

320

Park Avenue



# Conference and Events Catering Menu

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INTRODUCTION

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BREAKFAST

MORNING BREAK

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BREAK

CELEBRATION

THE FINALE

The FLIK team at 320 Park Avenue eagerly looks forward to catering all of your food and beverages needs. This catering menu provides a standard selection of offerings for all day parts. The FLIK team is happy to customize these menu offerings to you specific requests. If menu substitutions are necessary, the FLIK team will communicate with the event host or meeting host in advance of the start time to provide alternative options.

Service cancellation timelines are provided below to ensure no costs are accessed.

- Beverage services - 1 hour prior to setup time
- Breakfast services - Day prior by 4 pm
- Lunch services - 24 hours prior to setup time
- Breaks - 2 hours prior to setup time
- Celebrations - 36 hours prior to setup time
- Plated Dinner - 48 hours prior to setup time
- Beer & Wine Bar - 2 hours prior to setup time
- Full Bar - 8 hours prior to setup time

For more information  
please contact

**FLIK Director of Catering**

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# Beverages

## Full Beverage Service

Regular and Decaffeinated Coffee, Mighty Leaf Tea, Assorted Soft Beverages, Still & Sparkling Water

## Morning Beverages

Regular and Decaffeinated Coffee, Mighty Leaf Tea, Freshly Squeezed Orange Juice, Still & Sparkling Water

## Coffee Time

Regular and Decaffeinated Coffee, Mighty Leaf Teas, Still & Sparkling Water

## Nespresso Vertuoline

Still & Sparkling Water

## Tea Service

Mighty Leaf Tea, Still & Sparkling Water

## Soft Beverage Service

Soft Beverages, Still & Sparkling Water

## Water Service

Still & Sparkling Water

## Additional Beverages

Iced Tea

Iced Coffee

Hot Chocolate

Miniature Water Bottle

Bottled Juice  
Apple, Cranberry, Lemonade

Freshly Squeezed Orange Juice

Freshly Squeezed Lemonade

Seasonal Aqua Fresca

Fruit Smoothie  
Strawberry, Pineapple,  
Mixed Berry

Seltzer Water  
Lime, Raspberry, Orange

# Breakfast

## **Continental Breakfast**

Freshly Baked Mini Muffins, Scones, Bagels, Pastries and Croissants, Butter, Preserves, Cream Cheese, Seasonal Sliced Fruit  
Freshly Squeezed Orange Juice,  
Regular and Decaffeinated Coffee, Mighty Leaf Teas,  
Still & Sparkling Water

## **Healthy Start**

Freshly Baked Mini Muffins, Tea Bread, Whole Grain Raisin Walnut Bread, Yogurt, Granola, Raisins, Sliced Seasonal Fruit  
Freshly Squeezed Orange Juice  
Regular and Decaffeinated Coffee, Mighty Leaf Teas,  
Still & Sparkling Water

## **Greek Yogurt Bar**

Greek Yogurt, House-Made Granola, Seasonal Berries, Fresh Fruit, Bananas, Raisins, Dried Cranberries, Honey,  
Pure Maple Syrup  
Freshly Squeezed Orange Juice  
Regular and Decaffeinated Coffee, Mighty Leaf Teas,  
Still & Sparkling Water

## **Avocado Toast Bar**

Thick-cut Seven Grain Bread, Mashed Avocado, Tomatoes, Red Onions, Cucumbers, Capers, Smoked Salmon, Chopped Bacon, Hard Boiled Eggs, Baby Arugula, Fresh Dill,  
Cilantro Sprigs  
Freshly Squeezed Orange Juice  
Regular and Decaffeinated Coffee, Mighty Leaf Teas,  
Still & Sparkling Water



# Breakfast

## Executive Breakfast

French Toast, Pure Maple Syrup,  
Scrambled Eggs and Ham (Egg Whites  
or Just Egg Available Upon Request)

Smoked Bacon, Sausage Patties,  
Home Fries, Sliced Fresh Fruit, Breakfast  
Pastries, Butter, Preserves,  
Cream Cheese

Freshly Squeezed Orange Juice  
Regular and Decaffeinated Coffee,  
Mighty Leaf Teas, Still & Sparkling Water

## Hot Cereal Bar

Oatmeal, Cream of Wheat, Raisins, Dried  
Cranberries, Cinnamon, Walnuts, Granola,  
Brown Sugar, Pure Maple Syrup

Freshly Squeezed Orange Juice  
Regular and Decaffeinated Coffee,  
Mighty Leaf Teas, Still & Sparkling Water

## Something Else

Fresh Fruit Granola Yogurt Parfaits  
Fresh Fruit Platter  
Bagels and Cream Cheese  
Freshly Squeezed Orange Juice  
Freshly Brewed Iced Tea  
Assorted Bottled Juices and Water  
Full Coffee Service

## Breakfast Sandwiches

Selection of breakfast sandwiches to  
include:

Egg Whites, Spinach, Turkey Bacon,  
Alpine Lace Swiss Cheese, Flatbread

Pork Sausage, Egg, American Cheese,  
Toasted English Muffin

Scrambled Eggs, Smoked Ham, Cheddar  
Cheese, Salsa, Burrito

Egg White, Vegetable Frittata,  
Sandwich Thin

Freshly Squeezed Orange Juice  
Regular and Decaffeinated Coffee,  
Mighty Leaf Teas, Still & Sparkling Water

## Breakfast Additions

Fresh Fruit Granola  
Yogurt Parfaits

Freshly Squeezed  
Orange Juice

Fresh Fruit Platter

Freshly Brewed  
Iced Tea

Assorted Yogurt Cups

Freshly Brewed  
Iced Coffee

Bagels and Cream  
Cheese

# Breakfast

**ALLERGY AWARE  
AVOIDING GLUTEN?**

## **Greek Yogurt Bowls YOGURT BOWLS**

Individual Bowls of Greek Yogurt  
Topped with Chia Seeds, Seasonal  
Berries, Honey Drizzle

### **Eggs**

Roasted Vegetable, Asiago Frittata

Rosemary Parmesan Potato Frittata  
Spinach, Mushroom, Egg White  
Frittata Vegetable, Mozzarella Frittata  
Bacon, Cheddar Frittata  
Turkey Sausage, Cheddar, Egg White  
Frittata

### **Breakfast Bowls**

Huevos Rancheros Roja  
"Huevos Rancheros" Tofu Scramble,  
Tomato Salsa

### **AVOCADO TOAST**

Individually Plated Udi's Bread  
Topped with Mashed Ripe Avocado,  
Tomatoes, Red Onions, Cucumbers,  
Capers, Chopped Bacon, Cilantro

### **FRUIT AND BERRIES**

Sliced Seasonal Fruits, Strawberries,  
Blueberries and Blackberries

### **PARFAITS**

Greek Yogurt, Seasonal Berries, Flax,  
Chia Seeds

Soymilk Chia Seed Pudding,  
Strawberries

## **SMOOTHIES & JUICES**

Avocado, Kale, Ginger Smoothie  
Berry Banana Kale Smoothie  
Orange, Apple Pomegranate  
Juice  
Red Velvet Juice- Beet, Apple,  
Carrot, Ginger

## **PASTRIES**

Assorted Udi's Muffins  
Assorted Udi's Bagels  
Butter, Preserves, Cream Cheese

## **SOMETHING ELSE**

Fresh Fruit Cups  
Seasonal Hand Fruit  
Assorted Bottled Juices and Water  
Hard Boiled Eggs

## **BREAKS**

### **SMOOTHIE SHOOTERS**

Individual Shooters- Strawberry Banana,  
Berry Pineapple Mango, Orange Vanilla

### **GREEK YOGURT PARFAITS**

Greek Yogurt, Seasonal Berries, Flax,  
Chia Seeds

### **HUMMUS CRUDITÉ**

Traditional Chickpea Hummus, Broccoli  
Florets, Cherry Tomatoes, Carrot and  
Celery Sticks

### **VEGGIES & GUACAMOLE**

Freshly Made Guacamole, Black Bean  
Roasted Corn Salsa, Assorted Veggies

# Morning Break

## **Build Your Own Parfait**

Greek Yogurt, Seasonal Berries, Seasonal Dried Fruits, Toasted Almonds, Wheat Germ, Granola  
Regular and Decaffeinated Coffee,  
Mighty Leaf Teas, Still & Sparkling Water

## **Mini Biscuits**

Smoked Ham, Caramelized Onion  
Sausage, Cheddar Cheese  
Egg White and Turkey Bacon  
Regular and Decaffeinated Coffee,  
Mighty Leaf Teas, Still & Sparkling Water

## **Smoothie Shooters**

Strawberry Banana, Golden Pineapple Ginger, Orange Vanilla  
Home Made Flaxseed Granolas Bars  
Morning Trail Mix

## **Tea and Scones**

House-made Assorted Scones, Devonshire Cream,  
Assorted Jams  
Mighty Leaf Teas, Still & Sparkling Water

## **Pound Cake Break**

Assorted Miniature Pound Cakes, Whipped Cream,  
Berry Compote  
Regular and Decaffeinated Coffee,  
Mighty Leaf Teas, Still & Sparkling Water





# Sandwiches

## Deli Platter

**Protein:** In-House Roast Beef, Smoked Turkey, Smoked Ham, Grilled Chicken Breast, Tuna Salad

**Cheese:** American, Swiss, Provolone, Pepper Jack Cheese

**Toppings:** Leaf Lettuce, Tomatoes, Pickles, Roasted Peppers, Banana Peppers

**Spreads:** Mayo, Mustard, Honey Mustard, No-Nut Pesto

**Breads:** Assorted Rolls, Artisanal Breads, Wraps

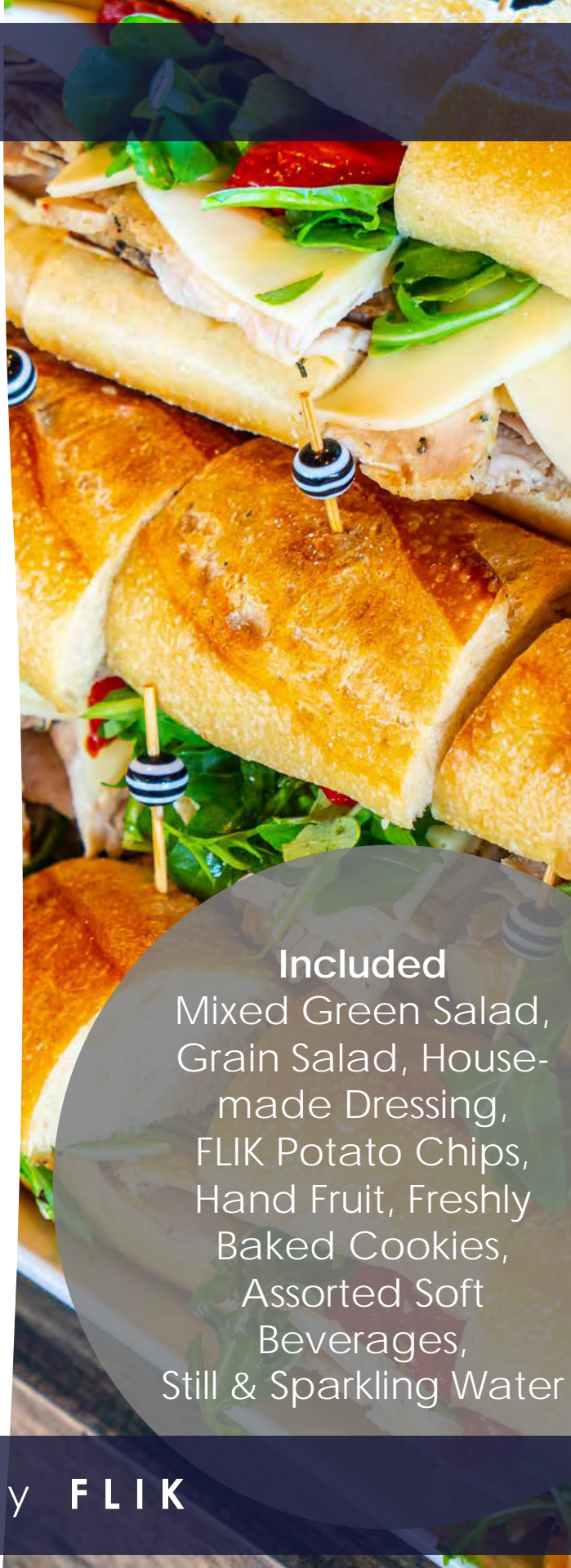
## Flatbreads and Paninis

Crispy Pancetta, Arugula, Fresh Mozzarella, Fig Balsamic Glaze Flatbread

Smoked Turkey, Honey Mustard, Spinach, Swiss Cheese Panini

Chicken, Sliced Strawberry, Spinach, Smoked Gouda Panini

Grilled Vegetable, Red Pepper Hummus, Sandwich Thin



**Included**  
Mixed Green Salad,  
Grain Salad, House-  
made Dressing,  
FLIK Potato Chips,  
Hand Fruit, Freshly  
Baked Cookies,  
Assorted Soft  
Beverages,  
Still & Sparkling Water

# Sandwiches

## **FLIK Mini Soup and Sandwich Sampler**

Petite Sandwiches On Mini Rolls:

Roast Beef, Arugula, Horseradish Cream, Sourdough Roll

Grilled Chicken, Cajun Mayo, Mini Roll

Smoked Turkey, Brie Cheese, Spinach, Honey Mustard, Mini Ciabatta

Grilled Vegetable Muffaletta, Olive Relish Tuna Salad, 7-grain Roll

Chef's Soup of the Day

Relish Tray – Leaf Lettuce, Tomatoes, Pickles, Roasted Peppers,

Banana Peppers

Baby Green Salad, two dressings, chef's salad of

the day, homemade potato chips, freshly baked cookies, signature bars,

full cold beverage service



Food by **FLIK**

# Sandwiches



## Included

Mixed Green Salad,  
Grain Salad, House-  
made Dressing,  
FLIK Potato Chips,  
Hand Fruit, Freshly  
Baked Cookies,  
Assorted Soft  
Beverages,  
Still & Sparkling Water

## Specialty Sandwich Spread

Assortment of Five  
Chef Selected  
Sandwiches Provided

## Sample Menu

In-House Roasted  
Turkey, Brie Cheese,  
Honey  
Mustard, Baguette

Smoked Ham,  
Arugula, Swiss  
Cheese, Ciabatta  
Rare Roast Beef,  
Frizzled Onions,  
Horseradish Mayo,  
Baguette

Heirloom Tomato,  
Sliced Avocado,  
Black Bean Spread,  
Mini Tolera Roll

Cajun Shrimp Salad,  
Toasted Roll

## Lunch Additions

Soup of the Day

Side Salad

House-made  
Guacamole &  
Tortilla Chips

Fresh Fruit Platter

Specialty Dessert

# Build Your Own Salad

## Harvest Salad

Crisp Romaine Lettuce, Baby Spinach  
Tomatoes, Olives,  
Cucumbers, Mushrooms,  
Broccoli, Carrots, Peppers,  
Seasonal Grilled Vegetables,  
Grated Parmesan, Crumbled  
Feta Cheese  
Two House-made Dressings

## Grain Salad

Mixed Baby Greens, Arugula,  
Quinoa, Wheat Berries,  
Avocado, Cucumbers, Olives,  
Tomatoes, Dried Cranberries,  
Edamame, Broccoli,  
Cauliflower, Chopped Walnuts,  
Sunflower Seeds, Goat Cheese,  
Parmesan Cheese  
Two House-made Dressings

## Cobb Salad

Iceberg Wedges, Arugula  
Tomatoes, Roasted Corn, Fresh  
Avocado, Chopped Egg, Red  
Onion, Cucumber, Crumbled  
Bacon, Crumbled Bleu Cheese  
Two House-made Dressings

## Choice of (2) Proteins

Grilled Chicken Breast,  
Lemon Pepper Spiced Shrimp,  
Balsamic Grilled Flank Steak,  
Herb Marinated Salmon  
Grilled Tofu

## Included

Hand Fruit, Freshly Baked  
Cookies,

Assorted Soft Beverages,  
Still & Sparkling Water

# Lunch Spread

## **American BBQ**

BBQ Beef Brisket, Pulled Pork,  
Glazed Cauliflower Steak,  
BBQ Pork Ribs

Cole Slaw, Braised Local Greens  
Caramelized Onions, Mixed Green  
Salad, Ranch Dressing, Corn Bread,  
Honey Butter

## **Classic Italian**

Chicken Parmesan, Shrimp Fra  
Diavolo, Penne Primavera,  
Fettuccini Alfredo

Roasted Broccoli Rabe, Caprese  
Salad, Caesar Salad, Garlic Bread

## **Taqueria**

Served with Flour Tortillas  
Chicken Tinga, Pork Carnitas  
Chili Spiced Black Beans

Cilantro Rice, Fajita Vegetables  
Tortilla Chips, House-made  
Guacamole, Fire Roasted Tomato  
Salsa, Roasted Corn, Pepper Mixed  
Green Salad, Mexican Crema, Pickled  
Red Onions, Cilantro, Limes

## **Ambient Lunch**

Lemon Poached Salmon  
Balsamic Grilled Chicken  
Grilled Seasonal Vegetable Platter  
Tri Color Carrots  
German Potato Salad  
Mixed Green Salad

## **Included**

Sliced Fruit Platter, Freshly Baked Cookies, Specialty Desserts  
Assorted Soft Beverages, Still & Sparkling Water

# Lunch Spread

## **Southeast Asia**

Vietnamese Caramel Chicken,  
Lemongrass Ginger Shrimp,  
Sweet Chili Tofu

Jasmine Rice, Green Curry  
Coconut Vegetables,  
Edamame Salad, Sesame  
Ginger Dressing

## **Spirit of India**

Chicken Tikka Masala, Coconut  
Curry Shrimp, Chana Masala

Steamed Basmati Rice, Roasted  
Cauliflower, Tomato Chutney,  
Kachumbar Salad, Naan Bread

## **Mediterranean**

Chicken Oreganato,  
Classic Moussaka Steamed  
Brown Rice, Artichokes, Tomato,  
Olives, Hummus, Grilled  
Asparagus, Marinated Greek  
Vegetable Salad, Cucumber  
Raita, Pita



**Included**  
Sliced Fruit, Freshly  
Baked Cookies,  
Assorted Soft  
Beverages,  
Still & Sparkling Water



# Italian Spread

## PASTA

Pappardelle Siciliana Eggplant, San Marzano Tomato Sauce, Mozzarella

Cheese Ravioli, Marinara Sauce

Linguine Vongole, Roasted Grape Tomatoes, Cockles, Italian Parsley

Squid Ink Pasta, Shrimp, Bay Scallops, Chiles, Arugula

Cavatelli Broccoli *Di Rabe* Sweet Spicy Sausage, Garlic, Extra Virgin Olive Oil

Fettuccine White Truffle Cream Sauce, Jumbo Shrimp, Shiitake Mushrooms

Penne Alla Vodka Gnocchi Truffle Cream Sauce, Imported Speck, Wild Mushroom, Sweet Peas

Rigatoni Bolognese, Fresh Ricotta

Farfalle Primavera, Garden Fresh Vegetables

Pappardelle alla Boscaiola, Onions, Peas, Grape Tomatoes, Porcini Mushrooms, Cauliflower

## SECONDI

Roasted Chicken Zucchini, Quinoa

Chicken Martini, Parmesan Crusted, Artichoke Hearts, Asparagus, Lemon Butter Sauce

Chicken Scarpariello, Sweet Spicy Sausage, Sliced Potatoes, Cherry, Vinegar Peppers, Garlic

Chicken Parmigiana Fresh Mozzarella, Penne Pasta, Homemade Tomato Sauce

Chicken Francese Lemon Butter White Wine Sauce, Capers, Baby Spinach

Chicken Capricciosa Arugula, Grape Tomatoes, Fresh Mozzarella, Red Onions, Lemon, Olive Oil

Veal Trattoria Shiitake Mushrooms, Grape Tomatoes, White Wine

Veal Martini Parmesan Crusted, Artichoke Hearts, Asparagus, Lemon Butter Sauce

Veal Parmigiana Fresh Mozzarella, Penne Pasta

Eggplant Parmigiana Fresh Mozzarella, Penne Pasta, Plum Tomato Sauce

Shrimp Parmigiana Fresh Mozzarella, Angel Hair Pasta Homemade Tomato Sauce

Shrimp Scampi Jumbo Shrimp, Sautéed Spinach

Salmon Artichoke Hearts, Grape Tomato, Asparagus, Lemon White Wine

Included: Specialty Italian Dessert

# Lunch Spread

## Chinese Cuisine

Chicken, Broccoli

Kung Pao Chicken

Chicken, Garlic Sauce

General Tso's Chicken

Orange Chicken

Shrimp, Broccoli

Shrimp, Garlic Sauce

Sesame Shrimp

Hunan Beef

Beef, String Beans

Beef, Bean Curd

Shredded Pork Garlic Sauce


Mapo Tofu

Fried Rice

Lo Mein

Chow Fun

Mai Fun



**Included**  
Sliced Fruit, Freshly  
Baked Cookies,  
Fortune Cookies,  
Assorted Soft  
Beverages,  
Still & Sparkling Water



# Lunch Spread

## Executive Hot Buffet & A La Carte

*Also Available For Dinner*

### Proteins

Beef Sirloin

Tenderloin

Filet Mignon

Hanger Steak, Brandied Cherries

NY Strip Steak

Airline Chicken Breast

Roasted Chicken, Lemon Confit

Salmon

Branzino

### Sides

Pan Roasted Crispy Potatoes

Roasted Asparagus

Rice Pilaf

Sautéed Spinach

Spicy Brussels Sprouts

Rainbow Carrots

Grilled Broccoli

### Salad

Seasonally Composed Salads

Fields Greens, Seasonal Toppings,

Home Made Dressing

### Finale

Seasonal and Local Deserts



# Lunch Spread

Customized Lunch and Dinner Boxes



Food by FLIK

# Chef's Table

**A Buffet Selection of Two Entrees,  
Accompanied by Seasonal Vegetable and Starch**

## **Poultry**

Chicken Parmigiano, Marinara  
Sauce

Oven Roasted Turkey, Rosemary  
Gravy

Chicken Teriyaki

## **Meat**

Seared Beef Tenderloin, Demi Glace

Sundried Tomato, Spinach,  
Mozzarella Stuffed Pork Loin

Grilled Flank Steak, Chimichurri

## **Seafood**

Seared Salmon Filet, Corn Relish

Cajun Blackened Catfish

Shrimp Scampi

## **Vegetarian/ Plant Based Eggplant Parmigiano**

Penne Pasta, Broccoli Rabe,  
Beyond Sausage

Chipotle BBQ Tempeh Meatloaf

## **Included**

**Mixed Green Salad, Grain Salad, House-made Dressing,  
Sliced Fruit Platter, Freshly Baked Cookies, Specialty Desserts  
Assorted Soft Beverages, Still & Sparkling Water**

# Spring Season

## **BUFFET**

Vegan Carrot Ginger  
Bisque

Baby Kale, Enoki  
Mushrooms, Sesame  
Vinaigrette Dressing

Grilled White and Green  
Pencil Asparagus,  
Grilled Artichokes,  
Balsamic Roasted Peppers

Roast Lamb Loin, Morel  
Mushrooms, Madeira Wine

Atlantic Halibut, Spring  
Onions, Fava Beans,  
Toasted Barley Risotto

Steamed Fingerling  
Potatoes, Dill

Cookies, Brownies, Oatmeal  
Apricot Bars,  
Strawberry Shortcake

Lime Mint Agua Fresca

## **SANDWICHES**

Grilled Japanese Eggplant,  
Roasted Tomatoes, Burrata  
Cheese

Smoked Turkey, Olive  
Tapenade, Imported  
Provolone Cheese

Seared Yellow Tuna, Radish  
Sprouts, Wasabi Dressing,  
Whole Grain Roll

Hoisin Pork Bahn Mi, Pickled  
Vegetables, Cilantro

# Summer Season

## **BUFFET**

Manhattan Clam Chowder

Local Arugula, Red Onion,  
Hudson Valley Goat Cheese

Wheatberry Tabbouleh,  
Roasted Long Island Beet,  
Carrot Salad, Raspberry  
Vinaigrette

Seared Atlantic Swordfish  
Pesto Crumbs

Roasted Veal Shoulder,  
Port Glazed Pearl Onions

Basmati Rice, Lentil Pilaf

Medley of Baby Summer  
Vegetables

Cookies, Brownies, Oatmeal  
Cookie Sandwich,  
Summer Plum Cobbler

Watermelon Lemonade

## **SANDWICHES**

Turkey Pastrami, Hudson  
Valley Cheddar, Oven-dried  
Tomatoes

New England Lobster Rolls

Grilled Chicken, Roasted  
Pepper Aioli, Buffalo  
Mozzarella

Falafel Sandwich,  
Cucumber, Tzatziki Sauce

# Fall Season

## **BUFFET**

Senate White Bean Soup  
Ham Hocks

Baby Greens, Pears, Bleu  
Cheese, Pomegranate  
Dressing

Glazed Acorn Squash,  
Chopped Chestnuts  
Roasted Apple Pear Waldorf  
Salad

NY State Apple Cider  
Basted Roasted Chicken,  
Rosemary Jus

Traditional Yankee Pot Roast  
with Bread Dumplings

Local Roasted Fall  
Vegetable Medley

Sweet Potato Gnocchi  
Apple, Fig Croustade

Ginger Molasses Cookies,  
Pecan Squares

Hot Local Mulled Cider

## **SANDWICHES**

Atlantic Blue Crab Salad,  
Brioche

Smoked Ham, Roasted  
Sweet Potato, Farmhouse  
Cheddar Baguette

Roasted Broccoli Rabe,  
Gorgonzola, Focaccia

NY Pastrami, Stoneground  
Mustard, Pumpernickel Roll

# Winter Season

## **BUFFET**

Wild Rice, Root Vegetable  
Soup

Baby Greens, Zinfandel  
Poached Pears, Goat  
Cheese

Roasted Fennel, Toasted  
Pumpkin Seeds Salad,  
Orange Vinaigrette

Brussels Sprouts, Candied  
Orange

Stuffed Shoulder of Lamb,  
Dried Cranberries, Raisins  
Maple Basted Turkey Breast

Sautéed Spaghetti Squash

Mashed Potatoes, Parsnips

Gingerbread Cookies,  
Linzer Bars  
Poached Pears, Cinnamon  
Whipped Cream

Hot Peppermint Cocoa

## **SANDWICHES**

Corned Beef Brisket,  
Cabbage Slaw, Swiss Cheese

Chicken Schnitzel, Lemon Aioli

Eggplant Caponata,  
Baguette

Flank Steak, Black Bean Torta

# Afternoon Break

## **Tortilla Chip Bar**

Regular and Baked Corn Tortillas,  
Fried Plantain Chips,  
Guacamole, Black Bean Salsa,  
Corn Tomato Salsa, Sour Cream,  
Jalapeno Cheese Sauce  
Assorted Soft Beverages  
Still & Sparkling Water

## **Pretzel Bites**

Honey Mustard, Spicy Mustard,  
Queso Dip  
Assorted Soft Beverages  
Still & Sparkling Water

## **Grilled and Raw Vegetables**

Grilled Eggplant, Zucchini,  
Summer Squash, Asparagus, Raw  
Carrots, Red Peppers, Radishes,  
Red Pepper Hummus, Baked  
Whole Wheat Pita Chips  
Assorted Soft Beverages  
Still & Sparkling Water

## **Bruschetta Break**

Tomato Basil, Kalamata Olive,  
Cranberry Pear, Assorted Crisps  
and Flatbreads  
Assorted Soft Beverages  
Still & Sparkling Water

## **Hummus Break**

Traditional Chickpea Hummus,  
Roasted Red Pepper Hummus,  
Assorted Crisps and Pita Chips  
Assorted Soft Beverages  
Still & Sparkling Water

## **Air Popped Popcorn Break**

Sweet Caramel Spiced Popcorn  
White Cheddar Popcorn  
Cinnamon Toast Popcorn  
Assorted Soft Beverages  
Still & Sparkling Water

## **Cookie Break**

Chocolate Chip Cookies, Oatmeal  
Cookies, Biscotti, Joe Cat's Peanut  
Butter Cookie  
Regular and Decaffeinated Coffee  
Mighty Leaf Teas  
Still & Sparkling Water

## **Artisan Cheese**

A Selection Of Domestic, Imported  
and Local Cheeses, Dried and  
Seasonal Fruits, Crisps, Flatbreads,  
Crostini  
Assorted Soft Beverages  
Still & Sparkling Water





# Lunch

**ALLERGY AWARE**

**PREPARED WITHOUT 8 MAJOR ALLERGENS AND GLUTEN**

## Latin Themed

### Allergy Aware Hot Lunch

Grilled Flank Steak, Salsa Verde

Jalapeno Cilantro Chicken Breast

Cilantro Brown Rice

Roasted Zucchini, Yellow Squash

## American Themed

### Allergy Aware Hot Lunch

Roasted Turkey Breast, Cranberry Sauce

Balsamic Honey Marinated Flank Steak

Roasted Potatoes, Onions

Roasted Broccoli

Mixed Green Salad, Balsamic Dressing

## Mediterranean Themed

### Allergy Aware Hot Lunch

Honey Rosemary Pork Loin

Herb Grilled Chicken Breast

Lemon Herb Cauliflower Steak

Quinoa Pilaf, Red, Yellow Peppers

Roasted Green Beans, Shallots

## Ambient Greens and Grains Bowl

Quinoa, Grilled Chicken Breast,  
Grilled Salmon, Grilled Eggplant, Dried  
Cranberries, Dried Apricots, Baby Kale,  
Arugula, Spinach Balsamic Vinaigrette

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.

Food by FLIK

### SANDWICHES

Tzatziki Chicken Salad Lettuce Wraps

Roast Turkey, Avocado, Bacon, Cheddar, Lettuce Wrap

Portobello, Goat Cheese, Shallot Jam Lettuce Wraps

### SALADS

#### THE CAESAR

Chopped Romaine, Shaved Parmesan, Italian

#### STRAWBERRY SPINACH

Baby Spinach, Strawberry, Balsamic Vinaigrette

#### QUINOA GRAIN BOWL

Dried Cranberries, Apricots, Baby Kale, Arugula, Spinach, Balsamic Vinaigrette

#### THE MEDITERRANEAN GREEK

Romaine, Kalamata Olives, Cucumber, Tomato, Oregano, Red Wine Vinaigrette

#### NICOISE

Baby Greens, Hard Boiled Egg, Cucumber, Kalamata Olives, Lemon Parsley Vinaigrette

#### THE GARDEN

Mesclun, Tomatoes, Cucumber, Carrot

**\*Add protein to any salad:** Grilled Chicken, Roasted Flank Steak, Roasted Eggplant, Roasted Chickpeas, Lemon Oregano Shrimp

#### BOX IT UP

Choose a sandwich or salad and we will box it all up with seasonal hand fruit, Sparkling Water and an Udi's Chocolate Chip Cookie or Brownie

### HOT

#### POULTRY

Tandoori Chicken, Roasted Cauliflower, Basmati Rice, Cilantro Mint Yogurt Chutney

Roasted Turkey, Mashed Potatoes, Seasonal Vegetables

#### MEAT

Southwestern Flank Steak Bowl  
Corn, Black Beans, Cilantro Brown Rice, Guacamole, Tomato Salsa, Sour Cream

Honey Rosemary Pork Loin, Roasted Red Bliss Potatoes, Seasonal Vegetables

#### SEAFOOD

Lemon Oregano Shrimp, Quinoa, Seasonal Roasted Vegetables

Shrimp Scampi, Spiralized Zucchini

#### VEGETARIAN

Vegetable Paella  
Basmati Rice

Spiralized Zucchini, Shiitake Mushrooms, Tomatoes, House-made Pesto

#### Accompaniments

Seasonal Fruit Cups  
Mediterranean Greek Salad  
Romaine, Cucumbers, Tomatoes, Olives, Herbs  
Baby Green Salad  
Tomato, Carrot, Cucumber, Balsamic Dressing  
Grain Salad  
Berry, Quinoa, Beet, Honey Lime Vinaigrette  
Udi's Chocolate Chip Cookie or Brownie

# Additional Break

Sliced Fruit Platter

Seasonal Whole Fruit

Health Bars

Crudit  with Dip

Nostalgic Candy Bars

Cheese and Flatbreads

Hummus and Pita

Chips and Pretzels

Mini Specialty Desserts

Freshly Baked Cookies

Bazzini Mixed Nuts

Joe Cat's Peanut Butter  
Cookies

Brownie Bars

Popcorn

Wasabi Peas

Tortilla Chips and  
Guacamole

Mini Cupcakes

Soft Pretzel Nuggets

Chocolate Dipped Fruit

Ice Cream Bars

# Celebrations Basic

## **Artisan Cheese**

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

## **Cuisine Under The Sun**

Baba Ganoush, Hummus, Muhammara (Red Pepper, Sunflower Seeds, Pomegranate), Tabbouleh, Marinated Olives, Pita Chips, Lavash, Crostini, Focaccia

## **Hors D'oeuvres**

Selection of Three Gourmet Hors D'oeuvres

## **Beverages**

Soft Beverages, Still & Sparkling Water



# Celebrations Premium

## **Artisan Cheese**

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

## **Antipasto**

Imported Prosciutto, Capicola, Hard Salami, Imported Italian Cheeses, Kalamata Olives, Crostini, Focaccia

## **Dumplings**

Shrimp Shu Mai, Pork Gyoza, Vegetable Dumplings with Hoisin BBQ, Thai Red Chili, Ponzu Dipping Sauce

## **Hors D'oeuvres**

Selection of Five Gourmet Hors D'oeuvres

## **Dessert**

Seasonal Chef's Choice Dessert

## **Beverages**

Soft Beverages, Still & Sparkling Water



# Celebrations Supreme

## **Artisan Cheese**

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

## **Cuisine Under The Sun**

Baba Ganoush, Hummus, Muhammara (Red Pepper, Walnut, Pomegranate), Tabbouleh, Marinated Olives, Pita Chips, Lavash, Crostini, Focaccia

## **Sushi & Sashimi**

Assorted Sushi & Sashimi, Spicy Tuna, Salmon, Shrimp, California Roll, Vegetarian Rolls, Wasabi, Soy, Pickled Ginger

## **Carving Board**

### **Choose 2**

NY Sirloin Strip Loin, Maple Basted Roast Breast Of Turkey, Fennel Cracked Pepper Pork Loin, Mini Rolls, Mustards, Aioli, Spreads

## **Stationary Hors D'oeuvres**

Selection of Five Gourmet Hors D'oeuvres

## **Dessert**

Seasonal Chef's Choice Dessert

## **Beverages**

Soft Beverages, Still & Sparkling Water



# Hors D'oeuvres

## COLD

### Earth

Goat Cheese Lollipops,  
Pepitas, Grapes

Brie Cheese Crostini, Pickled  
Peppers

Vegan Cauliflower Fleurette  
Provencal, Fennel Radish Micro  
Salad

Vegan Celeriac Slaw on Herb  
Grilled Pita, Apple Chutney

### Sea

Mini Lobster Roll, Micro Celery

Smoked Salmon on Rye, Dill  
Cream Grapefruit Pearls

Tuna Tartar, Wakame, Sesame  
Cone

Beet Salmon Gravlax, Citrus  
Salad Micro Mint

### Land

Curried Chicken Salad, Toasted  
Sesame Seeds, Coconut

Sliced Sirloin, Tuscan Crisp,  
Tomato Fondue

Prosciutto Crostini, Fig Jam,  
Mascarpone

Shaved Imported Prosciutto,  
Manchego, Truffle Honey

## HOT

### Earth

Vegan Japanese Eggplant,  
Oven Roasted Tomato,  
Balsamic Glaze

Vegan Curried Red Lentil  
Shooter

Wild Mushroom Tartlet

Mini Grilled Cheese, Tomato  
Basil Soup Shooter

Indian Potato Pea Samosa  
Cake

### Sea

Sesame Crusted Salmon  
Skewer, Yuzu Dipping Sauce

Pancetta Wrapped Shrimp,  
Mango Glaze

Coconut Shrimp, Sweet and  
Sour Pineapple Dipping Sauce

Maryland Crab Cakes, Pepper  
Jelly

### Land

Chicken Sesame Scallion  
Dumplings, Tamari

Chorizo Hushpuppy, Smoked  
Paprika Aioli

Mini Croque Monsieur, Smoked  
Ham, Confit Cherry Tomato

Masa Harina Crusted Fried  
Chicken, Tangerine Honey

Mini Short Rib Arancini, Truffle  
Parmesan Cream

Indian Spiced Lamb Meatballs,  
Yogurt Mint Sauce

# The Finale



## **Best of New York Dessert Bar**

Selection of Assorted Treats From  
the Best New York Bakeries and Pastry Shops

## **Ice Cream Party**

Assorted Ice Creams and Toppings  
with Ice Cream Attendant  
1 ½ Hours

## **Personalized Cakes**

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

## **Specialty Flavored Cakes**

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



# Stations

## Cuisine Under The Sun

Baba Ganoush, Hummus, Muhammara (Red Pepper, Sunflower Seeds, Pomegranate), Tabbouleh, Marinated Olives, Pita Chips, Lavash, Crostini, Focaccia

## Antipasto

Imported Prosciutto, Capicola, Hard Salami, Imported Italian Cheeses, Calamata Olives, Grilled Flatbread, Crostini, Focaccia Crisps

## Cheese

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

## Dumplings

Shrimp Shu Mai, Pork Gyoza, Vegetable Dumplings with Hoisin BBQ, Thai Red Chili, Ponzu Dipping Sauce

## Sushi & Sashimi

Assorted Sushi & Sashimi, Spicy Tuna, Salmon, Shrimp, California Roll, Vegetarian Rolls, Wasabi, Soy, Pickled Ginger

## Cold Seafood Bar

Shrimp Cocktail, Clams on the Half Shell, Crab Claws, Lemon, Tabasco, Horseradish, Cocktail and Classic Mignonette Sauce

## Carving Board

Choose 2

NY Sirloin Strip Loin, Maple Basted Roast Turkey Breast, Fennel Cracked Pepper Pork Loin, Mini Rolls, Mustards, Aioli, Spreads



320

Park Avenue

