

Catering



FALL-WINTER 2026

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
Breaks	11
Desserts	12
Elkton Eats	13
Southern Eats	14
Meeting Well	15
Allergy Aware Packages	16
Catering Policies & Contact Information	17

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

SOUTHERN EATS & ELKTON EATS MENUS

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 Blueberry Scone **V**
Mini Lemon Poppy Muffins **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, Croissant
Sausage, Scrambled Egg, Cheddar, Potato, Scallion Burrito
Egg, Sautéed Peppers and Onions, Swiss, Brioche Roll **V**

ANYTIME BREAK

132.75

Chobani Yogurts **V**,
Protein & Energy Bars **V**,
Orange Coconut Loaf **V**
Banana Yogurt Swirl Loaf **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*

Chobani Yogurt AG, V	12.75
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 contains Anchovies)

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 creamy coleslaw.

SOUTHERN COMFORT SANDWICH PACKAGE

206.25

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

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

206.25

Roast Turkey, Gruyere Cheese, Fig Jam, Arugula,
Ciabatta

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

Crispy Chicken, Fresh Mozzarella, Roasted Tomatoes
Baby Greens, Pesto Mayo, Whole Wheat Wrap

Falafel, Tzatziki Sauce, Pickled Red Onions, Lettuce,
Tomato, Whole Wheat 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

BUFFALO CHICKEN SALAD

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

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

TAQUERIA BAR

Southwest Seasoned Ground Beef **AG**
Spanish Rice, Cilantro Black Beans
Roasted Tomato Salsa, Shredded Cheddar,
Diced Onions, Diced Tomatoes,
Jalapenos, Shredded Lettuce,
Sour Cream, Soft and Hard Tacos

206.25

SOUTHERN COMFORT

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

206.25

Check out the **SOUTHERN EATS**
menu on the Dining Website
[Merck Catering](#)



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)

Creamy Cole Slaw **V**

Pasta Salad **V**

Mashed Potatoes

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

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

Banana Pudding

45.95

LIGHT & SWEET

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

Ginger Molasses Cookies

Red Velvet Loaf

Chocolate Pretzels

72.50

COOKIES & BROWNIES V

FLIK Signature Chocolate Chip Cookies

FLIK Signature Oatmeal Raisin Cookies

Double Chocolate Brownies

51.10

CAKES & PIES

Assorted Flavors

Market
Price

BUNDTINIS

By the dozen

30.00



Elkton Eats

ELKTON BUFFETS

include water, regular and diet soda.
18.95 per person

ELKTON SANDWICH BUFFET

Chef Crafted Sandwiches and Wraps
Garden Vegetable Pasta Salad **V**
Individual Bags of Chips and Pretzels **V**

TASTE OF JAMACIA

Pan Seared Jerk Chicken Breast
Wild Rice Pilaf, Fresh Herbs **V+**
Roasted Yucca **V**
Garden Salad **V**
Balsamic Vinaigrette **V**
Low Fat Ranch **V**

PASTA BAR

Grilled Herb Chicken Breast
Penne Marinara Sauce, Parmesan **V**
Roasted Seasonal Vegetables **V+**
Classic Caesar Salad, Homemade Croutons **V**

TASTE OF ASIA

Tempura Chicken
Vegetable Fried Rice **V**
Sesame Roasted Broccoli **V**
Vegetable Spring Rolls, Sweet and Sour Dipping Sauce **V**

**As part of Merck's wellness focus, desserts are
no longer included in lunch packages.
Dessert selections can be found on page 14.**



Southern Eats

Serves 10 and Includes water.

SOUTHERN FAVE SANDWICHES 170.00

Nashville Hot Chicken Wrap
Smoked Ham & Pimento Sandwich
Southern Tomato Sandwich **V**
Flik Chips **V**

SHRIMP & GRITS 225.00

Cajun Shrimp
Andouille Sausage
Creamy Grits **V**
Shredded Cheddar **V**
Scallions **V+**

EASTERN NORTH CAROLINA BBQ 195.00

Pulled Pork, Buns
Broccoli, Cheddar, Bacon Salad
Deviled Egg Potato Salad **V**

SOUTHERN BAKED MAC & CHEESE BAR 195.00

Creamy Mac and Cheese **V**
Crispy Chicken
Chopped Bacon
Diced Tomatoes **V**
Sliced Jalapenos
Scallions **V**

**Contact Your Café Manager Or Director
for Southern 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 CHICKEN ADOBO

Fuel Filipino Adobo Soy Garlic Chicken Thighs

Fuel Vegetable Jasmine Fried Rice **V+**

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

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

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.

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.