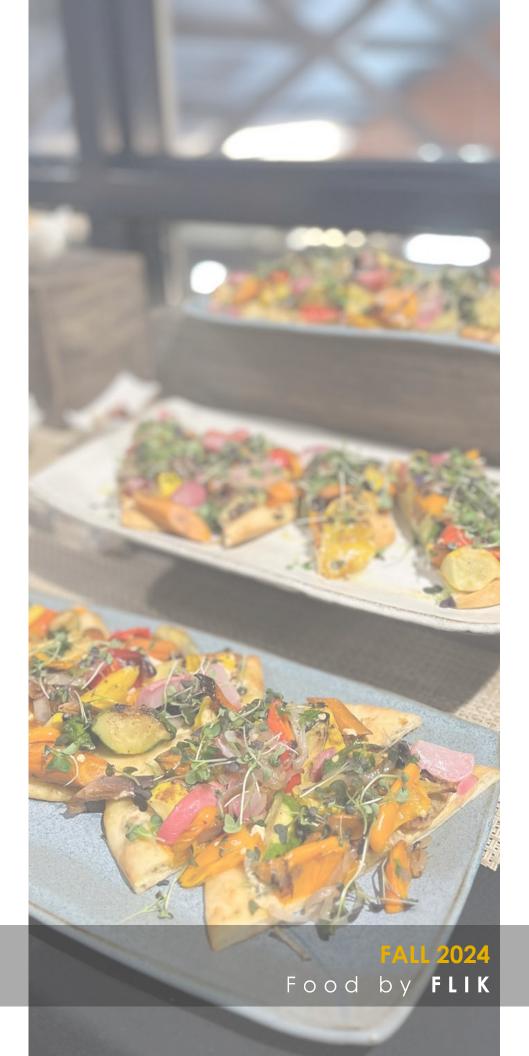
# -atering



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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

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# 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  ${\bf V}$ 

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.



All salads serve 10 and include water.

### **AUTUMN TURKEY SALAD**

191.75

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

### **GREEK FALAFEL V**

191.75

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**

181.00

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**

Fuel Roast Turkey Breast with Pan Gravy
Fuel Maple Glazed Roasted Sweet Potatoes V+
Green Beans, Toasted Garlic V+
Homemade Cranberry Sauce

### **FALL TAQUERIA**

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**

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 209.95

199.50

199.50



# Lunch Buffets (cont.)

### **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

### **PROTEINS**

Fuel Honey Sriracha Soy Marinated Chicken Breast	53.25
Falafel, Tzatziki Sauce <b>V</b>	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

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

53.25

# Digga

### **PIZZA BY THE PIE**

8 slices per pie

Plain Pizza **V** 18.50

19.50

19.50

Pizza with Toppings

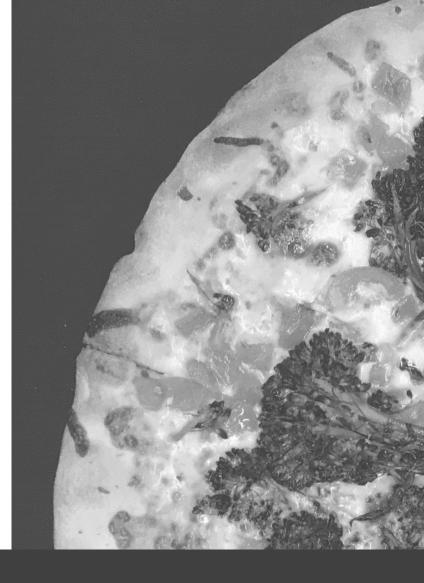
wiiii ioppings

- Veggie
- Pepperoni
- Sausage
- Meat Lovers

Chef Crafted Pizza

• Pizza alla Vodka

Beverage selections can be found in Resource Scheduler.



### **ALL DAY ADDITIONS** Serves 5

Individual Yogurts <b>V</b>	17.50
Fruit & Yogurt Parfaits <b>V</b>	17.50
Trail Mix 5 oz. <b>V</b>	21.25
KIND, Nugo, RX Bars	17.00
Individual Chips & Pretzels	10.00
FLIK Signature Chocolate Chip Cookies <b>V</b>	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



# Breaks

### Each package serves 10

<b>THE BOARD ROOM</b> Seasonal Crudité Board, Heirloom Vegetables Classic Hummus <b>AG</b> , <b>V+</b> , Chipotle Ranch Dip <b>V</b> 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

Contact Your Catering Director or Café Manager for Special Events and Catering Suggestions.

Contact information on page 14.



# Desserts

### YOU ASKED, WE LISTENED

**CUPCAKES V** 

By the dozen

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

FALL FEATURED DESSERT V Apple Strudel Pumpkin Spice Chocolate Bark	45.00
LIGHT & SWEET Fuel Sliced Fruit AG, V+ Chocolate, Cranberry-Coconut Energy Bite V Lemon White Chocolate Chip Cookies V	66.50
FLIK SIGNATURE DESSERTS V Chocolate Chip Cookies Apple Pie Bar Pumpkin Cheesecake Brownie Chocolate Pretzels	71.00
COOKIES & BROWNIES V FLIK Signature Chocolate Chip Cookies FLIK Signature Oatmeal Raisin Cookies Double Chocolate Brownies	50.00

63.00

## Allergy Aware

### 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.

ALLERGY AWARE BREAKFAST ADD ONS Includes water	Serves 10
Applewood Smoked Bacon	29.25
Turkey Sausage Links	29.25
Pork Sausage Links	13.50
Fuel Berry Bowl V+	33.00
SALADS Includes water	Serves 10
ALLERGY AWARE Fuel GREEK SALAD PACKAGE Herb Grilled Chicken Breast, Romaine, Chickpeas, Cucumbers, Tomatoes, Black Olives, Red & Yellow Bell Peppers, Pepperoncini, Quinoa, Red Wine Vinaigrette	210.00
ALLERGY AWARE Fuel BUTTERNUT SALAD PACKAGE Fuel Roast Turkey, Baby Greens, Honey Roasted Butternut Squash, Grapes, Applewood Smoked Bacon, Dried Cranberries, Lemon Dijon Vinaigrette	210.00
HOT LUNCHES Includes water	Serves 10
ALLERGY AWARE FLANK STEAK PACKAGE Fuel Grilled Flank Steak, Roasted Sweet Potatoes V+, Roasted Tri Color Baby Carrots and Parsnips V+, Roasted Brussels Sprouts V+	230.00
ALLERGY AWARE CHICKEN TINGA PACKAGE Fuel Chicken Tinga, Al Pastor Butternut Squash V+ Fuel Brown Rice V+, Black Bean Salsa V+, Limes	202.00



### **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.

### **ELKTON:**

Geoffrey Voltz, Chef Manager

geoffrey.voltz@compass-usa.com

434.760.1098 (C) 540.298.5570 (O)

### 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.