

Created with you in mind

GATHERING

2025

Food by FLIK

Welcome!

We're here for you. We offer personalized catering services for every event no matter the size. Daily breakfast, lunch, break, dinner and reception can be ordered through the meeting and events team. If you need any assistance with placing your order, please contact your event coordinator.

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.

Standard Conference Dining Buffets

Our standard Conference Dining is a low-cost option for Breakfast and Lunch only. It offers a set daily menu determined by the Flik Catering team. This menu is served exclusively on **USA 2, NAT 2, NAT 12 and NAT 23**. Please note Conference dining is the only buffet food option that is available on these floors. Any Buffet option outside of the Conference dining Buffets must be pre-approved and will incur an upcharge.

Buffet Pricing: Breakfast (7A-9:45A) - \$18/person | Lunch (11A-1:30P) - \$30/person

Minimum Qty: 10

Additional Charges

Service Fees – A service fee is added to all catering orders for service prior to 4pm.

- **20% FULL-SERVICE FEE** will be added to all catering orders that require a catering attendant for setup and breakdown.
- **5% DROP-OFF SERVICE FEE** will be added to all catering orders where the catering staff 'drops-off' the order. These orders are placed in disposable ware or individually wrapped packaging. It is the responsibility of the meeting attendees to clean-up or dispose of the setup when the Drop-off service fee is assessed.

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 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? Reach out to us! Everything from themed menus to dietary restrictions and special preferences are customizable.



Refreshing BEVERAGES

<p>Coffee & Tea Service Costa Regular Coffee + Hot Water Tea Service (includes Regular & Hot Water only); serves 10ppl/per gallon</p> <p>Costa Decaf Coffee only; serves 10ppl/per gallon</p> <p>Hot Water Tea Service only; serves 10ppl/per gallon</p>	<p>\$28/gallon</p> <p>\$15/gallon</p> <p>\$10/gallon</p>
<p>Coca-Cola Products Assorted Coca-Cola Products (Classic, Diet, Zero, Sprite and Fresca) Minute Maid Juice (Apple & Orange) Dasani Water 16oz</p>	<p>1.50 ea</p>
<p>Simply Juice (Orange & Cranberry Cocktail) 2% Fairlife Milk (Regular) Smartwater 16oz Topo Chico</p>	<p>2.50 ea</p>
<p>Other Specialty Coca-Cola Beverages (Ordered by the case with a 5-day lead time, Ask your planner for more details!)</p>	<p>*Prices Vary</p>



Eye Opening BREAKFAST

Breakfast A La Carte (Great for AM Break options too)

Fresh Fruit Platter (serves 12) \$30

Vanilla Yogurt Parfait Cups \$5
Seasonal Berries | Granola
(minimum order applies; see p.2)

Bagel Box | Cream Cheese \$18
(priced by the dozen)

Pastry Box \$18
Assorted Croissants, Seasonal Muffins & Breakfast
Breads, Jams, Butter

Breakfast Sandwiches \$8

(minimum order applies; see p. 2)
Comes with Seasonal Fruit Tray

PICK THREE (3):

- Sausage, Egg, American Cheese, English Muffin
- Scrambled Egg, Applewood Smoked Bacon, Cheddar Cheese, Burrito (flour tortilla)
- Egg White Vegetable Scramble Burrito (whole wheat tortilla)
- Honey Butter Fried Chicken, Buttermilk Biscuit

Breakfast Buffet Options

(minimum order applies; see p.2)

Brunch at the AOC | \$35

Served with Seasonal Fresh Fruit and Cinnamon Rolls

Choose one: Applewood Smoked Bacon, Chicken Sausage, Turkey Sausage, Veggie Sausage

Choose one: Soft Scrambled Eggs, Cheddar Scrambled Eggs, Egg White Scramble, Seasonal Egg Frittata

Choose one: -Shrimp and Grits
-Buttermilk Biscuits and Sausage Gravy
-Honey Glazed Fried Chicken and Waffles
-French Toast with Maple Syrup and Berries
-Buttermilk Pancakes with Maple Syrup and Whipped Cream

All-American Breakfast | \$28

Served with freshly baked seasonal muffins, sliced fresh fruit, scrambled cage-free eggs, and breakfast potato hash

Choose two: Smoked Applewood Bacon, Chicken Sausage
Vegetarian Sausage or Pork Sausage

Continental Breakfast | \$18

Assortment of freshly baked seasonal Muffins, Bagels, Danish, and sliced fresh Fruit. Accompaniments of Butter, Jams and Cream Cheese.

Avocado Toast Bar | \$17

Thick-cut Seven Grain Bread, Mashed Avocado, Tomatoes, Red Onions, Cucumbers, Arugula, Smoked Salmon, Hard-Boiled Eggs, Feta

Greek Yogurt Bar | \$12

Yogurt, Granola, Seasonal Mixed Berries, Bananas, Raisins, Local Georgia Honey.

Flatbreads & Paninis | \$25

Choose 3

Flatbreads:

- Applewood Smoked Bacon, Arugula, Fresh Mozzarella, Fig Balsamic Glaze
- Grilled Vegetable, Red Pepper Hummus, Arugula

Paninis:

- Smoked Turkey, Honey Mustard, Spinach, Swiss Cheese
- Grilled Chicken, Spinach, Dijon Mayo, Smoked Gouda



BYO Deli Platter | \$22

Choose 3 protein options

Protein: Smoked Turkey, Smoked Ham, Grilled Chicken Breast, Tuna Salad

Includes:

Cheese – American, Swiss, Provolone, Cheddar
Toppings – Lettuce, Tomatoes, Pickles,
Banana Peppers

Condiments – Mayo, Mustard

Breads – Assorted Rolls & Breads

Additional Specialty Sandwiches | \$22

Served Buffet Style or Individually Boxed – Maximum of 4 Choices

All Sandwiches Served on Chef Choice of Breads

- House Roasted Turkey Sandwich , Leaf Lettuce, Brie Cheese, Honey Mustard
- Turkey Club Sandwich ,Smoked Turkey, Swiss, Bacon, Bibb Lettuce, Tomato
- Italian Sandwich, Ham, Salami, Pepperoni, Olive Tapenade, Provolone
- Grilled Salmon Sandwich, Lemon Mayo, Red Onions, Leaf Lettuce
- Oven Roast Beef Sandwich, Romaine, Horseradish Mayo, Cheddar
- Smoked Ham Sandwich, Arugula, Swiss
- Chicken Salad Sandwich, Celery
- Roasted Balsamic Vegetable Wrap
- Egg Salad Sandwich, Leaf Lettuce

Specialty SANDWICHES

All sandwich options include:
Potato Chips, Assorted Hand Fruit,
Freshly Baked Cookies, Condiments



Build Your Own SALADS

Cobb Salad | \$25

Romaine, Arugula, Tomatoes, Roasted Corn, Fresh Avocado, Chopped Eggs, Cucumber, Crumbled Bacon, Crumbled Bleu Cheese

Grain Salad | \$25

Mixed Baby Greens, Arugula, Quinoa, Farro, Avocado Cucumbers, Olives, Tomatoes, Sunflower Seeds, Feta

Caesar Salad | \$25

Crisp Romaine, Baby Spinach, Sun-Dried Tomatoes, Grilled Artichoke Hearts, Kalamata Olive, Croutons, Shaved Parmesan, Avocado

Harvest Salad | \$23

Crisp Romaine Lettuce, Baby Spinach Tomatoes, Olives, Cucumbers, Carrots, Seasonal Grilled Vegetables, Grated Parmesan

Proteins – Choose 2

- Grilled Lemon Pepper Chicken Breast
- Blackened Cajun Shrimp
- Balsamic Grilled Flank Steak
- Herb Marinated Shredded Salmon

Dressings – Choose 2

Ranch | Balsamic Vinaigrette | Italian | Caesar | Thousand Island

Included with all salads:

Potato Chips, Hand Fruit, Fresh Baked Brownies

**Add a Soup! | Seasonal Chef's Choice | \$6
Minimum of 10**

Boxed Salads | \$22

Includes: Potato Chips, Hand Fruit, Fresh Baked Brownies

Flik-Fil-A Chicken Salad | Mixed Greens, Fried Chicken Strips, Roasted Corn Kernels, Monterey Jack and Cheddar Cheeses, Crumbled Bacon, Grape Tomatoes, Ranch Dressing

Southwest Grilled Chicken Salad | Chopped Romaine, Grilled Chicken, Grape Tomatoes, Roasted Corn, Black Beans, Bell Peppers, Tortilla Strips, Thousand Island Dressing

Quinoa Salad | Mixed Greens, Baby Arugula, Quinoa, Cucumbers, Kalamata Olives, Tomatoes, Dried Cranberries, Edamame, Roasted Cauliflower, Pepitas, Balsamic Dressing

Salmon Cesar Salad | Grilled Salmon, Crisp Romaine, Baby Spinach, Sun-Dried Tomatoes, Grilled Artichoke Hearts, Croutons, Parmesan, Avocado, Caesar Dressing

Let's Take a BREAK

AM BREAK IDEAS

Morning High Tea Break | \$8

House Made Assortment of Seasonal Scones & Poundcake, Coffee Crumb Cake, Assorted Jams

Grab & Go Snack Selections:

\$2 | Hand Fruits

\$4 | Kind Bars (Assortment)

\$3 | Bag of Chips

\$3 | Assorted Mini Snack Packs (Assorted Trail Mix, Chocolate Raisins, &/or Mini Yogurt Pretzels)

PM BREAK IDEAS

\$18 | Artisan Cheese Snack Tray (Serves 12)

A Selection Chef Choice Cheeses, Sliced Salami, Seasonal Berries, and Crackers

\$18 | Candy Jar (Serves 12)

Assorted Mini Candy Bars , Jellybeans and Gummy Bears

\$30 | Donut Break (Per Dozen)

Coca-Cola Caramel , Vanilla Frosted with Sprinkles, Seasonal Flavor

More PM BREAK IDEAS

Other Snack Options (all per person)

\$4.00 Choices

Brownie Tray

Chocolate Brownie, Salted Caramel Brownie & Brookie

Cookie Jar

Chocolate Chip, Oatmeal, Sugar & M&Ms

Rice Krispie Treats

Original, Chocolate Chip & M&Ms

Dessert Bar Tray

Assortment of freshly baked Lemon Squares, Blondies & Seasonal Dessert Bars

Biscotti Break

Classic, Chocolate Dipped & Seasonal Biscotti

Skinny Pop Popcorn

Original, White Cheddar & Sweet & Salty Kettle



\$6.00 Choices

Hummus Break

Traditional Chickpea Hummus, Roasted Red Pepper Hummus, Pita Chips, Fresh Crudité

Tortilla Chip Bar

Tri-Color Corn Tortillas, Guacamole, and Tomato Salsa

\$5.00 Choices

Energy Protein Balls

-Blueberry, Oatmeal, Chia Seed
-Chocolate Chip, Oatmeal, Flax Seed
-Seasonal Flavor
(Contains Sun Butter)

Snack Dip (Served Cold) Served with Pretzel Bread

Choose 1 Dip:

Spinach Dip | French Onion Dip | Pimento Beer Cheese Dip

Bon Voyage Snack Package | \$12

Perfectly packaged for the traveler!

- Salty Snack
- Assorted Candy
- Protein Bar
- Coca-Cola Logo Cookie

Minimum order applies. Must be ordered 3 business days in advance.

Specialty LUNCH BUFFETS



Picnic in the South | \$45

(Great for indoors or outdoors!)

Choose 2: Potato Salad, Pasta Salad, Vinaigrette Cole Slaw, Mixed Green Salad | Ranch & Balsamic

Choose 3: Hamburgers, Hot Dogs, Veggie Burgers, Baby Back Ribs, Grilled Herb Chicken, Blackened Catfish

Includes:

Corn on the Cob

Cheese Platter | American & Swiss

LTO Tray | Lettuce, Tomatoes, Onions

Buns and Appropriate Condiments

Desserts: Assorted Chocolate Chip & Oatmeal Cookies

American Southern BBQ | \$39

Baked Mac & Cheese, Roasted Green Beans, Mixed Green Salad | Ranch & Balsamic, Creamy Potato Salad, Corn Bread

Choose 2: Lemon Pepper Grilled Chicken, Fried Chicken, BBQ Pulled Pork, Smoked Brisket, BBQ Glazed Cauliflower Steak

Dessert: Seasonal Hand Pie

Taste of Italy | \$39

Roasted Broccolini, Caprese Salad, Caesar Salad, Garlic Bread

Choose 1: Chicken Parmesan, Italian All-Beef Meatballs, Eggplant Parmesan

Choose 1: Pasta Alfredo, Penne Primavera, Pesto Tortellini

Dessert: Mini Ricotta Cannoli

Mediterranean | \$39

Greek Marinated Chicken, Chickpea Falafel, Mediterranean Yellow Rice, Tzatziki Sauce and Pita Bread, Mediterranean Salad | Mixed Greens, Olives, Red Onions, Cucumbers, Cherry Tomatoes, Feta, Red Wine Vinaigrette

Dessert: Lemon Olive Oil Cake

Southeast Asian | \$39

Orange Chicken, Sesame Teriyaki Salmon, Jasmine Rice, Vegetable Lo Mein, Asian Chopped Salad | White & Purple Cabbage, Shredded Carrots, Edamame, Cilantro, Wonton Strips, Sesame Ginger Dressing

Dessert: Ginger Spice Cookies & Fortune Cookies

Taqueria | \$39

Flour Tortillas, Corn Tortilla Chips, Fajita Chicken, Chimichurri Shrimp, Refried Pinto Beans, Cilantro Lime Rice

Toppings: House Made Guacamole, Fire Roasted Tomato Salsa, Sour Cream, Shredded Cheddar, Chopped Romaine

Dessert: Cinnamon Churro

AOC Wing Bar | \$25

Original Crispy Chicken Wings | Coca-Cola Jack Daniels BBQ, Buffalo & Lemon Pepper Sauces, Celery & Carrot Crudit , Ranch

Choose 1: Cajun Seasoned Fries, Smoked Mac & Cheese

Choose 1: Creamy Coleslaw, Mixed Green Salad | Ranch & Blue Cheese

Dessert: Chocolate Brownies

In the mood for something different? Ask about our Chef inspired Seasonal offerings!

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CATERING

RECEPTIONS



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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, Whiskey, Gin, Tequila, Rum
Each Additional Hour @ \$12.50 Per Guest

Ready to Drink Products | \$6

Simply Spiked (Assorted)
Topo Chico Spirited
(Tequila/Lime, Tequila/Grapefruit, Vodka/Lemon)
Jack & Coke (Regular & Zero)
Fresca Mixed (Assorted)
Hard Peace Tea (Assorted)

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	●	●	●
Dessert Assortment	●	●	●
Classic Southern Cuisine		●	●
Gourmet Charcuterie			●

Chef's Choice Charcuterie Board

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

Classic Southern Cuisine

Pimento Cheese Spread | Texas Caviar | Corn Tortilla Chips | Toasted Pita Chips

Desserts Bites – Choose 2

- NY Cheesecake
- Chocolate Mousse Cake
- Red Velvet Cake, Cream Cheese Frosting
- Carrot Cake, Cream Cheese Frosting
- Seasonal Dessert

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 Chips (Serves 12)

\$75 | Charcuterie Board with Assorted Cheeses, Meats, Crackers & Lavash (Serves 12)

Hot or Cold HORS D'OEUVRES

Earth (Served Cold)

Cucumber Salad Shooter, Tomato, Mint, Feta
Tri-Color Baby Carrots, Hummus & Olive Oil Cup
Tomato Bruschetta Crostini, Balsamic Drizzle
Caprese Skewer, Tomato, Mozzarella, Basil, Balsamic Reduction
Red Wine Steeped Grape & Goat Cheese Crostini, Honey Drizzle

Earth (Served Hot)

Vegetable Spring Roll, Sweet & Sour Sauce
Macaroni & Cheese Bites, Truffle Aioli
Fig & Mascarpone Purse, Phyllo
Honey & Goat Cheese Purse, Phyllo
Indian Potato Pea Samosas, Turmeric Cumin Sauce
Fried Green Tomato Stack, Whipped Capers Cream Cheese

Sea (Served Cold)

Smoked Salmon on Cucumber, Dill Cream Cheese
Tuna Poke Shooter, Sesame Seed, Green Onion
Shrimp Salad, Endive Leaf
Octopus Ceuiche Shooter, Crispy Tortilla

Sea (Served Hot)

Salmon Skewer, Pepper Jelly Glaze
Bacon Wrapped Scallop
Coconut Shrimp, Sweet Chili Sauce
Handmade Maryland Crab Cakes, Old Bay Aioli
Lobster Corn Dog, Lemon Tarragon Aioli

Land (Served Cold)

Curried Chicken Salad, Naan Bread Crisp
Smoked Bacon, Jalapeno Pimento Cheese, Crostini
Prosciutto Wrapped Asparagus, Cream Cheese
Crispy Bacon Deviled Eggs, Chives

Land (Served Hot)

Chicken Lemongrass Sesame Dumplings, Plum Sauce
Honey Stung Fried Chicken Skewer, Tiny Pickle, Jalapeno Honey
Beef Slider, American Cheese, Thousand Island Aioli, Sesame Bun
Maple Glazed Chicken & Waffles, Powdered Sugar
Mediterranean Beef & Vegetable Kabobs

Need to add additional Hors D'oeuvres or something more A la Carte?

You can make selections at \$60/dozen

Something else in mind? We offer customized options, Ask your planner! 11



The Sweet FINALE

Assorted Cupcakes | \$45/dz

Custom Cakes

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

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

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

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

\$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