



# CATERING

Food by FLIK

# GUIDELINES

## Welcome!

We're here for you. We offer personalized catering services for every event no matter the size and always with your safety in mind. Daily breakfast, lunch, break, and reception orders can be ordered online via the Catering website. If you need any assistance with placing your order, please contact Tiffany Francis, Director of Catering at: [Tiffany.Francis@compass-usa.com](mailto:Tiffany.Francis@compass-usa.com) or (571) 418-9727.

## Pricing

Pricing is per guest unless otherwise stated. Some menus require a minimum number of guests or items to order. Menus can be served individually packaged, upon request; a Packaging Fee will apply. We require a 48-business hour notice and headcount guarantee for all catering orders. Should the guest count decrease or the event is cancelled less than 24-business hours in advance, the requesting group will be charged for the guaranteed number. Late order requests, within 48-25 business hours notice will have a \$100 associated service fee, and \$150 for orders within 24 hours.

## Service Standard

Events requiring a Server, Bartender, Chef or dedicated Attendant will be charged \$200 per service staff, for up to 4 hours. Additional charges, including staffing/labor fees, are likely to apply to all events scheduled for setup prior to 7:30AM and clearing/breakdown after 4:30pm.

## Outside Catering Orders

Not seeing exactly what you're looking for? Reach out to us! Everything from themed menus to dietary restrictions and special preferences are customizable. Should you still decide to use an external source we will still handle it for you. Simply select the "Outside Catering Request" menu option in Spoonfed. Your order specifications (restaurant/source name, exact menu items and specific quantities desired) must be provided. Associated Service Fees are as follows:

- 5-12 people @ \$25 Service Fee
- 13-74 people @ \$2 per person Service Fee
- Groups over 74 people @ \$150 Service Fee

All orders must be submitted via Spoonfed. Your selected vendor must be able to deliver your outside catered order. FLIK will setup and breakdown the event; provide any necessary plates, utensils, and serviceware.

## Cancellations

Cancellations require 48-business hour notice. Any cancellation (or reduction in number of guests) that is less than the required notice will be charged at 100% of estimated total.

## Allergy Aware Items

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

## Potluck Events

Potluck events are only permitted for Holidays and Special Events. Groups are allowed to bring in and setup their own food items. No Flik services will be provided. They are not permitted for day-to-day meetings and events.

## Let's Get Started

Please contact us to assist you in planning your upcoming event. We can also assist with selecting and outsourcing specialty rental equipment, linens, florals, and serviceware. Please allow as much lead time as possible to help in making your event a great success!

# ALLERGIES & INTOLERANCES



Please note that we will make every effort to accommodate special requests. However, due to our open kitchens that handle the major allergens, gluten and other ingredients for the preparation of other menu items, we cannot guarantee that items will be completely “free” of any ingredient.

While we make every effort to avoid cross-contact, the potential for cross-contact does still exist. We encourage guests to ask to speak to the Chef or Manager regarding any questions about the ingredients contained in the food being considered.

## THE **FIT** ADVANTAGE

Looking for a better choice, but don't want to sacrifice flavor or cost?

We've got you covered! Reach for FIT! These delicious choices will have you changing the way you think of better-for-you options. Choose from 100% FIT menus or add-on a FIT beverage or side to your menu, it's up to you! Choosing FIT will also help your budget; FIT items are discounted in catering the same as in the café.

### **Seal of Approval**

Look for this seal of approval and know you are on your way to better choices. These are decisions you can feel good about. Our dietitian has vetted these just for you! Each item will have nutrition information when you place your order as well as at your event. You can even add these items to MyFitnessPal.



# BREAKFAST

## Packages

*all packages include juice, coffee & tea service*

### The Continental

*minimum (5) guests*

mini muffins | pastries | sliced tea bread  
"byo" yogurt parfait | seasonal fresh fruit

### European Breakfast

*minimum (5) guests*

charcuterie | hardboiled egg | manchego  
grapes | fruit preserves | croissants

### "All American" Hot Breakfast

*minimum (10) guests*

scrambled cage free eggs | potatoes o'brien  
seasonal fresh fruit

*choose any (2) proteins:*

applewood smoked bacon  
turkey bacon | chicken apple sausage  
turkey sausage patties | vegetarian sausage

### "Southerners" Hot Breakfast

*minimum (10) guests*

scrambled cage free eggs | country sausage  
sausage gravy | french toast with pure maple  
syrup | herb biscuits with preserves  
seasonal fresh fruit

### Breakfast Sandwiches

*minimum (10) guests, choose any (3) sandwiches*

### Southwestern Breakfast Burrito

scrambled eggs | bell peppers | chorizo | pepper jack | hash browns | tomato salsa

### Grilled Chicken, Egg White & Cheddar Breakfast Quesadilla FIT

### Mediterranean Sausage Breakfast Burrito

spinach | sundried tomato scramble | feta | spinach wrap

### Sausage, Egg & Provolone Everything Bagel

### Bacon, Egg & Pimento Brioche

tomato | black pepper mayo

### Ham, Egg & Cheddar Croissant

### Southern Fried Chicken Biscuit

honey butter | hot sauce

### Turkey Sausage, Egg White & Feta Wheat English Muffin FIT

### Roasted Tomato & Egg White Sandwich VEG | FIT

### Breakfast Scramble Wrap VEGAN

tofu | vegan sausage | tomato | spinach  
roasted tomato wrap

## A La Carte Something Else

*minimum (5) ea.*

### Chef Ed's Seasonal Pressed Juice VEGAN 4

### "BYO" Seasonal Yogurt Parfait VEG | FIT 5.5

greek vanilla yogurt | low-fat plain yogurt  
honey & oat granola | dried fruit | maple syrup  
local honey

### "BYO" Avocado Toast Bar 13

multigrain grilled toast | smashed avocado  
bacon | pickled red onion | jalapeños | arugula  
hardboiled egg

### Seasonal Fresh Fruit VEGAN 5

### Spring Steel Cut Overnight Oats VEG | FIT 4

cocoa | strawberry

### American Breakfast Pastries VEG 19/doz

apple fritters | cinnamon buns | muffins  
doughnuts

### European Breakfast Pastries VEG 19/doz

croissants | scones | danishes | tea bread

### Assorted Bagels VEG 25/doz

classic cream cheese | veggie cream cheese  
fruit preserves | butter



# LUNCH - DELI SANDWICHES

11.75

*all sandwich lunches include water service & assorted sodas | minimum (5) guests, choose any (4) sandwiches*

## Land

### Grilled Chicken Caesar Wrap

shredded romaine | parmesan | whole wheat wrap

### Pesto Chicken Panini FIT

tomato | mozzarella

### Grilled Buffalo Chicken Wrap

shredded romaine | tomato | blue cheese dressing  
flour tortilla

### California Chicken Salad Poppy Seed Roll

green leaf lettuce | grapes | celery

### Asian Crunchy Chicken Wrap

panko crusted chicken | sweet chili slaw  
fresh cilantro | sliced scallion | crispy wontons  
spinach wrap

### Roasted Turkey & Provolone Kaiser Roll

lettuce | tomato | caramelized onions  
honey mustard

### Smoked Turkey Fajita Wrap

smashed avocado | cumin roasted bell peppers  
pepper jack | sundried tomato tortilla

### French Ham & Brie Baguette

dijon mustard

### Classic Turkey Club

bacon | lettuce | tomato | mayo  
white farm bread

### Grilled Flank Focaccia

arugula | smoked cheddar | caramelized onions  
balsamic glaze

### Italian Roasted Pork Ciabatta

broccoli rabe | sharp provolone  
roasted pepper relish

### Pastrami & Swiss

sauerkraut | thousand island | rye bread

### Prosciutto & Mozzarella Ciabatta

baby arugula | fig preserves

## Sea

### Tuna Salad Multigrain Roll

bibb lettuce | tomato | avocado | red onion

### "Old Bay" Shrimp Salad Wrap

shredded romaine lettuce | capers | spinach wrap

### Salmon BLT

salmon | candied bacon | avocado  
tomato | rosemary aioli | focaccia

## Earth

### Caprese Ciabatta VEG | FIT

fresh mozzarella | tomato | no-nut basil pesto  
balsamic glaze

### Chickpea Shawarma Wrap VEGAN

chickpeas | zucchini | eggplant | peppers  
tomatoes | whole wheat wrap

### Five Spiced Eggplant Bahn Mi VEG

pickled vegetables | cucumber | cilantro mayo

### Mediterranean Falafel Wrap VEGAN

tahini | hummus | cabbage salad | spinach wrap

## A La Carte Sides

2.75

*minimum (5) ea., choose up to (2) sides*

### Baby Green Salad VEGAN

tomato | carrot | cucumber | balsamic dressing

### Caesar Salad VEG

romaine lettuce | parmesan cheese | croutons

### Charred Green Bean Salad VEG

sundried tomatoes | feta | lemon vinaigrette

### Seasonal Pasta Side Salad VEGAN

### Classic Creamy Potato Salad VEG

egg | celery | mayo | mustard | pickles

### House Kettle Chips VEG

### Seasonal Fresh Fruit VEGAN | FIT

### Artisan Rolls VEG

butter

## A La Carte Desserts

2

*minimum (5) ea., choose up to (2) desserts*

### Assorted Cookies VEG

### Brownies & Blondies VEG

### Strawberry Cheesecake Squares VEG

### Chocolate Cake Squares VEG

### Carrot Cake Squares VEG

### Strawberry Shortcake Squares VEG

### Lemon Bars VEG

### Rice Crispy Treats FIT

### Banana Pudding Parfait VEG | FIT

### Dulce de Leche Cupcakes VEGAN

# LUNCH - SALADS

11.75

*all salad lunches include flatbread crisps, water service & assorted sodas  
minimum (5) guests, choose any (2) salad bases & any (2) proteins*

## Salads

*choose any (2) salads*

### Baby Kale Caesar VEG

garlic croutons | grape tomatoes  
shaved parmesan

### Strawberry Spinach Salad VEG

grilled asparagus | sunflower seeds  
crumbled goat cheese | basil vinaigrette

### Classic Mixed Green Salad VEG

mesclun mix | tomatoes | red onion | cucumber  
carrots | balsamic vinaigrette or ranch dressing

### Seasonal Salad Grain Bowl VEGAN

### Seasonal Green Salad VEG

### Southwestern Cobb Salad

romaine | roasted corn | avocado | tomato  
carrot | hard-boiled eggs | bacon | frizzled onions  
sharp cheddar | chipotle buttermilk ranch dressing

### The Mediterranean Greek VEG | FIT

romaine | chickpeas | kalamata olives | red onion  
cucumber | tomato | parsley | feta | oregano  
basil | pita croutons | red wine vinaigrette

### Sesame Crunch Salad VEGAN

mesclun mix | carrots | cucumbers | edamame  
radishes | crispy wontons | sesame vinaigrette

### Bibb Lettuce Salad Cups VEGAN

pickled vegetables | cucumbers  
cilantro-lime vinaigrette

## Proteins

*choose any (2) proteins*

### Fried Buffalo Chicken

### Honey Sriracha Chicken

### Herb Grilled Chicken Breast

### Seared Salmon Filet

### Grilled Chimichurri-Rubbed Flank Steak

### Sesame Beef

### Sautéed Garlic Gulf Shrimp

### Chicken Salad

### 5-Spiced Tofu VEGAN

### Sweet Chili Tofu VEGAN

### Falafel VEGAN

## A La Carte Sides

2.75

*minimum (5) ea., choose up to (2) sides*

### Charred Green Bean Salad VEG

sundried tomatoes | feta | lemon vinaigrette

### Seasonal Pasta Side Salad VEGAN

### Classic Creamy Potato Salad VEG

egg | celery | mayo | mustard | pickles

### House Kettle Chips VEG

### Seasonal Fresh Fruit VEGAN | FIT

### Artisan Rolls VEG

butter

## A La Carte Desserts

2

*minimum (5) ea., choose up to (2) desserts*

### Assorted Cookies VEG

### Brownies & Blondies VEG

### Strawberry Cheesecake Squares VEG

### Chocolate Cake Squares VEG

### Carrot Cake Squares VEG

### Strawberry Shortcake Squares VEG

### Lemon Bars VEG

### Rice Crispy Treats FIT

### Banana Pudding Parfait VEG | FIT

### Dulce de Leche Cupcakes VEGAN



# LUNCH - HOT BUFFET

13.25

*all hot buffet lunches include water service and assorted sodas  
minimum (10) guests, choose any (2) entrées, (2) accompaniments*

## Entrées

*choose any (2) entrées*

### Prosciutto Wrapped Stuffed Chicken

fresh mozzarella | no-nut basil pesto  
tomato pomodoro basil sauce

### Turkey Meatballs

maple mustard sauce

### Pan Roasted Boneless Chicken Breast (+\$1pp)

"oscar sauce" maryland lump crab | asparagus

### Chicken Teriyaki

grilled chicken breast | bok choy | teriyaki glaze

### Chicken Tikka Masala

indian braised boneless chicken thighs  
cilantro chutney | garlic naan

### Lemon Garlic French Cut Chicken Breast

white wine & shallot cream sauce

### Peruvian Roasted Chicken Breast

peruvian spice rub | salsa verde

### Beef Meatloaf

cremini mushrooms | red bbq sauce

### Pan Roasted Filet of Beef (+\$1pp)

red wine beef jus | crispy onions

### Carolina BBQ Pulled Pork

trio of bbq sauces | mango & jicama slaw

### Grilled Carne Asada

chili lime marinade | chimichurri sauce

### Hoisin Hanger Steak

black garlic | stir-fried red bell pepper

### Seasonal Seared Salmon Filet

### Seasonal Fish Entrée

### Shrimp Scampi Provencal

tomato | garlic | herb sauce

### Eggplant Parmigiano VEG

crispy garlic herb crust | mozzarella  
basil marinara sauce

### General Tso's Cauliflower VEGAN

AG soy sauce | sesame oil | chili sauce

### Vegetable & Chickpea Curry VEGAN | FIT

spinach | local tomato | grilled naan

### Seasonal Vegetarian Entrée VEG

### Seasonal Vegan Entrée VEGAN

## Accompaniments

*choose any (2) accompaniments*

### Buttermilk Mashed Potatoes VEG

### Rosemary & Garlic

### Roasted Fingerling Potatoes VEGAN

### Saffron & Golden Raisin Couscous VEGAN

### Spanish Brown Rice VEGAN

### Coriander & Cardamom Basmati Rice VEGAN

### Pasta VEG

fresh herbs | evoo

### Sautéed Lemon & Garlic Spinach VEGAN

### Grilled Zucchini & Squash VEGAN

### Steamed Haricot Vert VEGAN

caramelized bermuda onion

### Seasonal Vegetables VEGAN

## A La Carte Sides

2.75

*minimum (5) ea., choose up to (2) sides*

### Baby Green Salad VEGAN

tomato | carrot | cucumber | balsamic dressing

### Caesar Salad VEG

romaine lettuce | parmesan cheese | croutons

### Charred Green Bean Salad VEG

sundried tomatoes | feta | lemon vinaigrette

### Seasonal Pasta Side Salad VEGAN

### Classic Creamy Potato Salad VEG

egg | celery | mayo | mustard | pickles

### House Kettle Chips VEG

### Seasonal Fresh Fruit VEGAN | FIT

### Artisan Rolls VEG

butter

## A La Carte Desserts

2

*minimum (5) ea., choose up to (2) desserts*

### Assorted Cookies VEG

### Brownies & Blondies VEG

### Strawberry Cheesecake Squares VEG

### Chocolate Cake Squares VEG

### Carrot Cake Squares VEG

### Strawberry Shortcake Squares VEG

### Lemon Bars VEG

### Rice Crispy Treats FIT

### Banana Pudding Parfait VEG | FIT

### Dulce de Leche Cupcakes VEGAN

# LUNCH - HOT BYO STATIONS

14.25

all BYO buffet lunches include water service and assorted sodas | minimum (15) guests, choose any (1) station

## Tex-Mex

choose any (1) base:

soft flour tortillas | crispy corn shells | house made tortilla chips  
**or**

cilantro brown rice | black beans | fried julienne corn tortillas

choose any (2) proteins:

chipotle chicken | grilled carne asada | beef picadillo  
el pastor pork | fajita shrimp | eggplant chimichurri **VEGAN**  
cumin spiced tofu **VEGAN**

choose any (6) toppings:

guacamole | pico de gallo | roasted tomato salsa  
corn salsa | house pickled jalapeños | lime crema  
sour cream | shaved lettuce | queso fresco | sharp cheddar

## Italian Pasta Table

caesar salad | garlic bread  
seasonal vegetable side **VEGAN**

choose any (2) pastas:

rigatoni | orecchiette | whole wheat penne | farfalle

choose any (2) sauces:

ground beef bolognese sauce | chicken alfredo sauce  
chicken parmigiano | shrimp scampi | no-nut basil pesto **VEG**  
marinara sauce **VEGAN**

## Classic BBQ

mac & cheese | baked beans | braised greens | corn bread  
mini potato rolls | mango & jicama slaw

choose any (2) proteins:

texas bbq beef brisket | coca cola bbq salmon  
carolina bbq pulled pork | kansas city sweet bbq chicken  
smokey bbq portobello mushroom **VEGAN**

choose any (2) sauces:

texas smoke | kansas city sweet | carolina gold  
alabama white | bourbon cherry bbq

## American Grill Out

tomatoes | lettuce | red onions | bacon | ketchup  
mustard | mayo | classic potato salad | watermelon slices  
grilled seasonal vegetables

choose any (2) proteins:

angus beef burgers | grilled chicken breast  
veggie patties **VEG** | all beef hot dogs

choose any (2) cheeses:

american cheese | cheddar cheese | swiss cheese  
provolone cheese | pepperjack cheese

## A La Carte Sides

2.75

minimum (5) ea., choose up to (2) sides

### Baby Green Salad **VEGAN**

tomato | carrot | cucumber | balsamic  
dressing

### Caesar Salad **VEG**

romaine lettuce | parmesan cheese  
Croutons

### Charred Green Bean Salad **VEG**

sundried tomatoes | feta  
lemon vinaigrette

### Seasonal Pasta Side Salad **VEGAN**

### Classic Creamy Potato Salad **VEG**

egg | celery | mayo | mustard | pickles

### House Kettle Chips **VEG**

### Seasonal Fresh Fruit **VEGAN** | **FIT**

### Artisan Rolls **VEG**

butter

## A La Carte Desserts

2

minimum (5) ea., choose up to (2) desserts

### Assorted Cookies **VEG**

### Brownies & Blondies **VEG**

### Strawberry Cheesecake Squares **VEG**

### Chocolate Cake Squares **VEG**

### Carrot Cake Squares **VEG**

### Strawberry Shortcake Squares **VEG**

### Lemon Bars **VEG**

### Rice Crispy Treats **FIT**

### Banana Pudding Parfait **VEG** | **FIT**

### Dulce de Leche Cupcakes **VEGAN**



# LUNCH - HOT BYO STATIONS

14.25

*all BYO buffet lunches include water service and assorted sodas | minimum (15) guests, choose any (1) station*

## Korean Bibimpap Bowl

steamed rice | gochujang sauce | ginger soy sauce  
sesame crunch salad **VEGAN**

*choose any (2) proteins:*

sesame beef | grilled chicken | ginger shrimp  
roasted garlic tofu **VEGAN**

*choose any (6) toppings:*

kimchi | spinach | cucumbers | shiitake mushrooms  
juliened carrots | juliened zucchini | sliced radish  
red cabbage | scallions | beets | bean sprouts

## Mezze Bowl

*choose (1) base:*

mint & lemon rice | green lentils | toasted pita

**or**

saffron brown basmati rice | black lentils | toasted pita

*choose any (2) proteins:*

chicken shawarma | lamb meatballs | beef kofta  
grilled shrimp | falafel **VEGAN**

*choose any (6) toppings:*

tabbouleh salad | tomato & cucumber salad | labneh  
roasted chickpeas | kalamata olives | hummus | tzatziki  
baba ghanoush | crumbled feta | tahini sauce | garlic sauce  
spicy whipped feta | harissa | lemon herb vinaigrette



## A La Carte Sides

2.75

*minimum (5) ea., choose up to (2) sides*

### Baby Green Salad **VEGAN**

tomato | carrot | cucumber  
balsamic dressing

### Caesar Salad **VEG**

romaine lettuce | parmesan cheese  
croutons

### Charred Green Bean Salad **VEG**

sundried tomatoes | feta  
lemon vinaigrette

### Seasonal Pasta Salad **VEGAN**

### Classic Creamy Potato Salad **VEG**

egg | celery | mayo | mustard | pickles

### House Kettle Chips **VEG**

### Seasonal Fresh Fruit **VEGAN | FIT**

### Artisan Rolls **VEG**

butter

## A La Carte Desserts

2

*minimum (5) ea., choose up to (2) desserts*

### Assorted Cookies **VEG**

### Brownies & Blondies **VEG**

### Seasonal Low Fat Fruit Bars **VEGAN | FIT**

### Strawberry Cheesecake Squares **VEG**

### Chocolate Cake Squares **VEG**

### Carrot Cake Squares **VEG**

### Strawberry Shortcake Squares **VEG**

### Lemon Bars **VEG**

### Rice Crispy Treats **FIT**

### Banana Pudding Parfait **VEG | FIT**

### Dulce de Leche Cupcakes **VEGAN**

# BREAKS & SWEET TREATS

## Break Time

*minimum (5) ea.*

### Coffee & Tea Service

**½ Day 3 | Full Day 6**

freshly brewed regular & decaf coffee | hot tea  
juice | water

### Assorted Soda Service

**½ Day 2 | Full Day 4**

assorted soda | water

### Full Beverage Service

**½ Day 5 | Full Day 10**

freshly brewed regular & decaf coffee | hot tea  
juice | assorted soda | water

### Trail Mix VEG

**4.25**

dried fruit | nuts | seasonal seed blend  
chocolate covered espresso beans

### Air Popped Popcorn VEG | FIT

**2.5**

*choose any (2) flavors:*

sweet caramel spice | white cheddar  
cinnamon toast | chipotle bbq | jalapeño

### House Kettle Chips VEG

**3**

### House Baked Apple Chips VEGAN

**3.5**

### Snack Bars

**2.85**

Kind Bars | CLIF Bars | That's It Bars

### Charcuterie Board

**8.5**

charcuterie | artisan cheeses | marinated olives  
crackers | baguette

### Mezze Dip Trio VEG

**6.5**

seasonal hummus | baba ghanoush  
spicy whipped feta | toasted pita | crudité

### Latin Chips & Guac VEGAN

**5.5**

guacamole | tomato corn salsa  
house made tortilla chips | yucca chips

### Seasonal Yogurt Covered Pretzels VEG

**4.5**

## Desserts

*per dozen*

### Assorted Cookies VEG

**21**

### Fudge Brownies & Blondies VEG

**21**

### Assorted Low Fat Fruit Bars VEGAN | FIT

**24**

### Low Fat Oatmeal Raisin

**27**

### Cookie Sandwich VEG | FIT

### Chef Ed's Hand Rolled Chocolate Truffles VEG

**33**

### Buttermilk Panna Cotta VEG

**36**

seasonal berries

### French Macarons VEG

**36**

almonds

### Mini Desserts VEG

**33**

tiramisu | cannoli | cream puff | éclair  
tres leches

### Mini Pies & Tarts VEG

**33**

apple lattice pies | berry cobbler tartlets  
lemon tartlets | chocolate espresso tartlets  
coconut tartlets | cherry lattice pies  
peach cobbler tartlets | key lime barquette

### Mini Cupcakes VEG

**36**

black forest | cappuccino | double chocolate  
carrot cake | german chocolate

### Cake Truffles VEG

**36**

chocolate blackout | birthday cake  
fruity unicorn | fudge rainbow chip | red velvet  
creamsicle

### Cheesecake Bites VEG

**27**

oreo | plain | raspberry



*\*A dedicated Attendant Fee will be charged \$200 per service staff, for up to 4 hours.*

# RECEPTIONS - HORS D'OEUVRES

## Land

<b>Philly Cheese Steak Gouger</b>	<b>4.75</b>
<b>Petite Beef Wellington</b> beef tenderloin   mushroom duxelles   puff pastry dijon aioli	<b>5.5</b>
<b>Parmesan Meatballs</b> tomato marinara	<b>4.5</b>
<b>Franks en Croustade</b> beef frank   puff pastry   honey mustard sauce	<b>4</b>
<b>Chicken Shawarma Meatballs</b> tzatziki sauce	<b>4.75</b>
<b>Chicken Teriyaki Dumplings</b> yuzu sauce	<b>4.5</b>
<b>Nashville Spicy Buttermilk Chicken Skewer</b> house pickles	<b>4.5</b>
<b>Hawaiian Pineapple Chicken Skewers</b> sweet huli huli sauce	<b>4.5</b>
<b>Mini Southern Fried Chicken Biscuits</b> honey butter   hot sauce	<b>4.75</b>
<b>Coconut Chicken Skewer</b> sweet & sour pineapple sauce	<b>4.5</b>
<b>Buffalo Chicken Egg Roll</b> blue cheese dip	<b>4</b>
<b>BBQ Chicken Meatball</b>	<b>4.75</b>
<b>Teriyaki Turkey Meatballs</b> wasabi aioli	<b>4.75</b>
<b>Venezuelan Pork &amp; Poblano Arepa</b> tomatillo salsa verde	<b>5.25</b>
<b>Seasonal Pork Belly Spoons</b>	<b>5.75</b>
<b>Seasonal Prosciutto Skewer</b>	<b>4.5</b>

## Sea

<b>Mini Lobster Roll</b> maine lobster   buttery split top bun	<b>6</b>
<b>Maryland Crab Cakes</b> remoulade	<b>5.5</b>
<b>Seared Yellowfin Tuna</b> wasabi aioli   taro chip	<b>5.5</b>
<b>Smoked Salmon Napoleon</b> lemon cream cheese   dill	<b>6</b>
<b>Shrimp Cocktail Skewer</b> horseradish roasted tomato   cocktail sauce	<b>5.75</b>

## Earth

<b>English Cucumber Cup VEG</b> honeyed yogurt   golden raisins   sunflower seeds	<b>4</b>
<b>Vietnamese Spring Roll VEG</b> shiitake mushrooms   carrot ginger sauce	<b>4.75</b>
<b>Mini Hummus &amp; Veggie Cups VEG</b> sea salt   evoo	<b>3.75</b>
<b>Brie &amp; Peach Phyllo VEG</b>	<b>3.75</b>
<b>Pimento &amp; Chive Arancini VEG</b>	<b>4</b>
<b>Fried Mac n' Cheese Bites VEG</b>	<b>4</b>
<b>Seasonal Burrata Bruschetta VEG</b>	<b>4.5</b>
<b>Hearts of Palm Cake VEGAN</b> vegan old bay mayo	<b>4.75</b>
<b>Korean Fried Cauliflower VEGAN</b> pickled vegetables	<b>4</b>
<b>Caprese Pipette VEG</b> mozzarella pearl   tomato   basil   aged balsamic	<b>4.5</b>
<b>Twice Baked Marble Potatoes VEG</b> cheddar   chives	<b>4.5</b>
<b>Wild Mushroom Reggiano Ragu Tart VEG</b>	<b>3.75</b>
<b>Black Bean &amp; Jalapeño Arepas VEG</b>	<b>4.5</b>
<b>Artisan Cheese &amp; Fruit Bites VEG</b> brie & fig preserve crostini   manchego & quince cheddar & apple	<b>4.75</b>



<b>Coconut Shrimp</b> sweet & sour pineapple sauce	<b>5</b>
<b>Maui Shrimp Spring Roll</b> ginger soy aioli	<b>5.5</b>
<b>Dill Shrimp Salad Biscuit</b>	<b>5.5</b>
<b>Grilled Shrimp Pineapple Skewer</b> sweet chili sauce	<b>6</b>
<b>Blackened Salmon Avocado Toast</b> pumpkinseed crostini	<b>5</b>
<b>Lobster Croquette</b> saffron aioli	<b>6</b>

Events requiring a Server or dedicated Attendant will be charged \$200 per Service Staff, for up to 4 hours.  
Additional charges, including Staffing/Labor Fees, will apply to all events after 4:30pm.

# RECEPTIONS - STATIONS

## Charcuterie Board

minimum (5) guests

charcuterie | artisan cheeses | marinated olives  
crackers | baguette slices

## Mezze Dip Trio VEG

6.5

minimum (5) guests

seasonal hummus | baba ghanoush  
spicy whipped feta | toasted pita | crudité

## "BYO" Bruschetta Bar VEG

5.5

minimum (10) guests

ciliegine mozzarella | feta | no-nut basil pesto  
grape tomatoes | aged balsamic  
grilled herb focaccia

## Fondue Station VEG

minimum (10) guests

cheddar fondue | chocolate fondue  
strawberries | bananas | pineapple | apples  
rice krispy treats | country bread | pretzels  
crudité

## Smashed Guacamole Station

minimum (10) guests

guacamole | black beans | queso fresco  
corn | house pickled jalapeños | crumbled bacon  
house made tortilla chips | crudité

## Nacho Bar

minimum (10) guests

house made cheese sauce | beef chili  
black beans | red onion | pickled jalapeños  
shredded cheddar | shredded lettuce  
sour cream | fire roasted tomato salsa  
house made tortilla chips

## Stir Fry Station\*

minimum (10) guests

ginger soy stir fried vegetables  
choose any (2) rice:  
steamed jasmine rice | steamed brown rice  
vegetable fried rice | pork fried rice  
choose any (3) proteins:  
sesame beef | hunan chicken | sweet chili shrimp  
szechuan beef | pineapple & ginger chicken  
black pepper & garlic tofu **VEGAN**

8.5

## Carving Station\*

minimum (20) guests

**Steakhouse Marinated Hanger Steak** 13

**Lemon & Thyme Roasted Turkey Breast** 11

**Cherry BBQ Glazed Pork Loin** 9

**Hoisin Glazed Beef Tenderloin** 14

choose any (1) bread:

silver dollar rolls | buttermilk biscuits | cornbread  
parker house rolls

choose any (2) sauces:

horseradish crème fraiche | rosemary jus  
black pepper gravy | cranberry compote  
chimichurri | roasted red pepper & tomato salsa

11

## Slider Bar

14

minimum (10) guests

House Kettle Chips VEG

choose any (2) proteins:

angus beef slider | carolina bbq pulled pork  
**VEGAN** burger | teriyaki chicken slider  
buttermilk fried chicken | falafel **VEGAN**

choose any (2) buns:

brioche buns | potato buns | pretzel buns  
white buns | waffles

choose any (2) cheeses:

american cheese | cheddar cheese  
swiss cheese | provolone cheese  
pepperjack cheese

choose any (6) toppings:

tomatoes | lettuce | red onions | bacon  
caramelized onions | roasted mushrooms  
avocado | frizzled onions | jalapeños | pickles

choose any (4) sauces:

ketchup | mustard | mayo | sriracha ketchup  
bbq | honey mustard | green goddess spread  
tzatziki | ginger aioli | buffalo mayo

15

## Bao Bun Station\*

15

minimum (10) guests

kimchi | scallion | korean cucumber  
sesame seeds | chopped cilantro  
pickled cabbage slaw

choose any (3) proteins:

gochujang braised short ribs | red curry shrimp  
korean fried chicken | agedashi tofu **VEGAN**

\*A \$200 Chef or dedicated Attendant Fee will apply, per Station, for up to 4 hours.  
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# RECEPTIONS - STATIONS

## “BYO” Potato Station

minimum (10) guests

choose any (1) base:

baked idaho potatoes | baked sweet potatoes  
buttermilk mashed potatoes

choose any (3) proteins:

bacon | buffalo chicken | lobster (+\$2pp)  
pulled pork | short ribs | grilled shrimp | chorizo  
grilled chicken | cajun fried tofu **VEGAN**

turkey chili | texas chopped brisket | ham  
beef chili | grilled flank steak | **VEGAN** chili

choose any (3) vegetables:

caramelized onions | sautéed mushrooms  
frizzled onions | jalapeños | broccoli  
roasted red pepper | braised greens  
sliced green onion

choose any (4) sauces:

bbq sauce | buffalo sauce | cheese sauce  
no-nut basil pesto | bacon-onion jam  
salsa verde | sour cream | pico de gallo  
guacamole | sriracha ranch | marinara | gravy  
maple syrup | ranch

choose any (2) cheeses:

american cheese | cheddar cheese  
blue cheese | goat cheese | parmesan cheese  
feta cheese | pepperjack cheese | mozzarella

15

## Mini Taco Bar

minimum (10) guests

avocado | sour cream

choose any (3):

**Braised Short Rib**

green apple | jicama slaw

**Chipotle Portobello Mushroom VEGAN**

oaxacan mole

**Pork Carnitas**

salsa verde

**Tequila & Lime Shrimp**

spicy tomato salsa

**Ancho Chili Grilled Chicken**

tomatillo salsa | queso fresco

14

## Pasta Station\*

minimum (20) guests

garlic bread | shredded parmesan cheese

choose any (2) pastas:

**Tagliatelle Bolognese**

**Shrimp Scampi Orecchiette**

**Fava Bean VEG** (gemelli, penne or orecchiette)

asparagus | lemon

**Braised Lamb** (gemelli, penne or orecchiette)

15

## “BYO” Mac n’ Cheese Station

minimum (10) guests

classic creamy mac n cheese

choose any (3) proteins:

bacon | buffalo chicken | lobster (+\$2pp)  
pulled pork | short ribs | grilled shrimp | chorizo  
grilled chicken | cajun fried tofu **VEGAN**

turkey chili | texas chopped brisket | ham  
beef chili | grilled flank steak | **VEGAN** chili

choose any (3) vegetables:

caramelized onions | sautéed mushrooms  
frizzled onions | jalapeños | broccoli  
roasted red pepper | braised greens  
sliced green onion

14

## Made to Order Poke Bowl\*

minimum (20) guests

salmon | ahi tuna | tofu

sushi rice | wild rice

edamame | avocado | cucumber | jalapeños

shaved carrots | pickled peppers | scallions

grilled pineapple | grape tomatoes | wild arugula

radish | toasted sesame seeds | pickled ginger

miso aioli | sriracha aioli | wasabi mayo

sesame oil | wonton crisps

17

## S’mores Bar\*

minimum (10) guests

graham crackers | hersey's milk chocolate | marshmallows

7

\*A \$200 Chef or dedicated Attendant Fee will apply, per Station, for up to 4 hours.

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# BARS - CONSUMPTION PACKAGES

All Items Charged on a Consumption Basis

## **Classic Tier\***

*all bars include water service & assorted sodas*

### **Domestic Beer 6**

Yuengling | Coors Light | Samuel Adams | Craft IPA

### **Imported Beer 7**

Amstel Light | Modelo

### **Wine 35/bottle**

Pinot Grigio | Sauvignon Blanc | Pinot Noir | Malbec | Cabernet Sauvignon

### **Spirits 12**

Tito's Vodka | New Amsterdam Gin | Bacardi Gold Rum | Jim Beam Bourbon

## **Premium Tier\***

*all bars include water service & assorted sodas*

### **Domestic Beer 6**

Yuengling | Coors Light | Samuel Adams | Craft IPA

### **Imported Beer 7**

Amstel Light | Modelo

### **Wine 55/bottle**

Pinot Grigio | Sauvignon Blanc | Rose  
Sparkling | Pinot Noir | Malbec | Cabernet Sauvignon

### **Spirits 15**

Belvedere Vodka | Catocin Gin | Pyrat Rum | Balvenie Scotch  
Woodford Reserve Bourbon | Casamigos Blanco Tequila

*\*A minimum \$200 Bartender Fee will apply, for up to 4 hours.  
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