

Flik

HOSPITALITY GROUP

THE COCA-COLA COMPANY HQ



2026 CATERING MENU

BREAKFAST

CONTINENTAL

Classic Continental | \$20

Includes an assortment of freshly baked breakfast pastries, bagels & sliced fruit, served with butter, cream cheese & jams.

Avocado Toast Bar | \$19

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

Bagel & Cream Cheese Box | \$20/dz

Assortment of Bagels & Cream Cheese

Optional Enhancement:

Lox Platter | \$13/dozen

Served with Lemon Dill Smoked Salmon, Capers, Red Onion, Cucumbers, Diced Tomatoes, Sliced Hard Boiled Eggs

Hot Oatmeal Bar | \$10

Served with Hot Oatmeal, 2% Milk, Brown Sugar, Raisins, Cinnamon, Honey, Mixed Berries

Cereal | \$9

Assorted Cereal Cups served with Fair Life 2% Milk

HOT & HANDHELDS

All-American Breakfast | \$31

Served with Seasonal Fresh Fruit Platter

Choose 1: Seasonal Mini Muffins, Assorted Danishes, Mini Croissants

Choose 1: Cage-Free Scrambled Eggs, Cheddar Scrambled Eggs, Seasonal Vegetable Frittata

Choose 1: Crispy Hash Browns, Roasted Breakfast Potatoes with Peppers & Onions, Sweet Potato Hash with Herbs, or Golden Tater Tots

Choose 2: Smoked Applewood Bacon, Pork Sausage, Chicken Sausage, Turkey Sausage, Veggie Sausage

Optional Enhancements | \$6 per person, per item:

Classic Butter Grits, Cheddar Grits, Buttermilk Pancakes, Golden Waffles and French Toast

(Pancakes, Waffles and French Toast are served with Maple Syrup & Whipped Cream)

Breakfast Sandwiches \$10

Served with Seasonal Fresh Fruit Platter

Select up to three varieties per order:

- Egg & Cheese, English Muffin
- Sausage, Egg & Cheese, English Muffin
- Egg & Cheese, Buttermilk Biscuit
- Bacon, Egg & Cheese, Buttermilk Biscuit
- Egg & Cheese Burrito
- Bacon, Egg & Cheese Burrito
- Egg White Vegetable Wrap (No Dairy)
- Honey Butter Fried Chicken, Buttermilk Biscuit

A LA CARTE

Pastry Basket | \$15

Choose any 3:

Seasonal Muffins, Assorted Danishes, Fresh Baked Croissants, Mixed Berry Scones, Seasonal Breakfast Breads, Poundcake Loafs, Coffee Crumb Cake, Cinnamon Rolls
Includes Accompaniments of Butter & Jams

Individual Yogurt Parfaits | \$6

Choose any 2 Flavors:

(Served with Granola & Mixed Berries)

- Greek Yogurt
- Vanilla Yogurt
- Strawberry Yogurt
- Plain Non-Fat

Overnight Oats Parfait | \$6

Choose any 2 Flavors:

- Vanilla Oats, Berries, Honey, Chia Seeds
- Banana Sun Butter Oats, Chocolate Chips
- Seasonal Chef Selection

Fruit

Whole Hand Fruit | \$ 3

Fresh Fruit Cups | \$ 6

Seasonal Fruit Platter | \$ 5



ARTISAN SANDWICHES

All sandwich package options include:

- Potato Chips
- Seasonal Hand Fruit
- Freshly Baked Cookie
- Appropriate Condiments

Optional Add-on:

Chef Choice Soup | \$7

Mini Fresh Fruit Cup | \$4

SANDWICHES & WRAPS \$20

Served Platter-style or Individually Boxed

Maximum of 4 Choices

All Sandwiches Served on Chef Choice of Breads

Sandwiches:

- House Roasted Turkey Sandwich, Leaf Lettuce, Brie Cheese
- Italian Sandwich, Ham, Salami, Pepperoni, Olive Tapenade, Provolone
- Oven Roasted Beef Sandwich, Romaine, Cheddar
- Smoked Ham Sandwich, Arugula, Swiss
- Chicken Salad Sandwich, Celery
- Egg Salad Sandwich, Arugula

Wraps:

- Grilled Salmon Wrap, Leaf Lettuce, Red Onion, Citrus Aioli
- Roasted Chicken Pesto Wrap, Basil Pesto, Fresh Mozzarella, Roasted Red Peppers, Field Greens
- Turkey Club Wrap, Smoked Turkey, Swiss, Bibb Lettuce, Herb Mayo
- Grilled Vegetable Wrap, Seasonal Vegetables, Hummus, Field Greens

BYO DELI PLATTER | \$24

Includes:

Cheese: American, Swiss, Provolone, Cheddar

Toppings: Lettuce, Tomatoes, Pickles, Banana Peppers

Condiments: Mayo, Mustard

Breads: Assorted Rolls & Artisan Breads

Choose 3 Proteins:

Smoked Turkey

Smoked Ham

Grilled Chicken Breast

Tuna Salad

Chicken Salad

Roasted Chickpea Hummus

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SPECIALTY SALADS

ALL SALAD OPTIONS INCLUDE:

- Potato Chips
- Seasonal Hand Fruit
- Chef Selected Dessert Bar
- Dressing

Optional Add-on:

Chef Choice Soup | \$7

Mini Fresh Fruit Cup | \$4

BOXED PROTEIN BOWLS

Vegan Grain Bowl | \$21

Grilled Tofu, Shredded Kale, Wild Rice, Shaved Carrot, Radish, Broccolini, Miso Tahini Dressing

Mediterranean Grain Bowl | \$23

Roasted Chicken, Farro, Tomato, Red Onion, Cucumber, Feta, Olives, Baby Spinach, Greek, Yogurt Green Goddess

Harvest Grain Bowl | \$25

Grilled Salmon, Barley, Roasted Sweet Potato, Baby Kale, Goat Cheese, Tomato, Citrus Dill Vinaigrette

BOXED SALADS | \$22

Flik-Fil-A Chicken Salad

Mixed Greens, Fried Chicken Strips, Roasted Corn Kernels, Monterey Jack & 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

Chickpea Salad

Mixed Greens, Baby Arugula, Chickpea, Cucumbers, Kalamata Olives, Tomatoes, Dried Cranberries, Edamame, Roasted Cauliflower, Balsamic Dressing

Salmon Caesar Salad

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

BYO SALAD BAR

CHOOSE A BASE:

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

CHOOSE 2 PROTEINS:

Grilled Lemon Pepper Chicken Breast, Fried Chicken Strips, Blackened Cajun Shrimp, Balsamic Grilled Flank Steak, Herb Marinated Shredded Salmon, Chickpea Hummus

CHOOSE 2 DRESSINGS:

Ranch | Balsamic Vinaigrette | Italian | Caesar | Thousand Island

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SIMPLIFIED

OUR SIMPLIFIED OPTIONS ARE DESIGNED WITH FLEXIBILITY, CONVENIENCE, & VARIETY IN MIND. THESE PACKAGES PROVIDE SATISFYING OPTIONS THAT WORK WELL FOR EVERYDAY TEAM GATHERINGS. CREATED AS A MORE BUDGET-FRIENDLY ALTERNATIVE TO OUR TRADITIONAL CATERING MENUS, EACH PACKAGE BALANCES QUALITY & VALUE — OFFERING GUESTS A RANGE OF CHOICES FROM HEARTY CLASSICS TO LIGHTER OPTIONS!

PASTA DUO | \$24

Choose 1: Penne Pesto Alfredo, Baked Ziti Marinara

Choose 1: Meatball Marinara, Herb Roasted Chicken

Includes: Garlic Breadsticks, Caesar Salad, Mini Chocolate Chip Cookie

CHICKEN TENDERS/WINGS COMBO | \$19

Choose 1: Crispy Chicken Tenders, Chicken Wings

Choose 1: Thick-cut Fries, Onion Rings

Includes: Fresh Vegetable Crudit , Mini Rice Krispie Bites

Choose any 2 Sauces: Ranch, Ketchup, Buffalo, or BBQ Sauce

SOUTHWEST TACO | \$24

Choose 1: Grilled Chicken, Seasoned Ground Beef

Includes: Spanish Rice & Black Beans, Taco Shells, Mini Fudge Brownie

Additional Toppings Bundle | \$5 add-on

Sour Cream, Guacamole, Shredded Lettuce, Shredded Cheese, Salsa

MEDITERRANEAN MEZZE | \$23

Grilled Chicken, Chickpea Hummus, Quinoa & Couscous Salad, Roasted Seasonal Vegetables, Lettuce Wraps, and Citrus Herb Vinaigrette, Mini Blondie

A LA CARTE COMPOSED SALADS | \$10

Classic Grilled Chicken Caesar | Romaine, Parmesan, Herbed Croutons, Grilled Chicken Breast, Caesar Dressing

Chopped Chicken Garden Salad | Mixed Greens, Grape Tomatoes, Cucumbers, Shredded Carrots, Grilled Chicken Breast, Ranch Dressing

Garden Veggie Salad | Mixed Greens, Chickpeas, Cucumbers, Shredded Carrots, Grape Tomatoes, Shredded Cheddar, Balsamic Vinaigrette

CLASSIC SANDWICH PLATTERS | \$50 PER PLATTER

(Serves 10 - Sandwiches Only)

Choose any 3:

- **Classic Turkey Sandwich** | Cheddar, Leaf Lettuce, Tomato
- **Smoked Ham Sandwich** | Swiss, Romaine, Tomato
- **Oven Roast Beef Sandwich** | American Cheese, Lettuce, Tomato
- **Garden Veggie Wrap** | Lettuce, Tomato, Cucumber, Carrots, Chickpea Hummus

THEMED BUFFETS

Taste of Italy | \$35

Penne Primavera, Roasted Broccoli, Chicken Parmesan with Marinara & Fresh Mozzarella, Garlic Bread

House Caesar Salad served with Caesar Dressing

Dessert: Mini Chocolate Chip Cannoli

The Mediterranean | \$35

Golden Turmeric Rice, Herb-Marinated Greek Chicken, Beef Kofta

Meatballs, Tzatziki Sauce, Pita Bread

Mediterranean Salad | Mixed Greens, Olives, Cucumbers, Red Onions, Cherry Tomatoes, Feta, served with Red Wine Vinaigrette

Dessert: Chocolate Olive Oil Cake

Spirit Of India | \$35

Basmati Rice, Chicken Tikka Masala, Vegetable Samosa, Butter Naan Bread

Kachumber Salad | Chopped Cucumber, Tomato, Onion, Spices, Lemon Juice

Dessert: Cardamom Spice Cake

Pan-Asian Favorites | \$42

Jasmine Rice, Vegetable Lo Mein, Crisp Asian Chopped Salad | White & Purple Cabbage, Shredded Carrots, Edamame, Cilantro, Wonton Strips, served with Sesame Ginger Dressing

Choose any 2: Orange Chicken, Honey-Sesame Teriyaki Salmon, Beef & Broccoli

Dessert: Matcha Tea Cake | Fortune Cookies

Southwest Taqueria | \$42

Flour Tortillas, Corn Tortilla Chips, Black Beans, Cilantro Lime Rice

Choose any 2: Chicken Fajitas, Chimichurri Shrimp, Steak Fajitas

Toppings: House-Made Guacamole, Fresh Pico de Gallo, Sour Cream, Shredded Cheddar, Chopped Romaine, Lime Wedges

Dessert: Cinnamon Churro

American BBQ | \$42

Baked Mac & Cheese, Smoked Green Beans & Onions, Creamy Coleslaw, Jalapeno Corn Bread, Mixed Green Salad served with Ranch & Balsamic

Choose any 2: Lemon Pepper Grilled Chicken, BBQ Pulled Pork, Slow Smoked BBQ Brisket

Dessert: Mini Assorted Cookies | Chocolate Chip & Oatmeal

Flavors of the South | \$42

Three Cheese Mac & Cheese, Braised Collard Greens with Black-Eyed Peas, Buttermilk Fried Chicken, Blackened Salmon, Honey Butter Corn Bread, Southern Potato Salad

Dessert: Warm Seasonal Cobbler | Whipped Cream

LOOKING FOR SOMETHING DIFFERENT?

**WE OFFER CUSTOMIZED BUFFET AND PLATED DINING OPTIONS
DESIGNED TO REFLECT YOUR VISION. PLEASE CONTACT YOUR EVENT
COORDINATOR FOR FURTHER DETAILS.**

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EXECUTIVE BREAKS

ON THE RUN

Meeting Munchies | \$4

Individual Mini Bags of Mixed Nuts, Chocolate Covered Raisins, Trail Mix, and/ or Yogurt Covered Pretzels (2 packs per person)

Gourmet Snack Kit | \$8

An assortment of Hippeas Chickpea Puffs, Stroopwafel, and Protein Sticks (Beef & Turkey Jerky)

Candy Jar | \$22 / dz

Assorted Mini Candy Bars, Jellybeans, Gummy Bears

Nugo Protein Bars | \$4

GF/ Vegan Options Available

Kind Bars | \$4

Assorted Bagged Chips | \$2

Whole Hand Fruits | \$3

Fresh Fruit Cup | \$6

WHAT'S POPPIN

House Popcorn | \$7 per box

(Made fresh in-house daily)

Assorted Skinny Pop | \$4 per bag

SWEET TREATS BAKERY

Donut Break | \$30/dz

Light, yeast-raised donuts in traditional glazed, chocolate frosted, and rotating seasonal flavors.

Brownie Tray | \$4

Fudge Brownie, Brookie, Cheesecake Marble

Classic Cookie Selection | \$4

Chocolate Chip, Sugar Cookie, Oatmeal Raisin

Signature Cookie Selection | \$5

A Perfect Upgrade from the Classics to Sweeten any Meeting Break .

Gourmet, jumbo-style cookies featuring Double Chocolate Chunk, Red Velvet, M&M's®, and a chef's seasonal creation.

Dessert Bars | \$4

Lemon Squares, Brown Butter Blondies, Magic Bars

House-Made Rice Krispy Treats | \$4

Biscotti | \$4

House-Made Granola Bars | \$4

HEALTHY & SAVORY

Hummus Break | \$6

Traditional Chickpea Hummus, Honey Jalapeno Hummus, Pita Chips, Fresh Crudit 

Protein Snack Box | \$8

Cage-Free Boiled Egg, Seasonal Fresh Fruit, Peanut Butter, Cheddar Cheese Cubes, and Crackers
(Individually Packaged)

BYO Greek Yogurt Bar | \$12

Greek Yogurt, House-Made Granola, Fresh Seasonal Berries, Sliced Fruit, Local Honey, Toasted Coconut & Chia Seeds

Tortilla Chip Bar | \$6

Fresh Guacamole, Pico de Galo, Corn Tortilla Chips

Artisan Fruit & Cheese Snack Board | \$18 / dz

Chef's Selection of Assorted Cheeses, Hard Salami, Fresh Seasonal Berries, Crackers

BYO Trail Mix Bar | \$7

Sunflower Seeds, Dried Fruit Mix, Banana Chips, M&M's®, Salted Pretzels, Wasabi Peas

Warm Pretzel Bites with Cheddar Cheese Dip & Spicy Mustard | \$6

Seasonal Fruit Platter | \$5



BEVERAGES

COFFEE & TEA SERVICE

Prices Per Gallon | Serves 10 Per Gallon

Costa Regular Coffee + Hot Water Tea Service \$30

(includes Regular Coffee & Hot Water only)

Costa Decaf Coffee \$15

Hot Water & Tea Service \$10

Syrup Bar Add-On \$6

Hazelnut , Caramel, Seasonal Flavor

All hot beverage services include assorted sweeteners & creamers.

COCA-COLA PRODUCTS \$1.50

Assorted Classic Coca-Cola Products | Classic, Diet, Zero, Sprite & Fresca | 12oz

Minute Maid Juice | Apple & Orange | 10oz

Dasani Water | 16oz

Simply Juice | Orange & Cranberry Cocktail | 12oz \$2.50

Smartwater | 16oz

Topo Chico | Regular | 12oz

Specialty & Premium Coca-Cola Beverages

Specialty beverages are available by case minimum (12 or 24 units)

5 business days lead time required. Please ask your event coordinator for available options & pricing details.

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BAR SERVICE

Bar Service Policies:

- A dedicated, TIPS-certified bartender is required by law for all events serving alcohol.
- Alcohol service is permitted beginning at 4:00 p.m. in accordance with our liquor license.
- One bartender is required for every 50 guests.
- \$225 flat rate per bartender for a 2-hour event.
- \$112 per bartender, per hour for each additional hour.
- Charges are based on the total guest count for the event (minimum guest count applies).

Bar prices include: Assorted Coca-Cola Products & Dasani

Prices Inclusive of Tax

Beer & Wine Bar | \$19.50

Based On 2 Hour Service Includes Selection of Wines & Local Beers

Each Additional Hour at \$10

Full Bar | \$25

Based On 2 Hour Service Includes Selection of Wines, Local Beers, Vodka, Whiskey, Gin, Tequila, Rum, & Mixers

Each Additional Hour at \$12.50

Ready to Drink Products | \$6

Options:

- Simply Spiked (Assorted)
- Topo Chico Spirited (Tequila & Lime, Tequila & Grapefruit, Vodka & Lemon)
- Topo Chico Hard Seltzer (Assorted)
- Jack & Coke (Regular & Zero)
- Fresca Mixed (Assorted)
- Hard Peace Tea (Assorted)
- Minute Maid Spiked (Vodka Punch, Vodka Lemonade)

Specialty Cocktail | \$8

Our in-house Bartenders can create the perfect cocktail for your event!

Ask your event coordinator for details.

Mocktail (non-alcoholic) | \$5

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HORS D'OEUVRES

SIGNATURE RECEPTION PACKAGE | CHOOSE ANY 6 HORS D'OEUVRES & 2 DESSERTS FOR \$45 PP

AVAILABLE À LA CARTE AT \$72 PER DOZEN

EARTH (SERVED COLD)

Tomato Bruschetta Crostini, Fresh Basil, Balsamic Drizzle
Cucumber Cup, Roasted Red Pepper Hummus, Olive Tapenade
Mediterranean Veggie & Feta Skewer, Marinated Vegetables, Feta Cheese
Fig & Goat Cheese Flatbread

EARTH (SERVED HOT)

Crispy Vegetable Spring Roll | Sweet Chili Dipping Sauce
Macaroni & Cheese Bites | Truffle Aioli
Mini Vegetable Quesadilla
Artichoke Stuffed Beignet
Edamame Potstickers | Plum Dipping Sauce
Mushroom & Truffle Arancini, Shaved Parmesan

LAND (SERVED COLD)

Curried Chicken Salad, Naan Crisp Bread
Pimento Cheese & Bacon Crostini
Roast Beef Crostini, Horseradish Cream, Crispy Onion
Prosciutto-Wrapped Melon Bite, Balsamic Glaze, Micro Basil

LAND (SERVED HOT)

Lemongrass Chicken Dumplings, Toasted Sesame | Plum Dipping Sauce
BBQ Pork Spring Roll
Honey-Stung Fried Chicken Skewer, Tiny Pickle, Jalapeño Honey Glazed
Beef Slider, American Cheese, Thousand Island Aioli, Sesame Bun
Maple Glazed Chicken & Waffles
Honey-Sriracha Beef Meatball Skewer, Sweet Heat Glaze

SEA (SERVED COLD)

Smoked Salmon Mousse Cucumber Round, Fresh Dill
Ahi Tuna Poke Tartlet, Kimchi Aioli, Sesame Seed, Scallion
Citrus-Poached Shrimp Cocktail Shooter, Micro Cilantro
Creamy Crab Salad Crostini, Chive

SEA (SERVED HOT)

Shrimp Tempura | Sweet Chili Dipping Sauce
Handmade Maryland Crab Cake | Old Bay Aioli
Lobster Empanada | Citrus Tarragon Aioli
Crab Rangoon | Sweet & Sour Dipping Sauce
Mini Salmon Croquettes | Sriracha Aioli

INTERACTIVE ENHANCEMENTS

CHEF-ATTENDED ACTION STATIONS AND CURATED STATION MENUS ARE AVAILABLE TO ENHANCE YOUR EVENT. PLEASE REACH OUT TO YOUR EVENT COORDINATOR FOR ADDITIONAL DETAILS.

DESSERT BITES | CHOICE OF 2 INCLUDED IN PACKAGE (AVAILABLE À LA CARTE AT \$48 PER DOZEN)

NY Cheesecake, Graham Cracker Crust
Coca-Cola Chocolate Cake, Whipped Ganache
Red Velvet Cake, Cream Cheese Frosting
Carrot Cake, Cream Cheese Frosting
Chef's Seasonal Selection | Dessert Bites or Parfait Shooters

SIGNATURE ENHANCEMENTS

OPTIONAL UPGRADES TO ELEVATE YOUR RECEPTION EXPERIENCE!

Hand Rolled Sushi & Nigiri | \$20

Assorted Sushi served with Pickled Ginger, Wasabi, Soy Sauce & Spicy Mayo

Southern Spread Duo | \$12

Hot Honey Pimento Cheese & Texas Caviar with Tortilla Chips

Warm Spinach & Artichoke Dip with Pita Chips (Serves 12) | \$48

Creamy Spinach & Artichoke blend with House Pita Chips

Mediterranean Platter | \$65 (Serves 12)

Tzatziki, Baba Ghanoush, Red Pepper Hummus, House-Made Pita, Lavash, Olives, Piquillo Peppers, Peppercornini & Grilled Vegetables

Chef Choice Charcuterie Board | \$75 (Serves 12)

Artisanal Cheeses, Cured Meats, Dried & Fresh Fruits, Spreads, Gourmet Crackers & Breads

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CELEBRATIONS

ICE CREAM PARTY | \$15

Make any occasion sweeter with our build-your-own ice cream party station!
(20 guest minimum)

Includes:

Choice of two ice cream flavors:

Vanilla, Chocolate, Strawberry, Dairy-Free Sorbet

Waffle Cones & Disposable Cups

Assorted Toppings:

Oreo Crumbles, M&M's, Rainbow Sprinkles, Cherries, Caramel & Chocolate Syrup

2 Hours of Serving Attendant

COKE FLOAT STATION | \$10

(20 guest minimum)

Includes:

Coca-Cola & Coca-Cola Zero

Choice of one ice cream flavor:

(Additional flavor +\$3 pp)

Vanilla Ice Cream

Chocolate Ice Cream

Strawberry Ice Cream

2 Hours of Serving Attendant

BALLOON PACKAGES

Celebrating a birthday, retirement, promotion, or any special milestone with your team? Let us take care of the details — we'll provide festive balloons so you can skip the extra trip to the store!

Classic Bundle – \$15

1 Themed Foil Balloon + 4 Color-Coordinated Latex Balloons

Celebration Bouquet – \$25

2 Themed Foil Balloons + 8 Latex Balloons on a weighted base

Balloon Themes Available:

Birthday, Retirement, Thank You, Welcome, Congratulations, Work Anniversary (numeric milestones)

Balloon styles and colors are subject to availability.



SWEET INDULGENCE

CAKES & CUPCAKES

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

Quarter Sheet Cake | \$ 70 (Serves 15-20)

Half Sheet Cake | \$ 90 (Serves 30-40)

Full Sheet Cake | \$ 175 (Serves 60-75)

Cupcakes | \$45 per dozen

Flavor Options:

- Vanilla Bean
- Chocolate
- Red Velvet
- Funfetti
- Yellow
- Lemon
- Strawberry

Frosting Options:

- Vanilla Buttercream
- Chocolate Buttercream
- Lemon Buttercream
- Strawberry Buttercream
- Whipped Cream
- Cream Cheese Frosting

CUSTOM CAKES

Our pastry team can create custom cakes tailored to your event.

Flavor, size, and décor options are available upon request. Pricing is provided during consultation.

Decorative requests for standard cakes are available at no additional charge with consultation.

All cake orders require a minimum of 3 business days' notice.

SPECIALTY CAKES

9-INCH ROUND | SERVES 10-12

Tiramisu Cake | \$60

Carrot Cake, Cream Cheese Frosting (Nut Free) | \$60

Strawberry Shortcake | \$ 55

Classic Cheesecake, Graham Cracker Crust, Fresh Berries | \$55

COOKIE CAKES

9-inch Round | \$ 25 (Serves 8-10)

Half Sheet | \$ 50 (Serves 30-40)

Full Sheet | \$ 90 (Serves 60-75)

Flavor Options:

- Chocolate Chip
- Sugar
- M&M's®

ADD-ONS

Custom Images For Cakes & Cupcakes

9-inch, Quarter & Half Sheet | \$15

Full Sheet | \$20

Cupcakes | \$ 15 per dozen

Personalized Writing | \$8 per cake

GENERAL INFORMATION

PLEASE ALSO REFER TO THE MEETINGS & EVENTS POLICIES FOR ALL EVENT GUIDELINES.

PRICING & FEES

- Pricing is per guest unless noted otherwise.
- A 10-guest minimum applies to per-person menu items; some items may require higher minimums as noted.
- 20% Full-Service Fee applies to events requiring staff support and non-disposable service ware.
- 5% Drop-Off Service Fee applies to orders delivered in disposable ware, with attendees responsible for cleanup and disposal.
- Evening events (after 4 p.m.) require a direct labor charge of \$50 per hour, per staff member (6-hour minimum). Final labor needs will be determined based on event scope and service requirements.

LATE ADDITIONS & LATE FEES

- All late additions need to be communicated to the Meeting & Events team first.
- Any additions within 3 business days (before 4 p.m.) are subject to a late fee.
- Late additions may be subject to the FLIK Catering Team's discretion based on availability.
- \$50 or 25% (whichever is higher) fee will be added.

STANDARD CONFERENCE DINING BUFFETS

- Breakfast (\$20 per person): 7:00 a.m. – 9:45 a.m.
- Lunch (\$33 per person): 11:00 a.m. – 1:30 p.m.
- Daily set menu determined by the FLIK Catering Team, available to view on Connect.
- Buffets served exclusively on USA 2, NAT 2, NAT 12, and NAT 23.
- Any buffet menu options outside of the Conference Dining Buffets must be pre-approved and served inside their corresponding rooms.

FLORALS/DECOR

- Available upon request.
- Charges vary based on scope and event needs.

FULL CHINA

- Available upon request.
- \$3 per person plus a labor charge (based on prep, service, & breakdown needs).

LINEN

- \$30 each plus applicable 20% service fee.
- No charge for linen used to drape catering tables.
- Size, color, & quantity will be confirmed with your Event Coordinator.
- Standard Colors: Black and Red.
- Specialty linen options are available through an outside vendor for an additional fee. Reach out to your Event Coordinator for more details.

PRODUCT SAMPLING & ICE

- Available upon request.
- Sample cups are available for a fee.
- Barrel coolers and/or silver buckets can be filled with ice for consumption or beverage chilling. Labor charges will be determined by the scope and event needs; reach out to your Event Coordinator for more details.

ORDER TIMING & CANCELLATIONS

- Groups under 100: Final headcount & order guarantee due 3 business days prior (before 4 p.m.).
- Groups over 100: Final headcount & order guarantee due 7 business days prior (before 4 p.m.).
- Changes or cancellations after these cut-offs will be billed at the guaranteed amount.

ALLERGEN ACCOMMODATIONS

- We are happy to accommodate common food allergies and dietary needs whenever possible. Please share any allergen or dietary restrictions with your Event Coordinator at the time of booking.
- All food is prepared in an open kitchen where egg, milk, wheat, soy, nuts, and other potential allergens are present. While we take great care in handling these items, we cannot guarantee the absence of allergens.