

# Merck Catering



FALL 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 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
- New Meeting Well Menu

## 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 coffee and water

## AVOCADO TOAST

88.50

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+**

## AM WAKE UP

120.55

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

## EXECUTIVE BREAKFAST

147.25

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

## BREAKFAST SANDWICHES

86.80

*Selection of breakfast sandwiches to include:*  
Applewood Smoked Bacon, Egg, American Cheese, Bagel  
Taylor Ham, Egg, Swiss, Whole Wheat English Muffin  
Egg, Sauteed Peppers and Onions, Cheddar, Brioche Roll **V**

## ANYTIME BREAK

132.75

La Fermiere Yogurt **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*

	54.35
<b>Individual Frittatas Choice:</b>	
Ham, Red and Green Peppers, Onions, Swiss Frittata	
<b>Fuel</b> Roasted Vegetable Asiago Frittata <b>V</b>	
<b>Fuel</b> Scrambled Eggs <b>AG, V</b>	20.45
Applewood Smoked Bacon	29.90
Turkey Bacon	29.90
Pork Sausage Links	16.25
Home Fried Potatoes <b>V+</b>	18.15
Mini Muffins & Danish <b>V</b>	18.40
Orange Juice oz	10.50

## ALL DAY ADDITIONS *Each serves 5*

La Fermiere Yogurt <b>AG, V</b>	17.85
Seasonal Yogurt Parfaits <b>V</b>	17.85
Protein & Energy Bars <b>V</b>	17.50
Trail Mix 2 oz. <b>V+</b>	10.70
Granola Bars/Candy Bars	12.25
Individual Chips and Pretzels <b>V+</b>	10.25
Flik Signature Chocolate Chip Cookies <b>V</b>	11.25
Orange Juice <b>AG, V+</b>	10.50

## ALL DAY ADDITIONS *Each serves 10*

Sliced Fruit <b>AG, V</b>	61.00
Flik Chips <b>V</b>	16.35
Box of Joe, Regular or Decaf	20.55
Mutombo Coffee Regular or Decaf Serves 20	45.95

Add Ons

# Sandwiches

## ALL SANDWICH BUFFETS SERVES 10

*Includes water and individual bags of chips and pretzels.*

### CORNER DELI

168.50

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

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

168.50

**Fuel** Roast Turkey, Apple, Honey, Brie Cheese, Baby Greens, Whole Wheat Wrap

Crispy Chicken, Pepperjack, Lettuce, Tomato, Baguette

Black Forest Ham, Swiss, Lettuce, Tomato, Honey Mustard, Baguette

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

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

# Sandwiches

## ALL SANDWICH BUFFETS SERVES 10

*Includes water and Greek Salad (Romaine, Cucumber, Tomato, Black Olives, Bell Pepper, Pepperoncini, Feta, Red Wine Vinaigrette)*

### FLIK SIGNATURE SANDWICHES #1

206.25

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

Black Forest Ham, Gruyere, Spinach, Spicy Brown Mustard, Lettuce, Tomato, Pretzel Roll

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

Balsamic Glazed Sweet Potato, Roasted Vegetables, Spinach, Wrap **V+**

### FLIK SIGNATURE SANDWICHES #2

206.25

**Fuel** Chicken Breast, Cranberry Ginger Chutney, Lettuce, Whole Wheat Wrap

Smoked Turkey, Brie Cheese, Baby Greens, Dijon Mustard, Baguette

Roast Eye Round of Beef, Cheddar, Caramelized Onions, Lettuce, Sourdough

Al Pastor Butternut Squash & Pineapple, 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 COBB SALAD**

**Fuel** Roast Turkey

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

228.25

## **GREEK FALAFEL SALAD V**

Romaine, Stuffed Grape Leaves,  
Cucumbers, Tomatoes,  
Black Olives, Red & Yellow Bell Peppers,  
Sliced Pepperoncini, Feta,  
Toasted Pita, Tzatziki Sauce,  
Red Wine Vinaigrette **V+**

196.50

## **TRI TIP STEAK SALAD**

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

228.25

**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+**

Green Beans, Toasted Garlic **AG, V+**

Homemade Cranberry Sauce **AG, V+**

### FALL TAQUERIA

206.25

**Fuel** Chicken Tinga **AG**

**Fuel** Al Pastor Butternut Squash & Pineapple **AG, V+**

Black Bean Salsa **AG, V+**, Cilantro Lime Crema **AG, V,**

Cheddar **V**, Limes, Flour Tortillas **V**

### ITALIAN TWIST

206.25

Choice of Classic Chicken Parmesan or

**Fuel** Pan Seared Chicken Marsala,  
Penne Vodka **V**

Caesar Salad, Caesar Dressing (contains anchovies)

Parmesan Croutons **V**

# Lunch Buffets (cont.)

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## 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**

**Fuel** Honey Mustard Roasted Salmon **AG**  
(available Tuesday – Friday)

### PROTEINS

**Fuel** Cilantro Pineapple Marinated Chicken 54.35

Falafel, Tzatziki Sauce **V** 49.00

### SIDES

24.00

Classic Caesar, Caesar Dressing (contains anchovies)

Garden Salad **V**

Farro, Pomegranate, Herb Salad **V**

Maple Glazed Sweet Potatoes **AG, V+**

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

54.35

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

# Pizza

## PIZZA BY THE PIE

*Single pie 8 Slices*

Plain Pizza **V** 18.90

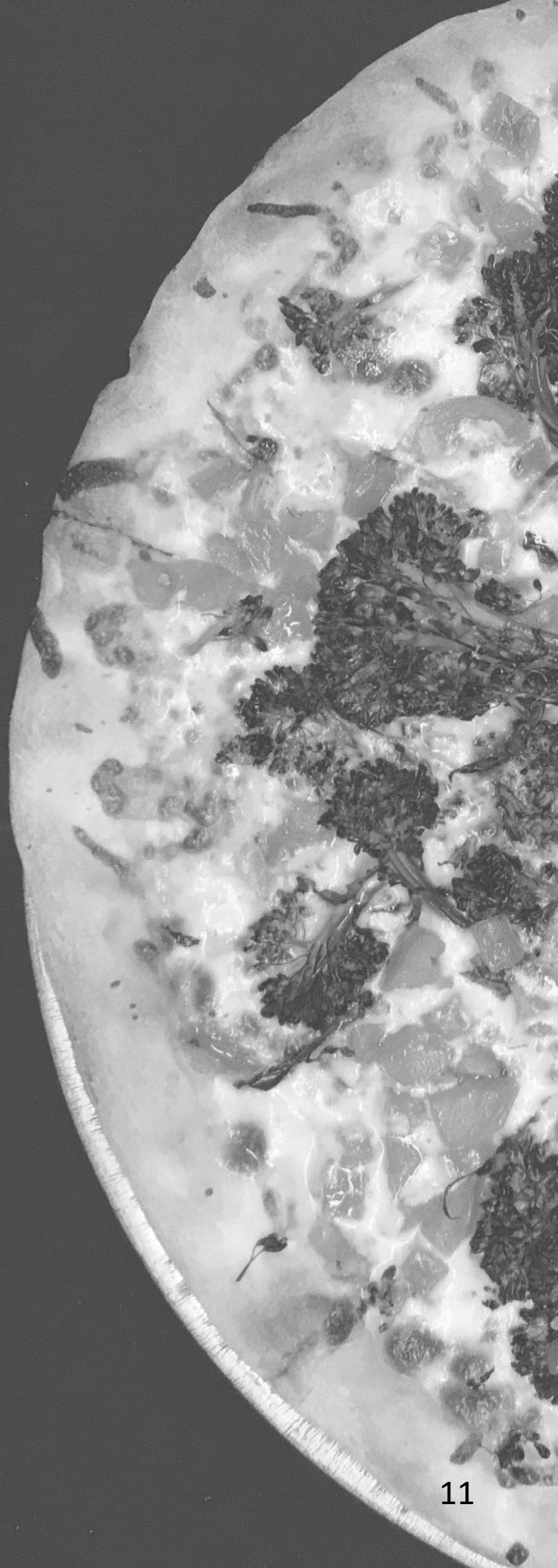
Pizza with Toppings 19.90

- Veggie
- Pepperoni
- Sausage
- Meat Lovers

Chef Crafted Pizza 19.90

Ricotta, Mozzarella  
Mushrooms, Parmesan,  
Caramelized Onion,  
Truffle Oil

**Beverage selections can be  
found in Resource Scheduler.**



# Breaks

## ALL BREAKS SERVES 10

### THE BOARD ROOM

Seasonal Crudité Board, Heirloom Vegetables  
Poblano, Avocado, Farro 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**  
Fig 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

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



# Desserts

## ALL DESSERTS SERVES 10

### FALL FEATURED DESSERT V

Pumpkin Mousse, Gingersnap Parfait

45.95

### LIGHT & SWEET V

**Fuel** Sliced Fruit **AG, V+**

Chocolate Olive Oil Cake **V**

FLIK No-Bake Date and 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 BREAKFAST 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

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### ALL PACKAGES SERVES 10 Includes water

196.55

#### 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

#### Fuel CHICKEN MARSALA

Pan Seared Chicken Marsala

Whole Wheat Pasta, Marinara **V+**

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

Garden Salad **V+**

206.25

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### 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

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## 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.

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### BYO SALADS SERVES 10 Includes water

#### ALLERGY AWARE **Fuel** GREEK CHICKEN 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

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### HOT BUFFETS SERVES 10 Includes water

#### ALLERGY AWARE STEAK PACKAGE

250.15

**Fuel** Grilled Tri Tip 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

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# 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 917.626.9496 (C)

[Erin.Willner@compass-usa.com](mailto:Erin.Willner@compass-usa.com)

**West Point:** Brandon Simmons 215.501.2627 (C)

[Brandon.Simmons@compass-usa.com](mailto:Brandon.Simmons@compass-usa.com)

**Upper Gwynedd:** Diane Taliferro 215.459.5881 (C)

[Diane.Taliferro@compass-usa.com](mailto:Diane.Taliferro@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.