

*Created with Merck in mind*

# CATERING

Food by FLIK

SUMMER

2024



At FLIK, every *guest* is our priority.

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# Welcome

## 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 line item 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  
**V** = vegetarian  
**AG** = avoiding gluten

# Eye Opening BREAKFAST

## BREAKFAST ADDITIONS

Each add-on serves 10

Individual Frittatas Choice of:	53.25
Corn, Zucchini, Mozzarella, Fresh Basil Frittata <b>V, AG</b>	
Tomato, Bacon, Cheddar Egg White Frittata <b>AG</b>	
<b>Fuel</b> Scrambled Eggs <b>AG, V</b>	20.00
Applewood Smoked Bacon <b>AG</b>	29.25
Turkey Sausage	29.25
Pork Sausage Links <b>AG</b>	13.50
Crispy Hash Browns <b>V+</b>	17.75
<b>Fuel</b> Berry Bowl <b>AG, V+</b>	33.00
<b>Fuel</b> Sliced Fruit <b>AG, V+</b>	59.75
Dozen Mini Bagels and Cream Cheese <b>V</b>	17.00
Mini Muffins and Danish <b>V</b>	18.00

## BREAKFAST ADDITIONS

Each add-on serves 5

La Fermiere Yogurt, <b>V</b>	17.50
KIND, Nugo, RX Bars <b>V</b>	17.00
Trail Mix, 5 oz	21.25
Orange Juice, 6 oz.	10.25

## ALL BREAKFASTS SERVE 10

includes coffee and water

<b>AVOCADO TOAST</b>	<b>86.75</b>
Grilled Whole Grain Bread <b>V</b> , Mashed Avocado <b>AG, V+</b>	
Hard Boiled Eggs <b>AG, V</b> , Tomatoes <b>AG, V+</b> ,	
Pickled Onions <b>AG, V+</b> , Sliced Cucumbers <b>AG, V+</b> ,	
Feta <b>AG, V</b> , Baby Arugula <b>AG, V+</b>	
<b>AM WAKE UP</b>	<b>117.75</b>
<b>Fuel</b> Sliced Fruit <b>AG, V+</b>	
Strawberry Loaf <b>V</b>	
Mini Corn Muffins, Very Berry Muffins <b>V</b>	
<b>EXECUTIVE BREAKFAST</b>	<b>144.25</b>
Corn, Zucchini, Mozzarella, Fresh Basil Frittata <b>V, AG</b>	
Tomato, Bacon, Cheddar Egg White Frittata <b>AG</b>	
Blueberry Texas French Toast, Maple Syrup <b>V</b>	
Applewood Smoked Bacon <b>AG</b>	
<b>Fuel</b> Sliced Fruit <b>AG, V+</b>	
<b>BREAKFAST SANDWICHES</b>	<b>85.00</b>
<b>Fuel</b> Egg White, Vegetarian Sausage, Low Fat Swiss	
Whole Wheat English Muffin <b>V</b>	
Sausage, Egg, Cheddar Cheese, Croissant	
Applewood Smoked Bacon, Egg, Cheddar Cheese, Bagel	

## ANYTIME BREAK includes coffee & water **130.00**

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



# Delicious SANDWICHES

ALL SANDWICH BUFFETS

SERVE 10

Includes Individual Bags of Chips, Pretzels and Water.

*As part of Merck's wellness focus, sandwiches no longer include dessert.*

*Vegan and Non-Vegan Sandwiches for 5 have been added to Resource Scheduler.*



## 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 Sauce, 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, Lettuce Swiss Cheese, Honey Mustard, Whole Wheat Wrap

Portobello, Tomato, Spinach, Fresh Mozzarella & Basil, Balsamic Glaze, Baguette **V**

# Delicious SANDWICHES

**SIGNATURE SANDWICH BUFFETS SERVE 10**  
Includes Seasonal Salad and Water.

Herb Spring Baby Greens & Spinach Salad  
Asparagus, Strawberries, Cucumbers, Carrots  
Mozzarella, Strawberry Poppyseed Dressing

*Vegan and Non-Vegan Sandwiches for 5  
have been added to Resource Scheduler*



## FLIK SIGNATURE SANDWICHES #1

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+**

## FLIK SIGNATURE SANDWICHES #2

202.00

**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** 4





# Build Your Own SALADS

All salads serve 10 and include water.  
As part of Merck's wellness focus, BYO salads  
no longer include dessert.

## **SEASONAL CHICKEN SALAD, AG** 192.50

**Fuel** Shallot Garlic Chicken  
Spring Mix Greens with Spinach & Fresh Herbs,  
Strawberries, Asparagus, Cucumber,  
Fresh Mozzarella, Toasted Pepitas,  
Strawberry Poppyseed Vinaigrette

## **SOUTHWEST FLANK STEAK SALAD** 223.50

**Fuel** Cilantro Lime Flank Steak  
Romaine, Black Beans, Corn, Cheddar,  
Jicama, Tomatoes, Pickled Jalapenos  
Crispy Tortilla Strips,  
Buttermilk Avocado Dressing

## **GREEK FALAFEL SALAD, V** 192.50

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

*Additional proteins are available  
to enhance your salad on page 6.*

# Flavorful LUNCH BUFFETS

## ALL HOT BUFFETS SERVE 10

*Includes water*

### ALL AMERICAN BBQ 245.00

BBQ Bourbon Chicken

**Fuel** Boston Baked Beans **V+**

**Fuel** Jicama Cabbage Slaw **V**

Classic Macaroni Salad **V**

Corn Bread **V**

### SUMMER TAQUERIA 245.00

**Fuel** Cilantro Lime Steak

Elote Grilled Street Corn **V, AG**

Cilantro Lime Sour Cream **AG, V, Guacamole V, AG**

Pico de Gallo **V+**, Pickled **V+**

Pickled Jalapenos **V+**, Flour Tortillas **V**

### ITALIAN PARMESAN TWIST 202.00

Choice of Classic Chicken Parmesan OR

Chicken Florentine

Cavatappi, Primavera Sauce **V**

Caesar Salad, Caesar Dressing with Anchovies,

Garlic Parmesan Croutons

## LUNCH BUFFET ADDITIONS

*Each add-on serves 10*

*Enhance your lunch buffet with the add-ons below.*

### PREMIUM PROTEINS

**Fuel** Green Herb Garlic Shrimp **AG** 117.00

**Fuel** Cilantro Lime Flank Steak 117.00

**Fuel** Lemon Pesto Roasted Salmon 117.00  
(available Tuesday–Friday)

### PROTEINS

**Fuel** Shallot Garlic Chicken **AG** 53.25

Falafel, Tzatziki Sauce **V** 48.00

### SALADS

Classic Caesar, Caesar Dressing with Anchovies 23.50

Garden Salad, Balsamic Vinaigrette **V** 23.50

### SIDES

Roasted Fingerling Potatoes, Fresh Thyme **V** 23.50

**Fuel** ROASTED SPRING VEGETABLE PLATTER 53.25

Roasted Tri Color Baby Carrots **AG, V+**

Roasted Asparagus **AG, V+**

Summer Squash, Zucchini **AG, V+**

Red Peppers **AG, V+**

Roasted Spring Radishes **AG, V+**

*As part of Merck's wellness focus, buffets no longer include dessert. In response to your feedback, we have expanded the dessert menu on page 8.*



# Pizza &

## ALL DAY ADDITIONS

### PIZZA BY THE PIE

8 slices

**PLAIN PIZZA, V** 18.50

**PIZZA WITH TOPPINGS** 19.50

Veggie, Pepperoni,  
Sausage, Meat Lovers

**CHEF CRAFTED** 19.50

**FARM STAND PIZZA**

Local Corn, Tomatoes, Zucchini, Fresh Basil

### ALL DAY ADDITIONS Serve 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 Serve 10

FLIK Chips	16.00
Box of Joe	21.50
<b>Fuel</b> Berry Bowl AG, V+	33.00
<b>Fuel</b> 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

## YOU ASKED, WE LISTENED

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

### LIGHT & SWEET 66.50

**Fuel** Flourless Chocolate Brownie Cookies **AG, V**  
Tropical Chopped Fresh Fruit Relish **V+**  
Baked Cinnamon Pita Chips **V+**

### SEASONAL SIGNATURE SWEETS 71.00

S'Mores Bars **V**  
Classic Poundcake **V**  
Macerated Berry Bowl **V+**  
Chocolate Covered Pretzels **V**

### FLIK SIGNATURE DESSERTS **V** 71.00

Chocolate Chip Cookies  
Cheesecake Brownie  
Lemon Blueberry Blondie  
Chocolate Pretzels

### COOKIES & BROWNIES **V** 50.00

Flik Chocolate Chip  
Flik Oatmeal Raisin  
Double Chocolate Brownie

### CUPCAKES **V** 5.25 each

## 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

### BRUSCHETTA **V** 85.20

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

### SAVORY PRETZELS **V** 62.50

Pretzel Bites  
Honey Mustard  
Chipotle Ranch

### ARTISAN CHEESES **V** 75.00

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

### PITA CHIPS, DIPS **V** 62.50

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.*

# Allergy

## AWARE

### Menu items prepared without the top 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

	serve 10
Applewood Smoked Bacon	29.25
Turkey Bacon	29.25
Pork Sausage Links	13.50
<b>Fuel</b> Berry Bowl <b>AG, V+</b>	33.00
<b>Fuel</b> Sliced Fruit	59.75

### BYO SALADS

Each salad package includes water 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 245.00

**Fuel** Cilantro Lime Flank Steak  
**Fuel** Fajita Vegetables **V+**  
**Fuel** Arroz Verde **V+**  
**Fuel** Roasted Tri-Color Carrots **V**

#### ALLERGY AWARE HERB CHICKEN PACKAGE 202.00

**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+**

# 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.

#### WILSON:

Emily MacRae, Chef Manager

[Emily.MacRae@compass-usa.com](mailto:Emily.MacRae@compass-usa.com)

919.348.5563 (C) 252.246.6260 (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 in advance. 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.

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.