

A top-down view of a catering table. The table is dark wood with several white plates and bowls. In the foreground, there is a large light blue bowl filled with green leafy salad topped with shredded white cheese. To the right, a white bowl contains a brown sauce with chunks of meat and vegetables. In the middle, there are two white plates on wooden slatted stands. The left plate has several sandwiches cut into halves. The right plate has a row of dumplings or small pastries. In the background, more plates of food and silverware are visible. The text "City Furniture Catering Menu" is overlaid in white on the top half of the image.

# City Furniture Catering Menu

Food by FLIK

# Ordering Guidelines

*When placing your order, please inform conference services if a guest in your party has a any dietary restrictions or food allergy.*

In order to best serve you and prevent unnecessary waste, please place your catering orders 48 hours in advance of your event. A late fee will incur for any orders placed with 48 hours of the event.

## **CANCELLATION POLICY**

All food orders canceled within 48 hours are subject to charge

## **MENU PRICES**

Menu prices are per person

Includes all service labor charges during normal business hours from 7am to 4pm ET

Additional service labor charges will be applied to events outside normal business hours

## **ADDITIONAL CHARGES**

All prices are subject to a 7% Florida sales tax

Special event rental charges will be incurred as applicable

Additional guest charges may apply

**ALL KOSHER, GLUTEN FREE OR DIETARY RESTRICTED ORDER MUST BE PLACED WITHIN A MINIMUM OF 72 HRS.**

Our menu is a guide for some of the services we provide.  
For additional selections, ideas or assistance in planning your meeting  
or special event, please contact:

**Marina Rosario, Chef Manager**  
**201-893-0856**  
**Marina.Rosario@Compass-usa.com**

# Refresh

**Coffee and Tea Service** 2.95

Freshly Brewed Regular and Decaffeinated Coffee, Tea Service

**Coffee, Tea, Water, Soda and Juice Service** 7.30

Freshly Brewed Regular and Decaffeinated Coffee, Tea Service, Assorted Soda, Orange Juice, Canned Water

**Coffee, Tea, Water and Soda Service** 6.70

Freshly Brewed Regular and Decaffeinated Coffee, Tea Service, Assorted Soda, Canned Water

**Note:** For groups of six or less, decaffeinated coffee served upon request



## Something Else Beverages

Canned Soda 1.85

Bottled Water 1.85

Freshly Squeezed Orange Juice 2.70

Seasonal Aqua Fresca 2.20

Fresh Lemonade 2.20

Café con Leche 2.50



# Breakfast

## Continental Breakfast

7.60

Chef Selection of Pastries, Danish, Tea Bread, Seasonal Scones, Butter Croissants, Traditional Spreads, Freshly Baked Miniature Muffins, Seasonal Sliced Fresh Fruit and Berries.

Freshly Brewed Coffee, Tea Service, Freshly Squeezed Orange Juice

## Classic Hot Breakfast

12.60

French Toast, Pure Maple Syrup, Scrambled Eggs, Smoked Bacon, Sausage Patties, Home Fries, Sliced Fresh Fruit, Freshly Squeezed OJ, Coffee and Tea Service

## Flatbread Egg Sandwiches

8.90

Selection of flatbread sandwiches to include:

- Egg Whites, Portobello, Roasted Red Pepper, Alpine Swiss
- Shaved Steak, Spinach, Egg, Brie Cheese
- Bacon, Arugula, Egg, Vermont Cheddar Cheese

Freshly Squeezed OJ, Coffee and Tea Service



## Greek Yogurt Bar

8.70

Greek Yogurt, House-Made Granola, Seasonal Berries, Fresh Fruit, Bananas, Raisins, Dried Cranberries, Honey, Pure Maple Syrup  
Glorious Morning Muffins, Mini Croissants

Freshly Squeezed OJ, Coffee and Tea Service

## Breakfast Sandwiches

8.30

Choose 3 of the following:

- Applewood Smoked Bacon, Fried Egg, Cheddar Cheese, Brioche Bun
- Scrambled Egg, Avocado, Tomato, Pepper Jack Cheese, Salsa Breakfast Burrito
- Scrambled Eggs, Black Forest Ham, Provolone Cheese, Caramelized Onion, Butter Croissant
- Pork Sausage Patty, Fried Egg, Cheddar Cheese, Toasted English Muffin
- Turkey Bacon, Egg, Swiss Cheese, Thick Slice Multi-Grain Toast

Freshly Squeezed OJ, Coffee and Tea Service

## Taste of South Florida

9.00

Spinach Empanada, Beef Empanada, Cheese Tequenos, Pan de Bono, Ham Croqueta and Assorted Pastelitos, Fresh Seasonal Fruit Platter

Freshly Squeezed OJ and Café con Leche

## Quiche | Frittata

9.00

- Lorraine
- Scallions, Pepper Jack Cheese
- Florentine

Fresh Seasonal Fruit Platter, Freshly Squeezed OJ, Coffee and Tea Service

# Breakfast Platters by the Dozen

## Mini Muffins

Orange Cranberry, Blueberry,  
Orange Blossom, Sweet Corn

11.30

## Mini Danish

11.30

## Mini Pastelitos

Guava, Guava & Cheese, Beef,  
Cheese

11.30

## Croquetas

Ham or Chicken

11.30

## Bagels & Cream Cheese

Plain, Sesame, Everything

14.30

## Mini Croissant

Whipped Butter, Assorted Jams

14.30

## Fresh Seasonal Fruit Platter

45.00

## Deconstruct Yogurt Parfait

37.00



# Between the Bread

## Design Your Own

choose any 5 sandwiches

16.70

## Local Favorites

- Smoked Roasted Turkey, Wilted Spinach, Tomato, Brie Cheese, Honey Mustard, Baguette
- Black Forest Ham Arugula, Swiss Cheese, Ciabatta
- Rare Roast Beef, Frizzled Onions, Horseradish Mayo, Baguette
- Grilled Buffalo Chicken Wrap, Shredded Lettuce and Bleu Cheese
- Smoked Turkey, Cabbage Slaw, Swiss Cheese Rye Bread
- Smoked Turkey Club Sandwich
- Classic Cuban

## Italian

- Italian Combo, Spicy Ham, Salami, Pepperoni, Roasted Peppers, Provolone, Ciabatta
- Grilled Chicken Caesar Wrap, Shredded Romaine, Parmesan Cheese
- Grilled Chicken, Pesto, Fresh Mozzarella Cheese, Flatbread

## Vegetarian

- Balsamic Roasted Vegetable Hummus, Whole Wheat Wrap
- Fresh Mozzarella Caprese, Tomato, Fresh Basil, Balsamic Glaze, Ciabatta Roll
- Avocado, Tomato Cucumber, Multi-grain Toast

## From The Sea

- Open Face Tuna Salad, Avocado, Tomato Cucumber, Multi-grain Toast

## Signature Sides

Choose Any 3 Items Below:

## Vegetarian Soup Of The Day

Garden Salad, Balsamic Vinaigrette & Ranch Dressing

Caesar Salad

Grain Salad Of The Day

Red Bliss Potato Salad

BBQ Spiced Potato Chips

Flik Signature Chocolate Chip Cookies,  
Seasonal Agua Fresca



# Between the Bread

## Sandwich Buffet

14.30

- Black Forest Ham & Swiss Cheese Wrap
- Albacore Tuna Salad, Wheat Bread
- Smoked Turkey & Cheddar Cheese Wrap Sandwich
- Grilled Vegetable Wrap

All sandwiches include lettuce, tomatoes; condiments on the side.

Garden Salad with Balsamic Vinaigrette & Ranch Dressing, Homemade BBQ Spiced Potato Chips, Flik Signature Chocolate Chip Cookies, Seasonal Agua Fresca



# Lunch Buffets

## Created your Own Salad Bar 15.95

Grilled Herb Chicken Breast, Roasted Lemon Herb Shrimp

Romaine, Spinach and Arugula

Tomatoes, Roasted Corn, Avocado, Chopped Egg, Red Onion, Cucumber, Applewood Bacon, Shredded Carrots, Crumbled Feta, Cheese, Shredded Cheddar Cheese, Croutons

Italian Dressing, Ranch Dressing and Balsamic Vinaigrette

Dinner Rolls, Whipped Butter

Flik Signature Chocolate Chip Cookies, Seasonal Agua Fresca

## Classic Italian 15.15

Chicken Parmesan, Pasta Agio e Olio, Sautéed Green Beans & Red Peppers, Traditional Caesar Salad, Garlic Bread

Strawberry Topped Cheesecake

Canned Soda and Bottled Water Service

## Taqueria 16.00

Chose two of the following entrées:

- Chicken Tinga
- Carne Asada
- Southwest Beef
- Pork Carnitas
- Rajas Poblanas, Spinach, Portobello Mushroom

Cilantro Lime Rice, Spicy Charro Beans, Shredded Romaine, Pico de Gallo, Pickled Red Onions, Queso Fresco, Guacamole and Sour Cream

Tres Leche Parfait

Canned Soda and Bottled Water Service



## Comfort Classics 15.15

Choose an entrée:

- Roasted Turkey Breast, Pan Gravy
- Grilled Chicken Breast, Lemon Butter Sauce
- Grilled Salmon Filet, Lemon Herb Sauce
- Chicken Marsala, Portobello Mushrooms

Choose three of the following Signature Sides:

- Mashed Yukon Gold Potatoes
- Vegetable Rice Pilaf
- Green Beans & Red Peppers
- Steamed Broccoli, EVOO, Lemon Zest
- Garden Salad, Ranch Dressing & Balsamic Vinaigrette
- Caesar Salad

Flik Signature Chocolate Chip Cookies, Seasonal Agua Fresca

# Lunch Buffets

## Regional American BBQ

16.00

Texas BBQ Beef Brisket, Carolina Mustard Chicken Thighs, Southern Style Green Beans Creamy Mac & Cheese, Potato Salad, Cole Slaw, Sweet Cornbread Muffins

Flik Signature Chocolate Chip Cookies, Seasonal Agua Fresca

## Foods of India

16.00

Choose two of the following

- Butter Chicken
- Coconut Curry Salmon

Aloo Matar, Channa Masala, Steamed Basmati Rice, Tomato Chutney, Cilantro Chutney, Naan Bread

Rice Pudding Parfait , Seasonal Agua Fresca

## Asian Spice

15.50

Teriyaki Chicken Stir Fry, Beef & Broccoli Stir Fry, Steamed Jasmine Rice, Stir-Fry Vegetables, Vegetarian Egg Rolls, Sweet Chili Sauce

Flik Signature Chocolate Chip Cookies, Seasonal Agua Fresca

## Boneless Chicken Tender Bar

15.00

Crispy Chicken Tenders  
Warm Buffalo Sauce, BBQ Sauce

Blue Cheese Dressing, Honey Mustard, and Ranch Dressing

Creamy Mac & Cheese, Black Pepper Potato Wedges, Classic Coleslaw

Flik Signature Chocolate Chip Cookies, Seasonal Agua Fresca

## Latin Classics

15.75

### Choose An Entrée:

- Lechon Asado
- Bistec Encebollado
- Pollo Encebollado
- Steak Chimichurri—add \$2.50
- Shrimp Enchilado
- Carne Con Papa
- Fricassee De Pollo

### Choose Three(3) Of The Following Signature Sides:

- Black Beans And White Rice
- Arroz Congri
- Sweet Plantain
- Yucca, Cilantro Mojo
- Green Beans & Red Peppers
- Steamed Broccoli, EVOO, Lemon Zest
- Garden Salad, Ranch Dressing & Balsamic Vinaigrette
- Avocado Tomato Salad
- Cabbage Slaw

### Choose One Of The Following Desserts:

- Tres Leche
- Flan De Leche
- Flik Signature Chocolate Chip Cookies

Seasonal Agua Fresca

# Afternoon

**Vegetable Crudité** **5.40**  
Array of Garden Blanched Vegetables,  
Roasted Red Pepper Hummus, Buttermilk  
Ranch Dip

**Pretzel Bites** **7.10**  
Soft Pretzels Bites  
Warm Cheddar Cheese Sauce  
Honey Mustard and Spicy Brown Mustard

**Hummus Break** **5.40**  
Traditional Lemon Garlic Hummus and  
Roasted Pepper Hummus, Baked and  
Grilled Pita Chips

**Domestic Cheese Selections** **8.00**  
A selection of Domestic Cheeses, Dried  
Fruits, Flatbread and Crostini, Assorted  
Crackers and Seasonal Fruits

**Antipasti and Cheese Snack** **13.10**  
Prosciutto, Genoa Salami, Pepperoni,  
Assorted Cheeses, Toasted Crostini, Baked  
Focaccia Crips, Assorted Crackers and  
Seasonal Seedless Grapes

**Ice Cream Sundae Bar** **6.80**  
Chocolate, Vanilla, Strawberry Ice Cream  
Waffle Cone Cups, Fresh Strawberries,  
M&M's, Sprinkles, Fresh Homemade  
Whipped Cream, Hot Fudge and Cherries

**Note** | Minimum 15 guest

**Tortilla Chip Bar** **6.50**  
Tortilla Chips, Pepper-Jack Cheese Sauce,  
Traditional Guacamole, Sour Cream, Pico de  
Gallo, Roasted Corn Black Bean Salsa

Add Southwest Beef 2.50  
Add Limeade 2.20  
**Note** | Minimum 12 guest

**Chip and Dip Break** **6.40**  
Choose one of the following:  
Truffle Sea Salt Chips, Caramelized Onion Dip  
Buffalo Spicy Chips, Blue Cheese Dip  
Southwestern Spiced Chips, Chipotle Dip

Add Limeade 2.20  
**Note** | Minimum 12 guest

**Specialty Chip and Warm Dip Break** **7.50**  
Homemade FLIK Chips, Tri-Color Tortilla Chips,  
Pita Chips  
Choose one of the following:  
Warm Spinach and Artichoke Dip  
Warm Buffalo Chicken Dip  
Warm Cheddar and Smoky Bacon Dip

Add Limeade 2.20  
**Note** | Minimum 12 guest

<b>Something Else</b>	
Individual Bags of Chips	<b>1.75</b>
Mini Cupcakes	<b>2.30</b>
Homemade Cereal Bars	<b>2.30</b>



# Passed Hors d'

Minimum of 24 pieces per Selection | **Market Price**

## Sea, Land & Earth

- Spicy Shrimp Cocktail
- Firecracker Tuna Tartare, Sushi Rice
- Corvina Ceviche
- Smoked Salmon, Boursin Cheese, Chives, Cucumber
- Tuna, Avocado Nachos, Micro Cilantro
- Mini Crab Cakes, Cajun Remoulade
- Crispy Coconut Shrimp, Spicy Pineapple Mustard
- Crispy Shrimp on Crispy Wonton, Sriracha Aioli
- Lobster Corn Risotto Cake, Roasted Red Pepper Cream
- Prosciutto Wrapped Melon Shrimp Skewer
- Mango Chicken Salad on Crispy Wonton Chip
- Shaved Brussels Sprouts, Whipped Herb Goat Cheese, Crispy Pancetta,
- Burger Sliders on Brioche Buns
- Mini Beef Wellingtons
- Chipotle Pulled Chicken Quesadilla
- Panko Crusted Chicken, Maple BBQ Dip
- Jerk Chicken on Plantain Chip, Mango Chutney
- Chicken, Avocado Salad, Red Jalapeño Jam, Lime, Cilantro Arepa
- Chicken Shawarma, Crispy Chickpea, Tzatziki Sauce Pita
- Mini Swedish Meatballs
- Caprese Bites, Tomato, Fresh Mozzarella, Basil
- Baked Brie, Genoa Salami, Fig Jam, Crostini
- Classic Devil Eggs, Crispy Bacon
- Golden Beet, Herbed Goat Cheese, Balsamic Drizzle, Arugula
- Truffle Mushroom Arancini with Marinara
- Vegetable Samosas, Sundried Tomato Chutney
- Roasted Wild Mushrooms, Truffle Oil, Flatbread
- Mini Potato Skins, Cheddar, Chive Spinach, Roasted Red Pepper, Parmesan, Stuffed Mushrooms
- Wild Mushroom, Vermont Cheddar Cheese Tartlet
- Three Cheese Quesadilla, Pico de Gallo

**Note:** When placing your order, please inform conference services if a guest in your party has a food allergy

# Sweet Tooth

## Local Berry Short Cake Bar 5.50

Fresh Buttermilk Biscuit Topped with Local Seasonal Berries and Dollops of Homemade Whipped Cream

## Petite Dessert Buffet 10.00

Miniature Fresh Pastries & Hand Dipped Chocolate Strawberries

## Something Else By the Dozen

Freshly Baked Cookies 12.75

FLIK Signature Chocolate Chip, Sugar, Oatmeal Raisin

Chewy Brownies 12.75

Apricot Oatmeal Bars 12.75

Cereal Treat Bars 12.75



### Cakes By Occasion

**Note** | 48 hours notice required for any cake

**Quarter Sheet Cake** | Serves 15-25 | **MP**

**Half Sheet Cake** | Serves 30-40 | **MP**

**Full Sheet Cake** | Serves 60-75 | **MP**

Select from the following flavors

**Cake** | Yellow, Chocolate, Marble

**Icing** | Chocolate Whipped, Buttercream, Chocolate Fudge, Whipped Topping, Cream Cheese

**Fillings** | Lemon, Raspberry, Chocolate Mouse, Strawberry

