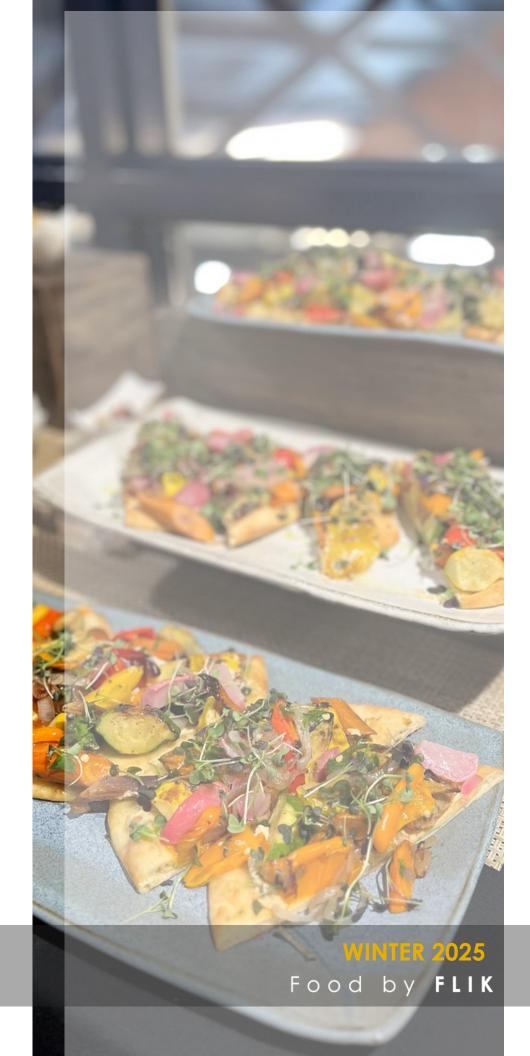
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Contents

Ordering Info	3
Breakfast	4
Breakfast Additions	5
Sandwiches	6, 7
BYO Salad Bowl	8
Lunch Buffets	9, 10
Pizza & All-Day Additions	11
Breaks	12
Desserts	13
Allergy Aware Packages	14
Catering Policies	15

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 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

AM WAKE UP

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

EXECUTIVE BREAKFASTFuel 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+

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

ANYTIME BREAK Includes coffee & water
La Fermiere Yogurt V, Protein & Energy Bars V, Marble Poundcake V,
Fuel Sliced Fruit AG, V+

85.00

130.00

Breakfast Additions

BREAKFAST ADDITIONS Each serves 10	
Fuel Individual Frittatas Choice: Chorizo, Cheddar Whole Egg Frittata	53.25
Spinach, Gruyere, Onion Whole Egg Frittata V	
Fuel Scrambled Eggs AG, V	20.00
Applewood Smoked Bacon AG	29.25
Turkey Bacon	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

202.00

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

202.00

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**



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
Applewood Smoked Bacon, Dried Cranberries V+
Toasted Pepitas V+
Creamy Sage Dressing V

GREEK FALAFEL V

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

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+**

223.50

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.



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

WINTER TAQUERIA

Fuel Chicken Tinga

Fuel Al Pastor Butternut Squash AG, V+

Black Bean Salsa \mathbf{AG} , Cilantro Lime Crema \mathbf{AG} , \mathbf{V} ,

Cheddar, Limes, Flour Tortillas

ITALIAN TWIST

Choice of Classic Chicken Parmesan or Boneless Chicken Cacciatore, Pasta Marinara, Basil V Caesar Salad, Caesar Dressing with Anchovies, Garlic Parmesan Croutons 245.00

202.00

202.00



Lunch Buffets (cont.)

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

Lizza

PERSONAL PIZZA

Plain Pizza **V** 18.50

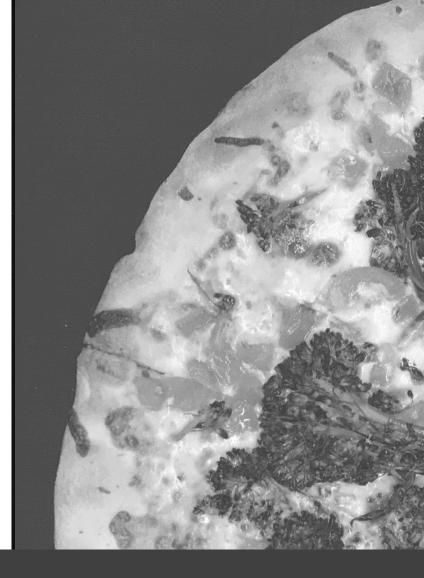
Pizza with Toppings 19.50

- Veggie
- Pepperoni
- Sausage
- Meat Lovers

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

Beverage selections can be

found in Resource Scheduler.



ALL DAY ADDITIONS Serves 5

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

19.50

ALL DAY ADDITIONS Serves 10

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



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

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 Key Lime Cheesecake Bar Dark Chocolate Covered Graham Crackers	45.00
LIGHT & SWEET Fuel Sliced Fruit AG, V+ Fuel Chocolate Olive Oil Cake V Lemon Squares V	66.50
FLIK SIGNATURE DESSERTS V Chocolate Chip Cookies Red Velvet Poundcake Cheesecake Brownie Chocolate Pretzels	71.00
COOKIES & BROWNIES V FLIK Signature Chocolate Chip Cookies FLIK Signature Oatmeal Raisin Cookies Double Chocolate Brownies	50.00
CUPCAKES V, By The Dozen	63.00

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.

ALLERGY AWARE BREAKFAST ADD ONS Applewood Smoked Bacon Turkey Bacon Pork Sausage Links Fuel Berry Bowl V+	Serves 10 29.25 29.25 13.50 33.00
SALADS Includes water	Serves 10
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	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
HOT HINCHES to alread a sure to a	0 10
HOT LUNCHES Includes water	Serves 10
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+	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.

SOUTH SAN FRANCISCO NJ/PA

Rahway: Erin.Willner@compass-usa.com

West Point: Lisa.Hager@compass-usa.com

Upper Gwynedd: <u>Joanne.Sanchez@compass-usa.com</u>

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.