

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 serveware 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

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 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**



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**

223.50

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

Toasted Pepitas **V+**

Creamy Sage Dressing **V**

GREEK FALAFEL V

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

192.50

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.

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**

245.00

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

202.00

ITALIAN TWIST

Choice of Classic Chicken Parmesan or

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

Caesar Salad, Caesar Dressing with Anchovies,

Garlic Parmesan Croutons

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

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 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

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

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

*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

5.25

each

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

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

SALADS *Includes water*

	Serves 10
ALLERGY AWARE Fuel GREEK SALAD PACKAGE	210.00
Herb Grilled Chicken Breast, Romaine, Chickpeas, Cucumbers, Tomatoes, Black Olives, Red & Yellow Bell Peppers, Pepperoncini, Quinoa, Red Wine Vinaigrette	

ALLERGY AWARE TURKEY COBB WINTER SALAD

	210.00
Fuel Roast Turkey, Arugula, Baby Kale, Honey Roasted Butternut Squash V , Applewood Smoked Bacon, Dried Cranberries V+ , Toasted Pepitas V+ , Balsamic Vinaigrette V+	

HOT LUNCHES *Includes water*

ALLERGY AWARE FLANK STEAK PACKAGE

	Serves 10
ALLERGY AWARE FLANK STEAK PACKAGE	230.00
Fuel Grilled Flank Steak, Roasted Sweet Potatoes V+ , Roasted Tri Color Baby Carrots and Parsnips V+ , Roasted Brussels Sprouts V+	

ALLERGY AWARE CHICKEN PACKAGE

	202.00
Fuel Balsamic Honey Chicken, Honey Roasted Butternut Squash V , Fuel Brown Rice V+ , Fuel Roasted Zucchini V+	

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: Joanne.Sanchez@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.