

# Merck Catering



FALL 2024  
Food by FLIK

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## ICONS



**AG** = Avoiding Gluten. Items prepared in our kitchen that are made without gluten containing ingredients



**V+** = Vegan. Contains absolutely no ingredients from animals or animal byproducts such as milk, eggs, honey, gelatin, whey, casein, rennet.



**V** = Vegetarian. Does not contain meat, fish or poultry but may contain milk or eggs.



**Fuel** = Items that meet specific criteria and are moderate in calories, fat and sodium.

At **FLIK**, *every customer* is our priority.

# Ordering Info

## To Our Valued Guests

This menu was created to enhance your meeting experience with a focus on wellness and the bounty of the fall season. It will be a nimbler menu, with the ability to adopt new culinary trends while incorporating seasonality and your feedback throughout the year. As always, we appreciate your business and look forward to the opportunity to cater to you this fall.

## You Asked, We Listened

- New signage delivered with catering
- Kraft paper boxes replaced plastic trays, reducing approximately 1275 pounds of plastic from the landfill in 3 months
- Allergy and Dietary Restriction special request added to Resource Scheduler
- Add-on vegan and vegetarian sandwiches for 5 in Resource Scheduler

## Our Sustainability Goals

We strive to limit our impact on the environment. We have significantly reduced the amount of plastic serviceware and are minimizing food waste through appropriate portioning and package sizes. Need assistance determining appropriate quantities for your meeting? Our catering managers are here to support you.

## Allergy and Dietary Preferences

We 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.

## Looking for a better-for-you choice, but don't want to sacrifice flavor or cost? Fuel has you covered!

We have integrated **Fuel** selections into most of our packages to help you choose foods that support health and wellbeing.

As part of Merck's wellness initiative, we have designed our menus to include water as the default beverage selection. All other beverages are still available in Resource Scheduler.

# Breakfast

**ALL BREAKFASTS SERVE 10** Served with Coffee & Water

## Fuel 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**

86.75

## AM WAKE UP

**Fuel** Sliced Fruit **AG, V+**, Mini Apple Cider Donuts **V**, Mini Bran Muffins, Pumpkin Muffins **V**

117.75

## EXECUTIVE BREAKFAST

**Fuel** Ham Cheddar Frittata, **Fuel** Roasted Vegetable, Asiago Frittata **V**, Cinnamon Apple French Toast, Pure Maple Syrup **V**, Applewood Smoked Bacon **AG**, Sliced Fruit **AG, V+**

144.25

## BREAKFAST SANDWICHES

Selection of breakfast sandwiches to include:

**Fuel** Egg White, Queso, Black Bean Burrito **V**

Bacon, Egg, Cheese Bagel

Ham, Egg, Swiss, Whole-Wheat English Muffin

85.00

## ANYTIME BREAK Includes coffee & water

La Fermiere Yogurt **V**, Granola **V**, Energy Bars **V**, Apple Cider Donuts **V**,

**Fuel** Berry Bowl **AG, V+**

130.00

## BREAKFAST ADDITIONS Each serves 10

### **Fuel** Individual Frittatas Choice:

53.25

Ham, Cheddar Frittata **AG**

Roasted Vegetable, Asiago Frittata **AG, V**

Sliced Fruit **AG, V+**

59.75

Dozen Mini Bagels, Cream Cheese

17.00

Dozen Mini Apple Cider Donuts

18.00

**Fuel** Scrambled Eggs **AG, V**

20.00

Applewood Smoked Bacon **AG**

29.25

Turkey Bacon

29.25

Pork Sausage Links

13.50

Crispy Hash Browns **V+**

17.75

**Fuel** Berry Bowl **AG, V+**

33.00

## BREAKFAST ADDITIONS Each serves 5

La Fermiere Yogurt, Granola

17.50

Energy & Protein Bars

17.00

Trail Mix 1.8 oz

10.50

Orange Juice

10.25

# Sandwiches

## ALL SANDWICH BUFFETS SERVE 10

*Includes water and individual bags of chips and pretzels.*

### CORNER DELI

165.00

**Fuel** Cranberry Chicken Salad, Lettuce, Tomato, Whole Wheat Thin

Smoked Turkey, Provolone, Lettuce, Tomato, Whole Grain Roll

Roast Beef, Cheddar, Lettuce, Tomato, Pretzel Roll

Falafel, Tzatziki Sauce, Lettuce, Tomato, Wrap **V**

### WRAPS, BAGUETTES

165.00

**Fuel** Roast Turkey, Apple, Honey, Brie Cheese, Whole Wheat Wrap

Crispy Chicken Caesar Wrap

Black Forest Ham, Swiss, Lettuce, Tomato, Honey Mustard, Baguette

Mozzarella, Provolone, Parmesan, Red Pepper Pesto, Spinach, Baguette **V**

**As part of Merck's wellness focus, sandwiches no longer include dessert. In response to your feedback, vegan and non-vegan sandwiches for 5 have been added to Resource Scheduler.**

# Sandwiches

## ALL SANDWICH BUFFETS SERVE 10

*Includes water and Greek Salad (Romaine, Cucumber, Tomato, Black Olives, Bell Pepper, Pepperoncini, Feta, Red Wine Vinaigrette)*

### FLIK SIGNATURE SANDWICHES #1

202.00

**Fuel** Roast Turkey Caramelized Onions, Apples, Lettuce, Whole Wheat Thin

Black Forest Ham, Gruyere, Spinach, Spicy Mustard, Lettuce, Tomato, Pretzel Roll

Roast Beef, Provolone, Roasted Red Peppers, Baby Greens, Sour Dough

Shawarma Spiced Cauliflower, Lettuce, Tomato Hummus, Wrap **V+**

### FLIK SIGNATURE SANDWICHES #2

202.00

**Fuel** Chicken Breast, Cranberry Ginger Chutney, Lettuce, Whole Wheat Wrap

Smoked Turkey, Brie Cheese, Baby Greens, Dijon Mustard, Baguette

Thin Sliced Flank Steak, Cheddar, Caramelized Onions, Sour Dough

Al Pastor Butternut Squash, Arugula, Black Beans, Creamy Dijon Sage Dressing, Wrap **V**

**As part of Merck's wellness focus, sandwiches no longer include dessert. In response to your feedback, we have expanded the dessert menu on page 12.**



# BYO Salad Bowl

All salads serve 10 and include water.

## **AUTUMN TURKEY SALAD**

223.50

**Fuel** Roast Turkey

Baby Greens, Honey Roasted Butternut Squash  
Gruyere, Grapes, Applewood Smoked Bacon,  
Dried Cranberries, Creamy Dijon Sage Dressing

## **GREEK FALAFEL V**

192.50

Romaine, Stuffed Grape Leaves, Cucumbers, Tomatoes,  
Black Olives, Red & Yellow Bell Peppers, Pepperoncini,  
Tzatziki Sauce, Feta, Toasted Pita,  
Red Wine Vinaigrette

## **Fuel HONEY SRIRACHA CHICKEN**

223.50

Romaine & Napa Cabbage, Broccoli, Sliced Red  
Peppers, Cucumbers, Chili Roasted Pineapple,  
Crispy Wontons, Sesame Ginger Dressing

**Additional proteins and premium proteins are available to enhance your salad on page 9.**

# Lunch Buffets

## ALL HOT BUFFETS SERVE 10

*Includes water*

### AUTUMN COMFORT

245.00

**Fuel** Roast Turkey Breast with Pan Gravy

**Fuel** Maple Glazed Roasted Sweet Potatoes **V+**

Green Beans, Toasted Garlic **V+**

Homemade Cranberry Sauce

### FALL TAQUERIA

202.00

**Fuel** Chicken Tinga **AG**

**Fuel** Al Pastor Butternut Squash **AG, V+**

Black Bean Salsa **AG**, Cilantro Lime Crema **AG, V**,

Cheddar, Limes, Flour Tortillas

### ITALIAN TWIST

202.00

Choice of Classic Chicken Parmesan or

Herb Chicken with Roasted Red Pepper, Basil Sauce

Penne alla Vodka **V**, Caesar Salad, Caesar Dressing  
with Anchovies, Garlic Parmesan Croutons





# Lunch Buffets (cont.)

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## LUNCH BUFFET ADDITIONS

Enhance any lunch buffet or salad with the add-ons below.  
Each add-on serves 10.

### PREMIUM PROTEINS

117.00

**Fuel** Lemon Oregano Shrimp **AG**

**Fuel** Grilled Flank Steak **AG**

**Fuel** Chipotle Orange Salmon **AG**  
(available Tuesday – Friday)

### PROTEINS

**Fuel** Honey Sriracha Soy Marinated Chicken Breast

53.25

Falafel, Tzatziki Sauce **V**

48.00

### SIDES

23.50

Classic Caesar, Caesar Dressing with Anchovies

Classic Potato Salad **V**

Maple Glazed Sweet Potatoes **V+**

**Fuel** ROASTED ROOT VEGETABLE PLATTER **AG, V**

53.25

Roasted Tri Color Baby Carrots, Roasted Parsnips, Honey Roasted Butternut Squash, Roasted Beets, Brussels Sprouts

# Pizza

## PIZZA BY THE PIE

8 slices per pie

Plain Pizza **V** 18.50

Pizza with Toppings 19.50

- Veggie
- Pepperoni
- Sausage
- Meat Lovers

Chef Crafted Pizza 19.50

- Pizza alla Vodka

**Beverage selections can be found in Resource Scheduler.**



## ALL DAY ADDITIONS Serves 5

La Fermiere Yogurt **V** 17.50

Fruit & Yogurt Parfaits **V** 17.50

Trail Mix **V** 10.50

Energy & Protein Bars 17.00

Individual Chips & Pretzels 10.00

FLIK Signature Chocolate Chip Cookies **V** 11.00

## ALL DAY ADDITIONS Serves 10

FLIK Chips 16.00

Box of Joe 20.15

**Fuel** Berry Bowl **AG, V+** 33.00

**Fuel** Sliced Fruit **AG, V+** 53.25

# Add Ons

# Breaks

Each package serves 10

## THE BOARD ROOM

Seasonal Crudité Board, Heirloom Vegetables  
Classic Hummus **AG, V+**, Chipotle Ranch Dip **V**  
Crisps, Flatbreads, Crostini

148.00

## BRUSCHETTA

Tomato Basil Bruschetta **V+**, Olive Tapenade **V+**,  
Marinated Artichoke Bruschetta **V**, Crisps,  
Flatbreads, Crostini

85.20

## GUACAMOLE & CHIPS

House Made Guacamole **AG, V+**  
Crispy Tortilla Chips

50.00

## SAVORY PRETZELS V

Pretzel Bites  
Honey Mustard, Chipotle Ranch Dip

62.50

## ARTISAN CHEESE

Selection of Domestic, Imported and Local  
Cheeses, Dried and Seasonal Fruit  
Crisps, Flatbreads and Crostini

75.00

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Contact Your Catering Director or Café Manager  
for Special Events and Catering Suggestions.  
Contact information on page 14.



# Desserts

## **YOU ASKED, WE LISTENED**

*In response to your feedback, we expanded the dessert menu. Each package serves 10.*

### **FALL FEATURED DESSERT V**

Apple Strudel 45.00  
Pumpkin Spice Chocolate Bark

### **LIGHT & SWEET**

**Fuel** Sliced Fruit **AG, V+** 66.50  
Chocolate, Cranberry-Coconut Energy Bite **V**  
Lemon White Chocolate Chip Cookies **V**

### **FLIK SIGNATURE DESSERTS V**

Chocolate Chip Cookies  
Apple Pie Bar 71.00  
Pumpkin Cheesecake Brownie  
Chocolate Pretzels

### **COOKIES & BROWNIES V**

FLIK Signature Chocolate Chip Cookies 50.00  
FLIK Signature Oatmeal Raisin Cookies  
Double Chocolate Brownies

### **CUPCAKES V**

By the dozen 63.00

# Allergy Aware

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## Menu items prepared without the top 9 allergens and gluten.

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.

<b>ALLERGY AWARE BREAKFAST ADD ONS</b> <i>Includes water</i>	Serves 10
Applewood Smoked Bacon	29.25
Turkey Bacon	29.25
Pork Sausage Links	13.50
<b>Fuel</b> Berry Bowl <b>V+</b>	33.00

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## **SALADS** *Includes water* Serves 10

**ALLERGY AWARE Fuel GREEK SALAD PACKAGE** 210.00  
Herb Grilled Chicken Breast, Romaine, Chickpeas, Cucumbers, Tomatoes, Black Olives, Red & Yellow Bell Peppers, Pepperoncini, Quinoa, Red Wine Vinaigrette

**ALLERGY AWARE Fuel BUTTERNUT SALAD PACKAGE** 210.00  
**Fuel** Roast Turkey, Baby Greens, Honey Roasted Butternut Squash, Grapes, Applewood Smoked Bacon, Dried Cranberries, Lemon Dijon Vinaigrette

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## **HOT LUNCHES** *Includes water* Serves 10

**ALLERGY AWARE FLANK STEAK PACKAGE** 230.00  
**Fuel** Grilled Flank Steak, Roasted Sweet Potatoes **V+**, Roasted Tri Color Baby Carrots and Parsnips **V+**, Roasted Brussels Sprouts **V+**

**ALLERGY AWARE CHICKEN TINGA PACKAGE** 202.00  
**Fuel** Chicken Tinga, Al Pastor Butternut Squash **V+**  
**Fuel** Brown Rice **V+**, Black Bean Salsa **V+**, Limes

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# Catering Policies

## **SPECIAL EVENTS**

Our catering managers are 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.

## **BOSTON:**

Kyle Aldinger, Director of Dining Services

[Kyle.Aldinger@compass-usa.com](mailto:Kyle.Aldinger@compass-usa.com)

C: (617) 392-8885

## **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 following day. Menus are subject to change based on market availability.

## **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.

If your order is cancelled 24 hours in advance (1 business day), and items have not already been prepared, then no charges will be incurred. If your order has already been started, a cancellation fee will be assessed.