

Merck Catering



FALL 2025
Food by FLIK

Contents

Ordering Info	3
Breakfast	4
Breakfast Additions	5
Sandwiches	6,7
BYO Salad Bowl	8
Lunch Buffets	9
Lunch Additions	10
Pizza	11
Breaks	12
Desserts	13
Meeting Well	14
Allergy Aware Packages	15
Catering Policies & Contact Information	16

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

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.

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 season.

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.

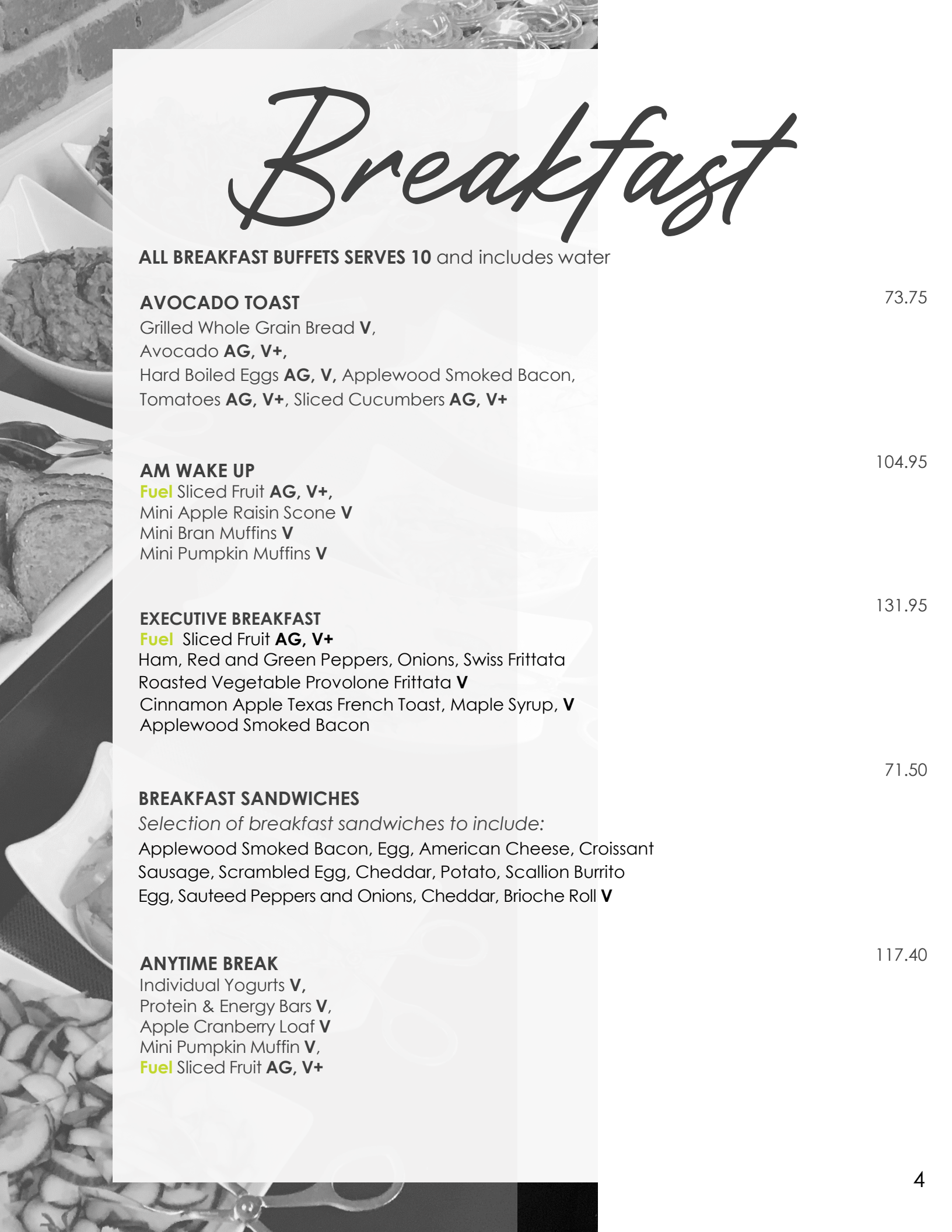
Allergy and Dietary Preferences

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. In addition, our New Meeting Well Menu meets specific criteria and are moderate in calories, fat and sodium.

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



Breakfast

ALL BREAKFAST BUFFETS SERVES 10 and includes water

AVOCADO TOAST

73.75

Grilled Whole Grain Bread **V**,
Avocado **AG, V+**,
Hard Boiled Eggs **AG, V**, Applewood Smoked Bacon,
Tomatoes **AG, V+**, Sliced Cucumbers **AG, V+**

AM WAKE UP

104.95

Fuel Sliced Fruit **AG, V+**,
Mini Apple Raisin Scone **V**
Mini Bran Muffins **V**
Mini Pumpkin Muffins **V**

EXECUTIVE BREAKFAST

131.95

Fuel Sliced Fruit **AG, V+**
Ham, Red and Green Peppers, Onions, Swiss Frittata
Roasted Vegetable Provolone Frittata **V**
Cinnamon Apple Texas French Toast, Maple Syrup, **V**
Applewood Smoked Bacon

71.50

BREAKFAST SANDWICHES

Selection of breakfast sandwiches to include:

Applewood Smoked Bacon, Egg, American Cheese, Croissant
Sausage, Scrambled Egg, Cheddar, Potato, Scallion Burrito
Egg, Sauteed Peppers and Onions, Cheddar, Brioche Roll **V**

ANYTIME BREAK

117.40

Individual Yogurts **V**,
Protein & Energy Bars **V**,
Apple Cranberry Loaf **V**
Mini Pumpkin Muffin **V**,
Fuel Sliced Fruit **AG, V+**

Breakfast Additions

BREAKFAST ADDITIONS *Each serves 10*

Individual Frittatas Choice: 54.25

Ham, Red and Green Peppers, Onions, Swiss Frittata

Fuel Roasted Vegetable Asiago Frittata **V**

Fuel Scrambled Eggs **AG, V** 20.45

Applewood Smoked Bacon 29.90

Turkey Sausage 29.90

Pork Sausage Links 16.25

Home Fried Potatoes **V+** 18.15

Sliced Fruit **AG, V+** 61.00

Cheddar Biscuits 15.60

Mini Muffins & Danish **V** 18.40

BREAKFAST ADDITIONS *Each serves 5*

Individual Yogurts **AG, V** 12.75

Seasonal Yogurt Parfaits **V** 17.85

Protein & Energy Bars **V** 17.50

Orange Juice **AG, V+** 10.50

Sandwiches

ALL SANDWICH BUFFETS SERVES 10

Includes Water, Individual Chips and Pretzels

CORNER DELI PACKAGE

Fuel Chicken Cranberry Salad, Lettuce, Tomato, Whole Wheat Thin 168.50

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

Roast Beef, Cheddar, Lettuce, Tomato, Pretzel Roll

Falafel, Tzatziki Sauce, Pickled Red Onion, Lettuce, Tomato, Wrap **V**

WRAPS, BAGUETTES PACKAGE 168.50

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

Crispy Chicken, Pepperjack, Lettuce, Tomato, Baguette

Pit Smoked Ham, Swiss, Lettuce, Tomato, Honey Mustard, Baguette

Grilled Vegetable, Roasted Red Pepper Hummus, Wrap **V+**

In response to your feedback, vegan and non-vegan sandwiches for 5 have been added to Resource Scheduler.

Sandwiches

In response to your feedback, we have added a regional sandwich menu for the Southern Region.

SANDWICH BUFFETS SERVES 10

Includes water and creamy cole slaw.

SOUTHERN COMFORT SANDWICH PACKAGE

Fried Chicken, Bread & Butter Pickle Chips,
Lettuce Tomato, Creamy Mayo, Toasted Brioche Bun

206.25

Roast Turkey, Apple Sausage Stuffing,
Provolone, Mayo, Ciabatta

Pit Smoked Ham, Cheddar, Tomatoes, Lettuce
Honey Mustard Sauce, Multigrain Bread

BLT Twist Wrap, Applewood Smoked Bacon, Lettuce,
Tomato, Pimento Cheese

FLIK SIGNATURE SANDWICHES PACKAGE

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

206.25

Pit Smoked Ham, Swiss, Spinach, Spicy Mustard, Lettuce,
Tomato, Pretzel Roll

Roast Beef, Provolone, Roasted Red Peppers,
Baby Greens, Sourdough

Balsamic Glazed Sweet Potato, Roasted Vegetables,
Lettuce, Tomato, Wrap **V+**



BYO Salad Bowl

All salads serve 10 and include water.

AUTUMN TURKEY COBB SALAD

228.25

Fuel Roast Turkey

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

BUFFALO CHICKEN SALAD

196.50

Country Fried Buffalo Chicken
Crisp Romaine and Shredded Cabbage
Diced Tomatoes, Diced Cucumber, Red Onions
Shredded Carrots, Cheddar, Diced Bell Peppers
Avocado Ranch Dressing

FLANK STEAK SALAD

228.25

Grilled Tri Tip Steak
Baby Arugula and Kale,
Shaved Brussel Sprouts, Diced Apples,
Feta, Pomegranate Seeds.
Toasted Pepitas,
Cranberry Maple Vinaigrette **V+**

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

Lunch Buffets

ALL HOT BUFFETS SERVES 10

Includes water

AUTUMN COMFORT

250.15

Fuel Roast Turkey Breast with Pan Gravy
Fuel Maple Glazed Roasted Sweet Potatoes **V+**
Chicken Apple, Corn Bread Stuffing
Green Beans, Toasted Garlic **AG, V+**
Homemade Cranberry Sauce

TAQUERIA BAR

206.25

Southwest Seasoned Ground Beef **AG**
Roasted Tomato Salsa, Shredded Cheddar,
Diced Onions, Diced Tomatoes,
Jalapenos, Shredded Lettuce,
Sour Cream, Flour Tortillas

SOUTHERN COMFORT

206.25

Choice of:
BBQ Pulled Pork or Fried Chicken
Baked Mac & Cheese
Cajun Pinto Beans
Creamy Cole Slaw
Buttermilk Biscuits



Lunch Buffets (cont.)

LUNCH BUFFET ADDITIONS

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

PREMIUM PROTEINS

119.45

Fuel Lemon Oregano Shrimp **AG**

Fuel Grilled Tri Tip Steak **AG**

PROTEINS

Fuel BBQ Grilled Chicken

54.35

Falafel, Tzatziki Sauce **V**

49.00

SIDES

Creamy Cole Slaw **V**

24.00

Pasta Salad **V+**

Mashed Potatoes **AG, V**

Maple Glazed Sweet Potatoes **AG, V**

Classic Caesar, Caesar Dressing (contains anchovies) **V**

Baked Mac & Cheese

35.00

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

54.35

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

Pizza

INDIVIDUAL PIZZAS

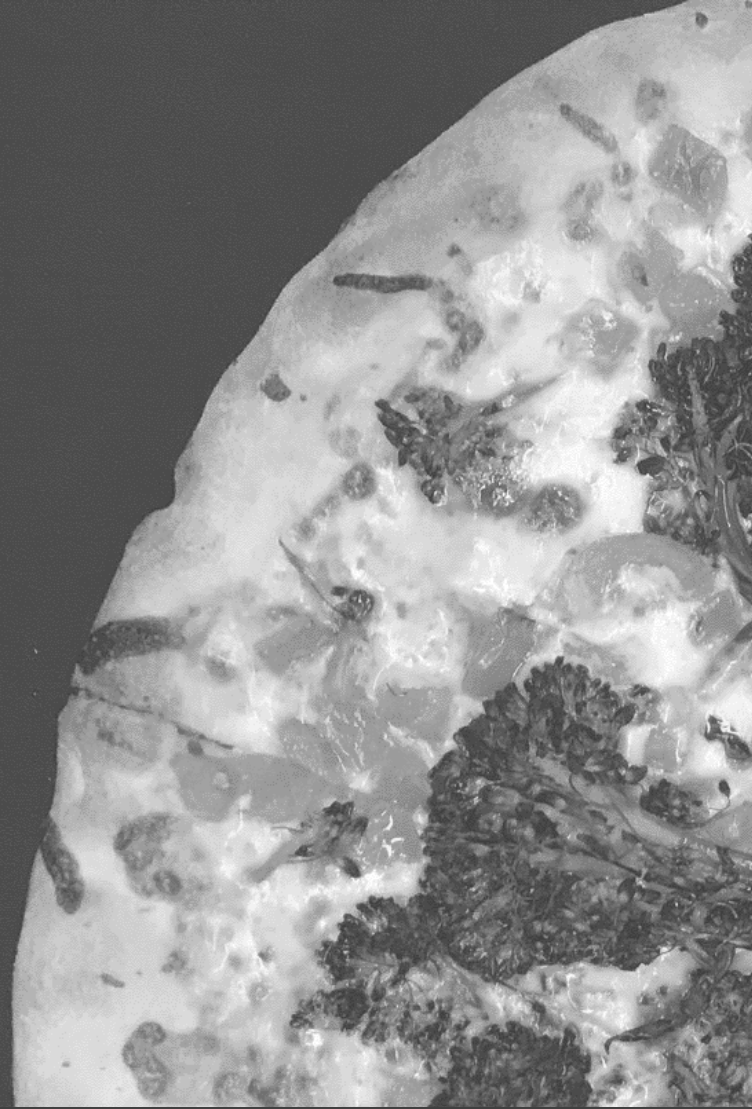
Plain Pizza **V** 10.70

Pizza with Toppings 12.75

- Veggie
- Pepperoni
- Sausage
- Meat Lovers

Chef Crafted Pizza **V** 12.75
Ricotta, Mushrooms,
Caramelized Onion,
Parmesan, Truffle Oil

Beverage selections can be found in Resource Scheduler.



ALL DAY ADDITIONS Serves 5

Individual Yogurts V	12.75
Fruit & Yogurt Parfaits V	17.85
Trail Mix 2 oz. V	10.70
Protein & Energy Bars	17.35
Individual Chips & Pretzels	10.25
FLIK Signature Chocolate Chip Cookies V	11.25

ALL DAY ADDITIONS Serves 10

FLIK Chips	16.35
Fuel Sliced Fruit AG, V+	61.00

Add Ons

Breaks

Each package serves 10

THE BOARD ROOM

Seasonal Crudité Board, Heirloom Vegetables
Pimento Cheese Dip **V**
Roasted Carrot Harissa Hummus **V**
Crisps, Flatbreads, Grilled Pita **V**

91.90

FLAVORS OF ITALY

Thin Sliced Prosciutto, Genoa Salami, Fresh Basil
Sicilian Tomato Eggplant Caponata **V+**
Fresh Ricotta, Truffle Drizzle **V**
Apricot Jam **V+**
Grilled Flatbread **V**

87.00

GUACAMOLE & CHIPS **V**

House Made Guacamole
Crispy Tortilla Chips

51.10

SAVORY PRETZELS

Pretzel Bites **V**
Spicy Brown Mustard **V+**
Bacon Ranch Dip

63.80

ARTISAN CHEESE **V**

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

76.60

FLIK CHIPS & ONION DIP **V**

FLIK Chips
House Made Caramelized Onion Dip

51.10

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



Desserts

FALL FEATURED DESSERT V serves 8

Sweet Potato Pie

21.95

Each package serves 10

LIGHT & SWEET V

Fuel Sliced Fruit **AG, V+**

Chocolate Olive Oil Cake **V**

FLIK No-Bake Date, Cranberry, Seed Bar **AG, V+**

67.90

FLIK SIGNATURE DESSERTS V

FLIK Chocolate Chip Cookies

Apple Pie Bar

Carrot Cheesecake Bar

Chocolate Pretzels

72.50

COOKIES & BROWNIES V

FLIK Signature Chocolate Chip Cookies

FLIK Signature Oatmeal Raisin Cookies

Double Chocolate Brownies

51.10

CUPCAKES V

By the dozen

64.30

Meeting Well

Fuel

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

ALL PACKAGES SERVES 10 Includes coffee & water

Fuel BREAKFAST SANDWICHES

Selection of breakfast sandwiches to include:

Egg White, Feta, Wheat English Muffin **V**

Egg White, Spinach, Swiss, Whole Wheat Sandwich Thin **V**

Egg, Turkey Sausage, Cheddar Cheese, Wheat English Muffin

86.80

Fuel MORNING WAKE UP

Sliced Fruit **AG, V+**,

Apricot Oatmeal Bar **V+**

Individual Greek Yogurts **V**

KIND Bars **V**

86.80

ALL PACKAGES SERVES 10 Includes water

BYO Fuel BURRITO BOWL, AG, V

Cilantro Lime Chicken, Cilantro Lime Brown Rice, Roasted Bell Peppers & Onions,
Black Beans, Shredded Lettuce, Pico de Gallo, Queso Fresco, Limes

196.55

Fuel CHICKEN MARSALA

Pan Seared Chicken Marsala

Whole Wheat Pasta, Marinara **V+**

Roasted Zucchini, Italian Herbs, Garlic **V+**

Garden Salad **V+**

206.25

ALL PACKAGES SERVES 10 Includes water

Fuel SOUTHWEST BREAK

Poblano, Avocado, Farro Dip **V+**

Pico de Gallo **V+**

Carrots, Broccoli Florets, Cucumbers **V+**

Baked Tortilla Chips **V**

51.10

Fuel LIGHT & SWEET

Sliced Fruit **AG, V+**

Chocolate Olive Oil Cake **V**

Apricot Oatmeal Bar **V+**

67.90

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.

SALADS Includes water

Serves 10

ALLERGY AWARE Fuel GREEK SALAD PACKAGE

196.55

Herb Grilled Chicken Breast,
Romaine, Chickpeas, Cucumbers, Tomatoes
Black Olives, Red & Yellow Bell Peppers,
Pepperoncini, Quinoa, Red Wine Vinaigrette

ALLERGY AWARE Fuel ROAST TURKEY SALAD PACKAGE

228.25

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 STEAK PACKAGE

250.15

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

206.25

Fuel Chicken Tinga,
Al Pastor Butternut Squash **V+**
Fuel Cilantro 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.

DURHAM

Emma Bartlett, Food Service Director

Emma.Bartlett@compass-usa.com

919.675.0365 (C)

Casey Boyd, Café Supervisor

Casey.Boyd@compass-usa.com

919.358.5460 (C)

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.