

KIRKLAND & ELLIS Chicago



Catering Guide

Food by FLIK

policies & procedures

ORDERING POLICIES

- All standard orders must be placed by 2 p.m. the previous business day. Special functions require a minimum of 48 hours advance notice.
- Orders may be customized upon request.
- Outside food orders require a minimum of 48 hours advance notice.
- Weekend orders must be placed by 2:00 PM on Thursday. Once confirmed, weekend orders cannot be cancelled.

CANCELLATION POLICIES

- **All Orders cancelled after 2 p.m. the day prior will be charged based on the menu items already in production at the time of the cancellation.**
- Any additional staff that was specifically requested for an event must be cancelled at least 24 hours prior to the meeting.

LAST MINUTE ORDERS

Last minute orders will be filled based on the availability of product in-house at the time of the request. Delivery times will be determined by the availability of staff and by the orders previously scheduled for the time requested.

breakfast

Full Beverage Service

Freshly Brewed Regular Coffee, Assorted Soda, Sparkling & Still Water and Assorted Hot Tea

*Decaf Available Upon Request

AM Beverage Service

Freshly Brewed Regular Coffee, Freshly Squeezed Orange Juice, Sparkling & Still Water, Assorted Hot Tea

*Decaf Available Upon Request

Healthy Start

Freshly Baked Low-Fat Mini Muffins, Tea Bread, Whole Grain Raisin Walnut Bread, Low-Fat Yogurt, Granola, Raisins, Sliced Seasonal Fruit, Freshly Squeezed Orange Juice, Coffee and Tea Service

Hotel Breakfast Buffet

French Toast, Pure Maple Syrup, Scrambled Eggs, (Egg Whites Available Upon Request), Apple-wood Bacon, Veggie Sausage Patties, Home Fries, Sliced Fresh Fruit, Breakfast Pastries, Butter, Preserves, Cream Cheese, Freshly Squeezed Orange Juice, Coffee and Tea Service

Breakfast Sandwiches

Selection of breakfast sandwiches to include:

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

Canadian Bacon, Egg, American Cheese, Toasted English Muffin

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

Egg White, Vegetable Frittata on Sandwich Thin

Freshly Squeezed Orange Juice, Coffee and Tea Service

Greek Yogurt Bar

Greek Yogurt, Low Fat

Granola, Seasonal Berries, Fresh Fruit, Bananas, Raisins, Dried Cranberries, Pure Maple Syrup, Freshly Squeezed Orange Juice, Coffee and Tea Service

Avocado Toast Bar

Thick-cut 7 Grain Bread, Mashed Ripe Avocado, Tomatoes, Goat Cheese, Cucumbers, Smoked Salmon, Chopped Bacon, Hard Boiled Eggs, Baby Arugula, Dill, Freshly Squeezed Orange Juice, Coffee And Tea Service

Hot Cereal Bar

Oatmeal, Cream of Wheat, Raisins, Dried Cranberries, Cinnamon, Walnuts, Granola, Brown Sugar, Pure Maple Syrup, Freshly Squeezed Orange Juice, Coffee and Tea Service

Breakfast Additions

Fresh Fruit Platter

Bagels and Cream Cheese

Freshly Squeezed Orange Juice

Freshly Brewed Iced Tea

Assorted Bottled Juices

Freshly Baked Pastries and Danishes

Greek Yogurt

Yogurt Parfaits with Berries, Granola



lunch

EXECUTIVE SANDWICH LUNCH

Five Rotating Sandwich Selections, Including One Vegetarian Sandwich with House made Potato Chips and a Fruit Platter

DELI PLATTER LUNCH

Five Rotating Protein Selections including one vegetarian selection, two cheeses, sliced breads and rolls, lettuce, tomato and pickles. Served with House made Potato Chips and a Fruit Platter

FLIK MINI SANDWICH & SOUP LUNCH

Five Rotating Petite Sandwiches, including one vegetarian, Served with Soup of the Day, House made Potato Chips and Fruit Platter

BOXED LUNCH

Each Box Contains One of Five Assorted Sandwiches, Including One Vegetarian Selection, Served with One Bag of Chips or Pretzels, One Piece of Hand Fruit, A Cookie and a Canned Beverage.

HOT LUNCH BUFFET

Rotating Selection of Two Gourmet Proteins, One Vegetable and One Starch, Mixed Green Salad, House-Made Dressing, Composed Salad, Assorted Rolls & Butter, Cookies & Dessert Bars

DECONSTRUCTED SALAD

Rotating Selection of Two Proteins, Two Different Greens, Six Additional Toppings, One Featured Dressing and a Composed Salad.

GRAIN BOWL SALAD

Rotating Selection of Two Proteins, Two Different Grains, A Green Lettuce, Six Additional Toppings, a Featured Dressing and a Composed Salad



LUNCH ADDITIONS

Daily Agua Fresca

Freshly Brewed Unsweetened
Iced Tea

Soup of the Day

**All Lunch Services include a
Cold Beverage Service &
Assorted Bars & Cookies**

breaks – morning

All Morning Breaks include a Full Beverage Service

Build Your Own Parfait Bar

Greek Yogurt, Seasonal Berries, Seasonal Dried Fruits, Toasted Almonds, Wheat Germ, Low-fat Granola

Mini Biscuits

Mini Biscuits Including: Smoked Ham and Caramelized Onion, Sausage and Cheddar Cheese and Egg White and Turkey Bacon

Smoothie Shooters

Strawberry Banana, Golden Pineapple Ginger, Creamsicle, Homemade Flax Seed Granola Bars, Morning Trail Mix

Power Break

Dried Fruit, Nuts, Flaxseed Bars, Berries and Apple Pomegranate Juice



breaks- afternoon

All Afternoon Breaks Include a Cold Beverage Service



Tortilla Chip Bar

Corn Tortilla Chips, Traditional and Black Bean Salsa, Sour Cream, Guacamole and Agua Fresca of the Day

Sweet & Salty Break

Freshly Popped Popcorn, Chocolate Covered Pretzels, Salted Mixed Nuts and Plain M&M's

Grilled and Raw Vegetables

Grilled Eggplant, Zucchini, Asparagus, Raw Carrots, Red Peppers, Radishes, Red Pepper Hummus, Baked Whole Wheat Pita Chips, Agua Fresca of the Day

Bruschetta Break

Assorted Crisps and Flatbreads; Tomato Basil, Kalamata Olive and Cranberry Pear Toppings, Dessert Bars, Agua Fresca of the Day

Hummus Break

Traditional Hummus, Roasted Pepper Hummus, Assorted Crisps and Pita Crisps, Agua Fresca of the Day

Popcorn Break

Sweet Caramel Spiced Popcorn, White Cheddar, Cinnamon Toast, Agua Fresca of the Day

Artisan Cheese

A selection of local and imported cheeses, Dried Fruits, Nuts, Crostini's and Crisps, Agua Fresca of the Day

celebrations

STATIONS

10 person minimum

All services exclude labor & staffing cost
require minimum 48 hour notice

Mediterranean Table

Baba Ganoush, Hummus, Muharrama (Red Pepper, Walnut, Pomegranate), Tabbouleh, Marinated Olives, Pita Chips, Lavosh, Crostini and Focaccia

Antipasto

Imported Prosciutto, Cappicola, 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 and Crostini

Guacamole Tasting

Traditional Avocado, Edamame and Asparagus Guacamole, Tortilla Chips, Yucca and Plantain Chips, Charred Tomato Salsa

Lettuce Wraps

Bibb Lettuce, Korean Short Ribs, Thai Red Curry Shrimp, Teriyaki Chicken, Pickled Vegetables, Kim Chi, Chopped Cashews, Sweet Red Chili Sauce

Asian Dumplings

Shrimp Shu Mai, Pork Gyoza, Vegetable Dumplings with Hoisin BBQ, Thai Red Chili and 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 1-2

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



celebrations

HORS D'OEUVRES

requires minimum 48 hour notice

Cold Vegetable

Goat Cheese Lollipops, Pistachios, Grapes
Brie Cheese Crostini, Pickled Peppers
Celeriac Slaw on Herb Grilled Pita, Apple Chutney

Sea

Mini Lobster Roll, Micro Celery
Tuna Tartar, Wakame, Sesame Cone
Salmon Gravlax, Citrus Salad Micro Mint

Land

Sliced Sirloin, Tuscan Crisp, Tomato Fondue
Prosciutto Crostini, Fig Jam, Mascarpone
Shaved Imported Prosciutto, Manchego, Truffle Honey

Hot Vegetable

Wild Mushroom Tartlet
Mini Grilled Cheese, Tomato Basil Soup Shooter
Indian Potato Pea Samosa Cake

Sea

Sesame Crusted Salmon Skewer Yuzu Dipping Sauce
Coconut Shrimp, Sweet and Sour Pineapple Dipping Sauce
Maryland Crab Cakes, Fennel, Pepper Jelly

Land

Chicken Sesame Scallion Dumplings, Tamari
Mini Croque Monsieur, Smoked Ham, Confit Cherry Tomato
Indian Spiced Lamb Meatballs, Yogurt Mint Sauce

Less than 75: Choose 3 Individual Hors D'Oeuvres
76 people or More: Choose 5 Individual Hors D'Oeuvres