

Catering



FALL-WINTER 2026

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 thoughtfully crafted to elevate your meeting experience with a focus on wellness. We appreciate your partnership and look forward to the opportunity to cater to you this season.

YOU ASKED, WE LISTEN

SOUTH SAN FRANCISCO EATS MENU

Discover a new lineup featuring some of your favorite local flavors.

ALLERGY AWARE MENU

A simplified way to make safe, informed choices—crafted to help you easily avoid the 9 major allergens.

MEETING WELL MENU

Wellness-focused options designed to bring healthy, delicious choices to your next meeting.

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 Chocolate Muffins **V**
Mini Blueberry Loaf **V**
Mini Cranberry Orange 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
Black Forest Ham, Egg, Swiss, Whole Wheat English Muffin
Egg, Sauteed Peppers and Onions, Cheddar, Brioche Roll **V**

ANYTIME BREAK

132.75

Fage Yogurt **V**,
Protein & Energy Bars **V**,
Banana Loaf **V**
Mini Cranberry Orange Muffins **V**
Fuel Sliced Fruit **AG, V+**

Breakfast Additions

BREAKFAST ADDITIONS *Each serves 10*

	54.35
Individual Frittatas Choice:	
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 Bacon	29.90
Pork Sausage Links	16.25
Home Fried Potatoes V+	18.15
Mini Muffins & Danish V	18.40
Mini Bagels, Cream Cheese	17.40
Orange Juice AG, V+ serves 5	10.50

ALL DAY ADDITIONS *Each serves 5*

Fage Yogurt AG, V	17.85
Seasonal Yogurt Parfaits V	17.85
Protein & Energy Bars V	17.50
Trail Mix, 2 oz. V+	10.70
Granola Bars/Candy Bars	12.25
Individual Chips and Pretzels V+	10.25
Flik Signature Chocolate Chip Cookies V	11.25

ALL DAY ADDITIONS *Each serves 10*

Sliced Fruit AG, V	61.00
Flik Chips V	16.35
Coffee, Regular or Decaf	20.55
Hot Tea	20.55
Mutombo Coffee Regular or Decaf Serves 20	45.95

Add Ons

Sandwiches

ALL SANDWICH BUFFETS SERVE 10

Includes water and individual bags of chips and pretzels.

ITALIAN DELI

168.50

Italian Combo, Ham, Salami, Pepperoni, Banana Peppers, Provolone, Shredded Lettuce, Tomato, Crusty Italian Baguette

Smoked Turkey, Roasted Red Peppers, Leaf Lettuce, Sun Dried Tomato Pesto, Focaccia Roll

Grilled Chicken Caesar Wrap, Romaine, Parmesan, Caesar Dressing

Caprese, Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Glaze, Crusty Italian Baguette **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 a garden salad, assorted dressings.

FLIK SIGNATURE SANDWICHES #1

Roast Turkey, Swiss Cheese, Fig Jam, Arugula,
Pretzel Roll

206.25

Thin Sliced Roast Pork, Broccoli Rabe, Provolone,
Herb Garlic Aioli, Sour Dough Roll

Crispy Chicken, Fresh Mozzarella, Roasted Tomatoes
Baby Greens, Pesto Mayo, Sun Dried Tomato Wrap

Falafel, Tzatziki Sauce, Pickled Red Onions, Lettuce,
Tomato, Whole Wheat Wrap **V**

FLIK SIGNATURE SANDWICHES #2

206.25

Fuel Chicken Breast, Cranberry Chutney. Lettuce,
Tomato, 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**

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



BYO Salad Bowl

All salads serve 10 and include water.

GRILLED PESTO CHICKEN SALAD

Grilled Pesto Chicken Breast
Romaine and Spinach
Sun Dried Tomato Julienne
Marinated Artichokes,
Roasted Red Peppers,
Fresh Mozzarella
Balsamic Vinaigrette

196.50

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

GRILLED FLANK STEAK SALAD

Grilled Flank 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

TASTE OF ASIA

Sticky Ginger Soy Boneless Chicken Thighs
Vegetable Fried Jasmine Rice **V+**
Baby Bok Choy, Sesame, Garlic **V+**

206.25

TAQUERIA

Fuel Chicken Tinga **AG**
Fuel Al Pastor Butternut Squash & Pineapple **AG, V+**
Roasted Tomato Salsa **AG, V+**, Rice,
Cheddar **V**, Limes, Flour Tortillas **V**

206.25

ITALIAN TWIST

Choice of Shrimp Scampi or
Shrimp Fra Diavolo
Fusilli Marinara, Fresh Basil **V+**
Caesar Salad, Caesar Dressing **V**
Parmesan Croutons **V**

250.15



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 Ginger Lemongrass Shrimp **AG**

Fuel Grilled Flank Steak **AG**

Fuel Sweet Chili Glazed Salmon
(available Tuesday – Friday)

PROTEINS

Fuel No Nut Pesto Chicken Breast 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

Chipotle BBQ Chicken

Pizza

Diced Tomatoes, Peppers,
Onions

Check out the
SOUTH SAN FRANCISCO EATS
Menu on the Dining Website
[Merck Catering](#)

Breaks

ALL BREAKS SERVES 10

THE BOARD ROOM

Seasonal Crudité Board, Heirloom Vegetables
Roasted Red Pepper Hummus **V+**
Tzatziki Sauce **V+**
Crisps, Flatbreads, Grilled Pita **V**

65.00

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**

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 & 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 15**



Desserts

ALL DESSERTS SERVES 10

FEATURED DESSERT V

Luscious Lemon Bars

24.00

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

Snickerdoodle Cookies

Red Velvet Bundt Cake

Chocolate Pretzels

72.50

COOKIES & BROWNIES V

FLIK Signature Chocolate Chip Cookies

FLIK Signature Oatmeal Raisin Cookies

Double Chocolate Brownies

51.10

CUPCAKES

By the dozen

64.30



South San Francisco Eats

Serves 10

Includes coffee and water.

JOE'S SPECIAL

165.00

Eggs, Ground Beef, Spinach,
Mushrooms, and Onions Scramble.
Home Fries, Sliced Sourdough

Serves 10 and includes water.

GREEN GODDESS COBB SALAD

225.00

Grilled Chicken Breast
Chopped Romaine, Cucumbers, Tomatoes,
Hard Boiled Eggs, Avocado
Tomatoes, Diced Red Onions
Green Goddess Dressing

MISSION BURRITO

195.00

Choice of Carne Asada or Chicken Tinga
Mexican Rice, Pinto Beans,
Shredded Cheddar. Pico De Gallo,
Guacamole, Sour Cream

BANH MI TRIO

175.00

Marinated Tofu **V+**
Roasted Chicken
Roast Pork
Napa Cabbage, Pickled Carrots
Red Onions, Cilantro, Demi Baguette
Flik Chips **V**

**Contact Your Catering Director or Café Manager
for SSF Eats and Catering Suggestions.**

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

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 FILIPINO ADOBO CHICKEN

Fuel Filipino Adobo Soy Garlic Chicken Thighs

Fuel Vegetable Jasmine Fried Rice

Fuel Steamed Broccoli, Red Peppers **V+**

206.25

ALL PACKAGES SERVES 10

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**

FLIK No-Bake Date and Cranberry Seed Bar

AG, 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.

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 **V+**

ALLERGY AWARE **Fuel** ROAST TURKEY SALAD PACKAGE

228.25

Fuel Roast Turkey, Baby Greens,
Roasted Beets, Roasted Carrots,
Pear, Dried Cherries, Pepitas,
Cranberry Maple Vinaigrette **V+**

HOT BUFFETS SERVES 10 Includes water

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.

SOUTH SAN FRANCISCO

Jen Villarreal, Catering Director

415.305.7181 (C)

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Patricia Thompson, Director of Operations

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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.