

# Merck Catering



WINTER 2025

Food by FLIK

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## 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.

At **FLIK**, *every customer* is our priority.

# 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 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 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.

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 BREAKFASTS BUFFETS SERVES 10** Includes coffee & water

## **Fuel** AVOCADO TOAST

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

86.75

## **AM WAKE UP**

**Fuel** Sliced Fruit **AG, V+**, Raspberry Crumb Cake **V**, Lemon Poppy Seed Mini Muffins **V**

117.75

## **EXECUTIVE BREAKFAST**

**Fuel** Chorizo, Cheddar, Frittata **AG**, Spinach, Gruyere, Onion Frittata **V**, Cinnamon Apple French Toast, Pure Maple Syrup **V**, Applewood Smoked Bacon **AG**, Sliced Fruit **AG, V+**

144.25

## **BREAKFAST SANDWICHES**

*Selection of breakfast sandwiches to include:*

**Fuel** Egg White, Cheddar, Avocado, Whole Wheat English Muffin **V**  
Applewood Smoked Bacon, Egg, Cheese, Bagel  
Egg, Smoked Turkey, Cheddar, Croissant

85.00

## **ANYTIME BREAK** *Includes coffee & water*

La Fermiere Yogurt **V**, Protein & Energy Bars **V**, Marble Poundcake **V**,  
**Fuel** Sliced Fruit **AG, V+**

130.00

# Breakfast Additions

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## **BREAKFAST ADDITIONS** *Each serves 10*

**Fuel Individual Frittatas Choice:** 53.25

Chorizo, Cheddar Whole Egg Frittata

Spinach, Gruyere, Onion Whole Egg Frittata **V**

**Fuel Scrambled Eggs** **AG, V** 20.00

Applewood Smoked Bacon **AG** 29.25

Turkey Sausage Links 29.25

Pork Sausage Links 13.50

Crispy Hash Browns **V+** 17.75

Sliced Fruit **AG, V+** 59.75

Dozen Mini Bagels, Cream Cheese **V** 17.00

Mini Muffins & Danish **V** 18.00

Box of Joe Regular or Decaf **V+** 20.15

## **BREAKFAST ADDITIONS** *Each serves 5*

La Fermiere Yogurt 17.50

Protein & Energy Bars 17.00

Trail Mix 5 oz. 10.25

Orange Juice 10.25

# Sandwiches

## ALL SANDWICH BUFFETS SERVE 10

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

### CORNER DELI

165.00

**Fuel** Herb Crusted Chicken, Lettuce, Tomato, Tzatziki Wrap

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

Roast Beef, Cheddar, Lettuce, Tomato, Pretzel Roll

California Veggie Sandwich; Avocado, Cucumber, Tomatoes, Boston Bibb Lettuce, Buttermilk Dressing, Whole Wheat Wrap **V**

### WRAPS, BAGUETTES

165.00

Curried Chicken Apple Salad, Sunflower Seeds, Lettuce, Cucumber, Cilantro, Whole Wheat Wrap

Black Forest Ham, Swiss, Lettuce, Tomato, Baguette

Crispy Chicken Caesar Wrap

Antipasto Veggie Baguette; Artichokes, Olive Tapenade, Hummus, Lettuce, Tomato, Balsamic Glaze **V+**

**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 Garden Salad*

### FLIK SIGNATURE SANDWICHES #1

179.50

**Fuel** Roast Turkey, Brie, Apricot Preserves, Baby Greens, Whole Wheat Thin

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

Thin Sliced Chicken, Provolone, Arugula, Tomato, Pesto Aioli, Brioche Roll

Falafel, Hummus, Red Peppers Cucumber, Lettuce, Wrap **V+**

### FLIK SIGNATURE SANDWICHES #2

179.50

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

Roast Turkey, Fresh Mozzarella, Pesto, Baby Greens Whole Grain Roll

Korean Sesame-Soy BBQ Flank Steak, Julienne Carrots, Cucumbers, Bibb Lettuce, Baguette

Al Pastor Butternut Squash, Arugula, Black Beans, Creamy Dijon Sage Dressing, Wrap **V**



# BYO Salad Bowl

All salads serve 10 and include water.

## **TURKEY COBB WINTER SALAD**

**Fuel** Roast Turkey **AG**

Arugula, Baby Kale **AG, V+**,

Honey Roasted Butternut Squash **AG, V**,

Chopped Hard Boiled Eggs **AG, V**

191.75

Applewood Smoked Bacon, Dried Cranberries **V+**

Toasted Pepitas **V+**

Creamy Sage Dressing **V**

## **GREEK FALAFEL V**

Romaine **AG, V**, Stuffed Grape Leaves **V**,

191.75

Cucumbers **V+**, Tomatoes **V+**, Black Olives **V+**

Red & Yellow Bell Peppers, Pepperoncini,

Tzatziki Sauce **V**, Feta Cheese **V**,

Toasted Pita **V**

Red Wine Vinaigrette **V+**

209.75

## **STEAKHOUSE WEDGE SALAD**

Steakhouse Marinated Flank Steak

Iceberg Wedges **AG, V+**, Tomatoes **AG, V+**,

Roasted Red Onions **AG, V+**, Diced Cucumbers **AG, V+**

Blue Cheese Crumbles **AG, V**

Chopped Applewood Smoked Bacon,

Green Goddess Dressing **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*

### MEDITERRANEO DEL MAR

Camarones Al Ajillo

(Shrimp, Garlic, White Wine, Lemon Sauce)

Toasted Orzo, Saffron **V+**

Baked Zucchini Wedges, Parmesan **V**

209.95

### WINTER TAQUERIA

**Fuel** Chicken Tinga

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

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

Cheddar, Limes, Flour Tortillas

199.50

### ITALIAN TWIST

Choice of Classic Chicken Parmesan or

Boneless Chicken Cacciatore, Pasta Marinara, Basil **V**

Caesar Salad, Caesar Dressing with Anchovies,

Garlic Parmesan Croutons

199.50



# 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

117.00

Mojo Marinated Shrimp **AG**

**Fuel** Steakhouse Marinated Flank Steak

**Fuel** Chipotle Orange Salmon **AG**  
(available Tuesday – Friday)

### PROTEINS

**Fuel** Balsamic Honey Chicken Breast **AG**

53.25

Falafel, Tzatziki Sauce **V**

48.00

### SIDES

23.50

Classic Caesar, Caesar Dressing with Anchovies **V**

Garden Salad **V**

**Fuel** Dijon Roasted Potatoes **AG, V+**

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

53.25

Roasted Tri Color Baby Carrots, Roasted Parsnips, Honey Roasted Butternut Squash, Roasted Beets, Brussels Sprouts

# Pizza

## PERSONAL PIZZA

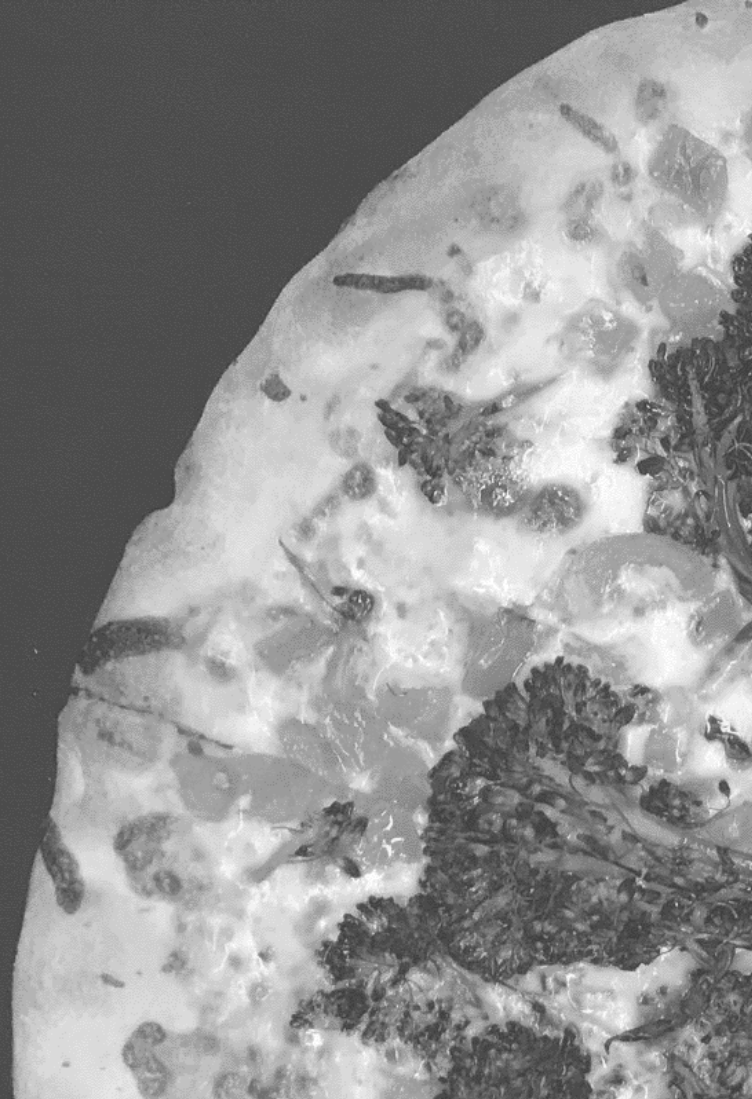
Plain Pizza **V** 18.50

Pizza with Toppings 19.50

- Veggie
- Pepperoni
- Sausage
- Meat Lovers

Chef Crafted Pizza 19.50  
Spinach, Mushroom,  
Caramelized Onion,  
Ricotta, Mozzarella **V**

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



## ALL DAY ADDITIONS *Serves 5*

La Fermiere Yogurt <b>V</b>	17.50
Fruit & Yogurt Parfaits <b>V</b>	17.50
Trail Mix 5 oz. <b>V</b>	21.25
KIND, Nugo, RX Bars	17.00
Individual Chips & Pretzels	10.00
FLIK Signature Chocolate Chip Cookies <b>V</b>	11.00

## ALL DAY ADDITIONS *Serves 10*

FLIK Chips	16.00
Box of Joe	20.15
<b>Fuel</b> Berry Bowl <b>AG, V+</b>	33.00
<b>Fuel</b> Sliced Fruit <b>AG, V+</b>	53.25

# Add Ons

# Breaks

**Each package serves 10**

## **THE MEDITERRANEAN BOARD ROOM**

Seasonal Crudité Board, Heirloom Vegetables  
Everything Hummus **V+**,  
Baba Ghanoush **AG, V+**  
Crisps, Flatbreads, Grilled Pita **V**

148.00

## **BRUSCHETTA**

Tomato Basil Bruschetta **V+**,  
Fresh Ricotta, Sun Dried Tomatoes **V**  
Olive Tapenade **V+**,  
Crisps, Flatbreads, Crostini **V**

85.20

## **GUACAMOLE & CHIPS**

House Made Guacamole **V+**  
Crispy Tortilla Chips **V**

50.00

## **SAVORY PRETZELS V**

Pretzel Bites  
Spicy Brown Mustard  
House Made Caramelized Onion Dip

62.50

## **ARTISAN CHEESE V**

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

75.00

## **FLIK CHIPS & ONION DIP V**

FLIK Chips, House Made Caramelized Onion Dip

50.00

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



# Desserts

**Each package serves 10**

**WINTER FEATURED DESSERT V**

45.00

Key Lime Cheesecake Bar  
Dark Chocolate Covered Graham Crackers

**LIGHT & SWEET**

66.50

**Fuel** Sliced Fruit **AG, V+**  
**Fuel** Chocolate Olive Oil Cake **V**  
Lemon Squares **V**

**FLIK SIGNATURE DESSERTS V**

71.00

Chocolate Chip Cookies  
Red Velvet Poundcake  
Cheesecake Brownie  
Chocolate Pretzels

**COOKIES & BROWNIES V**

50.00

FLIK Signature Chocolate Chip Cookies  
FLIK Signature Oatmeal Raisin Cookies  
Double Chocolate Brownies

**CUPCAKES V,**

63.00

By The Dozen

# 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.

### ALLERGY AWARE BREAKFAST ADD ONS

	Serves 10
Applewood Smoked Bacon	29.25
Turkey Sausage Links	29.25
Pork Sausage Links	13.50
<b>Fuel</b> Berry Bowl <b>V+</b>	33.00

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### SALADS *Includes water*

#### ALLERGY AWARE **Fuel** GREEK SALAD PACKAGE

Herb Grilled Chicken Breast, Romaine, Chickpeas, Cucumbers, Tomatoes, Black Olives, Red & Yellow Bell Peppers, Pepperoncini, Quinoa, Red Wine Vinaigrette

Serves 10

210.00

#### ALLERGY AWARE TURKEY COBB WINTER SALAD

**Fuel** Roast Turkey, Arugula, Baby Kale, Honey Roasted Butternut Squash **V**, Applewood Smoked Bacon, Dried Cranberries **V+**, Toasted Pepitas **V+**, Balsamic Vinaigrette **V+**

210.00

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### HOT LUNCHES *Includes water*

#### ALLERGY AWARE FLANK STEAK PACKAGE

**Fuel** Grilled Flank Steak, Roasted Sweet Potatoes **V+**, Roasted Tri Color Baby Carrots and Parsnips **V+**, Roasted Brussels Sprouts **V+**

Serves 10

230.00

#### ALLERGY AWARE CHICKEN PACKAGE

**Fuel** Balsamic Honey Chicken, Honey Roasted Butternut Squash **V**, **Fuel** Brown Rice **V+**, **Fuel** Roasted Zucchini **V+**

202.00

# 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](mailto: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.