

Created with you in mind

CATERING

RECEPTIONS

2024

Food by FLIK

Welcome!

We're here for you. We offer personalized catering services for your after-hours event no matter the size. For assistance with your vision or placing your order, please contact your Event Coordinator.

After-Hours Services

- Butler'd and Stationary Appetizers
- Chef Attendant Action Stations
- Dinner Buffets
- Plated Dinners
- Seasonal Plated and Buffet Dinner Menus available upon request (Contact your event coordinator for details)

For all events that include alcohol, bar service won't be available until 4pm based on the liquor license at Coca-Cola.

Pricing Strategy

Pricing is per guest unless otherwise stated. All per person items require a minimum quantity of 10. **Late orders** will be assessed a fee of \$50 or 25% of total food & beverage order, whichever is greater (does not include service fees). See Order Timing and Cancellations.

Order Timing & Cancellations

Group size <100: Requires a **72-hour** notice for final order and headcount guarantee.

Any decrease in guest count or cancellation within 72-hours will be charged for the guaranteed number.

Group size >100: Requires a **7-day** notice for final order and headcount guarantee.

There can be no change in guest count or menu within 7 days of the event.

Labor for Receptions / After-Hours Events

All evening events will need a Catering Attendant and Utility person for set up and breakdown. **Labor charge = \$50/hour/service staff (4-hour min).** The staff need in terms of quantity and hours is determined by the Catering Team based on guest count, menu selections, and complexity of need to achieve desired outcomes. Bartender & Chef Attendant fees are in addition to the standard service staff.

Additional Charges

Linen – linen incurs a fee of \$30/each+ 20% service fee. You will not be charged for linen used to drape catering tables. Discuss size, color and quantity needs with Catering or your assigned Event Coordinator.

Full China – available upon request for any catering or beverage service at a charge of \$3/person + labor charge (determined by Catering team based on prep, service and breakdown needs).

Florals/Décor – this is based on request. Charges vary depending on your needs.

Custom Requests : Not seeing exactly what you're looking for? Everything from themed menus to dietary restrictions and special preferences are customizable. Let us know your interests.



BAR SERVICE

Bar Service Policies:

- A dedicated tip-certified bartender is required by law for events with alcohol.
- Alcohol service begins at 4pm or later
- 1 bartender per 50 guests
- \$225 flat rate/bartender for 2-hour event
- \$112 rate/bartender for each additional hour.
- Charge is per total guest count for event; Minimum guest count applies.

Product pricing includes:
Assorted Coca-Cola Products and Dasani
Prices inclusive of tax

Beer and Wine Bar | \$19.50

Based On 2 Hour Service

Includes Imported Wines And Local Beers,
Each Additional Hour @ 10.00 Per Guest

Full Bar | \$25

Based On 2 Hour Service

Includes Imported Wines And Local Beers
Vodka, Bourbon, Whiskey, Gin, Tequila, Rum, Cognac
Each Additional Hour @ 12.50 Per Guest

Ready to Drink Products | \$6

Simply Spiked (Assorted)

Topo Chico Hard Seltzer (Assorted)

Jack & Coke (Regular & Zero)

Fresca Mixed

Specialty Cocktail | \$6

Our in-house Bartenders can create the perfect cocktail
For your event! Ask your event planner for details.

Mocktail (non-alcoholic) | \$5

Simple • Premium • Supreme

CELEBRATIONS

Per Person Charge	Simple \$40	Premium \$50	Supreme \$65
Six Gourmet Hors D'oeuvres	●	●	●
Charcuterie Board			●
Cuisine Under the Sun		●	●
Dessert Assortment	●	●	●

Charcuterie Board

A Selection Of Domestic, Imported and Local Cheeses, Assorted Curated Meats, Dried and Seasonal Fruits, Spreads , Crips and Gourmet Crackers

Cuisine Under The Sun

Baba Ghanoush, Hummus, Marinated Olives, Pita Chips

Desserts – Choose 2

- Red Velvet Whoopie Pies
- NY Cheesecake
- Mississippi Mud Cake
- Italian Cannoli with Ricotta Filling
- Coconut Cream Cake
- Carrot Cake, Cream Cheese Frosting

Reception Add-ons:

\$ 12 | Dessert Trio (Choose 3 from above)

\$20 | Assorted Sushi & Nigiri| Pickled Ginger |Wasabi |Soy Sauce

\$36 | Warm Spinach & Artichoke Dip with Pita Points (Serves 12)

\$75 | Chef's Choice Gourmet Charcuterie Board with Assorted Cheeses, Meats, Spreads and Breads (Serves 12)

Need to add additional Hors D'oeuvres or something more

A la Carte? You can make selections at \$60/dozen

Hot or Cold HORS D'OEUVRES

Earth (Served Cold)

Goat Cheese & Caramelized Onion Turnovers
Tri Baby Carrots, Hummus & Olive Oil Cup
Tomato Bruschetta Crostini, Balsamic Drizzle
Broccoli Slaw & Roasted Peppers Crostini, Mango Chutney

Earth (Served Hot)

Vegetable Spring Roll, Sweet Chili Sauce
Macaroni & Cheese Bites, Truffle Aioli
Wild Mushroom Purse, Phllyo
Fig & Mascarpone Purse , Phyllo
Indian Potato Pea Samosas, Turmeric Cumin Sauce
Italian Sundried Tomato Arancini, Truffle Parmesan Cream

Sea (Served Cold)

Mini Lobster Roll, Micro Cilantro
Smoked Salmon on Rye, Dill Cream,
Tuna Tartar, Wakame, Sesame Wonton Cup
Shrimp Cevice Shooter, Crispy Tortilla

Sea (Served Hot)

Sesame Crusted Salmon Skewer
Bacon Wrapped Shrimp
Coconut Shrimp, Sweet Chili Sauce
Maryland Crab Cakes, Old Bay Aioli
Lobster Corn Dog, Lemon Tarragon Aioli

Land (Served Cold)

Curried Chicken Salad, Naan Bread Crisp
Sliced Sirloin, & Tuscan Crisp, Horseradish Cream
Prosciutto & Fig Jam Crostini, Mascarpone
Antipasto Skewers–Salami, Asiago Cheese, Olives, Cherry Tomatoes

Land (Served Hot)

Chicken Lemongrass Sesame Dumplings, Asian Dipping Sauce
Honey Stung Fried Chicken Skewer, Tiny Pickle, Jalapeno Honey
Asian 5-Spice Pork Belly Slider, Red Cabbage Slaw, Mango Chutney, Challah
Indian Spiced Lamb Meatballs, Yogurt Mint Sauce
Beef Slider, American Cheese, Long Island Aioli, Sesame Bun
Franks in a Blanket, Spicy Mustard



Action STATIONS



<p>Steak & Wedge Salad Carving Station [Grilled NY Strip Steak ♦ Seasonal Chopped Wedge Salad]</p>	<ul style="list-style-type: none"> • Choose 1: <ul style="list-style-type: none"> - Garlic & Rosemary Potatoe Puree - Truffle Macaroni & Cheese - Crispy Salt & Vinegar Potato Wedges Truffle Aioli • Fresh Parker House Rolls, Whipped Butter <i>(always included)</i> 	<p>\$30pp + 1 Chef Attendant / 50 ppl</p>
<p>Shrimp & Grits Station [Creamy Logan Turnpike Cheddar Grits ♦ Cajun Grilled Shrimp]</p>	<ul style="list-style-type: none"> • Andouille Sausage Caramelized Peppers & Onions • Toppings: Chopped Bacon Diced Tomatoes Green Onions Shredded Cheddar 	<p>\$25pp + 1 Chef Attendant / 50 ppl</p>
<p>Street Taco Station [Mini Flour Tortillas ♦ Carne Asada, Red Cabbage Slaw with Chipotle Crema ♦ Cilantro Shrimp, Garlic-Cilantro Lime Slaw]</p>	<ul style="list-style-type: none"> • Mini Vegetable Empanadas Mojo Sauce • Toppings: Fresh Mashed Guacamole Pico de Gallo Lime Wedges 	<p>\$25pp X 2 Chef Attendant/ 50 ppl</p>
<p>Wing Bar Station</p>	<ul style="list-style-type: none"> • Sauces: Buffalo Mild Carolina Gold BBQ Traditional BBQ Mango Habanero Honey Hot • Fresh Crudité Celery & Carrots Ranch & Blue Cheese Dressing • Seasoned Hand-Cut Fries, Spicy Ketchup 	<p>\$25pp + 1 Chef Attendant/50 ppl</p>

Chef Attendant Fees (per 50ppl): \$150/ attendant/station for 2hr minimum; \$75 each additional hour.
Note: Final attendant needs determined by Catering Team.

Looking for something different? We have more Chef Inspired Action Stations available upon request. Ask your Event Planner for more info!



The Sweet FINALE

Assorted Cupcakes | \$45/dz

Custom Cakes

\$50 | 9-inch Round (Serves 10-12)

\$65 | Quarter Sheet (Serves 15-20)

\$85 | Half Sheet (Serves 30-40)

\$165 | Full Sheet (Serves 60-75)

\$8 | Image on cake (Add-on)

\$3 | Writing on cake (Add-on)

Cupcake and Cake Flavor options:

Yellow, Chocolate, Red Velvet, Vanilla, Lemon

Frosting options:

Cream Cheese, Whipped Cream, Butter Cream,
Chocolate, Lemon, Caramel, Strawberry

Specialty Flavored Cakes

Carrot, Triple Chocolate Layer, Caramel,
German Chocolate, Strawberry Shortcake

ALL CAKES ORDERS MUST BE PLACED

48 HOURS IN ADVANCE.

Ice Cream Party | \$10 | 1.5hrs

Assorted Ice Creams and Toppings
with Ice Cream Attendant