



CATERING

MB USA

SPRING/SUMMER 2024

GUIDELINES

Catering orders can be placed online via CaterTrax or in partnership with your Catering Manager. Please contact David.Hobbse@compass-usa.com to address any questions.

PRICING & CANCELLATIONS

We require a 48-hour notice and headcount guarantee for all catering orders. Should the guest count decrease, the group will be charged for the guaranteed number.

Cancellations require 48-hour notice. Any cancellation that is less than the required notice is subject to the event charge.

ALLERGIES & INTOLERANCES

[Additional information can be found here.](#)

CUSTOM MENUS

FLIK's creative Catering and Culinary teams are here to help! Our Culinary team will create specialized menus for any occasion, although special orders may require additional surcharges.





BREAKFAST

Menu items are priced per person unless otherwise noted and require a 8 guest minimum.
Buffets are self service ; served buffets are available at additional cost

COLD BREAKFAST

THE CONTINENTAL 9.50

- House Baked Mini Muffins, Mini Pastries Sliced Seasonal Fruit Platter & Greek Yogurt Parfaits
- Add Bagels for +2pp

BAGEL BAR 10.50

- Assorted Bagels, Whipped Cream Cheese, Chive Cream Cheese, Seasonal Cream Cheese
- Add Udi's Bagels for +2pp

Add Smoked Salmon Platter +5pp

- Smoked Salmon, Capers, Sliced Tomato, Red Onion

GREEK YOGURT BAR 9

- Greek Yogurt, House-Made Granola Assorted Berries, Seasonal Dried Fruit, Cocoa Nibs, Chia Seeds, Toasted Pumpkin Seeds, Honey

AVOCADO TOAST BAR 12

- Smashed Hass Avocado, Arugula, Cucumber, Tomato, Shaved Radish, Feta, Pickled Red Onions, Smoked Bacon, Olive Oil, Toasted Artisan Bread, Everything Sesame Seasoning

Add Smoked Salmon Platter +5pp

- Smoked Salmon, Capers, Sliced Tomato, Red Onion

HOT BREAKFAST 12

- Scrambled Eggs, Bacon, Chicken Sausage, Home Fries, French Toast, Maple Syrup, Sliced Seasonal Fruit Platter

HOT BREAKFAST


BREAKFAST SANDWICHES 12.50

Includes Fruit Platter

Choose 3:

- Scrambled Egg, Pork Sausage, American Cheese, English Muffin
- Scrambled Egg, Turkey Bacon, Swiss Cheese, Whole Wheat English Muffin
- Egg, Sausage, Cheddar, Buttermilk Biscuit
- Scrambled Eggs, Queso Fresco, Pico de Gallo Breakfast Burrito 
- Black Forest Ham, Fried Egg, American Cheese, Biscuit
- Scrambled Eggs, Feta Cheese, Roasted Tomatoes Wrap 
- Fried Chicken, Hot Honey, Buttermilk Biscuit

LOADED PANCAKE TACOS 12

- Thin Pancake, Scrambled Eggs, Bacon, Cheddar, Scallions
- Thin Pancake, Egg White, Chicken Sausage, Avocado, Potatoes
- Thin Pancake, Vanilla Greek Yogurt, Berries, Honey, Granola 

ADD ON

- Hot Beverage Service 4.00
- Assorted Sodas or Water 2.50
- Freshly Squeezed Orange Juice 4.00
- Whole Fruit 1.00
- Doughnut Box 24/doz
- House Baked Mini Scones 18/doz
- Fruit Platter 3.25
- Individual Yogurt, Fruit, Granola Parfait 4.50
- Seasonal Smoothies 5.00


COLD LUNCH

Menu items are priced per person unless otherwise noted and require a 10 guest minimum.
Buffets are self service ; served buffets are available at additional cost

CLASSIC SANDWICH BOARD 10.50

Includes House Made Chips

Choose 3 Sandwiches:

- House Roasted Turkey and Provolone
- Roast Beef and Cheddar
- Grilled Vegetable and Mozzarella 
- Smoked Ham and Cheddar
- Chicken Salad
- Tuna Salad

SPECIALTY SANDWICH BOARD 12.50

Includes House Made Chips

Choose 3 Sandwiches:

- Bahn Mi Style Flank Steak, Carrot, Red Onion, Cilantro, Miso Mayo, French Baguette
- Shrimp Salad, Lettuce, Tomatoes, Smokey Paprika Aioli, Potato Roll
- Falafel Pita Pocket, Cabbage Slaw, Hummus, Tahini Dressing 
- Grilled Salmon, Lemon Mayo, Grilled Red Onions, Green Leaf Lettuce, Semolina Roll
- Roasted Eggplant, Mozzarella, Pimento Aioli, Potato Roll 
- Italian Provision Hoagie, Prosciutto, Soppressata Smoked Ham, Aged Provolone, Olive Tapenade, Red Wine Vinaigrette, Baguette
- Roast Turkey, Avocado, Bacon, Lettuce Wrap or Udi's Bread

SEASONAL SALAD BAR 16

Greens: Mixed Greens, Romaine

Toppings: Tomatoes, Cucumbers, Carrots, Bell Peppers, Asparagus, Mushrooms, Radish, Strawberries, Sunflower Seeds, Feta Cheese

Select 2 Proteins: Lemon Pepper Chicken, Seared Atlantic Salmon, Old Bay Shrimp, Miso Glazed Tofu

Select 2 Dressings: Ranch, Balsamic Vinaigrette, Lemon Thyme Vinaigrette, Poppyseed Vinaigrette

CHOPPED SANDWICHES 16

Includes House Made Chips

- **Italian Chopped Salad Sandwich** Ham, Salami, Capicola, Imported Provolone, Shredded Iceberg, Roasted Peppers, Red Onion, Basil, Olive Oil, Balsamic Vinegar
- **Chopped Buffalo Chicken Wrap** Breaded Chicken, Hot Sauce, Red Onion, Tomato, Cheddar, Chopped Iceberg Lettuce, Ranch Dressing
- **Chopped Grilled Muffaletta Baguette**  Olive Relish, Grilled Eggplant, Zucchini, Yellow Squash, Peppers, Arugula, Olive Oil, Balsamic Vinegar, Whole Wheat Baguette

ADD ON

- Fruit Platter 2.50
- Assorted Cookie & Brownie Platter 2.50

Side Salad 3.00

- Baby Green Salad, Balsamic or Ranch Dressing
- Classic Caesar Salad, Croutons, Caesar Dressing

LUNCH

Menu items are priced per person unless otherwise noted and require a 10 guest minimum.
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TACOS 16

Includes Soft Flour Tortillas (2 pp), Cilantro Lime Rice, Black Beans, Tres Leches Cake

Choose 2 Proteins:

- Chicken Tinga
- Taco Seasoned Ground Beef
- Grilled Portobello Barbacoa 

Toppings: Shredded Lettuce, Pico de Gallo
Pickled Jalapenos, Corn Salsa, Lime Crema


Add Guacamole at \$.75 pp

*Corn Tortillas are available upon request

SOUTHERN BBQ 16

Includes Potato Rolls, Corn Bread, Onions, Pickles & BBQ Sauce

Choice of Protein (+5 For Two Proteins)

- BBQ Chicken Quarter
- Carolina Style Pulled Pork
- Chopped Smoked Brisket
- BBQ Pulled Oyster Mushrooms 



Choice of 2 Sides:

- Cole Slaw
- Potato Salad
- Pasta Salad
- Housemade FLIK Chips
- Banana Pudding

CLASSIC ITALIAN 18

*Includes Marinara Sauce,
Classic Caesar Salad, Focaccia Bread, Mini Cannolis*

Choose 2 Proteins:

- Chicken Parmesan
- Traditional Beef Meatballs
- Spinach Ricotta Manicotti 
- Eggplant Parmesan 

Choice of Pasta:

- Whole Wheat Penne
- Penne
- Chick Pea Pasta

INDIAN 16

*Includes Cardamom Scented Basmati Rice
Yogurt Raita, Cilantro Chutney, Naan, Mango
Chutney, Cardamom Cream*

Choice of Protein:

- Chicken Tikka Masala
- Aloo Channa Masala 
- Shrimp Vindaloo
- Paneer Korma 


SEASONAL FLAVORS

TASTE OF SPRING 18

Salad

- Spring Mix, Watermelon Radish Salad, Tomato, Cucumber, Balsamic Vinaigrette
- Quinoa, Arugula, Strawberry, Sunflower Seeds, Lemon EVOO

Entrée (Choice of 2)

- Lemon-Herb Chicken
- Pesto Salmon 
- Grilled Cauliflower Steak

Side

- Roasted Asparagus, Charred Tomatoes
- Braised Fingerling Potatoes, Thyme


Dessert

- Carrot Cake

PIZZA 16

Includes Baby Green Salad, Ranch Dressing, Balsamic Dressing, Cookie & Brownie Platter

Choice of:

- Cheese
- Pepperoni
- Veggie 


2 Slices of Pizza Per Person

LUNCH TO-GO

Menu items are priced per person unless otherwise noted and require a 10 guest minimum.

Includes House Made Chips, Fresh Fruit Salad, Cookie & Water
Please Select 3 Sandwiches or 3 Salads

CLASSIC SANDWICH BOARD 15.00

- House Roasted Turkey and Provolone
- Roast Beef and Cheddar
- Grilled Vegetable and Mozzarella 
- Smoked Ham and Cheddar
- Chicken Salad
- Tuna Salad
- Egg Salad 
- Classic Italian
- Roasted Vegetable Pesto 

SPECIALTY SANDWICH BOARD 16.00

- House Roast Turkey, Cheddar, Basil Aioli, Lettuce, Tomato, Multigrain Roll
- Bahn Mi Style Flank Steak, Carrot, Red Onion, Cilantro, Miso Mayo, French Baguette
- Shrimp Salad, Lettuce, Tomatoes, Smokey paprika Aioli, Potato Roll
- Roasted Eggplant, Mozzarella, Smokey Paprika Aioli, Potato Roll 
- Falafel Pita Pocket, Cabbage Slaw, Hummus, Tahini Dressing 
- Roast Turkey, Avocado, Bacon, Lettuce Wrap or Udi's Bread
- Balsamic Glazed Vegetables, Lettuce, Tomatoes, Lettuce Wrap or Udi's Bread 

SALADS 18.00

- Crispy Buffalo Chicken Salad, Romaine, Carrot, Tomato, Blue Cheese, Blue Cheese Dressing
- Texas Salad, Santa Fe Spiced Shrimp, Cheddar, Pico, Chipotle Ranch
- Greek Salad, Romaine, Tomato, Cucumber, Red Onion, Green Bell Pepper, Olives, Feta, Greek Vinaigrette 
- Caesar Salad, Grilled Flank Steak, Parmesan Frico, Sundried Tomato
- Asian Tofu Salad, Sesame Vinaigrette, Crispy Wonton, Mesclun, Edamame, Water Chestnuts, Onion, Carrots  (Substitute Sriracha Shrimp)
- Spring Mix, Watermelon Radish, Tomato, Cucumber, Balsamic Vinaigrette 
- Quinoa, Arugula, Strawberry, Lemon, Olive Oil 
- Romaine and Watercress Cobb Salad, Buttermilk Ranch 



ENHANCEMENTS

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BREAKS

POPCORN 3.00

FLIK CHIPS 2.50

LET'S SNACK 4.50

- Assorted Packaged Mini Snack Bars (KIND, RX ,Clif Bars, Dot's Pretzels)

BYO TRAIL MIX BAR 6

- Yogurt Covered Raisins, Freshly Popped Popcorn, Chocolate Covered Pretzels, Plain M&Ms, Gardetto's Snack Mix, Dried Fruit

CHIPS & DIPS 6

- Tortilla Chips, Pita Chips, Traditional Salsa, Fresh Guacamole, Red Pepper Hummus

TEA TIME 6

- Mini Tea Sandwiches, Scones, Petit Fours, Hot Beverage Service

SWEETS & TREATS

Served by the Dozen

- Cookies (Chocolate Chip, Sugar, Oatmeal Raisin) 12.50
- Jumbo Chocolate Chip Cookies 18.50
- Fudge Brownies 12.50
- Rice Crispy Treats 10.50
- FIT Strawberry Oatmeal Bars 10.50
- Chocolate or Vanilla Mini Cupcakes 22.50

MINI DESSERT BAR 4.25

Cannoli, Cheesecake Bites, Fruit Tart, Petit Fours, Mini Eclairs

BITE 2.75

FLIK Signature Chocolate Chip Cookies, Fudge Brownies, Rice Crispy Treats

PREMIUM DOUBLE LAYER CAKE FLAVORS

Cake: Yellow, Chocolate, Red Velvet

Filling: Chocolate Mousse, White Chocolate Mousse, Vanilla Buttercream, Whipped Cream, Strawberry Mousse

- ¼ Sheet (up to 24) 35
- ½ Sheet (up to 54) 55
- Full Sheet (up to 96) 105



RECEPTIONS

STATIONS

Hors d'oeuvres stations to be served buffet style.
Priced per person.

CHOOSE 2:

HUMMUS TRIO

Classic Hummus, Roasted Red Pepper
Hummus, Roasted Garlic Hummus
Olives, Sliced Vegetables, Pita Bread

CHARCUTERIE ANTIPASTO

Imported Local Cheeses, Cured &
Smoked Meats, Seasonal Dried Fruits,
Marinated Olives, Assorted Flatbread & Crostini

SOUTH OF THE BORDER



Fresh Guacamole, Roasted Tomatillo
Salsa Verde, Fire Roasted Tomato Salsa
with Tri Color Tortilla Chips

ASIAN DUMPLINGS

Shrimp Shu Mai, Pork Gyoza, Vegetable Dumplings,
Hoisin BBQ, Sweet Chili, Ponzu Dipping Sauces

CARVING STATION

Choice of Two: Rosemary Roasted Prime Rib, Black
Peppercorn Beef Tenderloin, Dijon Crusted Rack of
Lamb or Adobo & Orange Turkey Breast. Includes Mini
Rolls, Mustard, Aioli & Spreads

FLATBREAD STATION

Margarita, BBQ Chicken, Seasonal Pizza

HORS D'OEUVRE

Hors D'oeuvres to be served buffet style or passed.
Passed hors d'oeuvres will require additional staffing.
Minimum 20 pieces for each selection. Price is per piece.

LAND

- Chicken Ropa Vieja Empanada, Aji Amarillo Aioli
- Petite Chicken & Waffles, Spiced Maple Syrup
- Tandoori Chicken Skewers
- Boneless Jerk Chicken Wing, Mango Salsa
- Memphis BBQ Glazed Beef Meatballs
- Szechuan Beef Satay, Sesame Ginger Sauce
- Herb Rubbed Baby Lamb Chop, Lemon
Chimichurri (+\$1/piece)

EARTH



- Veggie Roll, Avocado & Pickled Green Mango
- Crispy Edamame Dumpling, Teriyaki Sauce
- Vegetable Spring Roll, Thai Chili
- Tomato Pesto Mozzarella Caprese, Balsamic
Pearls
- Crispy Mac & Cheese Bites, Red Pepper Coulis
- Vegetable Pakora, Sweet Chili Sauce

SEA

- Thai Steamed Shrimp, Red Coconut Curry
- Shrimp Cocktail, Guajillo Chile Cocktail Sauce
- California Roll, Soy Sauce, Pickled Ginger
- Crab Cake, Old Bay Remoulade (+\$.75/piece)
- Grilled Scallop Romesco Crostini (+\$.75/piece)



BEVERAGE & BAR SERVICE

Menu items are priced per person unless otherwise noted and require a 10 guest minimum.

BAR SERVICE

All catered events that include the service of alcoholic beverages require the presence of an attendant. Alcoholic beverages are billed on consumption.

Beer

Stella Artois, Warsteiner, Sweetwater 420,
Bearded Iris Homestyle IPA

House Wine

Chardonnay, Pinot Grigio, Merlot,
Cabernet Sauvignon

Full Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee and Tea, Assorted Soft Drinks To Include Coca Cola, Diet Coke, Sprite, Still and Flavored, Sparking Water

Cold Beverage Service

Assorted Soft Drinks To Include Coca Cola, Diet Coke, Sprite, Still and Flavored, Sparking Water

Hot Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Additional Services

- House Linens
- Waitstaff / Bartender
- Chef Attendants

DINNER BUFFETS

ITALIAN

Salad

- Tomato & Mozzarella Caprese

Entrée

- Chicken Scaloppini, Cremini Mushroom Sherry Jus
- Beef Bolognese, Cheese Manicotti
- Baked Ziti, Cauliflower Bolognese, Wild Mushrooms, Parmesan Cheese, Oregano 

Sides

- Parmesan Brussels Sprouts
- Skillet Fried Herbed Potatoes, Pancetta, Onions
- Garlic Bread Sticks

Dessert


- Cannoli

EASTERN MEDITERRANEAN

Salad

- Kos Lettuce, Scallions, Dill, Haloumi Cheese, Red Wine Vinaigrette

Entrée

- Grilled Lemon Chicken, Extra Virgin Olive Oil, Oregano
- Sumac Rubbed Beef Roast, Labneh Garlic Sauce
- Turkish Stuffed Eggplant "Imam Bayaldi" 

Sides

- Garlic Oven Roasted Greek Potatoes, Garlic, Oregano
- Green Bean "Fassolakia," Tomatoes, Onions, Extra Virgin Olive Oil, Herbs
- Pita Bread


Dessert

- Baklava

ASIAN

- Japanese Baby Green Salad Orange, Pineapple, Strawberry, Avocado, Edamame, Honey Mirin Dressing

Entrée

- Mongolian Chicken
- Szechuan Beef, Carrots, Red Peppers
- Eggplant, Mushroom, Tofu, Garlic Sauce 

Sides

- Sesame Lime Broccoli
- Vegetable Lo Mein Noodles

Dessert

- Sesame Cookies


LATIN

- Shredded Kale, Black Beans, Corn, Roasted Peppers, Queso Fresco, Tortilla Strips Agave Lime Vinaigrette

Entrée

- Chimichurri Grilled Chicken Breast
- Beef Lomo Saltado, Onions, Peppers, Fries

Sides

- Adobo Spiced Tofu, Bell Peppers, Onions 
- Chili Lime Rice
- Roasted Broccoli, Vegan Queso Fresco
- Marraqueta Bread

Dessert


- Churros & Mexican Chocolate Sauce

SEASONAL FLAVORS

Choice of 1 Salad:

- Spring Mix, Watermelon Radish, Tomato, Cucumber, Balsamic Vinaigrette
- Quinoa, Arugula, Strawberry, Sunflower Seeds, Lemon EVOO

Choice of 2 Entrees:

- Lemon-Herb Chicken
- Pesto Salmon 
- Grilled Cauliflower Steak

Sides

- Roasted Asparagus, Charred Tomatoes
- Braised Fingerling Potatoes, Thyme

Dessert


- Carrot Cake

SEASONAL FLAVORS

Choice of 1 Salad:

- Romaine and Watercress Cobb, Buttermilk Ranch
- Grilled Watermelon, Pickled Red Onion, Feta, Mint

Choice of 2 Entrees:

- Pan Seared Cobia, Corn Relish
- Pickle Brined Chicken Thighs
- Hearts of Palm Cakes 

Sides

- Grilled Corn on the Cobb or Ratatouille
- Sautéed Green Beans, Garlic, Herbs

Dessert

- Raspberry Crumb Bar


DINNER BUFFETS

ITALIAN

Salad

- Tomato & Mozzarella Caprese

Entrée

- Chicken Scaloppini, Cremini Mushroom Sherry Jus
- Beef Bolognese, Cheese Manicotti
- Baked Ziti, Cauliflower Bolognese, Wild Mushrooms, Parmesan Cheese, Oregano 

Sides


- Parmesan Brussels Sprouts
- Skillet Fried Herbed Potatoes, Pancetta, Onions
- Garlic Bread Sticks

EASTERN MEDITERRANEAN

Salad

- Kos Lettuce, Scallions, Dill, Haloumi Cheese, Red Wine Vinaigrette

Entrée

- Grilled Lemon Chicken, Extra Virgin Olive Oil, Oregano
- Sumac Rubbed Beef Roast, Labneh Garlic Sauce
- Turkish Stuffed Eggplant "Imam Bayaldi" 


Sides

- Garlic Oven Roasted Greek Potatoes, Garlic, Oregano
- Green Bean "Fassolakia," Tomatoes, Onions, Extra Virgin Olive Oil, Herbs
- Pita Bread

ASIAN

- Japanese Baby Green Salad Orange, Pineapple, Strawberry, Avocado, Edamame, Honey Mirin Dressing

Entrée

- Mongolian Chicken
- Szechuan Beef, Carrots, Red Peppers
- Eggplant, Mushroom, Tofu, Garlic Sauce 

Sides

- Sesame Lime Broccoli
- Vegetable Lo Mein Noodles

LATIN

- Shredded Kale, Black Beans, Corn, Roasted Peppers, Queso Fresco, Tortilla Strips Agave Lime Vinaigrette

Entrée

- Chimichurri Grilled Chicken Breast
- Beef Lomo Saltado, Onions, Peppers, Fries

Sides


- Adobo Spiced Tofu, Bell Peppers, Onions 
- Chili Lime Rice
- Roasted Broccoli, Vegan Queso Fresco
- Marraqueta Bread

SEASONAL FLAVORS

Choice of 1 Salad:

- Spring Mix, Watermelon Radish, Tomato, Cucumber, Balsamic Vinaigrette
- Quinoa, Arugula, Strawberry, Almonds, Lemon EVOO

Choice of 2 Entrees:

- Lemon-Herb Chicken
- Pesto Salmon
- Grilled Cauliflower Steak 

Sides


- Roasted Asparagus, Charred Tomatoes
- Braised Fingerling Potatoes, Thyme

SEASONAL FLAVORS

Choice of 1 Salad:

- Romaine and Watercress Cobb, Buttermilk Ranch
- Grilled Watermelon, Pickled Red Onion, Feta, Mint

Choice of 2 Entrees:

- Pan Seared Cobia, Corn Relish
- Pickle Brined Chicken Thighs
- Hearts of Palm Cakes 

Sides

- Grilled Corn on the Cobb or Ratatouille
- Sautéed Green Beans, Garlic, Herbs

Dessert

- Raspberry Crumb Bar

CHOOSE 1 DESSERT

Cannoli

Churros & Mexican Chocolate Sauce

Carrot Cake

Raspberry Crumb Bar

PLATED DINNER

CREATE YOUR OWN

Three Course Plated Dinner Includes Choice of Starter, Entrée, and Dessert

STARTER

- Baby Gem Caesar, Poached Pears, House Croutons, Charred Parmesan Dressing
- Baby Romaine and Burrata, Herb Oil, Roasted Tomatoes, Focaccia Croutons, Basil Vinaigrette, Balsamic Reduction
- Tuscan Kale, Toasted Moroccan Chickpea, Goat Cheese, Roasted Summer Squash, White Balsamic Vinaigrette
- Potato Leek Soup, Crispy Sourdough, Chives
- Tomato Bisque, Olio Verde, Parmesan Focaccia Crisp

ENTREES

LAND

- Chicago Style Rubbed Rib Eye, Grilled Polenta, Wilted Greens, Bordelaise Sauce
- Beef Tenderloin, Onion Crisps, Cabernet Demi Glace, Grilled Asparagus, Rosemary Potatoes
- Lamb Loin, Broccoli Rabe, Charred Eggplant Puree, Labneh
- Apricot-Stuffed Pork Tenderloin, Roasted Patty Pan Squash, Wild Rice Pilaf, Honey-Thyme Gastrique
- Citrus Chicken, Natural Pan Jus, Roasted Haricot Vert, Rosemary Fingerling Potatoes
- Achiote Brick Chicken, Grilled Baby Squash, Crispy Yukon Potatoes, Pickled Red Onion-Cabbage Slaw, Avocado Crema

EARTH

- Stuffed Zucchini, Rice, Spinach, Parmesan, "Fagioli all'Uccelletto", Tuscan Baked Beans
- Gnocchi with Wild Mushroom, Chives, Herb Gremolata, Toasted Breadcrumbs, Pea Shoots
- Moroccan Roasted Cauliflower, Pickled Red Cabbage, Golden Raisin Quinoa, Lemon Tahini Vinaigrette, Micro Cilantro
- Thai Summer Squash Curry, Lemon Basmati, Sambal

SEA

- Chilean Seabass, Charred Lemon Beurre Blanc, Whipped Potatoes, Sautéed Haricot Vert, Olive Oil Poached Tomatoes
- Seared Sea Scallops, Roasted Eggplant Puree, Romanesco Florets, Chive Caper Sauce
- Roasted Atlantic Salmon, Truffle Mushroom Duxelles, Crispy Potato Ribbons, Roasted Pearl Onion Cream
- Seafood Pot Au Feu, Rock Bass, Butter Beans, Mussels, Shrimp, Roasted Fennel and Saffron Fume