

Food by FLIK


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## To Our Valued Guests

This menu was created to enhance your meeting experience with a focus on wellness and the bounty of the spring and summer season.

Our spring-summer menu completes our first ever yearly seasonal cycle, and your feedback has been an invaluable resource, informing our culinary decisions.

As always, we appreciate your business and look forward to the opportunity to cater your meetings and events this season.

## You Asked, We Listened

- Add-on for 5 vegan and non-vegan sandwiches in Resource Scheduler
- Enhanced communication around food allergies \& preferences
- Dietary/Allergy Request line added to Resource Scheduler for your convenience
- Additional classic salad choices
- Add-on herb potato side



## Allergy and Dietary Preferences

We will make every effort to accommodate dietary restrictions and avoid cross contact, however due to our open kitchens that handle all 9 major allergens and gluten, we cannot guarantee items will be completely "free" of any ingredient. Please advise the manager or chef of any allergy or dietary preferences. Kosher and Halal meals are available upon request.

> Fuel = better for you V+ = vegan $\mathbf{V}=$ vegetarian
> $\mathbf{A G}=$ avoiding gluten

## BREAKFAST ADDITIONS

Each add-on serves 10
Individual Frittatas Choice Of:
Tomato, Bacon, Cheddar Egg White Frittata AG Corn Zucchini, Mozzarella, Fresh Basil Frittata V,AG Fuel Scrambled Eggs AG, V 20.00
Applewood Smoked Bacon AG 29.25
$\begin{array}{ll}\text { Turkey Sausage } & 29.25\end{array}$
$\begin{array}{ll}\text { Pork Sausage Links AG } & 13.50\end{array}$
Crispy Hash Browns V+ $\quad 17.75$
Fuel Berry Bowl AG, V+ 33.00
Fuel Sliced Fruit AG, V+ $\quad 59.75$
Dozen Mini Bagels and Cream Cheese V $\quad 17.00$
$\begin{array}{ll}\text { Mini Muffins and Danish V } & 18.00\end{array}$

## BREAKFAST ADDITIONS

Each add-on serves 5
La Fermiere Yogurt, Granola V $\quad 17.50$
KIND, Nugo, RX Bars V $\quad 17.00$

| Trail Mix, 5 oz. | 21.25 |
| :--- | :--- |

$\begin{array}{ll}\text { Orange Juice, } 6 \text { oz. } & 10.25\end{array}$

## ALL BREAKFASTS SERVE 10

includes coffee and water

## AVOCADO TOAST

Grilled Whole Grain Bread V, Mashed Avocado AG, V+ Hard Boiled Eggs AG, V, Tomatoes AG, V+,
Pickled Onions AG, V+, Sliced Cucumbers AG, V+, Feta AG, V, Baby Arugula AG, V+

## AM WAKE UP

Fuel Sliced Fruit AG, V+
Strawberry Swirl Loaf V
Mini Corn Muffins, Very Berry Muffins V

## EXECUTIVE BREAKFAST

119.75

Tomato, Bacon, Cheddar Egg White Frittata AG Corn, Zucchini, Mozzarella, Fresh Basil Frittata V, AG Blueberry Texas French Toast, Maple Syrup, V
Applewood Smoked Bacon AG
Fuel Sliced Fruit AG, V+

## BREAKFAST SANDWICHES

Fuel Egg White, Vegetarian Sausage, Low Fat Swiss Whole Wheat English Muffin V
Pork Sausage, Egg, Cheddar Cheese, Croissant
Applewood Smoked Bacon, Egg, Cheddar Cheese, Bagel

ANYTIME BREAK includes coffee \& water
109.50

La Fermiere Yogurt V, Granola V
Energy Bars V, Very Berry Muffins V, Mini Danish V
Fuel Berry Bowl AG, V+


## CORNER DELI

165.00

Fuel Grilled Chicken, Artichoke Pesto, Mozzarella, Tomato, Whole Wheat Wrap

Smoked Turkey, Pepperjack, Shredded Lettuce, Tomato, Brioche Roll

Roast Beef, Cheddar, Lettuce, Tomato,
Horseradish Sauce, Ciabatta Roll
Falafel, Hummus, Tomato, Lettuce,
Tzatziki Wrap V

## BAGUETTES \& WRAPS

165.00

Ham, Salami, Provolone, Shredded Lettuce,
Tomato, Balsamic Glaze, Baguette
Crispy Chicken, Avocado, Leaf Lettuce,
Tomato, Wrap
Smoked Turkey, Roasted Vegetables,
Swiss Cheese, Honey Mustard, Lettuce, Whole Wheat Wrap
Portobello, Tomato, Spinach, Fresh Mozzarella \& Basil,
Balsamic Glaze, Baguette V


## FLIK SIGNATURE SANDWICHES \#1

202.00

FLIK SIGNATURE SANDWICHES \#2
202.00

Fuel Yucatan Chicken, Pico de Gallo,
Shredded Lettuce, Wrap
Prosciutto, Smoked Ham, Fresh Mozzarella, Basil, Lettuce, Tomato, Baguette

Crispy Chicken, Pepperjack, Shredded Lettuce, Tomato, Chipotle Sauce, Ciabatta Roll

Fuel Chunky Chickpea Hummus "Salad", Lettuce Tomato, Whole Wheat Thin V+

Fuel Roast Turkey, Roasted Corn Relish, Shredded Lettuce, Whole Wheat Wrap

Cilantro Lime Flank Steak, Provolone, Leaf Lettuce, Tomato Ciabatta Roll

Grilled Chicken Caesar, Romaine, Parmesan, Caesar Dressing Wrap

Grilled Buffalo Cauliflower, Lettuce, Tomato, Buttermilk Avocado Dressing Whole Wheat Wrap V

ALL DAY ADDITIONS

## PIZZA BY THE PIE

8 slices
PLAIN PIZZA, V
PIZZA WITH TOPPINGS
Veggie, Pepperoni,
Sausage, Meat Lovers

CHEF CRAFTED, V
Local, Corn, Tomato, Zucchini, Fresh Basil V
ALL DAY ADDITIONS Serves 5
La Fermiere Yogurt V ..... 17.50
Fruit \& Yogurt Parfaits V ..... 17.50
Trail Mix, 5 Oz. V ..... 21.25
KIND, Nugo, RX Bars V ..... 17.00
Individual Chips and Pretzels V ..... 10.00
FLIK Chocolate Chip Cookies V ..... 11.00
ALL DAY ADD ONS Serves 10
FLIK Chips16.00
Box of Joe ..... 21.50
Fuel Berry Bowl AG, V+ ..... 33.00
Fuel Sliced Fruit AG, V+ ..... 59.75
Beverage Selections can be found in Resource Scheduler.
In response to your feedback, Diet and Regular Sodas are now separated in Resource Scheduler.
The choice is yours!

## Let's Take a

 BREAK
## SAVORY

Each package serves 10

THE BOARD ROOM V 148.00
Seasonal Crudité Board,
Heirloom Vegetables,
Lemon Zested Basil Hummus
Chipotle Ranch Dip
Crisps, Flatbreads and Crostini

## SAVORY PRETZELS V

62.50

Pretzel Bites
Honey Mustard
Chipotle Ranch

PITA CHIPS, DIPS V

Baked Pita Chips,
Tzatziki Sauce
Lemon Zested Basil Hummus

Contact Your Catering Director or Café Manager for Special Events and Catering Suggestions. Contact information on page 10.

## BRUSCHETTA V

Fresh Tomato Basil Topping
Marinated Artichoke Pesto
Olive Tapenade
Crisps, Flatbreads, Crostini

## ARTISAN CHEESES V

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

FLIK SIGNATURE DESSERTS, V
Chocolate Chip Cookies
Cheesecake Brownie
Lemon Blueberry Blondie
Chocolate Pretzels
COOKIES \& BROWNIES, V
Flik Oatmeal Raisin
Double Chocolate Brownie


## Menu items prepared without the fop 9 allergens

 and gluten containing ingredients.Please note that we will make every effort to accommodate special requests. However, due to our open kitchens that handle the major allergens (fish, shellfish, milk, eggs, soy, wheat, peanuts, tree nuts, sesame), gluten and other ingredients for preparation of other menu items, we cannot guarantee that items will be completely "free" of any ingredient.

## ALLERGY AWARE BREAKFAST ADD ONS

serves 10

## Applewood Smoked Bacon <br> 29.25

Turkey Sausage 29.25
$\begin{array}{ll}\text { Pork Sausage Links } & 13.50\end{array}$
Fuel Berry Bowl AG, V+ 33.00
Fuel Sliced Fruit

## BYO SALADS

Each salad package includes water and serves 10.
ALLERGY AWARE Fuel SEASONAL CHICKEN SALAD 192.50
Shallot Garlic Chicken
Spring Greens with Spinach \& Fresh Herbs. Strawberries,
Asparagus, Cucumber, Toasted Pepitas,
Strawberry Poppyseed Vinaigrette
ALLERGY AWARE SOUTHWEST FLANK STEAK SALAD 223.50
Cilantro Lime Flank Steak
Romaine, Black Beans, Corn, Jicama, Tomatoes, Pickled Jalapenos,
Cilantro Vinaigrette

## HOT LUNCHES

Each hot lunch package includes water serves 10.

## ALLERGY AWARE FLANK STEAK PACKAGE

Fuel Cilantro Lime Flank Steak
Fuel Fajita Vegetables V+
Fuel Arroz Verde V+
Fuel Roasted Tri-Color Carrots V
ALLERGY AWARE HERB CHICKEN PACKAGE
Fuel Herb Roasted Chicken Breast
Fuel Roasted Fingerling Potatoes V+
Fuel Roasted Asparagus V+
Fuel Roasted Summer Squash, Zucchini V+
Fuel Roasted Red Peppers V+


## PLACING ORDERS:

Merck protocol requires that all orders must be processed via Resource Scheduler and include a valid cost center number.

The final cost of your event will be sent via your Resource Scheduler confirmation email.

To ensure availability and secure delivery times, we encourage you to place catering orders 48 hours in advance. Menus are subject to change based on market availability. 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.

## ELKTON:

Geoffrey Voltz, Chef Manager
Geoffrey.voltz@compass-usa.com
434.760.1098 (C) 540.298.5570 (O)

## DELIVERY AND SERVICE FEES:

After business hours and large events may require an additional service charge.

## CANCELLATIONS:

Standard orders cancelled within 48 hours of service will not be charged.

Orders cancelled within 24 hours (1 business day), and the items have not been prepared; no charges will be incurred. If some or all of the order has already been prepared, a cancellation fee will be assessed.

