

Merck Catering



SPRING-SUMMER 2025

Food by **FLIK**

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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 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 plastic that goes to the landfill
- 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 serveware 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.

For more **Fuel** selections, see page 14 for our Meeting Well packages.

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 BREAKFAST BUFFETS SERVES 10 Includes coffee & water

AVOCADO TOAST

Grilled Whole Grain Bread **V**,
Mashed Avocado **AG, V+**,
Hard Boiled Eggs **AG, V**, Feta **AG, V**
Tomatoes **AG, V+**, Pickled Onions **AG, V+**, Sliced Cucumbers **AG, V+**

86.75

AM WAKE UP

Fuel Sliced Fruit **AG, V+**,
Raspberry Crumb Cake **V**
Very Berry Muffins **V**

117.75

EXECUTIVE BREAKFAST

Fuel Egg, Applewood Smoked Bacon, Cheddar Chive Frittata
Southwest Egg, Pepper, Corn, Tomato, Onion, Pepperjack Frittata **V**
Blueberry Texas French Toast, Maple Syrup, **V**
Applewood Smoked Bacon
Fuel Sliced Fruit **AG, V+**

144.25

BREAKFAST SANDWICHES

Selection of breakfast sandwiches to include:
Egg, American Cheese, Tomato, Whole Wheat English Muffin
Black Forest Ham, Gruyere Cheese, Croissant
Applewood Smoked Bacon, Egg, Cheddar, Brioche Roll

85.00

ANYTIME BREAK

Includes coffee & water

Individual Yogurts **V**, Protein & Energy Bars **V**,
Very Berry Muffins **V**
Apricot Lattice Bar **V**,
Fuel Sliced Fruit **AG, V+**

130.00

Breakfast Additions

BREAKFAST ADDITIONS *Each serves 10*

Individual Frittatas Choice: 53.25

Fuel Egg, Applewood Smoked Bacon, Chives, Cheddar
Frittata

Southwest Egg, Pepper, Corn, Tomato, Onion, Pepperjack
Frittata **V**

Fuel Scrambled Eggs **AG, V** 20.00

Applewood Smoked Bacon 29.25

Turkey Bacon 29.25

Pork Sausage Links 13.50

Home Fried Potatoes **V+** 17.75

Sliced Fruit **AG, V+** 59.75

Berry Bowl **AG, V+** 33.00

Mini Muffins & Danish **V** 18.00

Box of Joe Regular or Decaf 20.15

BREAKFAST ADDITIONS *Each serves 5*

Individual Yogurt **AG, V** 17.50

Seasonal Yogurt Parfaits **V** 17.50

Protein & Energy Bars **V** 17.00

Trail Mix 1.8 oz 10.50

Orange Juice **AG, V+** 10.25

Sandwiches

ALL SANDWICH BUFFETS SERVE 10

Includes water and individual bags of chips and pretzels.

CORNER DELI

165.00

Fuel Chunky Chickpea Hummus "Salad",
Lettuce, Tomato, Whole Wheat Thin **V+**

Crispy Chicken, Pepperjack. Lettuce, Tomato Wrap

Roast Beef, Swiss, Cheese, Lettuce, Tomato, Rye

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

WRAPS, BAGUETTES

165.00

Fuel Grilled Chicken, Artichoke Pesto, Mozzarella, Tomato,
Whole Wheat Wrap

Asparagus, Brie, Baby Greens, Sun Dried Tomato, Lemon
Aioli, Baguette **V**

Black Forest Ham, Swiss, Lettuce, Tomato, Wrap

Smoked Turkey, Roasted Red Peppers, Lettuce, Tomato,
Baguette

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

Sandwiches & More

ALL SANDWICH BUFFETS SERVE 10

Includes water and Herb Garden Salad

FLIK SIGNATURE SANDWICHES #1

179.50

Fuel Recado Roasted Turkey, Avocado, Lettuce, Tomato, Creamy Garlic Dressing, Whole Wheat Wrap

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

Thin Sliced Chicken, Provolone, Arugula, Roasted Tomatoes, Aioli, Sourdough

Herb Roasted Pork, Fresh Mozzarella, No Nut Pesto, Honey Drizzle, Ciabatta

FLIK SIGNATURE SANDWICHES #2

179.50

Fuel Grilled Chicken, Pico de Gallo, Black Bean Salsa, Cheddar, Whole Wheat Wrap

Crispy Eggplant, Whipped Feta Cheese, Arugula, Balsamic Glaze, Baguette **V**

Roast Turkey, Fresh Mozzarella, No Nut Pesto Baby Greens, Whole Grain Roll

Shawarma Seasoned Flank Steak , Lettuce, Tomato, Cucumber, Tahini, Wrap



BYO Salad Bowl

All salads serve 10 and include water.

SEASONAL HERB CHICKEN SALAD, AG

192.50

Sliced Grilled Chicken
Baby Greens, Romaine, Mint, Parsley
Roasted Asparagus, Hearts of Palm
Toasted Pepitas, Red & Yellow Peppers,
Champagne Vinaigrette

THAI TOFU SALAD, V

192.50

Seared Sweet Chili Tofu "Steak"
Romaine & Iceberg Lettuces **AG, V+**, Fresh Mint, Thai Basil
Tri Color Cherry Tomatoes **AG, V+**, Julienne Carrots **AG, V+**
Diced English Cucumbers **AG, V+**
Edamame, Snow Peas **AG, V+**
Thai Dressing, No Nuts

MEDITERRANEAN SHAWARMA STEAK SALAD

223.50

Shawarma Seasoned Flank Steak
Romaine **AG, V+**, Baby Greens **AG, V+**, Tomatoes **AG, V+**,
Cucumbers **AG, V+**,
Roasted Red Peppers & Marinated Black Olives **V+**
Hummus **V+**, Pita **V**, Feta **V**
Lemon Oregano Vinaigrette **AG, V**

Additional proteins and premium proteins are available to enhance your salad on page 10.

Lunch Buffets

ALL HOT BUFFETS SERVE 10

Includes water

TASTE OF ASIA

202.00

Fuel Sticky Ginger Soy Boneless Chicken Thighs
Jasmine Fried Rice

Fuel Steamed Baby Bok Choy, Garlic, Sesame
Seeds **AG, V+**

TAQUERIA

202.00

Southwest Style Ground Beef
Pico De Gallo **V+**

Shredded Lettuce **AG, V+**

Cheddar **AG, V**, Flour Tortillas

Fuel Southwest Quinoa, Cilantro Salad **AG, V+**

ITALIAN TWIST

202.00

Choice of Classic Chicken Parmesan or
Chicken Florentine

Roasted Cherry Tomato Sauce, Fresh Basil, Pasta **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

Honey Garlic Shrimp **AG**

Shawarma Marinated Flank Steak

Shallot, Garlic Herb Marinated Salmon
(available Tuesday – Friday)

PROTEINS

Achiote Marinated Chicken Breast

53.25

Thai Fried Sweet Chili Tofu "Steaks" **V**

48.00

SIDES

23.50

Classic Caesar, Caesar Dressing with Anchovies

Garden Salad **V+**

Tabbouleh Orzo Salad **V**

SEASONAL ROASTED VEGETABLE PLATTER **AG, V+**

53.25

Roasted Asparagus, Yellow Squash, Zucchini, Red & Yellow Peppers,
Fennel, Eggplant Medallions, Roasted Tri Color Baby Carrots

Breaks

Each package serves 10

THE BOARD ROOM

Seasonal Crudit  Board, Heirloom Vegetables
Poblano, Avocado, Farro Dip **V+**
Tzatziki Dip **V**
Crisps, Flatbreads, Grilled Pita **V**

90.00

FLAVORS OF SICILY

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

85.20

GUACAMOLE & CHIPS V

House Made Guacamole
Crispy Tortilla Chips

50.00

SAVORY PRETZELS V

Pretzel Bites
Spicy Brown Mustard
Crispy Panko Pickle Ranch Dip

62.50

ARTISAN CHEESE V

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

75.00

FLIK CHIPS & ONION DIP V

FLIK Chips
House Made Caramelized Onion Dip

50.00

*Contact Your Catering Director or Caf  Manager
for Special Events and Catering Suggestions.
Contact information on page 15.*



Desserts

Each package serves 10

FEATURED DESSERT V 45.00
Banana Pudding

LIGHT & SWEET 66.50

Fuel Sliced Fruit **AG, V+**

Fuel Chocolate Olive Oil Cake **V**

Fuel Strawberry Oatmeal Bar **V+**

FLIK SIGNATURE DESSERTS V 71.00

Chocolate Chip Cookies

Raspberry Crumb Bar

Lemon Blueberry Blondie

Chocolate Pretzels

COOKIES & BROWNIES V 50.00

FLIK Signature Chocolate Chip Cookies

Sugar Cookies

Oatmeal Raisin Cookies

Double Chocolate Brownies

CAKES & PIES V Market
Assorted Flavors Price

BUNDTINIS 21.95
By the dozen

Add Ons

ALL DAY ADDITIONS Serves 5

Individual Yogurt **V** 17.50

Seasonal Yogurt Parfaits **V** 17.50

Trail Mix 5 oz. **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+** 59.75

Meeting Well

Fuel

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

ALL PACKAGES SERVE 10 Includes coffee & water

Fuel BREAKFAST SANDWICHES

Selection of breakfast sandwiches to include:

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

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

Egg, Turkey Sausage, Cheddar Cheese, Wheat English Muffin

85.00

Fuel MORNING WAKE UP

Sliced Fruit **AG, V+**,

Strawberry Oatmeal Bar **V+**

Individual Yogurts

KIND Bars

85.00

ALL PACKAGES SERVE 10 Includes coffee & water

BYO Fuel BURRITO BOWL, AG

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

192.50

Fuel CHICKEN MARSALA

Pan Seared Chicken Marsala

Whole Wheat Pasta, Marinara **V+**

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

Garden Salad **V+**

202.00

ALL PACKAGES SERVE 10

Fuel SOUTHWEST BREAK

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

Pico de Gallo **V+**

Garden Vegetables **V+**

Baked Tortilla Chips **V**

50.00

Fuel LIGHT & SWEET

Sliced Fruit **AG, V+**

Chocolate Olive Oil Cake **V**

Strawberry Oatmeal Bar **V+**

66.50

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 HERB CHICKEN SALAD

192.50

Sliced Grilled Chicken

Baby Greens, Romaine, Mint, Parsley

Roasted Asparagus, Hearts of Palm

Toasted Pepitas, Red & Yellow Peppers,

Champagne Vinaigrette

ALLERGY AWARE STEAK SALAD

223.50

Flank Steak

Romaine, Baby Greens, Tomatoes, Chickpeas

Cucumbers, Roasted Red Peppers &

Marinated Black Olives, Shredded Carrots

Lemon Oregano Vinaigrette

HOT LUNCHES Includes water

Serves 10

ALLERGY AWARE FLANK STEAK PACKAGE

245.00

Fuel Cilantro Lime Flank Steak

Fuel Fajita Vegetables

Fuel Arroz Verde

Fuel Roasted Tri-Color Carrots

ALLERGY AWARE HERB CHICKEN PACKAGE

202.00

Fuel Herb Roasted Chicken Breast

Fuel Steamed Creamer Potatoes, Lemon, Dill

Fuel Roasted Asparagus

Fuel Yellow Squash, Zucchini, Roasted with Italian Herbs

Fuel Roasted Red Peppers

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.

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.