

Reception
CATERING

Food by FLIK



2024

Welcome

For all orders, contact

Rocio Shimabukuro

571-209-0272

rocio.shimabukuro@compass-usa.com



VALLO
P A R K

We're here for you. We offer personalized catering services for every event no matter the size and always with your safety in mind. Daily breakfast, lunch, and break, and reception orders can be ordered online via our [CATERING WEBSITE](#). If you need any assistance with placing your orders, please contact our Catering Manager.

SERVICE STANDARD: Events requiring a served or dedicated attendant will be charge \$45 per attendant per hour, with a Five-hour minimum. Additional Fees or chef attendance fees may apply. An additional charge of \$150 will apply to all events after 5pm.

PRICING: Pricing is per guest unless otherwise stated. Some menus require a minimum number of guests to order. 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: Cancellations require 48-hour notice. Any cancellation that is less than the required notice is subject to the event charge. Please reach out to us and let us know if there are any changes.

ALLERGY AND DIETARY PREFERENCE: 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. Please [CLICK HERE](#) for additional information.



HORS D'OEUVRES

COLD

Earth 3.50

- Roasted Local Mushroom Crostini, Truffle Goat Cheese, Thyme VEG
- Tomato Caprese Skewer VEG (GF)
- Avocado Roast Beet "tartar", Sesame, Green Onion, Wonton Crisp VEGAN

Sea 4.50

- Ivy City Smoked Salmon, Pumpnickel, Chive Cream, Dill
- Pickled Shrimp Cocktail, Guajillo Cocktail Sauce (GF)
- Seared Sesame Tuna Skewer, Sriracha Mayo
- Mini Lobster Rolls, Micro Celery

Land 4

- NY Strip Steak & Scallion Skewer, Ponzu Sauce
- Buffalo Chicken Salad, Mini Cream Puff
- Prosciutto, Fig Jam, Mascarpone, Baguette
- Deviled Egg Salad, Crispy Bacon, Brioche Toast Point

HOT

Earth 3.50

- Edamame Dumpling, Teriyaki Glaze VEGAN
- French Onion Soup, Mini Bread Bowl VEG
- "BEYOND" Kofta, Sumac, Cilantro Chutney, VEGAN (GF)
- Porcini Mushroom Arancini, Garlic Aioli

Sea 4.50

- Lobster Mac & Cheese Fritter, Lemon Caper Dipping Sauce
- Coconut Shrimp, Orange Sauce
- Bacon Wrapped Scallops, Maple & Sesame Seed Glazed (GF)
- Maryland Crab Cakes, Old Bay Remoulade

Land 4

- Goat Cheese Stuffed Dates, Bacon Wrapped (GF)
- Sriracha Chicken Meatball, Pomegranate Sauce
- Serrano Ham & Manchego Croquettes
- Moroccan Lamb Kabob, Fig, Apricot (GF)
- Crispy Chicken Cordon Blue Bites, Ham, Swiss
- Moroccan lamb Kabob, Fig, Apricot (GF)
- Peking Duck Spring Roll, Hoisin Sauce

HORS D'OEUVRES TO BE SERVED BUFFET STYLE OR PASSED.
PASSED HORS D'OEUVRES WILL REQUIRE ADDITIONAL STAFFING.

MINIMUM 20 PIECES FOR EACH SELECTION

PRICING IS PER PERSON UNLESS SPECIFIED

VALO
PARK



CELEBRATIONS

Simple

35

Artisan Cheese & Antipasto

A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Imported Prosciutto, Capicola, Hard Salami, Imported Italian Cheeses, Kalamata Olives, Crisps, Flatbreads and Crostini

Cuisine Under The Sun

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

Hors D'oeuvres

Selection of Three Gourmet Hors D'oeuvres

Beverages

Soft Beverages, Filtered Water

Premium

45

Artisan Cheese & Antipasto

A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Imported Prosciutto, Capicola, Hard Salami, Imported Italian Cheeses, Kalamata Olives, Crisps, Flatbreads and Crostini

Asian Dumplings

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

Hors D'oeuvres

Selection of Five Gourmet Hors D'oeuvres

Dessert

Seasonal Chef's Choice Dessert

Beverages

Soft Beverages, Filtered Water

PRICING IS PER PERSON UNLESS SPECIFIED

Menu Items Require A 20 Guest Minimum

VALO
PARK

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CELEBRATION

Supreme

70

Artisan Cheese

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

Sushi & Sashimi

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

Carving Board (choose 1)

- NY Strip Loin, Herb Chimichurri
- Citrus Brined Turkey Breast, Chipotle Cranberry Aioli
- Cedar Plank Side of Verlasso Salmon, Caper Pesto
- Slow Roasted Pork Shoulder, Flour Tortillas, Salsa Verde

All served with Baby Brioche Rolls, Butter

Stationary Hors D'oeuvres

Selection of Five Gourmet Hors D'oeuvres

Dessert

Seasonal Chef's Choice Dessert

Beverages

Soft Beverages, Filtered Water

PRICING IS PER PERSON UNLESS SPECIFIED

MENU ITEMS REQUIRE A 20 GUEST MINIMUM

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STATIONS

Cuisine under the Sun 9

Baba Ganoush, Hummus, Muhammara (Red Pepper, Sunflower Seed, Pomegranate), Marinated Olives, Pita Chips, Sea Salt Cracker, Sliced Baguette

Asian Samplers 10

Shrimp Shu Mai, Pork Gyoza, Vegetable Spring Rolls, Crab Rangoon, with Hoisin BBQ, Thai Red Chili Sauce and Ponzu Dipping Sauce

Artisan Cheese & Antipasto 10

A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Imported Prosciutto, Capicola, Hard Salami, Imported Italian Cheeses, Kalamata Olives, Crisps, Flatbreads and Crostini

Sushi 14

Based on 4-5 pieces per person
Selection of Nigiri may include Tuna, Salmon, Yellowtail, Shrimp, Eel
Selection of Rolls may include California, Spicy Tuna, Salmon, Crab, Avocado Vegetable

Party Favorites 13

Chickens Tenders, Mac & Cheese Bites, Buffalo Chicken Dip, Truffle Parmesan Fries, Beef Sliders. Honey Mustard, Ketchup, Tortilla Chips

Carving Board 24

Choice of two of the following meats. Station required a Chef attendant @ \$45/h Five hours min

- NY Strip Loin, Herb Chimichurri
- Citrus Brined Turkey Breast, Chipotle Cranberry Aioli
- Cedar Plank Side of Verlasso Salmon, Caper Pesto
- Slow Roasted Pork Shoulder, Flour Tortillas, Salsa Verde

All served with Baby Brioche Rolls, Butter

Spanish Tapas 14

Patatas Bravas, Ali-Oli (Crisps Potatoes Tossed with Smoked Paprika Sauce)
Gambas al Ajillo (Spicy Shrimp, Garlic Oil)
Lamb Albondigas, Mint Tomato Sauce, Goat Cheese
Pan Con Tomate, Shaved Manchego

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THE SWEET FINALE

Pie a la Mode

7

Choose 1 Warm "Broken" Pie
Apple, Peach or Berry
Served with Vanilla Ice Cream, Whipped Cream,

Mini Dessert Bar

10

Strawberry Shortcake, Fruit Tarts, Lemon Meringue Tart, Chocolate Sin Cake, Cream Puffs

Cup Cakes

42/dozen

Dulce de Leche
Lemon
Strawberry
Rocky Road

Cakes

10" Personalized Cake (serves 10-12)	45
1/4 Sheet Personalized Cake (serves 24)	62
1/2 sheet Personalized Cake (serves 48)	98
Full sheet Personalized Cake (serves 96)	189

The Cookie Table

10

Selection of Cookie, Bars and Bites to include:
Assorted Macarons, Brownies, FLIK Chocolate Chip Cookie, Peanut Butter Cookies, Smore Bar, Cake Pops, White Chocolate Blueberry Cookies

Standard Flavors
Yellow, Chocolate, White
with Chocolate or Vanilla Icing

Premium Flavors	+15
Strawberry Shortcake	
German Chocolate	
Dark Chocolate	
White Chocolate Mousse	
Raspberry Mousse	
Carrot Cake	

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THE BAR

All Catered Events That Include The Service of Alcoholic Beverages Require The Presence of a Bartender.
Alcoholic Beverages Are Billed On Consumption.

Classic Tier

Beer \$4/5

Domestic \$4

Miller Lite | Yuengling | Craft IPA

Import \$5

Heineken | Amstel Light

Wine \$30/bottle

Pinot Grigio | Sauvignon Blanc | Rose

Malbec | Pinot Noir

Spirits \$10

Tito's Vodka | Amsterdam Gin | Bacardi Rum |

Jim Beam Bourbon | 1800 Tequila | Jack Daniels

Premium Tier

Beer \$4/5

Domestic \$4

Miller Lite | Yuengling | Craft IPA

Import \$5

Heineken | Amstel Light

Wine \$45/bottle

Pinot Grigio | Sauvignon Blanc | Rose

Malbec | Pinot Noir | Local wine

Spirits \$13

Grey Goose Vodka | Bombay Gin | Capital

Morgan Rum | Balvenie Scotch | Woodford

Reserve Bourbon | Patron Tequila

Non Alcoholic Beverages

Soft Drinks	2.25
Bottled Water	2
Flavored Sparkling Water	2.25
Homemade Aqua Fresca	15

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