



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

Food by **FLIK**

2023

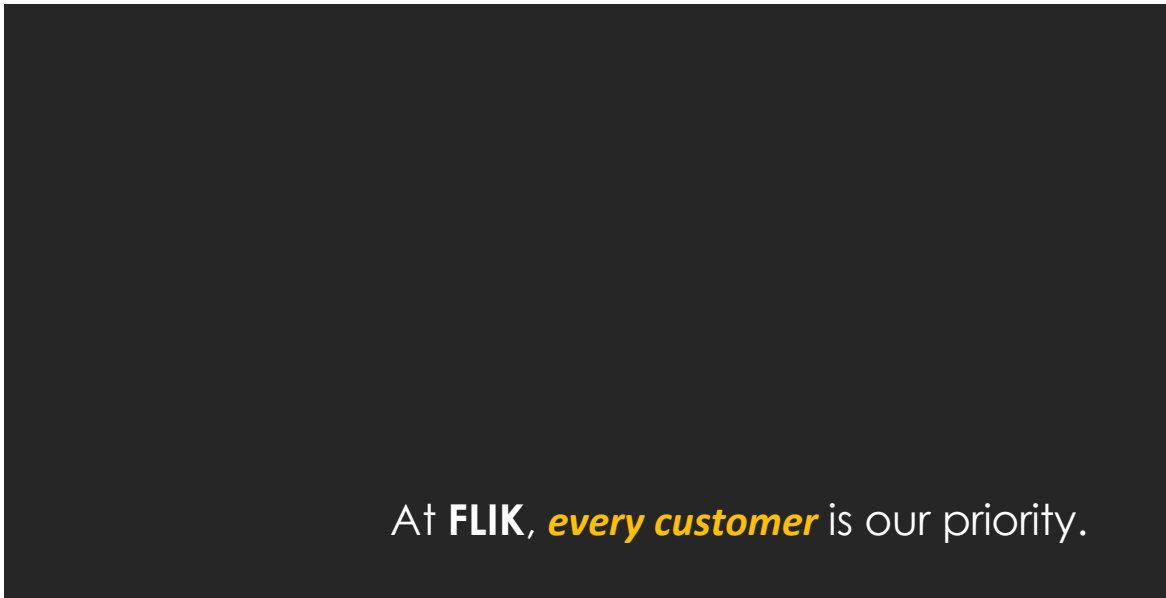


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Welcome

For Mobile orders,
call 904-905-4204, or email
FlikcateringJAX@compass-usa.com

For Conference Center Bookings,
call 904-905-0008, or email
ConferenceServices@bcbsfl.com

All orders must be placed through
your Conference Center Meeting Planner



Minimum Orders

The Conference Center requires a minimum of 15 guests in order to book a room and catering.

Mobile Catering orders require a minimum of 10 guests for delivery. Orders for fewer than 10 guests may be picked up from CaféFresh.

Delivery for orders less than 10 guests is available for a fee of 10%.

There is an 18% service fee for all catering orders.

To ensure availability and secure delivery times, we encourage you to place catering orders 72 hours in advance. Menus are subject to change based on market availability.

On a Limited Budget? Please contact FlikcateringJAX@compass-usa.com to discuss other available options.

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. *Made without Gluten, Bread Options Available for an Additional Cost.*

Cancellation Policy

Standard orders cancelled with at least 72 hours' notice will not be charged. If less than 48 hours' notice is given, a 50% cancellation fee will be assessed. Less than 24 hours will receive a 100% cancellation fee.

Special Events

Our catering director 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.



Additional Beverages

Iced Tea	2.09	Lemonade	2.19
Iced Coffee	2.09	Seasonal Aqua Fresca	2.19
Hot Chocolate	2.29	Fruit Smoothie	3.99
Can Soft Drink	1.39	Strawberry, Pineapple, Mixed Berry	
Bottled Juice	2.09		
Apple, Cranberry, Lemonade, Orange Juice		Canned Sparkling Water Lime, Raspberry, Orange	2.09

All prices are per each

Refreshing BEVERAGES

Half Day Beverage Service 4.69

Regular and Decaffeinated Coffee, Tea, Assorted Juices (AM) or Assorted Soft Beverages (PM), Vivreau Still and Sparkling Water

All-Day Beverage Service 8.49

Regular and Decaffeinated Coffee, Tea, Assorted Soft Beverages OR Bottled Juices, Vivreau Still and Sparkling Water

Coffee Time

Regular and Decaffeinated Coffee, Tea, Vivreau Still and Sparkling Water

Half Day	3.39
Full Day	6.19

Vivreau Water Service

Still & Sparkling Water

Half Day	.99
Full Day	1.98
Add Flavors	.49/.98

Soft Beverage Service

Soft Beverages, Vivreau Still and Sparkling Water

Half Day	2.39
Full Day	4.39

All Prices are Per Person

Eye Opening BREAKFAST

Breakfast Additions

Fresh Fruit Granola Yogurt Parfaits	4.89
Fresh Fruit Platter	4.69
Assorted Yogurt Cups	2.09
Assorted Muffins	2.19
Low-Fat Muffins	2.19
Assorted Pastries	2.19

Breakfast Sandwiches 8.59

Selection of breakfast sandwiches to include:

- Egg Whites, Spinach, Turkey Bacon, Alpine Lace Swiss Cheese, Flatbread
- Pork Sausage, Egg, American Cheese, Toasted English Muffin
- Scrambled Eggs, Smoked Ham, Cheddar Cheese, Salsa, Burrito
- Egg White, Vegetable Frittata on Sandwich Thin

Assorted Juice, Regular and Decaffeinated Coffee, Assortment of Teas, Vivreau Still and Sparkling Water

Continental Breakfast

11.99

Freshly Baked Mini Muffins, Pastries and Croissants, Butter, Preserves, Seasonal Sliced Fruit, Yogurt Parfaits, Orange Juice, Regular and Decaffeinated Coffee, Assortment of Teas, Vivreau Still and Sparkling Water

Healthy Start

9.39

Freshly Baked Low-Fat Mini Muffins, Tea Bread, Whole Grain Raisin Walnut Bread, Yogurt, Granola, Raisins, Sliced Seasonal Fruit, Orange Juice, Regular and Decaffeinated Coffee, Assortment of Teas, Vivreau Still and Sparkling Water

Classic Breakfast Buffet

10.29

Scrambled Eggs, Bacon, Pork Sausage Links, Home Fries, Assorted Pastries, Orange Juice, Regular and Decaffeinated Coffee, Assortment of Teas, Vivreau Still and Sparkling Water

Avocado Toast Bar

14.49

Thick-cut Seven Grain Bread, Mashed Avocado, Tomatoes, Red Onions, Cucumbers, Capers, Smoked Salmon, Chopped Bacon, Hard Boiled Eggs, Baby Arugula, Fresh Dill, Cilantro Sprigs, Orange Juice, Regular and Decaffeinated Coffee, Assortment of Teas, Vivreau Still and Sparkling Water

Executive Breakfast Buffet

16.99

French Toast, Pure Maple Syrup, Scrambled Eggs and Ham (Egg Whites or Just Egg Available Upon Request), Smoked Bacon, Sausage Patties, Home Fries, Sliced Fresh Fruit, Breakfast Pastries, Butter, Preserves, Orange Juice, Regular and Decaffeinated Coffee, Assortment of Teas, Vivreau Still and Sparkling Water

6.89

Hot Cereal Bar

Oatmeal, Cream of Wheat, Raisins, Dried Cranberries, Cinnamon, Walnuts, Granola, Brown Sugar, Pure Maple Syrup, Orange Juice, Regular and Decaffeinated Coffee, Assortment of Teas, Vivreau Still and Sparkling Water

Specialty SANDWICHES

Lunch Additions

Soup of the Day	4.29
House Made Guacamole & Tortilla Chips	5.29
Fresh Fruit Platter	4.69
Specialty Dessert	MP



Flik Classic Sandwich Spread

14.49

•Choose Three of the following:

Turkey, Ham, Grilled Chicken, Roast Beef, Chicken Salad Wrap, Egg Salad Wrap or Vegetarian Wrap

•Condiments: Mayonnaise, Dijon Mustard, Yellow Mustard, Italian Dressing

Flatbreads and Paninis

14.49

Choose Three of the following:

•**Crispy Pancetta:** Arugula, Fresh Mozzarella, Fig Balsamic Glaze Flatbread.

•**Smoked Turkey:** Honey Mustard, Spinach, Swiss Cheese Panini.

•**Chicken:** Sliced Strawberry, Spinach, Smoked Gouda Panini.

•**Grilled Vegetable:** Red Pepper Hummus, Sandwich Thin

Specialty Sandwich Spread

15.39

Choose Three of the following:

•**House Roasted Turkey:** Brie Cheese, Apricot Jam, Baguette

•**Smoked Ham:** Arugula, Swiss Cheese, Ciabatta

•**Rare Roast Beef:** Frizzled Onions, Horseradish Mayo, Baguette

•**Heirloom Tomato:** Sliced Avocado, Black Bean Spread, Mini Tolera Roll

•**Cajun Shrimp Salad** Toasted Roll

Included with all Options:

Mixed Green Salad, House Made Dressing, FLIK Potato Chips, Hand Fruit, Freshly Baked Cookies, Assorted Soft Beverages, Vivreau Still and Sparkling Water.

Choose two of the following sides:

Potato Salad, Cole Slaw, Pasta Salad, or Grain Salad



Build Your Own SALADS

Harvest Salad **12.79**
 Spring Mix Salad, Freekah Grain, Pistachio, Dried Cherries, Bleu Cheese Crumbles, Maple Syrup, Fresh Chopped Onions, Ginger, Pumpkin Vinaigrette or Two House Made Dressings

Grain Salad **11.99**
 Mixed Baby Greens, Roasted Beets, Roasted Sweet Potatoes, Red Wheat Berries, Fresh Sliced Radish, Dried Cranberries, Roasted Sunflower Seeds, Feta Cheese Crumbles, Pomegranate Honey Dressing or Two House Made Dressings

Wedge Salad **11.99**
 Iceberg Wedges, Arugula, Tomatoes, Roasted Corn, Fresh Avocado, Chopped Egg, Red Onion, Cucumber, Crumbled Bacon, Crumbled Bleu Cheese, Two House Made Dressings

Add a Protein to any salad choice

- Lemon Pepper Spiced Shrimp **5.99**
- Grilled Marinated Chicken Breast **2.59**
- Balsamic Grilled Flank Steak **6.39**
- Herb Marinated Salmon **5.99**
- Grilled Marinated Portobello Mushroom **2.39**

Included with salad choice
 Dinner Roll, Hand Fruit, Freshly Baked Cookies, Assorted Soft Beverages, Vivreau Still and Sparkling Water

Specialty

BUFFETS



American BBQ

22.99

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

Classic Italian

19.59

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

Taqueria

19.59

Served with Flour and Corn Tortillas. Chicken Tinga, Pork Carnitas, Chili Spiced Black Beans, Cilantro Rice, Fajita Vegetables, Tortilla Chips, House Made Guacamole, Fire Roasted Tomato Salsa, Mexican Crema, Cotija Cheese, Shredded Lettuce, Pickled Red Onions, Mixed Green Salad, Cilantro Lime Vinaigrette

Ambient Lunch (Served Chilled)

22.19

Lemon Poached Salmon, Balsamic Grilled Chicken, Grilled Seasonal Vegetable Platter, Tri Color Carrots, German Potato Salad, Mixed Green Salad with Two House Made Dressings

Southeast Asia

22.99

Vietnamese Caramel Chicken, Lemongrass Ginger Shrimp, Sweet Chili Tofu, Jasmine Rice, Green Curry Coconut Vegetables, Asian Edamame Salad, Sesame Ginger Dressing

Spirit of India

19.59

Chicken Tikka Masala, Coconut Curry Shrimp, Chana Masala, Steamed Basmati Rice, Roasted Cauliflower, Tomato Chutney, Naan Bread Mixed Green Salad, Two House Made Dressings

Mediterranean

19.59

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

Included with each Buffet

Sliced Fruit Platter, Freshly Baked Cookies or Brownies. Assorted Soft Beverages, Vivreau Still and Sparkling Water

Upscale your Dessert Choose From Chocolate Cake, Cheesecake or Cinnamon Apple Bread Pudding 3.99



Create Your Own Menu

We will gladly build a custom menu to meet the creative needs for your event.

The menu to the right is some Chef created options surely to please the party!

Served plated meals outside of the Conference Center will need to be arranged with your planner to confirm logistic availability.

Pre-set plated menu's come with Salad, Entrée, Sides, Dessert, Bread, Tea and Water.

Full service, Bars, and custom linens will require additional fee's which will be provided prior to the event.

Pre-set Plated SERVICE

Salad's (Choose One)

Mixed Green Salad
Classic Caesar Salad
Spinach and Strawberry Salad
Wedge Salad with Blue Cheese Crumbles

Starches (Choose One)

Roasted Rosemary Potatoes
Cilantro Lime Rice
Garlic Mashed Potatoes
Brown Rice Pilaf

Vegetables (Choose One)

Roasted Brussel Sprouts
Candied Butternut Squash
Charred Broccolini
Roasted Carrots

Entrée's (Choose One)

Chicken Marsala	\$28.99
Miso Glazed Salmon	\$31.99
Chilean Sea Bass	\$37.99
Seared Pork Chop	\$28.99
Beef Tenderloin with Cola Demi-Glace	\$38.99

Dessert's (Choose One)

Chocolate Cake
New York Cheesecake
Chocolate Torte
Chef Selected Seasonal Dessert

Let's Take a BREAK

Build Your Own Parfait 5.99

Greek Yogurt, Seasonal Berries, Seasonal Dried Fruits, Toasted Almonds, Wheat Germ, Granola, Vivreau Still and Sparkling Water

The Matinee 5.99

Popcorn and Assorted Candy Bars, Assorted Soft Beverages, Vivreau Still and Sparkling Water

Smoothie Shooters 4.29

Strawberry Banana, Golden Pineapple Ginger, Creamsicle, Home Made Flax Seed Granolas Bars and Morning Trail Mix

Bruschetta Break 5.19

Assorted Crisps and Flatbreads
Tomato Basil, Kalamata Olive, Cranberry Pear, Vivreau Still and Sparkling Water

Pound Cake Break 5.99

Assorted Miniature Pound Cakes, Whipped Cream, Seasonal Berry Compote, Vivreau Still and Sparkling Water

Cookie Break 5.99

Chocolate Chip Cookies, Oatmeal Cookies, Biscotti, Joe Cat's Peanut Butter Cookie, Vivreau Still and Sparkling Water

Boxed LUNCHES

Smokehouse Club Sandwich 13.19 Vegetarian Wrap 11.19

Smoked Ham, Smoked Turkey, Crisp Bacon, Swiss and Cheddar Cheese, Fresh Plum Tomato and Green Leaf Lettuce with Honey Mustard on a Croissant

Roasted Vegetables, Pesto and Fresh Mozzarella on a Spinach Wrap

Chicken Caesar Wrap 11.19 Totally Turkey 11.19

Grilled Chicken Breast, Crisp Romaine, Parmesan Cheese, Baked Croutons Wrapped in a Spinach Tortilla with Low-fat Caesar Dressing

Freshly Sliced Turkey Breast, Spinach and Swiss on a Multi-grain Bun

All Choices served with the Following

Baked Lays Chips or Carrot Sticks, Cookie or Hand Fruit, a Canned Beverage

Gourmet Boxed Lunches Available Upon Request

Box Lunches Available for Mobile and Pick Up Only

Perfect for Mobile!

Simple • Premium • Supreme

CELEBRATIONS

SUPREME

38.99

Artisan Cheese

A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

Cuisine Under The Sun

Baba Ganoush, Hummus, Muharrama (Red Pepper, Walnut, Pomegranate), Tabbouleh, Marinated Olives, Pita Chips, Lavash, Crostini and Focaccia

Sushi & Sashimi

Assorted Sushi & Sashimi, Spicy Tuna, Salmon, Shrimp, California Roll, Vegetarian Rolls, Wasabi, Soy, Pickled Ginger

Carving Board (choose 2)

NY Sirloin Strip Loin, Maple Basted Roast Breast Of Turkey, Fennel Cracked Pepper Pork Loin, Mini Rolls, Mustards, Aioli and Spreads

Stationary Hors D'oeuvres

Selection of Five Gourmet Hors D'oeuvres

Dessert

Seasonal Chef's Choice Dessert

Beverages

Soft Beverages, Vivreau Still and Sparkling Water

PREMIUM

29.99

Artisan Cheese

A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

Antipasto

Imported Prosciutto, Cappicola, Hard Salami, Imported Italian Cheeses, Kalamata Olives, Crostini, Focaccia

Asian Dumplings

Shrimp Shu Mai, Pork Gyoza, Vegetable, Dumplings with Hoisin BBQ, Thai Red Chili and Ponzu Dipping Sauce

Hors D'oeuvres

Selection of Four Gourmet Hors D'oeuvres

Dessert

Seasonal Chef's Choice Dessert

Beverages

Soft Beverages, Vivreau Still and Sparkling Water

SIMPLE

21.99

Artisan Cheese

A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

Cuisine Under The Sun

Baba Ganoush, Hummus, Muharrama (Red Pepper, Sunflower Seeds, Pomegranate), Tabbouleh, Marinated Olives, Pita Chips, Lavash, Crostini and Focaccia

Hors D'oeuvres

Selection of Three Gourmet Hors D'oeuvres

Beverages

Soft Beverages, Vivreau Still and Sparkling Water

Hot or Cold

HORS D'OEUVRES

COLD

Earth

- Goat Cheese Lollipops, Grapes
- Brie Cheese Crostini, Pickled Peppers
- Vegan Cauliflower Fleurette Provencal, Fennel Radish Micro Salad
- Vegan Celeriac Slaw on Herb Grilled Pita, Apple Chutney

Sea (Limit of 2)

- Mini Lobster Roll, Micro Celery
- Smoked Salmon on Rye, Dill Cream Grapefruit Pearls
- Tuna Poke, Wakame, Sesame Cone
- Beet Salmon Gravlax, Citrus Salad Micro Mint

Land

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

HOT

Earth

- Vegan Japanese Eggplant, Oven Roasted Tomato, Balsamic Glaze
- Vegan Curried Red Lentil Shooter
- Wild Mushroom Tartlet
- Mini Grilled Cheese, Tomato Basil Soup Shooter
- Indian Potato Pea Samosa Cake

Sea (Limit of 2)

- Sesame Crusted Salmon Skewer, Yuzu Dipping Sauce
- Pancetta Wrapped Shrimp, Mango Glaze
- Coconut Shrimp, Sweet and Sour Pineapple Dipping Sauce
- Maryland Crab Cakes, Pepper Jelly

Land

- Chicken Sesame Scallion Dumplings, Tamari
- Chorizo Hushpuppy, Smoked Paprika Aioli
- Mini Croque Monsieur, Smoked Ham, Confit Cherry Tomato
- Masa Harina Crusted Fried Chicken, Tangerine Honey
- Mini Short Rib Arancini, Truffle Parmesan Cream
- Indian Spiced Lamb Meatballs, Yogurt Mint Sauce



The Sweet FINALE

Best of Jax Dessert Bar

MP

Selection of Assorted Treats From the Best Jacksonville Bakeries and Pastry Shops

Ice Cream Sundae Bar

4.99

Assorted Ice Creams and Toppings

Ice Cream Novelties

A Selection of Traditional Favorites

2.49

Upgrade to Premium Bars

4.49

Personalized Cakes

MP

Quarter Sheet (Serves 15-20 People)

Half Sheet (Serves 30-40 People)

Full Sheet (Serves 60-75 People)

Choose from the Following Cake Flavors:

Yellow, Chocolate, Red Velvet

Fillings:

Strawberries, Chocolate, Cannoli, Vanilla Cream

Frosting:

Cream Cheese, Whipped Cream, Butter Cream, Chocolate