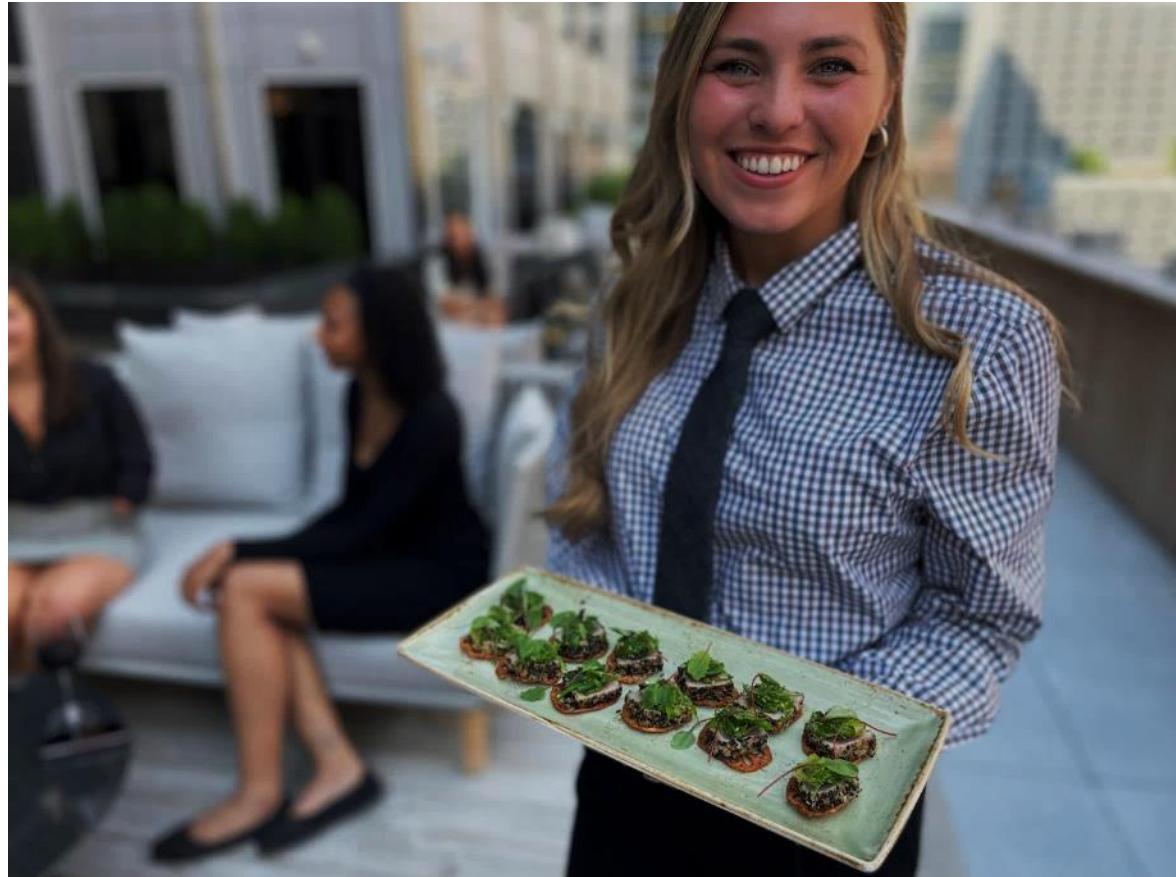


Created with you in mind

CAFFÈ

Food by **FLIK**





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

Table of CONTENTS

>Welcome	1
BEVERAGES	2
BREAKFAST	3
SANDWICHES	5
BYO SALAD	7
COMPOSED BOWLS	6
LUNCH BUFFETS	8
LET'S TAKE A BREAK	10
CELEBRATIONS	11
HORS D'OEUVRES	12
SWEET FINALE	13

Welcome

For all orders, email
Meeting Services at
[02_receptionservices
@linklaters.com](mailto:02_receptionservices@linklaters.com)



To ensure availability and secure delivery times, we encourage you to place catering orders three business days prior to your event. Last minute food service may be provided at the discretion of our food service team. 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 & Halal meals are available upon request.

Cancellation Fees

We must be notified of cancellations 48 hours in advance. All services cancelled after 48 hours will be subject to cancellation fees.

Minimum Requirements

All of our catering services require a 5 person minimum.

Special Events & Custom Menus

It is our goal to provide exceptional food and service based on your unique needs. Please contact Reception Services if you would like to create a custom menu or are planning a special event.



Refreshing BEVERAGES

Coffee Service	3.00
Regular and Decaffeinated Coffee, Assorted Teas	
Full Beverage Service	3.50
Regular and Decaffeinated Coffee, Assorted Teas, Sodas, Water	
Cold Beverage Service	3.00
Still & Sparkling Water, Assorted Sodas	
Seasonal Aqua Fresca	2.00
Housemade Iced Tea	2.00
Orange Juice	2.00
Grapefruit Juice	2.00
Cold Brew Cans	4.00

Eye Opening BREAKFAST



All Breakfast Options Served with Seasonal Sliced Fruit Platter, Coffee, Tea and Orange Juice.

Continental Breakfast

Assorted Mini Pastries, Mini Bagels, Cream Cheese, Butter, Jam, Seasonal Sliced Fruit Platter

12.00

Greek Yogurt Bar

Greek Yogurt, Granola, Seasonal Berries, Fresh Fruit, Raisins, Dried Cranberries, Honey

13.50

Avocado Toast Bar

Thick-cut Seven Grain Bread, Mashed Avocado, Oven Roasted Tomatoes, Arugula, Hard Boiled Egg

14.00

Ricotta Toast Bar

Seasonal Berries, Honey, Bacon, Oven Roasted Tomatoes, Cucumber

13.50

Smoked Salmon Bar

Assorted Mini Bagels, Cream Cheese, Butter, Jam, Smoked Atlantic Salmon, Capers, Onions, Hard Boiled Egg, Tomato, Romaine Lettuce

20.00

Hot Breakfast Buffet

Scrambled Eggs, Smoked Bacon, Sausage Patties, Home Fries

Egg Whites and Turkey Bacon Available Upon Request

25.00

Mini Breakfast Sandwiches

Bacon, Egg and Cheese, Kaiser Fried Egg, Arugula, Shaved Parmesan, Croissant Egg White Scramble, Tomatoes, Spinach, Whole Wheat Wrap

27.50

Eye Opening BREAKFAST



Additional Breakfast Items

Assorted Mini Bagels Butter, Cream Cheese, Jam	3.00
Assorted Mini Pastries Croissants, Fruit Danish, Scones, Muffins	3.50
Seasonal Sliced Fruit Platter	4.50
Assorted Hand Fruit	3.00
Seasonal Breakfast Smoothie	3.00
Greek Yogurt Parfaits Granola, Seasonal Berries	5.25
Le Fermiere Yogurt	4.00

Specialty SANDWICHES

Sandwich Buffet

23.00

Mixed Green Salad, Composed
Salad, Assorted Sandwiches,
Potato Chips, Cookies, Seasonal
Sliced Fruit, Cold Beverage
Service

Weekly menu is cycled. Please confirm with reception.



WEEK ONE

Roasted Turkey, Brie, Apple, Honey Mustard

Grilled Chicken Caesar Wrap

Italian Combo- Spicy Ham, Salami, Pepperoni, Oven Roasted Tomatoes, Provolone Cheese

Falafel, Red Onion, Feta, Tomato, Cucumber, Hummus, Wrap

WEEK TWO

Turkey Club Sandwich, Bacon, Lettuce Tomato, Pesto Aioli

Grilled Chicken, Fresh Mozzarella, Sundried Tomato Pesto

Albacore Tuna Salad, avocado, lettuce, tomato

Avocado Vegan Sandwich, Mixed Greens, Hummus, Marinated Sundried Tomatoes

WEEK THREE

Roasted Turkey, Swiss, Avocado Aioli

Cranberry Chicken Salad, Lettuce, Wrap

Cuban Sandwich, Ham, Swiss, Pickles, Mustard

Grilled Vegetables, Fresh Mozzarella, Mixed Greens, Fresh Basil
Pesto, Balsamic Glaze

WEEK FOUR

Smoked Turkey, Swiss, Horseradish Mustard

Grilled Buffalo Chicken Wrap, Shredded Lettuce, Tomato, Blue Cheese Dressing

Prosciutto, Arugula, Fresh Mozzarella, Balsamic Glaze

Roasted Portobello Mushroom, Asiago Cheese, Mesclun Greens

Specialty SANDWICHES

Deli Spread 19.50

Fillings

Black Forest Ham, Smoked Turkey, Grilled
Chikcen, Tuna Salad, Grilled Vegetables

Cheese

Cheddar, Swiss, Pepperjack, Provolone

Toppings

Pickles, Banana Peppers, Mayo, Mustard,
Pesto

Bread

Ciabatta, Kaiser, Wraps, Baguette,
Focaccia

**Includes Mixed Green Salad, Potato Chips,
Cookies, Sliced Fruit, Cold Beverage
Service**



ADDITIONAL LUNCH ITEMS

Hummus, Veggie Crudite 5.00

Guacamole, Corn Tortilla Chips 8.00

NY Style Deli Pickles 3.50

Seasonal Grain Salad 4.50



Build Your Own SALADS

Caesar Salad

Romaine Lettuce, Baby Spinach, Croutons, Shredded Parmesan Cheese, Grape Tomatoes, Housemade Caesar Dressing

Santa Fe Salad

Mixed Greens, Avocado, Tomato, Bell Peppers, Shredded Jack Cheese, Frizzled Onion, Ranch Dressing

Greek Salad

Romaine Lettuce, Tomato, Red Onion, Kalamata Olives, Chickpeas, Feta Cheese, Pita Crisps, Red Wine Vinaigrette

Grain Salad

Quinoa, Wheatberry Baby Spinach, Arugula, Grape Tomatoes, Cucumber, Edamame, Broccoli, Carrots, Goat Cheese, Parmesan Cheese, Sunflower Seeds

Additional Proteins

- Grilled Chicken Breast
- Grilled Shrimp
- Roasted Tofu

19.50

21.00

21.00

24.00

4.00

4.00

2.00

All Salads Include Cookies, Sliced Fruit, Cold Beverage Service



Composed BOWLS

Noodle Bowl

Teriyaki Chicken, Shrimp Or Tofu, Soba Noodles, Mandarin Oranges, Red Cabbage Slaw, Scallions, Edamame

30.00

Vegan Falafel Bowl

Roasted Chick Peas, Quinoa, Cucumber, Tomato, Fresh Herbs, Hummus, Tahini Dressing

20.50

Vegan Cauliflower Bowl

Smokey Cauliflower, Chimichurri, Slaw, Pickled Red Onions, Seasoned Black Beans, Avocado, Cilantro Rice

20.50

Market Bowl

Mixed Greens, Farro, Roasted Sweet Potato, Oven Roasted Tomatoes, Avocado, Grilled Chicken, Balsamic Dressing

25.00

All Bowls Include Cookies & Brownies, Sliced Fruit, Cold Beverage Service

Specialty BUFFETS



Classic Italian

Chicken Parmesan, Shrimp Scampi, Portobello Mushroom Bruschetta, Penne alla Vodka, Lemon Broccoli Rabe

32.00

Healthy Choice Buffet

Balsamic Marinated Chicken, Fresh Tomato Bruschetta, Quinoa Stuffed Peppers, Brown Rice Pilaf, Roasted Cauliflower, Lemon Tahini

28.00

Taco Bar

Chicken Tinga, Pork Carnitas, Black Bean & Veggies
Flour & Corn Tortillas
Sour Cream, Shredded Lettuce, Shredded Cheddar,
Pico de Gallo, Guacamole

28.00

Mediterranean Buffet

Oregano Chicken, Lemon Shrimp, Vegetable Souvlaki
Skewers, Roasted Red Bliss Potatoes, Roasted
Asparagus, Hummus & Pita Chips, Tzatziki

32.00

Asian Buffet

Teriyaki Glazed Salmon, Hoisin Glazed Chicken,
Edamame Stir Fry, Jasmine Rice, Roasted Broccoli

32.00

Ambient Buffet

Slow Roasted Salmon, Lemon, Fresh Dill, Grilled Chicken,
Grilled Vegetable Platter, Farro Salad with Cannellini
Beans, Sundried Tomato and Arugula, Potato Salad, Dijon
Vinaigrette

28.00

**All Lunches Include Mixed Green Salad, Composed
Salad, Dinner Rolls, Cookies, Sliced Fruit, Full Beverage
Service**

Let's Take a **BREAK**

SAVORY SNACKS

Artisanal Cheese & Fruit Display 15.00
Crostinis, Crackers, Flatbreads

Vegetable Crudite Platter 7.00
Hummus Dip, Ranch Dip

Guacamole 8.00
House Fried Tortilla Chips

Seasonal Finger Sandwiches 6.50

Freshly Popped Popcorn 2.50

BREAK PACKAGES

Bruschetta Break 16.00
Tomato Basil, Kalamata Olive Tapenade,
Pineapple Salsa, Assorted Crostinis
Cold Beverage Service

Mediterranean Spreads 18.00
Chickpea Hummus, Tzatziki, Baba Ghanoush
Pita Breads, Flat Bread Crisps
Cold Beverage Service

Afternoon Tea 16.00
Seasonal Finger Sandwiches,
Mini Assorted Scones, Clotted Cream, Jams
Hot and Soft Beverages

SWEET SNACKS

FLIK Signature Chocolate Chip Cookies 1.50

Chocolate Brownies 1.50

Assorted Mini Cupcakes – per dozen 15.00

Mixed Berry Cups 4.00

Sliced Fruit Platter 4.50

Hand Fruit 3.00

Simple • Premium • Supreme

CELEBRATIONS

SUPREME

50.00

Artisan Cheese

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

Sushi Station

Assorted Sushi and Sashimi Rolls
Wasabi, Ginger

Stationary Hors D'oeuvres

Selection of Five
Gourmet Hors D'oeuvres

Dessert

Seasonal Chef's Choice Dessert

Beverages

Soft Beverages, Pitchers of Water

BAR PACKAGES

Beer & Wine per Hour 15.00

Full Wine & Spirits per Hour 20.00

Seasonal Mocktail Pitcher 7.00

PREMIUM

40.00

Artisan Cheese

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

Seasonal Grilled Vegetable Platter

Balsamic Glaze

Hors D'oeuvres

Selection of Five Gourmet Hors D'oeuvres

Dessert

Seasonal Chef's Choice Dessert

Beverages

Soft Beverages, Pitchers of Water

SIMPLE

30.00

Artisan Cheese

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

Hors D'oeuvres

Selection of Three Gourmet Hors D'oeuvres

Dessert

Seasonal Chef's Choice Dessert

Beverages

Soft Beverages, Pitchers of Water

OFFICE SOCIAL

20.00

Artisanal Cheese Board, Chips & Dips,
Seasonal Fruit Platter

Hot or Cold HORS D'OEUVRES

SAMPLE COLD

Land

Pear, Brie And Prosciutto Wedges (gf)

Sliced Beef On Garlic Toast, Caramelized Onion, Horseradish Aioli

Pancetta, Caramelized Onion And Gruyere Tartlets

Earth

Heirloom Tomato, Mozzarella, Basil Skewer, Balsamic Glaze

Parmesan Tuiles, Heirloom Tomato Salad

Grilled Peach, Basil And Ricotta Flatbread

Sea

Everything Cucumber Smoked Salmon Bites

Mini Lobster Roll

SAMPLE HOT

Land

Fried Chicken Slider, Garlic Aioli, House Made Pickles

Teriyaki Chicken Skewer, Scallion Soy Dip

Beef Empanadas, Avocado Crema

Earth

Shiitake Leek Spring Roll

White Truffle Mac And Cheese Bites

Wild Mushroom Arancini, Tomato Compote

Sea

Shrimp Quesadilla, Salsa Verde

House Made Crab Cakes, Louisiana Style Remoulade

Grilled Salmon Skewer, Yogurt Dill Dipping Sauce (gf)

The Sweet **FINALE**



Assorted Cupcakes (12)

15.00

Personalized Cakes

10" Round Cake (Serves 13-16)

12" Round Cake (Serves 15-20)

Quarter Sheet (Serves 20-25)

Half Sheet (Serves 40-50)

Full Sheet (Serves 80-100)

Choose from the Following Cake Flavors:
Yellow & Chocolate

Fillings:

Vanilla, Chocolate, Strawberry, or Fruit Filled

Frosting:

Vanilla or Chocolate

Specialty Flavored Cakes

Carrot, Triple Chocolate Layer, & Red Velvet

72 Hours Notice for All Cake Orders