

# The Point Café Catering Guide



Food by FLIK

# Flik Catering

## Ordering

Every effort will be made to accommodate last minute orders. To ensure availability and secure delivery times we encourage you to place Catering Orders 24 Hours in advance.

## Hot Luncheons require 48 hours in advance

We are sensitive to multiple day, recurring meetings. Accompaniments to our basic lunch services such as salads and desserts are rotated daily and seasonally. Speak with our manager when booking these types of meetings so that we may offer alternative menu suggestions.

We are pleased to work with you on customized menus suited to meet your needs. Please feel free to inquire about additional menu items that do not appear in this catering guide.

## Cancellation Policy

Standard orders cancelled with at least 12 hour notice will not be charged.

If Less than 12 hour notice is given, and the items have not already been prepared , no charges will be incurred.



## Extras

Tablecloths	10.80
Linen napkins	1.08

## Available upon request

Glassware  
China & Silver  
Additional Rentals

# breakfast

## Healthy Start

Freshly Baked Low-Fat Mini Muffins and Low-fat Tea Breads , Low-Fat Yogurt, Cottage Cheese, Granola, Raisins, Sliced Seasonal Fruit, Freshly Squeezed Orange Juice, Starbucks French Roast & Decaffeinated Coffee, Tazo Teas

**11.28 pp**

## Hotel Breakfast Buffet

Scrambled Eggs, Bacon, Home Fries, Sliced Fresh Fruit, Breakfast Pastries, Butter, Preserves, Cream Cheese, Freshly Squeezed OJ, Starbucks French Roast & Decaffeinated Coffee, Tazo Teas

**16.70 pp**

## Breakfast Sliders

Selection of Breakfast Sliders to include:

- Egg White, Spinach, Turkey Bacon, Alpine Lace Swiss Cheese on Grilled Flatbread
- Bacon, Egg, American Cheese Slider
- Smoked Ham, Cheddar Cheese and Egg Slider

Freshly Squeezed OJ, Starbucks French Roast & Decaffeinated Coffee, Tazo Teas

**12.59 pp**

## Organic Yogurt Bar

Organic Yogurt, Granola, Seasonal Berries, Raisins, Honey

**7.03 pp**

## Hot Cereal Bar

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

**8.35 pp**

## Smoked Salmon Platter

Capers, Chopped Egg, Vine Ripen Tomato, Sliced Black Olives, Fresh Dill, Low Fat & Regular Cream Cheese, Assorted Bagels

**16.70 pp**

## Full Beverage Service

Freshly Brewed Starbucks French Roast & Decaffeinated Coffee, Tazo Teas, Assorted Sodas, Bottled Water

**8.35 pp**



# Breakfast –

## Something Else

### Prices are Per Person

Freshly brewed iced tea	2.48pp
Fresh Fruit Platter	4.96pp
Bagels and Cream Cheese	3.23pp
Seasonal berry granola parfait	3.78pp
Freshly squeezed orange juice	3.78pp
Cold breakfast cereal with milk	4.18pp
Assorted bottle juice	3.23pp
Cold beverage service	3.78pp
Cookies and brownies	5.67pp





# Lunch - Sandwiches

## Delicatessen

Smoked turkey breast, smoked ham, roast top round of beef, tuna, chicken salad, imported and domestic cheeses, vine ripened tomatoes, lettuce, red onions, relish platter, mixed garden salad, two dressings, chef's salad of the day, homemade potato chips, specialty breads and rolls, freshly baked cookies, signature bars, full cold beverage service  
20.94pp

## Flatbread/panini sandwiches

Grilled vegetables, low-fat Swiss cheese, flatbread  
Smoked turkey, honey mustard cheddar cheese panini  
Smoked ham, basil, tomato, mozzarella cheese, flatbread  
Roast top round of beef, brie cheese panini  
Served with a relish platter, mixed garden salad, two dressings, chef's salad of the day, homemade potato chips, freshly baked cookies, signature bars, full cold beverage service  
20.94pp

## Sandwich box Build your own

Roast beef, frizzled onions, baguette  
Grilled chicken, pesto mayonnaise, olive roll

Smoked turkey, brie cheese, ciabatta

Grilled vegetables, low-fat Swiss cheese, flatbread

Served with whole fruit, chips, freshly baked signature chocolate chip cookie, bottled water, soda  
15.46pp

## Kick Box Lunch to Include:

Assorted Sandwiches to include:  
1) Rare Roast Beef, Swiss, Frizzled Onions, Ciabatta Bun  
2) Smoked Turkey, Avocado, Tomato, Chipotle Mayo, Seven Grain Roll  
3) Grilled Chicken, Mozzarella, Pesto, Brioche Bun  
4) Tuna Salad, Tomato, Lettuce, Whole Wheat Wrap.  
5) Grilled Vegetables, Mozzarella, Balsamic Glaze, Tomato Wrap.  
Bowtie Pasta Salad  
Whole Grain Salad  
Chips  
Assorted Cookies & Brownies  
Carrots Pickles  
Assorted Soft Drinks  
Condiments & Paper Goods.  
**16.95 pp**



# Lunch - salads

## **Fajita Salad**

Southwestern Spiced Chicken Breast  
Chipotle Spiced Flank steak  
Baby Spinach and Shredded Lettuce  
Diced Tomatoes, Black Olives, Red Onions  
Cheddar Cheese  
Salsa, Guacamole, Sour Cream  
Regular and Low-fat Ranch Dressing  
Tortilla Crisps  
Freshly Baked Cookies and Brownies  
Full Cold Beverage  
19.15 pp

## **FLIK tossed salad bar**

Baby greens, romaine lettuce, baby spinach platters to include: grilled vegetables, tuna, eggs, onions, peppers, carrots, cucumbers, calamata olives, grains, grilled chicken, marinated tofu, cheddar cheese, legumes, croutons, vine ripened tomatoes, organic and low fat dressings, includes freshly baked rolls, cookies, signature bars, full cold beverage service  
16.79pp

## **Chicken caesar salad**

Crisp romaine lettuce, grilled marinated chicken breast, balsamic glazed seasonal vegetables, vine ripened tomatoes, hand cut croutons, marinated olives, grated parmesan cheese, regular and low-fat caesar dressing, includes freshly baked rolls, focaccia, cookies, brownies, signature bars, cold beverage service  
19.15pp



# lunch - buffets

## Southwestern Spices

### Build your own Fajitas:

Cilantro Lime Beef  
Pulled Chicken  
Cheddar Cheese, Jalapeños  
Salsa, Sour Cream  
Spanish Rice  
Beans  
Tri Color tortilla Chips  
Southwest Caesar Salad  
Rice Pudding  
Freshly Baked Cookies & Brownies  
Full Cold Beverage Service

**24.44 pp**

### Texas BBQ

Sliced BBQ Brisket of Beef  
Pulled BBQ Chicken Thighs  
Potato Salad  
Cole Slaw  
Spicy Pinto Beans  
Texas Toast  
House Salad with Ranch and Vinaigrette Dressings  
Freshly Baked Cookies & Brownies  
Full Cold Beverage Service

**25.64 pp**

### Southern picnic

Southern fried chicken, pulled pork, moppin' sauce and buns, traditional potato salad, green bean salad  
Corn on the cob, tossed greens with dressings  
Buttermilk biscuits, marmalade, cookies, brownies, pecan bars, full cold beverage service

23.24pp

## Cucina Italiana

Chicken parmigiana, penne vodka sauce, caesar salad, garlic bread  
Cannolis, cookies, signature bars  
Full cold beverage service  
23.24pp

## Asian spice

Sesame chicken cashew salad and lettuce cups, vegetable spring rolls, gyoza, kung pao chicken, stir-fried vegetables, steamed jasmine rice, ginger glazed grilled pineapple, almond cookies, full cold beverage service  
23.24pp



# celebrations

## STATIONS

### **Mediterranean Table**

Olive Tapenade, Red Pepper Hummus and Roasted Eggplant Spread, Cucumber Salad, with Feta Cheese, Tabbouleh, Marinated Olives.

Served with Pita Chips, Lavash, Crostini, Focaccia

**12.93 pp**

### **Antipasto**

Imported Prosciutto, Cappicola, Sopressata and Hard Salami, Imported Italian Cheeses, Marinated Vegetables, Calamata Olives, Grilled Flatbread, Crostini, Focaccia Crisps

**19.15 pp**

### **Cheese Selections**

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

**12.93 pp**

### **Guacamole Tasting**

Traditional Avocado, Edamame and Asparagus Guacamole, Tortilla Chips, Grilled Flatbread, Crostini, Focaccia Crisps, Charred Tomato Salsa

**8.45 pp**

### **Mesa Latina**

Tri Color Tortilla Chips, Mexican Cheese Fondue, Guacamole, Tomato Salsa, Black Olives, Jalapeño Peppers, Sour Cream, Refried Beans

**7.55 pp**

### **Sushi & Sashimi**

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

**10.50 pp**

### **The Art of Carving** choice of Two:

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

**18.95 pp**





# Celebrations -

## **Mediterranean**

Olive tapenade, red pepper hummus and roasted eggplant spread, cucumber salad with feta cheese, tabbouleh, marinated olives

Served with pita chips, lavasch, crostini, focaccia

12.93pp

## **Antipasto**

Prosciutto, cappicola, sopressata and salami, imported Italian cheeses, marinated vegetables, calamata olives, white bean dip

Served with assorted crisps and crostini

19.15pp

## **Cheese selections**

A selection of domestic, imported and artesian cheeses

Dried and seasonal fruits, crisps, flatbreads and crostini

12.93pp



# celebrations

## HORS D'OEUVRES

### Hors d'oeuvres

#### Sea

Maryland crab cakes, Cajun remoulade	23.22dz
Crispy coconut shrimp, spicy pineapple mustard	23.22dz
Smoked salmon, herb crisp, dill crème fraîche	23.22dz
Grilled bbq spiced shrimp, mango mustard	23.22dz
Tempura shrimp, wasabi honey mustard	23.22dz
Seared yellow fin tuna, won ton crisp, wasabi cream	25.78dz
Steamed shrimp shu mai, sweet thai chili sauce	25.78dz

#### Land

Chicken satay, cashew sauce	
Buffalo burger sliders, mini brioche bun	17.68dz
Pulled pork wrap, thai chili sauce	17.68dz
Baby lamb chops, mint vinegar	17.68dz
Jerk chicken lollipop	25.78dz
Grilled chicken jack cheese quesadilla	17.68dz
Pecan crusted chicken, maple bbq dip	17.68dz
Pork gyoza, hoisin sauce	17.68dz
Chicken empanada	17.68dz
Carolina pulled pork Slider	17.68dz
Cumin crusted beef tenderloin, yucca chip	17.68dz
Chicken apple sausage, puff pastry	25.78dz
	17.68dz

#### Earth

Cheddar cheese chive straw	16.76dz
Vegetable samosa, raisin tomato chutney	16.76dz
Pear, stilton cheese bruschetta	16.76dz
Tomato, basil, asiago flatbread	16.76dz
Roasted wild mushroom, truffle oil flatbread	16.76dz
Corn hush puppies, honey orange marmalade	16.76dz
Caponata goat cheese tarts	16.76dz
Vegetable nori rolls, wasabi, soy sauce	16.76dz
Toasted goat cheese cake, red pepper coulis	

# recharge - breaks



## **Tortilla chip bar**

Regular and baked corn tortillas,  
guacamole, traditional salsa, black bean  
salsa, sour cream, jalapeno cheese sauce  
Chilled limeade  
7.10pp

## **Hummus break**

Assorted pita crisps; traditional chic pea,  
roasted pepper and spicy chipotle  
pepper hummus  
Organic mint tea  
7.10pp

## **Popcorn break**

Flavored Indiana popcorns; kettle,  
chocolate drizzle, smoked cheddar  
cheese  
Watermelon lemonade  
7.10pp

## **Yogurt parfait juice break**

Organic yogurt with  
berries, organic granola  
Freshly squeezed oj and  
cantaloupe juice  
8.35pp

## **Tea and scones**

Homemade mini raisin and  
lemon scones  
Devonshire cream,  
assorted jams and jellies  
Mighty leaf teas  
7.10pp

## **Smoothie break**

Orange creamsicle, three  
melon, pineapple  
coconut  
4.18pp

## **Power break**

Dried fruit, nuts, flaxseed  
granola bars, berries  
Apple pomegranate juice  
8.35pp

## **Fresh fruit kebobs**

Skewered fresh fruit and  
berries  
Cinnamon yogurt dip  
5.48pp

# No frills – pick up

Small serves 10-15 people  
Large serves 16-25 People

## **Baked Ziti**

Small - 27.00  
Large – 43.20

## **Sausage & Peppers**

Small – 32.40  
Large – 43.20  
Roll-dozen – 8.00

## **Lasagna – cheese, meat or low fat vegetable**

**Small – 27.00**  
**Large – 43.20**

## **Chicken Parmigiana – traditional or baked**

Small – 37.80  
Large – 54.00

## **Chili and rice – beef or low-fat turkey**

Small – 21.60  
Large – 32.40

## **Chicken Cacciatore**

Small – 37.80  
Large – 54.00

## **Something else**

Focaccia – ½ sheet – 16.20  
Focaccia – full sheet – 32.40

## **Seasonal Vegetables**

Small – 16.20  
Large – 32.40

## **Assorted cookie platter**

Small – 16.20  
Large – 27.00

## **Low-fat oatmeal cookie sandwich**

Small – 16.20  
Large – 27.00

## **Chips, pretzels or popcorn**

Small – 16.20  
Large – 27.00

## **Chocolate truffle brownies**

Small – 21.60  
Large – 32.40

## **Nachos with salsa**

Small – 21.60  
Large – 32.40

