



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 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

At GHQ, Potluck Events are permitted on the 4th-17th Floors. Groups are allowed to bring in and setup their own food items. No Flik services will be provided.

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 Spring Pressed Juice VEGAN

spring green | spring focus

"BYO" Seasonal Yogurt Parfait VEG | FIT

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

"BYO" Avocado Toast Bar

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

Seasonal Fresh Fruit VEGAN

Spring Steel Cut Overnight Oats VEG | FIT

cocoa | strawberry

American Breakfast Pastries VEG

apple fritters | cinnamon buns | muffins
doughnuts

European Breakfast Pastries VEG

croissants | scones | danishes | tea bread

Assorted Bagels VEG

classic cream cheese | veggie cream cheese
fruit preserves | butter



LUNCH - DELI SANDWICHES

11.25

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

verlasso 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

2.5

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

Spring Asparagus Gemelli Pasta Salad VEGAN

crispy shallots

Classic Creamy Potato Salad VEG

egg | celery | mayo | mustard | pickles

House Kettle Chips VEGAN

Seasonal Fresh Fruit VEGAN | FIT

Artisan Rolls VEG

butter

A La Carte Desserts

1.75

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 Walnut Cake Squares VEG

Strawberry Shortcake Squares VEG

Lemon Bars VEG

*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

Spring Wild & Brown Rice Bowl VEGAN

arugula | ginger soy marinated spring vegetables
radishes

Spring Berries & Mixed Greens Salad VEG

honey oat granola | feta
lemon strawberry vinaigrette

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

2.5

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

Charred Green Bean Salad VEG

sundried tomatoes | feta | lemon vinaigrette

Spring Asparagus Gemelli Pasta Salad VEGAN

crispy shallots

Classic Creamy Potato Salad VEG

egg | celery | mayo | mustard | pickles

House Kettle Chips VEGAN

Seasonal Fresh Fruit VEGAN | FIT

Artisan Rolls VEG

butter

A La Carte Desserts

1.75

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

Assorted Cookies VEG

Brownies & Blondies VEG

Seasonal Low Fat Fruit Bars VEGAN | FIT

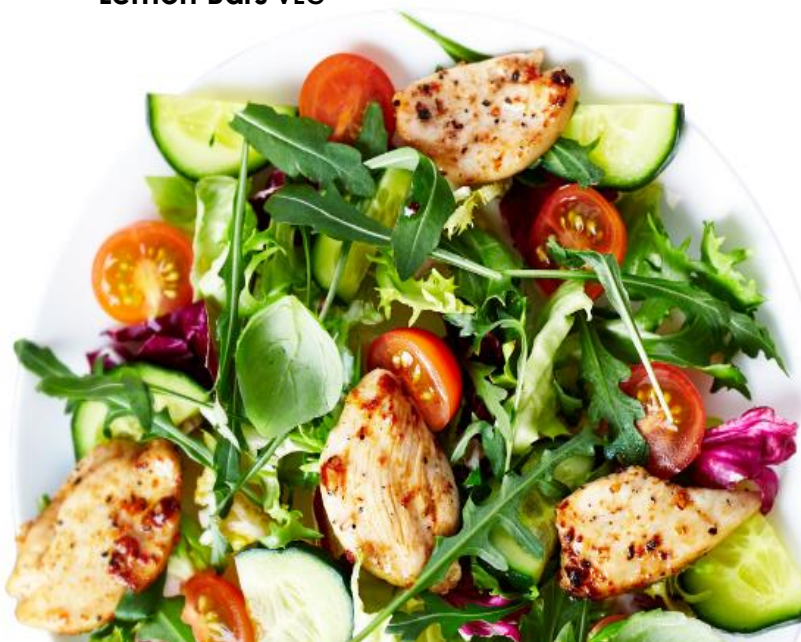
Strawberry Cheesecake Squares VEG

Chocolate Cake Squares VEG

Carrot Walnut Cake Squares VEG

Strawberry Shortcake Squares VEG

Lemon Bars VEG



LUNCH - HOT BUFFET

12.75

*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

"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

Pan Roasted Filet of Beef

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 | shiitake mushrooms

Spring Seared Verlasso Salmon Filet

asparagus | mint salsa verde

Spring Green Garlic & Herb Crusted Flounder

spring vegetables

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

Spring Ginger Soy Braised Eggplant VEGAN

spring vegetables

Spring Heart of Palm Cakes VEGAN

asparagus | old bay aioli

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

Spring Grilled Asparagus VEGAN

lemon zest

Spring Baby Carrots VEGAN

sautéed spring onions

A La Carte Sides

2.5

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

Spring Asparagus Gemelli Pasta Salad VEGAN

crispy shallots

Classic Creamy Potato Salad VEG

egg | celery | mayo | mustard | pickles

House Kettle Chips VEGAN

Seasonal Fresh Fruit VEGAN | FIT

Artisan Rolls VEG

Butter

A La Carte Desserts

1.75

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 Walnut Cake Squares VEG

Strawberry Shortcake Squares VEG

Lemon Bars VEG

LUNCH - HOT BYO STATIONS

13.75

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
spring asparagus & spring onions **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

2.5

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 **VEGAN**

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

Artisan Rolls **VEG**

butter

A La Carte Desserts

1.75

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 Walnut Cake Squares **VEG**

Strawberry Shortcake Squares **VEG**

Lemon Bars **VEG**

LUNCH - HOT BYO STATIONS

13.75

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

2.5

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 **VEGAN**

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

Artisan Rolls **VEG**

butter

A La Carte Desserts

1.75

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 Walnut Cake Squares **VEG**

Strawberry Shortcake Squares **VEG**

Lemon Bars **VEG**

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

3.75

dried fruit | nuts | seasonal seed blend

Air Popped Popcorn VEG | FIT

2

choose any (2) flavors:

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

FLIK Savory Sweet

3.5

Energy Bar VEGAN | FIT

kale | chili | pepitas

House Kettle Chips VEGAN

2.5

House Baked Apple Chips VEGAN

3

Snack Bars

2.5

Kind Bars | CLIF Bars | That's It Bars

Charcuterie Board

8

charcuterie | artisan cheeses | marinated olives
crackers | baguette

Spring Mezze Dip Trio VEG

6

green goddess hummus | baba ghanoush
spicy whipped feta | toasted pita | crudité

Latin Chips & Guac VEGAN

5

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

Seasonal Yogurt Covered Pretzels VEG

4

Desserts

per dozen

Assorted Cookies VEG

18

Fudge Brownies & Blondies VEG

18

Assorted Low Fat Fruit Bars VEGAN | FIT

24

strawberry

Low Fat Oatmeal Raisin

24

Cookie Sandwich VEG | FIT

Chef Ed's Hand Rolled Chocolate Truffles VEG

30

Buttermilk Panna Cotta VEG

36

seasonal berries

Apple Crumble Bar VEG

30

French Macarons VEG

30

Mini Desserts VEG

30

tiramisu | cannoli | cream puff | éclair
tres leches

Mini Pies & Tarts VEG

30

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

Cheesecake Bites VEG

24

oreo | plain | raspberry

S'mores Bar* VEG

6/ea.

minimum (10) guests

graham crackers | hersey's milk chocolate
marshmallows



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

RECEPTIONS - HORS D'OEUVRES

Land

Philly Cheese Steak Gouger	4.75
Petite Beef Wellington	5.5
beef tenderloin mushroom duxelles puff pastry dijon aioli	
Parmesan Meatballs	4.5
tomato marinara	
Franks en Croute	4
beef frank puff pastry honey mustard sauce	
Chicken Shawarma Meatballs	4.75
tzatziki sauce	
Chicken Teriyaki Dumplings	4.5
yuzu sauce	
Hawaiian Pineapple Chicken Skewers	4.5
sweet huli huli sauce	
Mini Southern Fried Chicken Biscuits	4.75
honey butter hot sauce	
Coconut Chicken Skewer	4.5
pineapple sweet & sour	
Buffalo Chicken Egg Roll	4
blue cheese dip	
BBQ Chicken Meatball	4.75
Teriyaki Turkey Meatballs	4.75
wasabi aioli	
Venezuelan Pork & Poblano Arepa	5.25
tomatillo salsa verde	
Spring Hoisin Roasted Pork Belly Spoons	5.75
snap peas & pickled ginger	
Summer Prosciutto Skewer	4.5
melon	

Sea

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

Earth

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



Coconut Shrimp	5
sweet & sour pineapple dipping sauce	
Maui Shrimp Spring Roll	5.5
ginger soy aioli	
Dill Shrimp Salad Biscuit	5.5
Blackened Salmon Avocado Toast	5
pumpnickel crostini	
Lobster Croquette	6
saffron aioli	

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

Spring Mezze Dip Trio VEG

minimum (5) guests

green goddess hummus | baba ghanoush
spicy whipped feta | toasted pita | crudité

"BYO" Bruschetta Bar VEG

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 Carving Station*

minimum (20) guests

Steakhouse Marinated Hanger Steak 12

Lemon & Thyme Roasted Turkey Breast 10

6 Cherry BBQ Glazed Pork Loin 8

Hoisin Glazed Beef Tenderloin 13

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

10 Slider Bar* 13

minimum (10) guests

house kettle chips **VEGAN**

choose any (2) proteins:

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

13 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

12 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

14

Bao Bun Station*

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.
Additional charges, including Staffing/Labor Fees, will apply to all events after 4:30pm.

RECEPTIONS - STATIONS

Made to Order "BYO" Station*

minimum (10) guests

choose any (1) base:

baked idaho potatoes | baked sweet potatoes
buttermilk mashed potatoes

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 (5) vegetables:

tomatoes | diced red onions | caramelized onions
sautéed mushrooms | avocado | frizzled onions
jalapeños | broccoli | roasted red pepper
fried shallots | coleslaw

braised greens | pickled onions

sundried tomatoes | 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

Pasta Station*

minimum (20) guests

garlic bread | shredded parmesan cheese

choose any (2) pastas:

Tagliatelle Bolognese

Shrimp Scampi Orecchiette

Spring Fava Bean VEG (gemelli, penne or orecchiette)

asparagus | lemon

Spring Braised Lamb (gemelli, penne or orecchiette)

13

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

13

Made to Order Poke Bowl*

minimum (20) guests

verlasso 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

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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

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 | Red Blend | Pinot Noir | Malbec

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.
Additional charges, including Staffing/Labor Fees, will apply to all events after 4:30pm.*