

Catering



Food by FLIK

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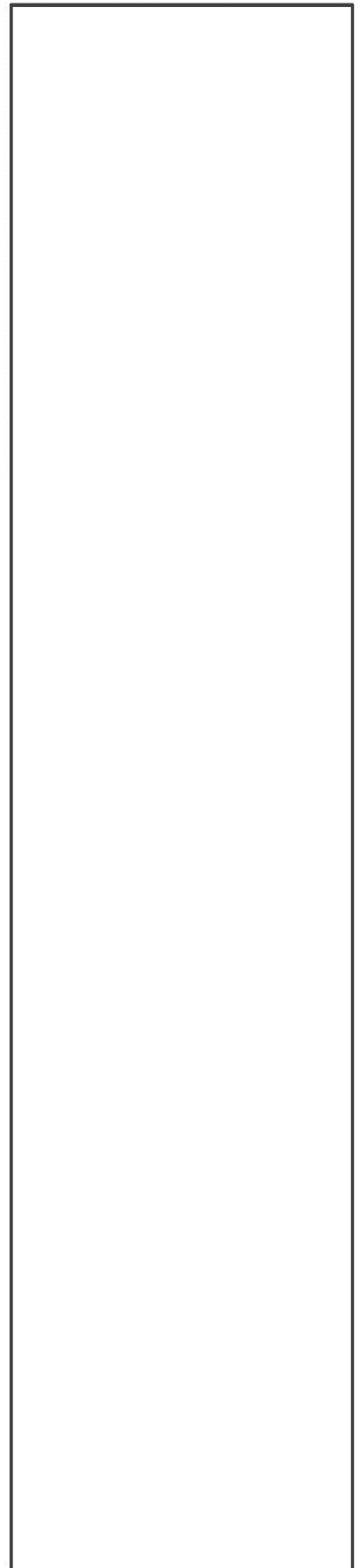
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At **FLIK**, *every customer* is our priority.



Ordering Info

To ensure availability and secure delivery times, we encourage you to place catering orders by 12:30 PM for the following day. Menus are subject to change based on market availability.

Allergy and Dietary Preferences

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. Kosher meals are available upon request.

Delivery and Service Fees

There are no service fees for any FLIK catered service provided during normal operating hours; after-business hours may require a service charge.

Cancellation Policy

Standard orders cancelled with at least 24 hours' notice will not be charged. If less than 24 hours' notice is given, and the items have not already been prepared, no charges will be incurred. If some or all of the order has been prepared, a cancellation fee will be assessed.

Special Events

Our catering manager will be happy to assist you with your next special function. We offer wait staff, equipment rentals, and a variety of other non-food services. Bar service is available upon request.

Beverages

COFFEE TIME 4.00

- Regular Coffee
- Decaf Coffee
- Assorted Tea

COLD BEVERAGE SERVICE 4.00

- 12 oz Dasani bottles
- Assorted sparkling waters
- Regular and diet soda

FULL BEVERAGE SERVICE 5.00

- Coffee Time
- 12 oz Dasani Bottles
- Assorted Sparkling Waters
- Regular and Diet Soda

SMOOTHIE BREAK 6.00

- Strawberry, Banana
- Blueberry, Mango
- Pineapple, Coconut
- Apple, Kale
- Cantaloupe, Mango, Spinach

AQUA FRESCA 3.00

- Strawberry, Lime
- Pineapple, Ginger
- Cantaloupe, Navel Orange
- Apple, Cinnamon
- House Made Lemonade

Poland Spring Water Bottle	1.50
Miniature Water Bottle	1.00
Tropicana Bottle Juice	4.00
Seltzer Water	2.00
Iced Tea	2.00

Breakfast

ALL INCLUDE:

Orange Juice
Regular and Decaf Coffee
Mighty Leaf Teas
Filtered Water

CONTINENTAL BREAKFAST 19.50

Assorted Danish and Pastries, Seasonal Sliced Fruit

HEALTHY START 20.00

Freshly Baked Mini Muffins/Tea Bread, Yogurt, Granola, Raisins
Sliced Seasonal Fruit

GREEK YOGURT BAR 14.50

Greek Yogurt, House-Made Granola, Seasonal Berries, Bananas
Raisins, Dried Cranberries, Honey, Pure Maple Syrup

HOTEL BREAKFAST BUFFET 24.00

French Toast or Pancakes, Bacon or Sausage, Egg Scramble
Potato or Tater Tots, Sliced Fresh Fruit, Breakfast Pastries

HOT CEREAL BAR 10.00

House Made Oatmeal, Raisins, Dried Cranberries, Cinnamon Granola
Brown Sugar, Pure Maple Syrup

BREAKFAST SANDWICHES 11.00

Choice of Vegetarian, Bacon, Sausage Sandwiches

BREAKFAST WRAPS 14.50

Choice of Vegetarian, Bacon, Sausage, Chorizo Wrap
Pico de Gallo, Guacamole, Sour Cream

SUNRISE BREAKFAST 22.00

Portobello Mushroom, Egg White, English Muffin
Spinach, Tomato, Egg White, English Muffin
Smoked Ham, Egg White, English Muffin
Seasonal Muesli, Seasonal Sliced Fruit, Fruit Smoothie

SMOKED SALMON PLATTER 23.00

Smoked Salmon, Assorted Bagels, Cream Cheese, Capers
Red Onion, Cucumber, Tomato

AVOCADO TOAST BAR 20.00

Thick-cut Seven Grain Bread, Mashed Avocado, Tomatoes
Red Onions, Cucumbers, Chopped Bacon, Hard Boiled Eggs, Arugula

Deli

DELICATESSEN 22.00

Variety of Five Sandwiches, Garden Salad, Two Dressings
FLIK Potato Chips, Relish Platter

ARTISAN SANDWICHES 23.00

Assorted Hand-Crafted Sandwiches, Garden Salad
Two Dressings, FLIK Chips, Relish Platter

GRILLED CHEESE & SOUP BAR 24.00

Three Cheese Grilled Cheese, Tomato Grilled Cheese
Short Rib Grilled Cheese, Creamy Tomato Soup, FLIK Chips

HEALTHY WRAP FARE 23.00

Variety of 3 Sandwich Wraps, Seasonal Grain Salad
FLIK Chips

BOXED LUNCH 23.00

Artisan and Delicatessen Sandwich options can be ordered
as a Boxed Lunch at no additional charge.

Boxed Lunches come neatly labeled and are a great option
for groups on the go!

SIDES

Soup of the day **4.50**

New York Style Potato Salad **4.50**

Traditional Pasta Salad **4.50**

Garden Salad **2.00**

**ALL INCLUDE: FLIK Signature Cookies and Bars, Filtered Water
Sparkling Water and Assorted sodas**

BYO Salad Bowl

FALL SEASONAL SALAD 25.50

Grilled Chicken, Grilled Shrimp, Mixed Fall Greens
Clothbound Cheddar, Roasted Butternut Squash, Green Apples
Shaved Brussels Sprout, Dried Cranberries, Pumpkin Seeds
Freekeh, Heirloom Tomato, Maple Cider Vinaigrette

MEDITERRANEAN SALAD 25.50

Lemon, Thyme Chicken & Flank Steak, Mixed Greens
Red Onion, Tomato and Cucumber Lemon Garlic Salad
Artichoke, Olives and Banana Pepper Salad
Farro Tabouleh, Stuffed Grape Leaves, Feta Cheese, Tzatziki
Sauce, Harissa Sauce, Hummus, Greek Dressing, Grilled Pita

COBB SALAD 23.00

Grilled Chicken & Bacon Bits, Spinach, Assorted Toppings
Balsamic Vinaigrette, Freshly Baked Rolls

POWER GRAIN BOWL SALAD 25.50

(2) Grilled Chicken, Salmon, Sauteed Shrimp
Quinoa, Farro, Heirloom Cherry Tomato, Cucumber, Seasonal
Fruit, Carrot, Pickled Onion, Edamame, Citrus Vinaigrette

FAJITA SALAD 25.50

Southern Chicken, Flank Steak & Tofu, Mixed Greens
Spanish Inspired Toppings, Freshly Baked Rolls

JAPANESE SALAD 25.50

Panko Shrimp, Unagi Glazed Chicken Thighs, Crispy Tofu
Udon Noodles, Mixed Greens, Edamame Guacamole, Wasabi
Pea, Cucumber, Picked Onions and Carrots, Roasted Shishito
Peppers, Shaved Nori, Sriracha Mayo, Soy Scallion Vinaigrette

ALL INCLUDE: FLIK Signature Cookies and Bars

Lunch Buffets

ALL INCLUDE: Filtered Water and Assorted Sodas

CHEF LEMIRE'S SEASONAL FARE 38.50

CHOOSE TWO:

Lemon Maple Salmon
Chicken Cacciatore
Chimichurri Tenderloin

CHEF'S SEASONAL SALAD

Fall Greens, Clothbound Cheddar
Roasted Butternut Squash, Green Apples
Shaved Brussels Sprout, Dried Cranberries
Pumpkin Seeds, Freekeh, Heirloom Tomato
Maple Cider Vinaigrette

Brown Butter, Sage Butternut Squash Ravioli

Roasted Root Vegetables

Pumpkin Tiramisu



Lunch Buffets (cont.)

ALL INCLUDE: Filtered Water and Assorted Sodas

INDIAN FLAVORS 34.00

Chicken Tikka Masala, Vegetarian Saag Paneer, Basmati Rice
Vegetable Samosa, Assorted Chutney, Naan Bread
FLIK Cookies & Bars

LATIN LUNCH 30.00

Grilled Chicken, Habanero Mango Salsa, Grilled Flank Steak Chimichurri
Garden Salad, Two Dressings, Yellow Spanish Rice, Black Bean Sofrito
Fruit Salad, Plantain Chips, House Made Flan

KOREAN RICE BOWL 34.00

Beef Bulgogi, Korean Chicken, Tofu, Sushi Rice
Korean Inspired Toppings
Asian Inspired Salad, House Made Almond Cookies

CUCINA ITALIANA 31.50

Crispy Chicken and Eggplant Parmesan, Penne Pasta, Marinara Sauce
Caesar Salad, Tomato, Fresh Mozzarella Salad
House Made Garlic Bread, Mini Cannoli's or Tiramisu

SAVORY LUNCH 36.00

Cola Braised Short Ribs, Cedar Plank Salmon, Roasted New Potato
Local Carrot, Garden Salad & Cucumber, Tomato Salad
FLIK Cookies & Bars

HOT BUFFET 29.00

Chicken Marsala, Shrimp Scampi, Roasted Seasonal Vegetable
Rice Pilaf, Tomato, Fresh Mozzarella Salad
FLIK Cookies & Bars

PIZZA A LA CARTE 28.00

Cheese, Classic Margherita, Pepperoni
Mixed Vegetables, Meat Lover Barbecue Chicken
Buffalo Chicken, Chicken Broccoli Alfredo
Prosciutto Fig Jam Balsamic, Traditional White

AM Breaks

MORNING

AM BREAK 12.00

Pre-Packed Granola Bars
Assorted Breakfast Pastries
Full Beverage Service

POWER BREAK 12.00

Assorted Dry Fruits and Nuts
House-Made Granola Bars
Seasonal Berry Bowl
Mighty Leaf Tea

FRUIT KEBAB BREAK 10.00

Fresh Fruit Kebab
Cinnamon Yogurt Dip

PATISSERIE SAMPLER 12.00

French Macaroons, Assorted Scones
Lemon Bar, Berry Fruit Tarts



PM Breaks

SEASONAL BREAK 12.00

Seasonal Biscotti Bar
Pumpkin Seed Brittle
Coffee Service
Apple Cinnamon Cider

BOSTON BITES 14.50

Warm Boston Pretzel Bites, Cheddar Fondue
Fenway Frank Slider
Cape Cod Chips
Classic "Wicked" Whoopie Pies
Cranberry Lemonade

PRETZEL BAR 8.50

Warm Boston Pretzel Bites
Assorted Gourmet Mustards
Jalapeno Cheese Sauce

WARM DIPS & CHIPS 10.00

Buffalo Chicken Dip
Spinach and Artichoke Dip
Tri Colored Tortilla Chip
Cold Beverage Service

POPCORN BREAK 6.00

Indiana Kettle Popcorn
Chocolate Drizzled Popcorn
Smoked Cheddar Popcorn

TORTILLA CHIP BAR 10.00

Tri-Colored Tortilla Chips
Guacamole, Salsa
Jalapeno Cheese Sauce
Sour Cream

FLIK CHIPS & DIPS 6.00

Buffalo Potato Chip
Blue Cheese Dip
Southwestern Potato Chip Chipotle Dip
Sea Salt Potato Chip
Onion Dip
Cold Beverage Service



Celebrations

ARTISAN CHEESE BOARD 7.00pp

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

MEZZE BOARD 7.00pp

Baba Ganoush, Hummus, Muhammara, Red Pepper Pomegranate, Tabbouleh, Marinated Olives, Pita Chips Lavash, Crostini and Flatbread

CHARCUTERIE BOARD 9.00pp

Imported Prosciutto , Genoa Salami, Capicola, Country Pate Pickles, Olives, Mustards, Flatbreads, Artisan Breads

SUSHI & SASHIMI – 14.00pp

Assorted Sushi & Sashimi, Nigiri, Specialty Rolls, California Roll Vegetarian Rolls, Wasabi, Soy, Pickled Ginger

CARVING STATION (choose 1) 18.00pp + \$39.50 per hour

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

SEAFOOD RAW BAR 14.00pp + \$39.50 per hour

Classic Shrimp Cocktail, Little Neck Clams on the Half Shell, East & West Coast Oyster, Lemon, Tabasco, Horseradish Mignonette & Cocktail Sauce

SEAFOOD LIVE STATION 16.00pp + \$39.50 per hour

Pan Seared Scallops, Seasonal Risotto Lemon Beurre Blanc Sauce, Cooked to Order

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Hong D'Oeuvres

VEGETARIAN SELECTIONS

- Spinach, Feta Puff **4.00**
- Kung Pao Brussels Sprouts, Toasted Spiced Pumpkin Seeds **4.00**
- Vegetarian Quesadilla **5.00**
- Vegetable Spring Roll, Sweet Chili **4.00**
- Falafel, Pickled Onion, Tzatziki Slider **4.00**
- Stuffed Vegan Mushroom **4.00**
- Spring Pea Arancini, Roasted Tomato Chutney **5.00**
- Beet Tartar, Labneh, Crispy Capers, Whole Grain Toast **5.00**

SEAFOOD SELECTIONS

- Shrimp Cocktail **6.00**
- Peruvian Ceviche, Coconut Milk, Serrano, Micro Cilantro **6.00**
- Bacon Wrapped Scallops **6.00**
- Mini Crab Cakes **6.00**
- Crispy Coconut Shrimp, Sweet Chili Sauce **5.00**
- Tuna Tataki, Lotus Chip, Wakame, Wasabi Cream **6.00**

BEEF SELECTIONS

- Italian Meatball, Truffle Parmesan **5.00**
- Hoisin Tenderloin, Pineapple, Scallion **5.00**
- Cheeseburger Slider **5.00**
- Tenderloin, Artichoke, Mascarpone Crostini **5.00**
- Steak Tartar, Truffle Aioli **6.00**
- Deconstructed Beef Wellington **6.00**
- Chimichurri Tenderloin, Roasted Potato Skewer **6.00**
- Beef Empanada, Salsa Rosada **5.00**

Hong D'Oeuvres

CHICKEN SELECTIONS

- Artichoke Parmesan Chicken Crostini **5.00**
- Chicken, Manchego Pizzette **5.00**
- Macadamia Chicken, Mango Marmalade **5.00**
- Chicken Empanada, Salsa Rosada **5.00**
- Chicken Tinga Tostada, Avocado Crema **5.00**
- Chicken Dumpling **5.00**
- Crispy Chicken Satay, Cashew Sauce **5.00**
- Chicken Vindaloo Bite, Naan Bread **5.00**
- Crispy Chicken Wing **5.00**
- Teriyaki Chicken Skewers **5.00**
- Buffalo Chicken Slider, Blue Cheese **5.00**
- Chicken Pepper Jack Cheese Quesadilla **5.00**

PORK SELECTIONS

- Fenway Frank Slider **5.00**
- Pancetta Arancini, Marinara **5.00**
- Mini Carnitas Tostada, Refried Beans **5.00**
- Pork Gyoza, Hoisin Sauce **5.00**
- Maple Glaze Pork Belly Bites **6.00**
- Prosciutto Wrapped Asparagus **5.00**

Desserts

FLIK DESSERT PLATTER 7.50

FLIK chocolate chip, oatmeal raisin, sugar and M&M cookies. Fudge brownies, smores bars and lemon bars

ICE CREAM BAR 11.00

Chocolate, Vanilla & Strawberry flavors
Hot Fudge, Caramel, Whipped Cream Sprinkles
Cookie Crumbles, and Cherries

HOT CHOCOLATE BAR 11.00

House Made Hot Chocolate, Whipped Cream
Marshmallows, Peppermint, Chocolate Chips
Assorted Biscotti

ONE DOZEN CUPCAKES 45.00

House made chocolate & vanilla cupcakes
topped with white frosting

ONE DOZEN MINI CUPCAKES 30.00

House made chocolate & vanilla cupcakes
topped with white frosting

ONE DOZEN CHOCOLATE STRAWBERRIES 50.00

Chocolate dipped long stem strawberries

LOCAL KONDITOR MEISTER CAKES

Please reach out 48 hrs. in advance to
FLIK_Catering@vrtx.net to place your special
cake order