

*Created with you in mind*  
**CATERING**

Food by **FLIK**



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At FLIK, *every customer* is our priority.

# Welcome

For all orders, Please visit our CaterTrax Portal at <https://basf-fp.catertrax.com/index.asp>, or email conference services at [michael.viola@compas-usa.com](mailto:michael.viola@compas-usa.com)



To ensure availability and secure delivery times, we encourage you to place catering orders at least 72 hours in advance. Menus are subject to change based on market availability. We can not guarantee a catering slot as we get booked up quickly sometimes a week in advance.

#### **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 will 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 culinary specialists 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.



# Refreshing BEVERAGES

**Full Beverage Service** 5.59  
Regular and Decaffeinated Starbucks  
Coffee, Iced Tea, Assorted Soft Beverages,  
Still & Sparkling Water

**Morning Beverages** 6.20  
Regular and Decaffeinated Starbucks  
Coffee, Freshly Squeezed Orange Juice, Still  
& Sparkling Water

**Coffee Time** 2.80  
Regular and Decaffeinated Starbucks  
Coffee

**Soft Beverage Service** 2.35  
Soft Beverages, Still & Sparkling Water

**Water Service** 2.49  
Still Water

## Additional Beverages

Iced Tea	1.99	Freshly Squeezed Lemonade	3.00
Iced Coffee	1.95	Seasonal Aqua Fresca	2.10
Hot Chocolate, Whip Cream	2.80	Bubly Seltzer Water Lime, Cherry, Blackberry	1.50
Water Bottle	1.79		
Bottled Juice Apple, Cranberry, Lemonade	2.49		
Freshly Squeezed OJ	3.00		

# Eye Opening BREAKFAST

## Breakfast Additions

Fresh Fruit Granola Yogurt Parfaits	4.00
Fresh Fruit Cups	3.49
Assorted Yogurt Cups	1.79
Bagels and Cream Cheese	2.50
Freshly Squeezed Orange Juice	3.00
Bottled Water	2.49
Freshly Brewed Starbucks Iced Coffee	1.95

## Executive Breakfast Buffet 19.95

French Toast, Pure Maple Syrup, Scrambled Eggs (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 Starbucks Coffee

## Breakfast Bakery 7.95

Freshly Baked Mini Muffins, Bagels, Pastries and Croissants, Butter, Preserves, Cream Cheese, Bowl Seasonal Fruit, Freshly Squeezed Orange Juice, Regular and Decaffeinated Starbucks Coffee.

## Healthy Start 9.95

Freshly Baked Mini Muffins, Tea Bread, Whole Wheat Bagels, Berry Yogurt Parfaits, Bowl of Seasonal Fruit, Freshly Squeezed Orange Juice, Regular and Decaffeinated Starbucks Coffee,.

## Greek Yogurt Bar 9.95

Greek Yogurt, Granola, Seasonal Berries, Raisins, Dried Cranberries, Honey, Pure Maple Syrup  
Freshly Squeezed Orange Juice, Regular and Decaffeinated Starbucks Coffee

## Avocado Toast Bar 13.95

Toasted Seven Grain Bread, Mashed Avocado, Tomatoes, Red Onions, Cucumbers, Capers, Smoked Salmon, Chopped Bacon, Hard Boiled Eggs, Baby Arugula, Fresh Dill, Freshly Squeezed Orange Juice, Regular and Decaffeinated Starbucks Coffee

## Hot Cereal Bar 7.35

Steel Cup Oatmeal, Raisins, Dried Cranberries, Cinnamon, Walnuts, Granola, Brown Sugar, Pure Maple Syrup, Freshly Squeezed Orange Juice, Regular and Decaffeinated Starbucks Coffee

# Specialty SANDWICHES



## Lunch Additions

Soup of the Day	2.25
Hummus & Vegetables Cup	2.50
House Made Guacamole & Tortilla Chips	3.75
House-Made Chips	2.50

## Included with Specialty Sandwich Spreads:

Two Salads, Chips, Freshly Baked Cookies & Brownies or Signature Bar, Assorted Soft Beverages, Still & Sparkling Water

**Choose up to 4 Sandwiches 13.99**

### ALL AMERICAN FAVORITES

Roast Turkey, Brie Cheese, Honey Mustard, Baguette

Smoked Ham, Pepperjack, Spring Mix, Chipotle Mayo, Ciabatta

Rare Roast Beef, Caramelized Onions, Boursin Cheese, Baguette

Crispy Buffalo Chicken Wrap, Blue Cheese Dressing

Smoked Turkey, Cabbage Slaw, Swiss Cheese, Rye

Grilled Southwest Chicken, Sautéed Pepper & Onion, Lemon-Lime Aioli

### ITALIAN

Grilled Chicken, Fresh Mozzarella, Roasted Red Pepper and Pesto Mayonnaise, Ciabatta

Spicy Ham, Salami, Provolone Cheese, Lettuce, Tomato & Onion

Grilled Chicken Caesar Wrap, Shredded Romaine, Parmesan Cheese

### VEGETABLE

Balsamic Roasted Vegetables, Swiss Cheese, Whole Wheat Wrap

Caprese - Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Glaze, Ciabatta Roll

Grilled Eggplant, Hummus, Roasted Red Pepper, Spinach Wrap

### FROM THE SEA

Tuna Salad, Cucumber, Whole Grain Roll

Cajun Shrimp Salad, Wrap

Shrimp Salad, Pumpernickel



# Build Your Own SALADS

## **Harvest Salad** **22.25**

Crisp Romaine Lettuce, Tomatoes, Olives, Cucumbers, Broccoli, Carrots, Peppers, Seasonal Grilled Vegetables, Grated Parmesan, Crumbled Feta Cheese, Two House Made Dressings

## **Grain Salad** **24.25**

Mixed Baby Greens, Quinoa, Avocado, Cucumbers, Olives, Tomatoes, Dried Cranberries, Edamame, Broccoli, Cauliflower, Sunflower Seeds, Goat Cheese, Parmesan Cheese, Two House Made Dressings

## **Cobb Salad** **24.25**

Romaine, Tomatoes, Roasted Corn, Fresh Avocado, Chopped Egg, Red Onion, Cucumber, Crumbled Bacon, Crumbled Bleu Cheese, Two House Made Dressings

### **Add (2) Proteins to any salad choice**

- Grilled Marinated Chicken Breast
- Lemon Pepper Spiced Shrimp
- Balsamic Grilled Flank Steak

### **Included with salad choice**

Bowl of Fruit Salad,  
Freshly Baked Cookies,  
Assorted Soft Beverages,  
Still & Sparkling Water

# Specialty

## LUNCH BUFFETS

### Chef's Table Buffet (choose 1 entrée & 2 sides )

#### Poultry

- Oven Roasted Turkey, Rosemary Gravy
- Chicken Teriyaki

#### Meat

- Sundried Tomato, Spinach, Mozzarella Stuffed Pork
- Grilled Flank Steak, Chimichurri

#### Seafood

- Seared Salmon Filet, Corn Relish
- Shrimp Scampi

#### Vegetarian/ Plant Based

- Eggplant Parmigiano
- Penne Pasta, Beyond Sausage

#### Sides

- Mashed Potatoes
- Roasted Broccoli
- Steamed Jasmine Rice
- Roasted Potatoes
- Roasted Mix Seasonal Vegetables

#### Included with your selection

Mixed Green Salad, House Made Dressing,  
Freshly Baked Cookies,  
Assorted Soft Beverages, Still & Sparkling Water

17.99

### American BBQ 30.95

BBQ Beef Brisket, Pulled Pork, Glazed Cauliflower Steak, Cole Slaw, Braised Greens Caramelized Onions, Mixed Green Salad, Ranch Dressing, Corn Bread, Honey Butter

### Classic Italian 30.95

Chicken Parmesan, Shrimp Fra Diavolo, Penne Primavera, Roasted Broccoli , Caprese Salad, Caesar Salad, Garlic Bread

### Taqueria 30.95

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, Mexican Crema, Pickled Red Onions, Cilantro, Limes

### East Asia 30.95

Kung Pao Chicken , Lemongrass Ginger Shrimp, Sweet Chili Tofu, Jasmine Rice, Curry Coconut Vegetables, Asian Edamame Salad, Sesame Ginger Dressing

### Spirit of India 30.95

Chicken Tikka Masala, Coconut Curry Shrimp, Chana Masala, Steamed Basmati Rice, Roasted Cauliflower, Tomato Chutney, Naan Bread

### Mediterranean 30.95

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

### The Core – VIP – 72 Hours Notice – Summer Menu

Arugula Salad, Grilled Peaches, Feta, Mint, Summer Honey Vinaigrette, Lump Crab Stuffed Shrimp wrapped around Rosemary, Roasted Red Pepper Cream, Strout Braised Short Rib, Caramelized Cipollini, Gremolata, Sliced Free Range Cut Chicken Breast, Artichokes, Sundried Tomatoes, Capers, White Wine Sauce, Skillet-Charred Summer Beans, Mizo Butter, Grilled Herb Fingerling Potatoes, Individual Fruit Tart, Brandy Berry Sauce

#### Included with each spread

Freshly Baked Cookies, Assorted Soft Beverages, Still & Sparkling Water



# Let's Take a BREAK

## AM BREAK

### Build Your Own Parfait 9.95

Greek Yogurt, Seasonal Berries, Raisins, Dried Cranberries, Almonds, Granola, Honey & Maple Syrup  
Regular and Decaffeinated Coffee, Still & Sparkling Water

### Mini Croissants 6.95

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

## PM BREAK

### Tortilla Chip Bar 6.99

Corn Tortillas Guacamole, Black Bean Salsa, Corn Tomato Salsa, Sour Cream, Jalapeno Cheese Sauce, Assorted Soft Beverages, Still & Sparkling Water

### Pretzel Bites 5.99

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

### Grilled and Raw Vegetables 7.99

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

### Bruschetta Break 5.99

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

### Hummus Break 6.99

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

### Cookie & Brownie Break 6.99

Chocolate Chip Cookies, Oatmeal Cookies, Brownies, Regular and Decaffeinated Coffee, Ice Teas, Still & Sparkling Water

### Artisan Cheese 11.50

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

## OTHER BREAK SELECTIONS

Sliced Fruit Salad	3.49	Trail Mix Cups	2.49
Crudite with Dip	3.49	House- Made Chips	2.00
Hummus & Vegetable	3.49	Candy Cups	2.49
Freshly Baked Cookies	2.00	Cheese Platter	3.49
Brownie Bars	2.00		
Tortilla Chips w/ Guacamole	3.49		
Whole Fruit	1.29		
Assorted Candy Bars	2.00		

# Hot or Cold

## HORS D'OEUVRES

### COLD

#### Earth

- Grilled Crostini, Fresh Ricotta, Heirloom Tomatoes
- Brie Cheese Crostini, Caramelized Onion
- Vegan Celeriac Slaw on Herb Grilled Pita, Apple Chutney

#### Sea

- Mini Lobster Roll, Micro Celery
- Smoked Salmon on Rye, Dill Cream Grapefruit Supreme

#### Land

- Curried Chicken Salad, Toasted Coconut
- Sliced Sirloin, Tuscan Crisp, Tomato Fondue
- Prosciutto Crostini, Fig Jam, Mascarpone
- Shaved Imported Prosciutto, Manchego, Truffle Honey

Please call the office to discuss your parties needs at 973-245-5500

### HOT

#### Earth

- Stuffed Portobello Mushroom, Crispy Goat Cheese
- Vegan Curried Red Lentil Shooter
- Potato & Plant Base Beef Empanada
- Mozzarella en Carozza

#### Sea

- Pan Seared Scallop with Honey Dijon, Avocado Sauce
- Baked Lump Crab Dip
- Pina Colada Coconut Shrimp
- Maryland Crab Cakes, Smoked Remoulade

#### Land

- Masa Harina Crusted Fried Chicken, Tangerine Honey
- Mini Short Rib Arancini, Truffle Parmesan Cream
- Burrata Crostini, Filet Mignon



# The Sweet FINALE

**Warm Brownie A la Mode** 10.99

Warm Brownie, Vanilla Ice Cream on the Side, Chocolate Syrup & House-Made Whip Cream, Starbucks Coffee Service & Bottled Water

**Berry Pound Cake** 10.99

Macerated Berries, Whipped Cream, Sliced Pound Cake, Starbucks Coffee, Tea Service & Bottled Water

**Ice Cream Sundae Party** 6.79

Assorted Ice Creams and Toppings

**Personalized Cakes**

Quarter Sheet (Serves 15-20 People)	65.00/Cake
Half Sheet (Serves 30-40 People)	105.00/Cake
Full Sheet (Serves 60-75 People)	170.00/Cake

**Choose from the Following Cake Flavors:**

Yellow, Chocolate, Red Velvet, Carrot, Marble

**Fillings:**

Strawberries, Chocolate, Cannoli, Vanilla Cream

**Frosting:**

Cream Cheese, Whipped Cream, Butter Cream, Chocolate Mousse, Mocha Butter Cream

**Specialty Flavored Cakes**

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