Chef's Seasonal Composed Salad Selection,  
Chicken Caesar Pita, Egg Salad Pita,  
Steak Pepper Onion Pita,  
Buffalo Cauliflower Blue Cheese Pita,  
House Made FLIK Chips, Pickle Spears,  
FLIK Cookies, Signature Bars,  
Cold Beverage Service

## The Corner Deli

19.00 pp

Chef's Seasonal Green Salad Selection,  
Chef's Seasonal Composed Salad Selection,  
Assorted Deli Style Sandwiches, Artisan Rolls,  
Vine Ripened Tomatoes, Green Leaf Lettuce,  
House Made FLIK Chips, Pickle Spears,  
FLIK Cookies, Signature Bars,  
Cold Beverage Service

## It's A Wrap

19.00 pp

Chef's Seasonal Green Salad Selection,  
Chef's Seasonal Composed Salad Selection,  
Assorted Deli Style Wraps, Vine Ripened Tomatoes,  
Green Leaf Lettuce,  
House Made FLIK Chips, Pickle Spears,  
FLIK Cookies, Signature Bars,  
Cold Beverage Service

## The Downtown

25.50 pp

Chef's Seasonal Green Salad Selection,  
Chef's Seasonal Composed Salad Selection,  
Selection of House Made Spreads and Toppings,  
House Made FLIK Chips, Pickle Spears,  
Seasonal Pound Cake,  
Cold Beverage Service

## Lunch Additions

Soup of the Day	3.25 pp
Salsa, Tortilla Chips	5.00 pp
Hummus, Sumac Crusted Pita Chips	5.00 pp
Guacamole, Plantain Chips	5.25 pp
House-Made Chips	2.25 pp
Spiced House – Made Chips	2.25 pp
Seasonal Fruit Platter	6.30 pp
Seasonal Fruit Cup, Cardamom Syrup	3.25 pp
Cookies, Dessert Bars	3.25 pp
Freshly Brewed Iced Tea	2.25 pp
Coffee and Tea Service	3.25 pp

## Pressed Sandwiches

25.00 pp

Chef's Seasonal Green Salad Selection,  
Chef's Seasonal Composed Salad Selection,

"Cubano" Black Forest Ham, Roasted Pork, Swiss  
Cheese, Pickle, Garlic Aioli,

"Jones Day" Roasted Turkey, Pepper Jack Cheese,  
Bacon, Lettuce, Tomato, Dijonaise,

"Greek" Falafel, Tzatziki, Cucumber, Hummus,  
Tomato,

"New Yorker" Roast Beef, Cheddar Cheese, Horse  
Radish Cream, Tomato,

House Made FLIK Chips, Pickle Spears,  
FLIK Cookies, Signature Bars,  
Cold Beverage Service



# lunch - salads

## **Cobb Salad**

**19.00 pp**

Spinach, Arugula

Grilled Marinated Breast of Chicken Grilled,  
Portobello Mushrooms

Tomatoes, Roasted Corn, Avocado, Chopped  
Egg, Red Onion, Cucumber, Apple-wood Bacon,  
Crumbled Bleu Cheese

Avocado Green Goddess Dressing

Assorted Grilled Breads, Butter

FLIK Cookies, Signature Bars

Cold Beverage Service

## **Mediterranean Salad**

**21.00 pp**

Arugula, Romain

Chicken Souvlaki Skewers,  
Aleppo Spiced Grilled Shrimp

Tomatoes, Cucumbers, Chickpeas, Red Onion,  
Olives, Feta Cheese, Falafel

Warm Pita

Cabernet Vinaigrette, Honey Lime Vinaigrette,

FLIK Cookies, Signature Bars  
Cold Beverage Service

## **Taco Salad**

**21.00 pp**

Shredded Iceberg Lettuce, Red Leaf Lettuce

Fajita Spiced Ground Beef  
Tinga Chicken

Tomatoes, Peppers, Pickled Onions, Jalapeno,  
Queso Fresco, Cilantro, Roasted Corn, Black  
Beans, Lime Crema, Guacamole

Corn Tortilla Strips  
Chipotle Vinaigrette, Salsa Verde Vinaigrette

FLIK Cookies, Signature Bars  
Cold Beverage Service

## **Asian Chop Salad**

**21.00 pp**

Napa Cabbage, Sweat Gem Lettuce

Bulgogi Grilled Flank Steak,  
Gochujang Tofu

Scallion, Sesame Seeds, Julienne Carrots,  
Daikon Radish, Peppers, Cucumbers, Edamame,  
Tomato, Sauteed Shiitake Mushroom

Rosemary Honey Soy Vinaigrette

Crispy Noodles

FLIK Cookies, Signature Bars  
Cold Beverage Service

## **Caesar Salad**

**22.00 pp**

Romaine, Arugula

Grilled Chicken,  
Grilled Salmon

Shaved Parmesan, Egg, Tomato, Cucumber,  
Kalamata Olives, Peppadew Peppers

Croutons

Caesar Dressing, Italian Dressing

FLIK Cookies, Signature Bars  
Cold Beverage Service

## **Rice Bowl**

**28.00 pp**

Jasmine Rice, Brown Rice, Quinoa

Grilled Soy Ginger Steak,  
Herb-marinated Chicken Breast,  
Grilled Shrimp

Grilled Sweet Peppers, Roasted Broccoli,

Sauteed Mushrooms, Bean Sprouts,  
Shredded Carrots, Black Beans, Edamame,

Soy Ginger Dressing, Sweet Chili Dressing,

Mint Cardamom Marinated Fruit Salad,  
Cold Beverage Service

# lunch - buffets

## **International Hot Buffet 23.00 pp**

Chef's Seasonal Green Salad Selection

Artisanal Rolls, Butter

One Protein Option

(Each Additional Protein 6 pp)

Two Traditional Side Accompaniments

Pot De Crème

Cold Beverage Service

Italian Mezze

Greek

Argentinian

Southeast Asian / Thai

Caribbean

## **Executive Hot Buffet**

Chef's Seasonal Green Salad Selection

Artisanal Rolls, Butter

Dessert

Cold Beverage Service

Entrée Choice (Please Select One)

Chicken Parmesan, Eggplant Parmesan,  
Chef's Selection Pasta, Parmesan Cheese

**26.00 pp**

Chicken Piccata, Potato Gnocchi, Ratatouille  
of Vegetable, Lemon Gravy

**28.00 pp**

Herb Crusted French Cut Chicken Breast,  
Honey Roasted Butternut Squash, Vegetable  
Couscous

**28.00 pp**

Grilled Mahi, Mahi, Saffron Rice, Sauteed  
Haricot verts, Onions

**30.00 pp**

Pan Seared Salmon, Olive Oil Crushed  
Potatoes, Grilled Asparagus Lemon Caper  
Sauce

**29.00 pp**

Miso Salmon, Vegetable Fried Rice, Soy  
Glazed Shang Hi Bok Choy

**29.00 pp**

Beef Bourguignon, Egg Noodle, Wild  
Mushroom, Mashed Potatoes

**31.00 pp**

Grilled Skirt Steak, Spinach Caramelized Onion  
Mashed Potato, Glazed Baby Carrot

**31.00 pp**



# breaks

## Popcorn

8.50 pp

Fresh Popcorn  
Assorted FLIK Signature Popcorn Spices  
Seasonal Agua Fresca

## Crudites & Salad (Pick Two) 8.50 pp

Vegetable Crudites, French Onion Dip  
Salad Options (Pick Two)  
Caprese Salad  
Quinoa, Vegetable Salad  
Greek Salad  
Mediterranean Potato Salad Broccoli Salad  
Bacon Cheddar Garlic Aioli Salad  
Indian Chickpea Salad  
Seasonal Agua Fresca

## Chips & Dips

12.50 pp

Guacamole  
Seasonal Hummus  
Salsa  
Tri Colored Tortilla Chips, Sumac Pita Chips  
Seasonal Mocktail

## Chocolate Decadence 13.50 pp

Chocolate Covered Strawberries  
Fried Wonton Chocolate Bites  
Iced Mochaccino

## Crostini Bar (Pick Three) 14.50 pp

Avocado, Hummus, Baba Ghanoush,  
Wild Mushroom Ragu, Tomato Mozzarella,  
Liptauer Spread  
Crostini: Pumpnickel, Rosemary, Plain  
Cold Beverage Service

## Sweet And Salty 14.50 pp

FLIK White Chocolate Cherry Cookies  
Salted Caramels  
Chocolate Covered Granola Clusters  
Miniature Cupcakes  
Seasonal Agua Fresca



## Midday Recharge

14.50 pp

Granola Fruit Clusters  
Turkey, Brie Apple Butter Croissant  
Moroccan Orange Cake, Orange Glaze  
Seasonal Smoothie

## Tea, Mini Sandwiches (Pick Three)

14.50 pp

Avocado, Pickled Jalapeno Salad  
Egg Spread, Ham, Apple, Sriracha Vinaigrette  
Fried Green Tomato, Tomatillo Salsa,  
Crispy Queso Fresco  
Gruyere, Roasted Turkey, Honey Mustard, Tomato  
Smoked Trout, Wasabi Aioli, Asian Pear Yuzu  
Passion Fruit Green Iced Tea

## Something Else

Miniature Yogurt Parfait	2.25 pp
Fresh Fruit Platter	6.50 pp
Home Made Chips	2.25 pp
Assorted Bagged Chips	3.25 pp
Assorted Granola Bars	3.25 pp
Freshly Brewed Iced Tea	3.25 pp
Cold Beverage, Water Pitchers	3.25 pp
Coffee & Tea Service	3.25 pp



# packaged celebrations

## Stationary Cocktail Packages

### Basic

Guacamole, Pico De Gallo, Corn Tortilla Chips  
Caprese Skewers  
Brie Tartlet, Balsamic Fig Chutney, Micro Greens

Selection of Two Hors D 'Oeuvres  
*see following page*

Cold Beverage, Pitchers of Water  
45.00 pp

### Premium

Cheese Board  
*Jams, Spreads, Rustic Bread, Crostini*

Mediterranean Table  
*Hummus, Baba Ganoush, Marinated Olives, Roasted Vegetables, Pita Crisps*

Selection of Three Gourmet Hors D 'Oeuvres  
*see following page*

Cold Beverage, Pitchers of Water  
55.00 pp

### Supreme

Antipasto Station  
*Italian Cured Meats, Fresh Mozzarella, Oven-Roasted Tomatoes, Artichokes, Roasted Peppers*

Murray's Cheese Board  
*Jams, Spreads, Rustic Bread and Crisps*

Selection of Five Gourmet Hors D 'Oeuvres  
*see following page*

Selection of One Station  
*see following page*

Cold Beverage, Pitchers of Water  
85.00 pp



# celebrations

## HORS D'OEUVRES

### Room Temperature

#### Vegetable

Pickled Butternut Squash Tartare Tagine Cilantro Slaw Taco  
Tempura Hoisin Vegetable Sushi Roll Wasabi Aioli  
Pesto Capresse Crostini Balsamic Glaze  
House Made Crispy Wild Mushroom Dumplings  
Whipped Artichoke, Ricotta Crostini

#### Sea

Tuna Poke Yuzu Ponzu  
New England Lobster Roll - *Additional Market Price*  
Shrimp Ceviche Mojo Vinaigrette  
Smoked Trout Green Apple Horseradish Cone  
Salmon, Pickled Fennel Shallot Mustard Tat Tar Potato Rosti

#### Land

Teriyaki Chicken, Pickled Vegetable Rice Paper Role  
Steak Tartare Horseradish Crispy Wonton  
Duck Prosciutto Fig Jam Crostini  
Filet of Beef, Bacon Bourbon Jam, Crostini  
Smoked Chicken, Gouda, Tartlet

### Hot

#### Vegetable

Brie, Apple Fig Jam Dumpling  
Wild Mushroom Arancini  
Chipotle Mac N Cheese Croquette  
Falafel Slider Tomato Hummus Lemon Yogurt  
Potato, Pea, Samosa, Mango Chutney

#### Sea

Coconut Shrimp, Chipotle Sweet Chili  
Cajun Crab Cake Pineapple Chutney  
Grilled Aleppo Swordfish Kabab Herb Garlic Whip  
Salmon Escabeche Stewed peppers, Tostone Guacamole  
Hot Lobster Roll, Garlic Lemon Butter - *Additional Market Price*

#### Land

Chipotle Chicken Empanada  
Philly Cheesesteak Hot Pocket  
Duck Confit Potato Cheddar Spring Roll  
Swedish Meatball Mange Relish  
Pistachio Crusted Lamb Lollipops Boursin Cheese – *Additional Market Price*

# celebrations

## STATIONS

### **Mediterranean Table**

Baba Ganoush, Hummus, Marinated Feta, Tabbouleh, Marinated Olives, Pita Chips, Lavash, Crostini and Focaccia

### **Antipasto**

Imported Prosciutto, Cappelletti, Hard Salami, Imported Italian Cheeses, Calamata Olives, Grilled Flatbread, Crostini, Focaccia Crisps

### **Cheese**

A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

### **Guacamole Tasting**

Traditional Avocado, Edamame and Asparagus Guacamole, Tortilla Chips, Yucca and Plantain Chips, Charred Tomato Salsa

### **Lettuce Wraps**

Bibb Lettuce, Korean Short Ribs, Thai Red Curry Shrimp, Teriyaki Chicken, Pickled Vegetables, Kim Chi, Chopped Cashews, Sweet Red Chili Sauce

### **Asian Dumplings**

Shrimp Shu Mai, Pork Gyoza, Vegetable Dumplings with Hoisin BBQ, Thai Red Chili and Ponzu Dipping Sauce

### **Sushi & Sashimi –Market Price**

Assorted Sushi & Sashimi, Spicy Tuna, Salmon, Shrimp, California Roll, Vegetarian Rolls, Wasabi, Soy, Pickled Ginger

### **Cold Seafood Bar – Market Price**

Shrimp Cocktail, Clams on the Half Shell, Crab Claws, Lemon, Tabasco, Horseradish, Cocktail and Classic Mignonette Sauce

### **Carving Board**

NY Sirloin Strip Loin, Maple Basted Roast Breast Of Turkey, Fennel Cracked Pepper Pork Loin, Mini Rolls, Mustards, Aioli and Spreads



Our **chickens** are raised without growth hormones or routine use of antibiotics

Our **turkey** and **roast beef** are roasted on premise

We partner with local artisan bakeries for freshly baked **breads** daily

**No artificial** trans fats in anything we do

We feature locally sourced **produce** during the harvest months to support the local family farm

Our **milk** and **yogurt** are free of artificial growth hormones

Our **seafood** is sourced from fisheries that meet the criteria set by the Monterey Bay Aquarium sustainable guide

In our **kitchen**, practices are in place to minimize our eco footprint



KIK it up with your crowd  
**KIKBOX**  
by FLIK

## Design Your Own Box

Choose four sandwiches from selections below  
\$10 pp

### All American Favorites

House Roasted Turkey, Brie Cheese, Honey Mustard Baguette

Smoked Ham, Arugula, Swiss Cheese, Ciabatta

Rare Roast Beef, Fizzled Onions, Horseradish Mayo, Baguette

Grilled Buffalo Chicken Wrap, Shredded Lettuce, Blue Cheese

Chicken Salad, Diced Apples, Celery

### Italian

Prosciutto, Arugula, Asiago Cheese, Focaccia

Grilled Chicken Caesar Wrap, Shredded Romaine, Parmesan Cheese

Grilled Chicken, Pesto Mayo, Fresh Mozzarella Cheese

Italian Combo, Salami, Pepperoni, Roasted Peppers, Provolone Ciabatta

### Asian / Bahn Mi

All sandwiches are made with pickled vegetables, cilantro and sriracha mayo

5 Spice Pork Tenderloin

Grilled Sweet Chili Chicken

Sweet Soy Marinated Tofu

### Vegetable

Balsamic Roasted Vegetables, Goat Cheese, Whole Wheat Wrap

Caprese – Fresh Mozzarella, Tomato, Basil, Ciabatta Roll

Grilled Portobello Mushroom, Goat Cheese, Hummus, Sandwich Thin

### From the Sea

Tuna Salad, Cucumber, Whole Grain Roll

Cajun Shrimp Salad, Toasted Brioche (+ 1.00)

Smoked Salmon, Scallion Cream Cheese, Red Onion, Bagel (+ 1.00)

## Bowls for Your Box

pick any salad below to compliment your sandwich selection

### The Standard (included)

Dill Pickles  
Carrot Sticks

### Salads \$3 pp

Traditional Field Greens  
Caesar Salad  
Balsamic Roasted Vegetables  
Wheatberry Tabbouleh  
Red Bliss Potato Salad  
Asian Cabbage Slaw  
Fresh Fruit Salad **FIT**  
BBQ Spiced Potato Chips

### Sweets \$2 pp

Flik Signature Cookies  
Chocolate Truffle Brownie Bites

## Break in a Box

need an afternoon KIK to get your crowd thinking? Pick from our break selection below

### Healthy \$9 pp

Flaxseed Energy Bars  
Pecan, Date Cranberry Ball  
Dried Fruit Mix  
Vegetable Crudité

### Popcorn \$5 pp

BBQ Spiced Popcorn  
Sweet Caramel Popcorn  
White Cheddar Popcorn  
Cinnamon Toast Popcorn