

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
- 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.

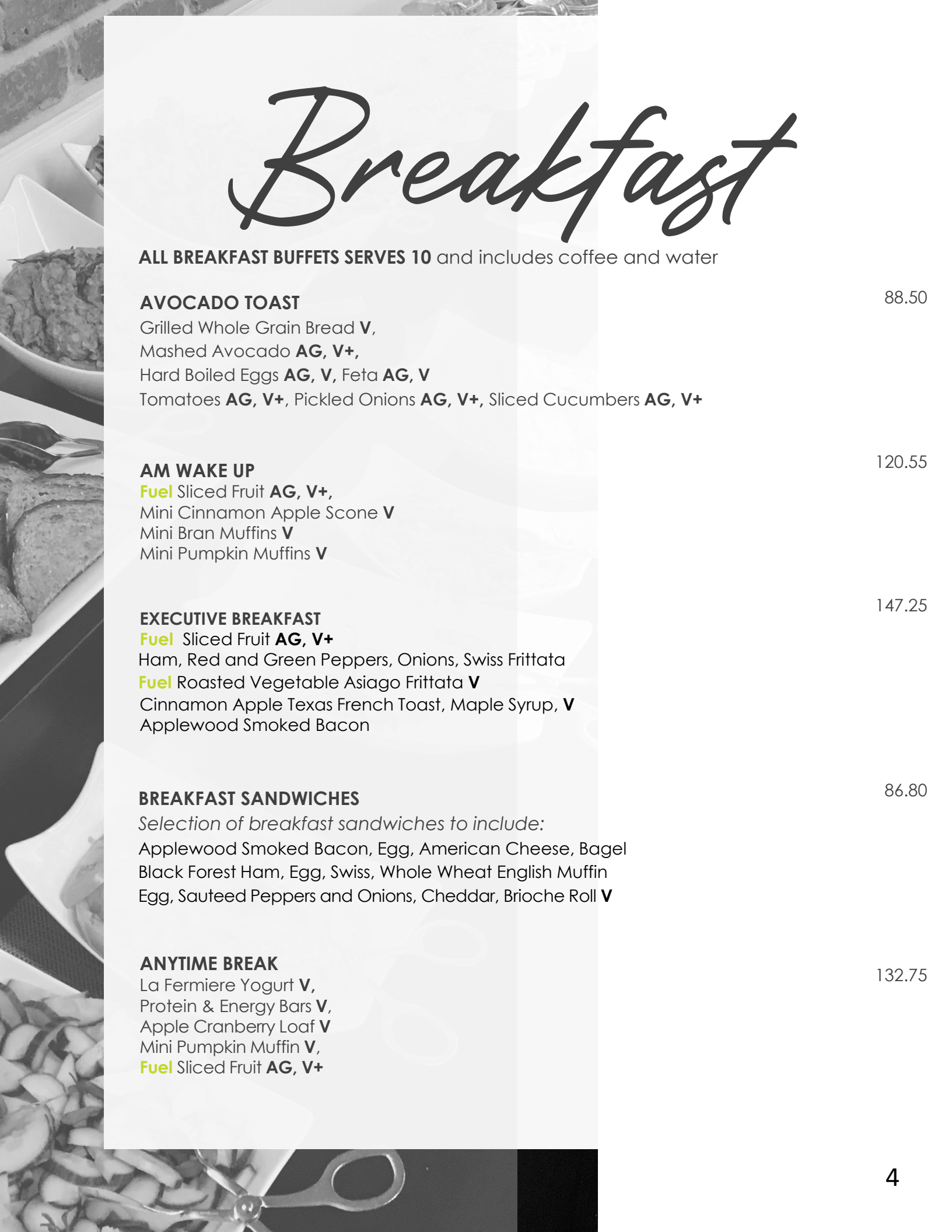
Allergy and Dietary Preferences

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 Cinnamon Apple 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
Black Forest 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
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+	10.50

ALL DAY ADDITIONS *Each serves 5*

La Fermiere Yogurt AG, V	17.85
Seasonal Yogurt Parfaits V	17.85
Protein & Energy Bars V	17.50
Trail Mix 5 oz. V+	21.70
Granola Bars/Candy Bars	12.25
Individual Chips and Pretzels V+	10.25
Flik Signature Chocolate Chip Cookies V	11.25
	10.50

ALL DAY ADDITIONS *Each serves 10*

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

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

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

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.)

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 Flank 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

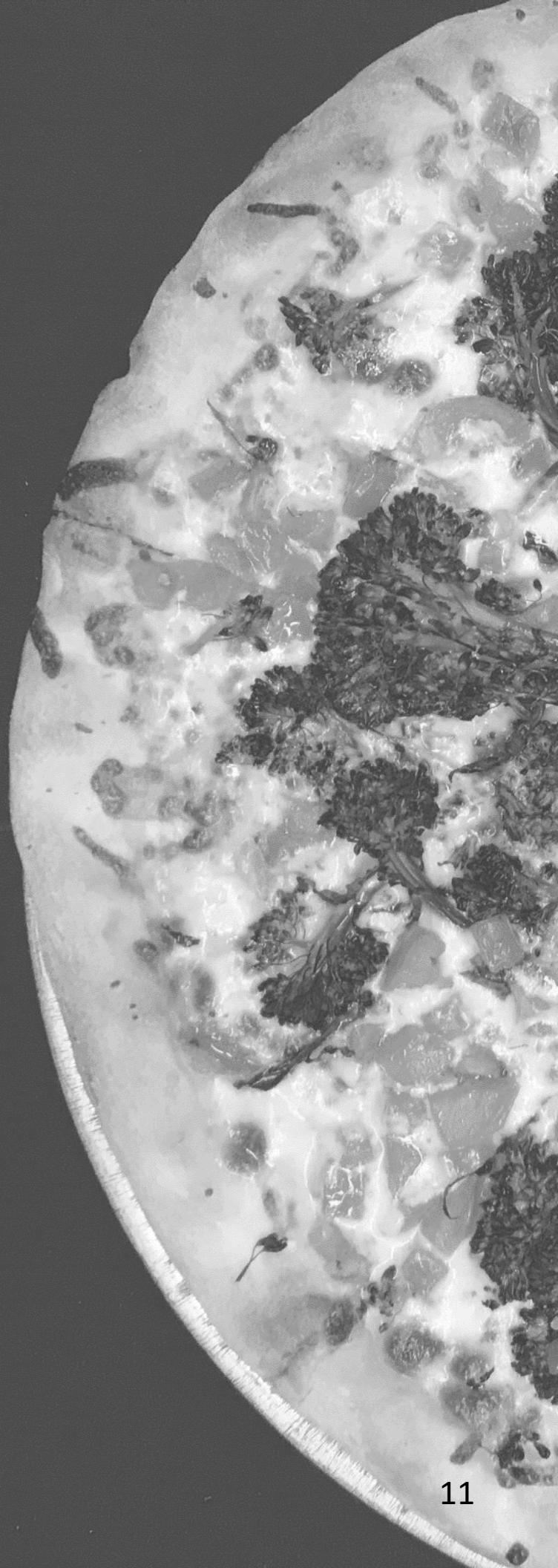
Plain Pizza **V** 18.90

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

**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 45.95
Pumpkin Mousse, Gingersnap Parfait

LIGHT & SWEET V 67.90
Fuel Sliced Fruit **AG, V+**
Chocolate Olive Oil Cake **V**
FLIK No-Bake Date and Cranberry Seed Bar **AG, V+**

FLIK SIGNATURE DESSERTS V 72.50
FLIK Chocolate Chip Cookies
Apple Pie Bar
Carrot Cheesecake Bar
Chocolate Pretzels

COOKIES & BROWNIES V 51.10
FLIK Signature Chocolate Chip Cookies
FLIK Signature Oatmeal Raisin Cookies
Double Chocolate Brownies

CUPCAKES V, each 5.35

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 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.

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

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.

NJ/PA

Rahway: Erin Willner 917.626.9496 (C)

Erin.Willner@compass-usa.com

West Point: Brandon Simmons 215.501.2627 (C)

Brandon.Simmons@compass-usa.com

Upper Gwynedd: Diane Taliferro 215.459.5881 (C)

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.