

Catering



Food by FLIK

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ICONS



V+ = Vegan. Contains absolutely no ingredients from animals or animal byproducts such as milk, eggs, honey, gelatin, whey, casein, rennet.



V = Vegetarian. Does not contain meat, fish or poultry but may contain milk or eggs.



FIT. Items that meet specific criteria and are moderate in calories, fat and sodium.

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

Ordering Info

For all orders, ext. 8970, or email conference services at NYC-Reception@katten.com.

To ensure availability and secure delivery times, we encourage you to place catering orders by 12:00 PM for the following day. Menus are subject to change based on market availability.

Allergy and Dietary Preferences

We want to ensure that we have optionality for all our guests. Please advise if you have any allergy or dietary preferences with your catering orders. Kosher meals are available upon request.

Delivery and Service Fees

There are no service fees for any FLIK catered service provided during normal operating hours; after-business hours will require a service charge (3:00 PM)

Cancellation Policy

Standard orders cancelled with at least 24 hours' notice will not be charged. If less than 24 hours' notice is given, and the items have not already been prepared, no charges will be incurred. If some of the order has been prepared, a cancellation fee will be assessed.

Special Events

Our catering manager will be happy to assist you with your next special function. We offer wait staff, equipment rentals, and a variety of other non-food services. Bar service is available upon request.

Contact Information

Food Service Director- Brianna Portelli
Brianna.portelli@compass-usa.com

Executive Chef- Marco Martillo
Marco.martillo@compass-usa.com

Looking for a better choice, but don't want to sacrifice flavor or cost? FIT has you covered!

Choose from 100% **FIT** menus or add-on a **FIT** beverage or side to your menu, it's up to you!

Have a dietary restriction? Please be sure to talk with our manager to assure we can accommodate.

Beverages

FULL BEVERAGE SERVICE 6.00 PP

Regular Coffee, Dammann Freres Teas,
Assorted Soft Drinks, Still & Sparkling Water

COFFEE SERVICE 3.00 PP

Regular Coffee, Dammann Freres Teas, Still
& Sparkling Water

TEA SERVICE 2.00 PP

Variety of Tea, Vivreau Still & Sparkling
Water

SOFT BEVERAGE SERVICE 4.00 PP

Soft Drinks, Still & Sparkling Water

WATER SERVICE

Vivreau Still & Sparkling Water

N/C

Please note if you would like decaffeinated
coffee added to coffee services

INDIVIDUAL BEVERAGE ADDITIONS:

Iced Tea 1.25 PP

Iced Coffee 2.00 PP

Hot Chocolate 3.00 PP

Smart Water Bottle 4.00 PP

Bottled Juice: Apple, Orange, Cranberry 3.00 PP

Freshly Squeezed OJ 3.00 PP

Seasonal Aqua Fresca 2.00 PP

Beverage Refresh 2.50 PP

Breakfast

MORNING START

Greek Yogurt Parfait, Mini Croissants, Mini Muffins, Fruit Platter, Preserves

15.00 PP

AVOCADO TOAST BAR

Sourdough Bread, Avocado, Tomatoes, Red Onions, Whole Scrambled Eggs, Baby Arugula, Feta

Add Smoked Salmon or Applewood Bacon or Prosciutto **+3.00**

18.00 PP

HOT BREAKFAST

Choice of French Toast or Buttermilk Pancakes, Pure Maple Syrup, Scrambled Eggs, Bacon or Turkey Bacon, Breakfast Potatoes, Sliced Fresh Fruit

Egg Whites Available Upon Request

20.00 PP

HOT CEREAL BAR

Hot Oatmeal, Fresh Berries, Granola, Dried Fruit, Cinnamon, Maple Syrup, Brown Sugar

11.00 PP

BYO EGG SCRAMBLE, BREAKFAST POTATOES

Choose three ingredients

- Feta, Cheddar, Goat Cheese, Sautéed Onions, Kale, Spinach, Tomato, Mushrooms, Peppers

15.00 PP

BREAKFAST SANDWICHES

Chef's Selection of breakfast sandwiches to include:

- Bacon, Egg, Cheddar Cheese, Roll
- Scrambled Eggs, Sausage, Pepper Jack, Salsa Burrito
- Egg, American Cheese, English Muffin
- Egg White, Spinach, Feta, Wrap

16.00 PP

All Breakfast include Seasonal Sliced Fruit, Orange Juice, Regular Coffee, Tea, Vivreau Still & Sparkling Water

ADD-ONS

Greek Yogurt Granola Parfait **FIT**

5.00 PP

Fresh Fruit Platter **FIT**

6.00 PP

Overnight Oatmeal

5.00 PP

Bagels, Cream Cheese/Jams

7.00 PP

Hard Boiled Eggs **FIT**

3.00 PP

Smoked Salmon Platter

7.00 PP

Assorted Breakfast Pastries

5.00 PP

AM Breaks

MORNING

BYO PARFAIT

Greek Yogurt, Seasonal Berries, Dried Fruits, Toasted Pumpkin Seeds, Granola, Honey

10.00 PP

SMOOTHIE SHOOTERS

- Strawberry Banana
- Golden Pineapple Ginger
- Mini Kind Bars

8.00 PP

TEA BREAD BREAK

Assorted Tea Breads, Whipped Cream, Berries

8.00 PP

ALL INCLUDE: coffee and tea service, still, and sparkling water



Deli

SPECIALITY SANDWICH PLATTER

27.00

Choose three of the following sandwiches, choose two condiments on the side

SPECIALITY SANDWICHES

- Smoked Ham, Arugula, Swiss Cheese, Pretzel Roll
- Grilled Buffalo Chicken Wrap, Lettuce, Tomato and Bleu Cheese
- Oven Gold Turkey, Bacon, Lettuce, Tomato
- House Roasted Turkey, Cheddar, Honey Mustard, Ciabatta Roll
- Balsamic Roasted Vegetable, Hummus, Whole Wheat Wrap
- Ham, Salami, Pepperoni, Roasted Peppers, Provolone, Ciabatta
- Grilled Chicken Caesar Wrap, Shredded Romaine, Parmesan
- Grilled Pesto Chicken, Fresh Mozzarella Cheese, Focaccia
- Caprese – Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Glaze, Ciabatta Roll
- Tuna Salad, Cucumber, Wrap
- Shrimp Salad, Brioche Roll

CONDIMENTS

- Mayo
- Mustard
- Honey Mustard
- No-Nut Pesto
- Oil and Vinegar

ADDITIONAL SIDES (+5.00)

- Green Salad
- Caesar Salad
- Balsamic Roasted Vegetable
- Grain Salad of the Day
- Potato Chips
- Fruit Platter
- Soup of the Day
- House Made Guacamole and Tortilla Chips

ALL INCLUDE: choice of three sandwiches, two sides, cookies, soft drinks, and water

Salad Bowl

CAESAR SALAD 14.00 PP
Crisp Romaine, Tomatoes, Croutons,
Parmesan

GRAIN SALAD 15.00 PP
Mixed Greens, Baby Arugula,
Quinoa, Avocado, Cucumbers, Olives,
Tomatoes, Dried Cranberries, Edamame,
Roasted Cauliflower, Goat Cheese

COBB SALAD 18.00 PP
Iceberg Wedges, Baby Arugula,
Tomatoes, Roasted Corn, Avocado,
Hard Boiled Egg, Red Onion, Cucumber,
Bacon, Bleu Cheese, Ranch

GREEK SALAD 18.00 PP
Romaine, Cherry Tomatoes, Kalamata Olives,
Red Onion, Feta, Red Wine Vinaigrette

ITALIAN SALAD 17.00 PP
Arugula, Roasted Tomato, Pickled Red Onion,
Parmesan Cheese, Pesto Vinaigrette

CHEFS CHOICE SEASONAL SALAD 15.00 PP

BYO SALAD BAR 17.00 PP

Add to your salad:

Grilled Chicken Breast \$7.00 PP

Seared Salmon \$7.00 PP

Grilled Shrimp \$7.00 PP

Grilled Skirt Steak \$7.00 PP

Quinoa \$5.00 PP

ALL INCLUDE: cookies, assorted soft drinks, still & sparkling water.

Bowls

BOWLS

MEDITERRANEAN HUMMUS BOWL

35.00 PP

Cous Cous, Arugula, Hummus, Roasted Eggplant, Carrots, Cucumber, Tomatoes, Chickpeas, Feta Cheese, Kalamata Olives, Tzatziki Sauce, Grilled Pita

Choice of 2: Lemon Garlic Shrimp, Salmon, Lemon Oregano Chicken or Falafel

KOREAN RICE BOWL

35.00 PP

Jasmine Rice, Kim Chi, Pickled Cucumbers, Mushrooms, Carrots, Tofu, Edamame, Avocado, Scallion, Sesame Ginger Dressing.

Choice of 2: Beef Bulgogi, Korean Chicken, Tofu

BURRITO BOWL FIT

35.00 PP

Brown Rice, Black Beans, Queso Fresca, Roasted Corn, Jalapeno, Lettuce, Tomato, Pico de Gallo, Lime Crema.

Choice of 2: Southwest Chicken, Cilantro Lime Steak, Adobo Spiced Tofu

AHI TUNA NIÇOISE BOWL

35.00 PP

Grilled Marinated Ahi Tuna, Green Bean and Tomato Salad, Sherry Dijon Creamer Potatoes, Organic Greens, Olives, Capers, Shallot Vinaigrette

SONORAN BOWL

35.00 PP

Chili Lime Grilled Chicken & Shrimp, Black Bean Roasted Corn Salad, Baby Arugula, Avocado Lime Dressing

Additional Protein: 7.00 PP

Lunch Buffets

ALL INCLUDE: mixed green salad, balsamic dressing, seasonal fruit platter, freshly baked cookies, assorted soft drinks, still & sparkling water

CHEF'S TABLE BUILD YOUR OWN

Two Proteins 42.00 PP | Three Proteins 45.00 PP

Choose one starch and one vegetable

POULTRY

- Herb Marinated Chicken
- Pan Seared Chicken Thighs, Rosemary Pan Gravy **FIT**
- Chicken Teriyaki

MEAT

- Charred Flank Steak, Red Wine Shallot Reduction
- Roast Pork Tenderloin, Rosemary Shallot Demi-Glace
- Grilled Skirt Steak, Chimichurri

SEAFOOD

- Grilled Salmon, Lime Pineapple Salsa
- Roasted Cod, Cherry Tomato Vinaigrette **FIT**
- Shrimp Scampi

VEGETARIAN/ PLANT-BASED

- Baked Eggplant Parmesan **FIT**
- Penne Pasta, Garden Vegetables, Pesto

VEGETABLE

- Lemon Asparagus
- Charred Squash, Red Peppers and Onion
- Roasted Cauliflower, Herb panko, Gremolata
- Chef's Choice

STARCH

- Roasted Fingerling Potatoes
- Rice Pilaf
- Herb Cous Cous
- Chefs Choice



Lunch Buffets (cont.)

ALL INCLUDE: mixed green salad, house-made dressing, freshly baked cookies, assorted soft drinks, still & sparkling water

MEDITERRANEAN (minimum 8 guests) 48.00

Chicken Oreganato, Rosemary Roasted Eggplant, Brown Rice Lentil Pilaf, Tomato Feta Salad, Grilled Asparagus, Hummus, Tzatziki, Olives, Warm Grilled Pita

SPIRIT OF INDIA (minimum 8 guests) 48.00

Chicken Tikka Masala, Coconut Curry Shrimp, Chana Masala Chickpeas, Basmati Rice, Tomato Chutney, Cucumber Raita, Naan Bread

MEXICAN TAQUERIA (minimum 8 guests) 48.00

Chicken Tinga, Cumin Rubbed Carne Asada, Soft Flour Tortillas, Cilantro Rice, Braised Black Beans, House-made Guacamole, Fire Roasted Tomato Salsa, Crema, Pickled Red Onions, Cilantro, Limes

SOUTHEAST ASIA (minimum 8 guests) 48.00

Thai Marinated Chicken, Lemongrass Ginger Shrimp, Sweet Chili Tofu, Jasmine Rice, Coconut Curry Vegetables, Edamame Scallion Salad, Carrot Ginger Dressing

CLASSIC ITALIAN (minimum 8 guests) 48.00

Parmesan Meatballs, Shrimp Fra Diavolo, Penne Pesto, Roasted Broccoli Rabe, Caprese Salad, Caesar Salad, Garlic Bread

Please contact Brianna Portelli for customized menu
Brianna.portelli@compass-usa.com

Menus are subject to change based on market availability.

PM Breaks

TORTILLA CHIP BAR

10.00 PP

Regular and Baked Corn Tortillas, Plantain Chips, Guacamole, Black Bean Salsa, Pico de Gallo, Jalapeno Cheese Sauce

GRILLED AND RAW CRUDITES

9.00 PP

Grilled Squash, Asparagus, Raw Carrots, Red Peppers, Cucumber, Chipotle Ranch and Blue Cheese Dips, Baked Pita Chips

BRUSCHETTA BREAK

8.00 PP

Assorted Crisps, Flatbreads, Tomato Basil, Olive Tapenade

HUMMUS BREAK

8.00 PP

Traditional Hummus, Roasted Red Pepper Hummus, Pita Chips, Carrot Sticks

ARTISAN CHEESE & CHARCUTERIE

20.00 PP

A Selection Of Domestic, Imported and Local Cheese & Charcuterie, Dried and Seasonal Fruits, Crisps, Flatbreads, Crostini

SWEET AND SALTY SNACK BASKET

8.00 PP

Assorted Pre-Packaged Salty and Sweet Snacks

HEALTHY SNACK BASKET

8.00 PP

Assorted Healthy Snacks

PRETZEL BITES, MUSTARD, CHEESE

8.00 PP

FLIK CHOCOLATE CHIP COOKIES

5.00 PP

ASSORTED FLIK COOKIES

5.00 PP

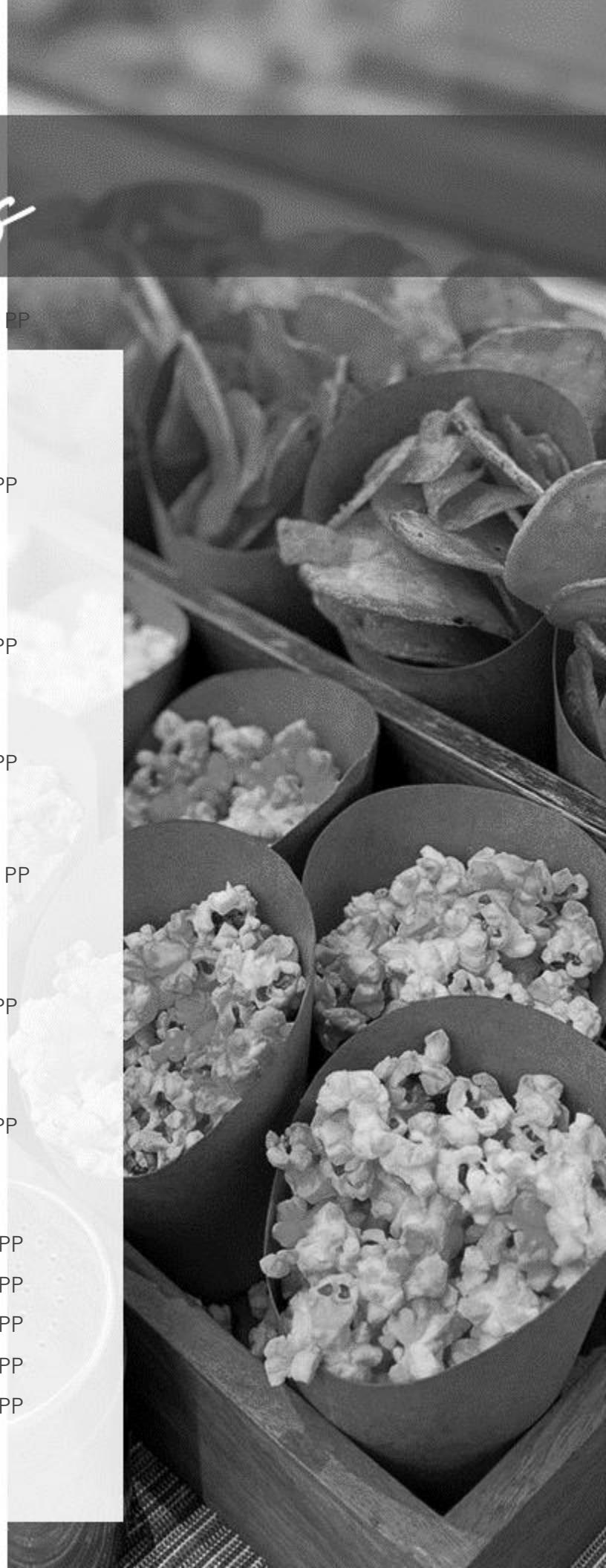
FRESH FRUIT PLATTER

6.00 PP

CHOCOLATE DIPPED FRUITS

9.00 PP

PM breaks include assorted soft drinks, still & sparkling water.



Celebrations

Minimum of 10 Guests, All prices are per person.

ARTISAN CHEESES 18.00

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

MEZZE 18.00

Baba Ghanoush, Hummus, Muharamma (Roasted Red Peppers, Marinated Olives, Assorted Crisps, Carrots, Cucumbers

CHARCUTERIE 22.00

Imported Prosciutto , Genoa Salami, Capicola, Bresoula, Pickles, Olives, Mustards, Olives, Flatbreads, Artisan Breads

SUSHI & SASHIMI M/P

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

DUMPLING BAR 20.00

Shrimp Shu Mai, Pork Gyoza, Vegetable Dumplings. Thai Sweet Red Chili, Ponzu Dipping Sauce and Sesame Soy

SIMPLE PACKAGE 40.00

Choose One Celebration Item from Above
Choose Three Hors D'oeuvres (Next Page)

PREMIUM PACKAGE 48.00

Choose Two Celebration Items from Above
Choose 5 Hors D'oeuvres (Next Page)

SUPREME PACKAGE 55.00

Choose 3 Celebration Items from Above
Choose 5 Hors D'oeuvres (Next Page)

Add Additional Hors D'oeuvres 8.00

Beer & Wine Est. 16.00

Full Bar Est. 22.00

Premium Full Bar Est. 30.00

Assorted Soft Drinks, Still & Sparkling Water 4.00

Hors D'Oeuvres

COLD

EARTH

King Mushroom "Tinga" Mini Taco, Pickled Onion, Crema
Beet Tartar, Labneh, Crisp Capers, Whole Grain Toast
Kung Pao Brussels Sprouts, Toasted Spiced Pumpkin Seeds
Mini Cauliflower Banh Mi, Pickled Vegetables, Sriracha Aioli
Oven Roasted Tomato Bruschetta, Ricotta, Basil on Sourdough
Wild Mushroom Tartlet, Whipped Goat Cheese, Frizzled Shallots

SEA

Rock Shrimp Ceviche, Coconut Milk, Serrano, Micro Cilantro
Tuna Tataki, Lotus Chip, Wakame, Wasabi Cream
Salmon Gravlox, Everything Spiced Crisp, Dill , Crème Fraiche
Fluke Crudo, Chili Crisp, Yuzu, Scallion
Shrimp Poke Sambal, Avocado, Sesame Wonton
Lime Infused Shrimp Salad on Cucumber Cup
Smoked Salmon with Chive and Caviar on Blini
Tuna Taco

LAND

Curried Chicken Salad, Toasted Almond, Coconut
Sliced Sirloin, Tuscan Crisp, Tomato Fondue
Smoked Breast of Chicken, Ciabatta Crisp, Peppadew Aioli
Shaved Imported Prosciutto, Manchego, Truffle Honey
Herb Crusted Beef Tenderloin Crostini, Horseradish Aioli on Whole Grain Crisp
Beef Tenderloin with Red Onion Jam and Gorgonzola on Focaccia Crostini

Hors D'Oeuvres

HOT

EARTH

Crisp Japanese Eggplant, Roasted Tomato, Burrata
Quinoa Samosa Cake. Tomato Chutney
Caramelized Black Mission Fig. Local Bleu Cheese, Truffle Honey
Mini Grilled Cheese, Tomato Basil Soup Shooter
Blue Cheese Polenta Cake with Ratatouille
Wild Mushroom Truffle Strudel with Chive Sour Cream
Roasted Vegetable Quesadillas with Cilantro Lime Aioli
Mini Vegetarian Empanadas with Chipotle Aioli
Artichoke, Roasted Pepper Fritter with Lemon Chive Aioli
Truffle Mac and Cheese in Parmesan Cup
Mini Grilled Cheese, Gruyere, Tomato Relish

SEA

Mini Shrimp Arepa, Avocado Cream
Pancetta Wrapped Shrimp, Mango Glaze
Coconut Shrimp, Sweet and Sour Pineapple Dipping Sauce
Mini Maryland Lump Crab Cakes, Remoulade
Sesame Crusted Tuna Balls with Wasabi Mayo
Shrimp Tempura Taco, Cilantro Slaw, Sriracha Aioli
Mini Asian Crab Cake with Cucumber and Pickle Ginger
Seared Cajun Shrimp with Roasted Pepper Aioli on Skewers

LAND

Chicken Sesame Scallion Dumplings, Tamari
Braised Short Rib, Over Parmesan Risotto on Tasting Spoon
Everything Crusted Chicken Apple Sausage, Horseradish Mustard
Masa Harina Crusted Fried Chicken, Orange Horseradish Dip
Lamb Kofta, Pomegranate, Mint Yogurt
Home Style Chicken Wontons, Cilantro Mojo
Prosciutto Wrapped Fig, Goat Cheese, Truffle Honey
Sofrito Marinated Chicken Quesadilla and Black Bean Empanadas with
Lime Crema
Chicken, Olives, Meatball with Sage Aioli
Pulled Pork Boa Bun

Desserts

DESSERT BAR

A Curated Selection of Bars, Cakes, Cookies, Tarts & More **M/P**

ASSORTED CUPCAKES

M/P

CANNOLI PLATTER

6.00

COOKIES

A Curated Selection of Mixed Specialty Cookies **9.00**

PERSONALIZED CAKES

M/P

Quarter Sheet (Serves 15-20 People)

Half Sheet (Serves 30-40 People)

Full Sheet (Serves 60-75 People)

Choose from the Following Cake Flavors:

Yellow, Chocolate, Red Velvet

Fillings:

Strawberries, Chocolate, Cannoli, Vanilla Cream

Frosting:

Cream Cheese, Whipped Cream, Butter Cream, Chocolate Mousse

Specialty Cakes

Carrot, Triple Chocolate Layer, German Chocolate, Strawberry Shortcake, Tres Leches