

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:

Ham, Cheddar Frittata **AG**

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

53.25

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

Sliced Fruit **AG, V+**

59.75

Dozen Mini Bagels, Cream Cheese

17.00

Dozen Mini Apple Cider Donuts

18.00

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 SOY 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 **V**, 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.)

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

Plain Pizza **V** 18.50

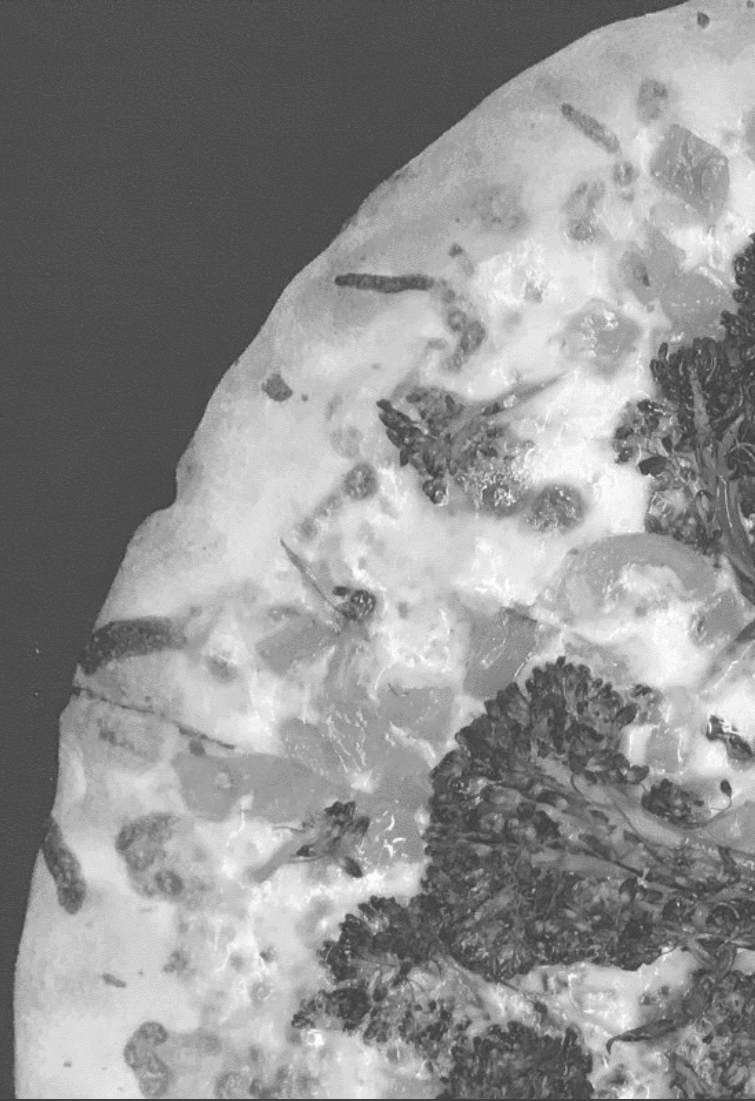
Pizza with Toppings 19.50

- 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

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

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 <i>Includes water</i>	Serves 10
Applewood Smoked Bacon	29.25
Turkey Bacon	29.25
Pork Sausage Links	13.50
Fuel Berry Bowl V+	33.00

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

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

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.

NJ/PA

Rahway: Erin.Willner@compass-usa.com

West Point: Lisa.Hager1@merck.com

Upper Gwynedd: Joanne.Sanchez@compass-usa.com

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.