

New York Catering Guide



Food by FLIK

- we request 24-hours notice for the placement of all cold food orders and 48-hours notice for hot food orders. we will make every effort to accommodate last minute orders. please note that a 24-hour cancellation notice is required for all placed orders.
- catering from the menu is as priced on buffet service. there is a cost incurred for changing the type of service or adding to existing items.
- for all functions that require labor, other than buffet service during office hours, costs will be quoted based on your needs. amount of staff required is at the discretion of flik. after hours set up and clean up time will be added to the length of the event.
- at the discretion of WilmerHale, your function may require additional security that will incur a per hour charge.
- the freight elevator must be used for all large deliveries. there is a per hour charge for this service.
- there is an 18% administrative charge for all non-firm related events.
- there is a service delivery fee for all orders based on number of attendees (1-10 \$5.00, 11-20 \$7.50, 21+ \$10.00)
- all food items (does not include beverages) have a minimum order of four guests unless otherwise noted. food orders for less than four guests will receive a \$15 fee.

our menu is only a guide of some of the services we can provide.
for additional selections, ideas or assistance in planning your meeting or special event,
please contact

whusconferenceservices@wilmerhale.com

to be connected with an event planner

breakfast

deluxe continental breakfast

freshly baked muffins, scones, bagels, fruit pastries, tea bread, seasonal sliced fruit, butter, preserves, cream cheese, freshly squeezed orange juice, coffee and tea service

11.50

continental breakfast

freshly baked muffins, scones, bagels, fruit pastries, tea bread, cashew sticky buns, butter, preserves, cream cheese, freshly squeezed orange juice, coffee and tea service

9.25

healthy start

freshly baked low-fat mini muffins, tea bread, whole grain raisin walnut bread, low-fat yogurt, granola, raisins, seasonal sliced fruit, freshly squeezed orange juice, coffee and tea service

11.25

hotel breakfast buffet

french toast, pure maple syrup, scrambled eggs; (egg whites available upon request) smoked bacon, sausage patties, home fries, seasonal sliced fruit, croissants; bagels, butter, preserves, cream cheese, freshly squeezed orange juice, coffee and tea service

14.50

organic yogurt bar

stonyfield organic yogurt, granola, raisins, dried cranberries, seasonal berries, bananas, honey

4.75

hot cereal bar

oatmeal, cream of wheat, raisins, cinnamon, walnuts, granola, brown sugar, pure maple syrup

3.75

avocado toast bar

thick-cut 7 grain bread, mashed ripe avocado, tomatoes, red onions, cucumbers, capers, smoked salmon, chopped bacon, hard boiled eggs, baby arugula, fresh dill, cilantro sprigs, freshly squeezed orange juice, coffee and tea service

14.00

all orders of 10 or less will include premade avocado toasts

- mashed ripe avocado, sea salt, crush red pepper flakes
- mashed ripe avocado, onion, cucumber, capers, smoke salmon
- mashed ripe avocado, bacon, egg, baby arugula

mini frittata

- spinach, feta
- turkey, swiss
- bacon, tomato, cheddar

accompanied by home fries, choice of bacon, or sausage, seasonal sliced fruit, orange juice, coffee and tea service

12.50

something else

seasonal sliced fruit	4.25
breakfast pastries, bagels, cream cheese	3.00
bagels, cream cheese	2.75
seasonal berries	3.75
granola parfait	3.25
individual yogurts	2.75
organic nutrition bars	2.50
hot or cold breakfast cereal, milk	4.25
home fries	1.75
tater tots	1.75
apple wood smoked bacon	1.25
sausage	1.25

beverages

hot beverage service

freshly brewed stumptown coffee,
harney & sons tea, still and sparkling
water

3.25

cold beverage service

assorted soda, still and sparkling water

2.50

full beverage service

freshly brewed stumptown coffee,
harney & sons tea, assorted soda,
still and sparkling water

4.25

coffee and juice service

freshly brewed stumptown coffee,
harney and sons tea, fresh juices, still
and sparkling water

3.50

agua fresca

choice of two flavors:

- strawberry, lemon
- pineapple, ginger
- cantaloupe, orange
- cucumber, lime
- watermelon, jalapeno

3.00

hot chocolate bar

house made hot chocolate,
fresh whipped cream,
crushed peppermint, miniature
marshmallows, chocolate chips

4.00

smoothie shooters

choice of two flavors

- strawberry, banana
- golden pineapple, coconut
- orange creamcicle
- blueberry, mango
- apple, kale

morning trail mix

soft baked granola bars

4.25

freshly brewed iced tea

1.25

freshly squeezed orange juice

2.00

assorted bottled juices

1.75

meeting well

Meeting Well is created, managed and trademarked by the American Cancer Society (ACS) to encourage a healthier workplace. Fundamentally, the ACS has developed guidelines, suggestions and tips to plan healthy meetings and events by promoting more nutritious meals and snacks.

continental breakfast

low-fat granola, assorted cold cereal, mini scones, mini muffins, whole wheat bagels, light cream cheese, 100% whole fruit preserves, seasonal fresh fruit, fresh fruit yogurt parfaits, fruit smoothie, freshly squeezed orange juice, coffee, regular and herbal tea

12.25

hot breakfast

crustless mini quiche, caramelized onions ham, oven fried red bliss potatoes, buckwheat pancakes with blueberry sauce, steel-cut oats with apples cinnamon, fresh seasonal fruit, fruit smoothie, freshly squeezed orange juice, coffee, regular and herbal tea

13.00

meeting well sandwich

grilled chicken, arugula, goat cheese, pomegranate dressing flatbread, grilled apple, brie cheese, endive, fig jam, charred red onions, cheddar, honey mustard dressing, FLIK chips, garden salad, low-fat dressing, farro salad with arugula and mint, low-fat oatmeal cookies, season sliced fruit, cold beverage service

18.00

meeting well hot buffet

pesto grilled chicken, artichoke relish, shrimp vera cruz, tomatoes, capers, olives, tri color quinoa pilaf, grilled cauliflower steak, kale, cranberry, parmesan, garlic salad, low-fat oatmeal cookies and full beverage service

18.50

break

chili spiced popcorn, granola bars with almonds, seasonal aqua fresca, sparkling water, herbal tea, berry fruit cup balsamic drizzle

5.00

lunch - sandwiches

deli buffet

smoked turkey breast, smoked ham, grilled chicken breast, roast top round of beef, tuna salad, chicken salad, imported and domestic cheeses, vine ripened tomatoes, lettuce, relish platter, mixed garden salad, two dressings, salad of the day, homemade potato chips, specialty breads and rolls, cookies, brownies, signature bars, cold beverage service

17.00

FLIK sandwich sampler

sandwiches on artisan breads:
classic tuna salad
roast turkey
chef's choice seasonal sandwiches

accompaniments:

vine ripened tomatoes, lettuce, relish platter, mixed garden salad, two dressings, salad of the day, homemade potato chips, cookies, brownies, signature bars, cold beverage service

18.00

flatbread/panini sandwiches

chicken pesto, fresh mozzarella flatbread
smoked turkey, honey mustard, spinach, Swiss cheese panini
smoked ham, tomato, arugula, brie cheese, grilled pita

served with: relish platter, mixed garden salad, two dressings, salad of the day, homemade potato chips, pretzels, cookies, brownies, signature bars, cold beverage service

18.00

roll ups

turkey, lettuce, tomato, avocado
italian provisions
grilled chicken, bacon, cheddar
roasted vegetables, red pepper hummus
served with: relish platter, mixed garden salad, two dressings, salad of the day, homemade potato chips, pretzels, cookies, brownies, signature bars, cold beverage service

18.00

lunch - salads

salad menu includes freshly baked rolls, cookies, brownies, and cold beverage service

flik salad bar

baby greens, romaine, baby spinach platters to include: grilled vegetables, tuna, eggs, onions, peppers, carrots, cucumbers, kalamata olives, grains, grilled chicken, marinated tofu, cheddar cheese, legumes, croutons, tomatoes, organic and low-fat dressings,

17.00

greek salad

lemon pepper chicken, crisp romaine, baby spinach, vine ripened tomatoes, cucumbers, onions, marinated olives, feta, greek dressing

18.00

cobb salad

crisp romaine lettuce, baby spinach, smoked turkey breast, hard boiled eggs, vine ripened tomatoes, apple wood smoked bacon, avocado, blue cheese, scallions, hand cut croutons, marinated olives, grated parmesan cheese, regular and low-fat Caesar dressing

18.00

taco salad

southwestern spiced chicken breast, chipotle spiced flank steak, baby spinach, shredded lettuce, diced tomatoes, black olives, red onions, cheddar cheese, salsa, guacamole, sour cream, tortilla crisps, regular and low-fat ranch dressing

18.50

grain salad bowl

mixed baby greens, arugula, quinoa, wheat berries, avocado, cucumbers, olives, tomatoes, dried cranberries, edamame, broccoli and cauliflower florets, chopped walnuts, sunflower seeds, goat and parmesan cheese, grilled marinated breast of chicken, lemon pepper spiced shrimp, sesame ginger and raspberry dressing,

18.00

chicken caesar salad

crisp romaine lettuce, grilled marinated chicken breast, vine ripened tomatoes, hand cut croutons, roasted vegetables, parmesan cheese, caesar dressing, low fat caesar dressing

18.00

add ons

flik chips	1.50
soup of the day	3.50
soft pretzel nuggets	2.50
seasonal fruit platter	4.25
guacamole	3.75
salsa	2.75
popcorn	1.80
trail mix	2.25
spiced mixed nuts	3.25

lunch - buffets

regional american bbq

root beer braised beef brisket, bourbon mustard pulled chicken, cole slaw, potato salad, black bean stew, tossed salad, ranch and vinaigrette dressings, corn bread with honey butter, seasonal agua fresca, signature bars, freshly baked cookies, brownies, cold beverage service

18.00

classic italian

chicken parmesan, penne ala vodka with peas, traditional caesar salad, tomato, fresh mozzarella salad, roasted broccoli and red peppers, seasonal agua fresca, mini cannoli, freshly baked cookies, brownies, cold beverage service

21.25

southeast asian flavors

cold sesame noodles, plum sauce, vegetable spring roll, hoisin sauce, tangerine crispy chicken, stir fried vegetables, steamed jasmine rice, seasonal agua fresca, ginger molasses cookies, brownies, cold beverage service

18.50

taste of india

kachumber salad, chicken garam masala or tandoori, saag paneer, curried eggplant and cauliflower, steamed basmati rice, nann, seasonal aqua fresca, cold beverage service

19.00

authentic mexican taqueria

choice of cilantro lime beef, pulled chicken fajitas, pork carnitas, soft flour tortillas, mexican cilantro rice, black bean sofrito, tortilla chips, house-made guacamole, fire roasted tomato salsa, mexican crema, pickled red onions, seasonal aqua fresca, churros, freshly baked cookies, brownies, cold beverage service

19.00

chef's seasonal conference lunch

a weekly menu written by chef to include an entree, two sides, composed salad, artisan rolls, dessert, cold beverage service

19.00

chef's seasonal conference lunch

a weekly menu written by chef to include two entrees, two sides, composed salad, artisan rolls, dessert, cold beverage service

23.25

comfort classics

soup of the day or caesar salad, braised chicken thighs cacciatore, grilled salmon filet, cucumber relish, brown rice pilaf, balsamic roasted vegetables, steamed broccoli with lemon zest, seasonal agua fresca, freshly baked cookies, brownies, cold beverage service

19.00

breaks

break time

Seasonal sliced fruit fruit, seasonal berries, blueberry yogurt loaf, mini yogurt parfaits, pineapple aqua fresca

5.50

power break

assorted power bars, whole fruit, greek yogurt cups, hot beverage service

7.00

mini biscuits

mini biscuits including:
smoked ham and caramelized onion
sausage and cheddar cheese
egg white and turkey bacon

7.00

tea and scone

homemade mini raisin and lemon scones, devonshire cream, assorted jams and jellies, tea service

3.25

pretzel bar

salted pretzels, honey mustard, white cheddar spiced pretzels, beer cheese dip, cinnamon toast spiced pretzels, caramel dip, root beer

5.75

new york

mini knishes, brown mustard, mini pastrami reuben flatbreads, mini cupcakes, orange juice

8.50

rice krispie break

classic krispie
chocolate dipped krispie
m&m krispie

5.50

tortilla chip break

corn tortillas, fire roasted tomato salsa, asparagus guacamole, black bean dip
melon lime aqua fresca

5.50

bruschetta

tomato basil bruschetta, apple cranberry bruschetta, prosciutto parmesan reggiano, fig jam bruschetta, baguette crisp, raisin walnut crisp, ciabatta crisp, chilled cherry bacio

7.50

charcuterie

parma prosciutto, sopressata, cappicola, imported provolone, piquillo peppers, marinated olives, fig jam, olive oil, balsamic vinegar, ciabatta bread, focaccia crisps, sparkling water

10.50

chocolate

flik chocolate chip cookies
chocolate truffle brownies
chocolate dipped strawberries
chocolate toasted almond dipped pineapple
iced mochachino

8.75

hummus break

grilled eggplant, zucchini, summer squash, asparagus, carrots, red peppers, radishes, red pepper hummus, baked whole wheat pita chips, carrot juice

5.00

10 guest minimum per order. a \$15 service charge will be assessed to orders for less than 10 guests.

celebrations

best of new york dessert bar

selection of assorted treats from landmark bakeries and pastry shops
momfuku milk bar, billy's bakery, bouchon, magnolia's bakery, rice to riches,
treat house

market price

cakes by occasion

personalized 10 inch cake
(serves 10 – 15 people)

\$45.56

personalized 12 inch cake
(serves 15 - 20 people)

\$68.34

personalized half sheet cake
(serves 30 – 40 people)

\$113.90

personalized full sheet cake
(serves 60 - 75 people)

\$205.03

miniature cupcakes

assorted miniature cupcakes by occasion
vanilla, chocolate, red velvet, blue velvet

1.75

deconstructed cannoli station

chocolate chip cannoli cream, traditional and chocolate dipped cannoli shells,
seasonal mixed berries

8.50

celebrations

dumplings

shrimp dumplings, shanghai pot stickers, vegetable dumplings, hoisin bbq sauce, thai chili sauce, wasabi soy sauce

8.25

mediterranean

olive tapenade, red pepper hummus, roasted eggplant spread, cucumber salad with feta, tabbouleh, marinated olives, pita chips, lavash, crostini, focaccia

6.25

antipasto

prosciutto, cappicola, sopressata, salami, imported italian cheeses, marinated vegetables, kalamata olives, white bean dip, assorted crisps and crostini

9.75

cheese selections

a selection of domestic, imported and artesian cheeses, dried and seasonal fruits, assorted crisps, flatbreads and crostini

7.75

mesa latina

tri-color tortilla chips, mexican cheese fondue, guacamole, tomato salsa, black olives, jalapeno peppers, sour cream, refried beans

6.25

from the sea

cherry stones clams, west coast oysters, dungeness crab, shrimp cocktail, lemon, tabasco, horseradish, classic mignonette sauce

market

taco bar (choose 3)

build your own taco bar includes shredded lettuce, diced tomatoes, diced black olives, cheese, chopped limes, salsa, and guacamole. choice of hard or soft shell

- chipotle pulled beef
- latin chicken tinga
- pork carnitas
- baby shrimp, pico de gallo, micro cilantro

19.00

mac & cheese lovers (choose 3)

a twist on a classic! individual pots of flavored mac and cheese. then add more flavor with the following toppings: bacon, chives, shredded cheese, and scallions.

- three cheese
- truffle
- cheeseburger
- buffalo chicken
- lobster (market)

20.00

comforts of home (choose 3)

creamy tomato soup shooters, brioche grilled cheese

- mini rubeen with russian dressing drizzle
- mini monte cristo
- chicken pot pie tartlets
- petite meatloaf, yukon mashed potatoes, gravy

18.50

sliders (choose 3)

homemade flik potato chips included with selections:

- black angus beef on seeded brioche, melted cheddar, caramelized onions, special sauce
- butchers blend cheese burger, lamb, veal, beef
- pulled pork on sweet potato biscuit, country slaw, chipotle aioli
- mini chicken parmesan, provolone cheese, toasted sour dough
- new england cod cake on soft brioche, pickle slices, tartar sauce

19.00

chef attended action stations

the art of carving (choice of two)

- horseradish crusted sirloin of beef, wine demi glace
 - lacquered pork loin, pineapple relish
- maple glazed turkey breast, turkey gravy
- rosemary, garlic, leg of lamb, mint glaze served with freshly baked rolls, butter and spreads

19.00

taqueria station

choose your meat and toppings for your made to order tortilla southwestern caesar salad, carnitas pulled pork, chicken, black beans, queso blanco, jalapenos, sour cream, salsa, guacamole, rice pudding

22.00

pasta bar

bowtie pasta, cheese tortellini, grilled chicken, shrimp, roasted vegetables, vodka sauce, pesto cream, roasted garlic, basil leaf, grilled flatbreads, grated parmesan, crushed red chilies

19.00

lobster roll station

mini lobster rolls made fresh to order

market

sushi bar

get fresh rolled sushi made to order by the chef's from Yamato Sushi

market

raw bar

cherry stones clams, West Coast oysters, dungeness crab, shrimp cocktail, lemon, tabasco, horseradish, classic mignonette sauce

market

additional labor charges apply

hors d'oeuvres

earth - cold

traditional italian bruschetta	2.75
tomato, bocconcini mozzarella, balsamic glaze, crisp	3.00
brie, apple brioche grilled cheese	2.50
falafel, house made tzatziki	2.75
goat cheese, parmesan crisp	2.75

earth - hot

mini grilled cheese, tomato basil soup shooter	3.25
spanakopita	2.75
spring rolls	2.75
vegetable dumplings	2.75
roasted corn hushpuppy, tangerine honey	2.75
seasonal vegetable arancini	2.75
vegetable samosa, raisin, tomato chutney	2.75

sea - cold

mini lobster roll, micro celery	market
smoked salmon on rye, dill cream grapefruit pearls	3.50
black peppercorn crusted seared tuna, shishito pepper	3.75
shrimp cocktail	2.75
smoked salmon, cucumber, dill crème fresh, crisp	3.75

sea - hot

pancetta wrapped shrimp, mango glaze	3.75
coconut shrimp, sweet and sour pineapple dipping sauce	3.50
maryland crab cakes, fennel, pepper jelly	3.75
maple glazed bacon wrapped scallops	3.75

land - cold

sliced sirloin, tuscan crisp, tomato fondue	3.50
prosciutto crostini, fig jam, mascarpone	3.50
smoked pulled pork, tomato confit, crostini	3.50
beef tenderloin, horseradish cream, baguette crisp	3.75

land - hot

chicken sesame scallion dumplings	3.00
chorizo hushpuppy, smoked paprika aioli	3.00
mini short rib arancini, truffle parmesan cream	3.75
chicken empanada, fire roasted tomato salsa	3.00
mini grilled cheese, pulled brisket, swiss, caramelized onion	2.50
individual mini beef wellington	3.75
jerked beef, plantain chip, mango chutney	3.75
pigs in blanket, honey mustard	2.50