

Catering



Food by FLIK

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

Ordering Info

For all orders please email Fernando Mazo fmazo@hccc.edu or Karen MacLaughlin kmaclaughlin@hccc.edu

To ensure availability and secure delivery times, we encourage you to place catering orders one week prior. Menus are subject to change based on market availability.

Allergy and Dietary Preferences

We want to ensure that we have optionality for all our guests. Please advise if you have any allergy or dietary preferences with your catering orders. Kosher meals are available upon request.

Delivery and Service Fees

There are no service fees for any FLIK catered service provided during normal operating hours; after-business hours may require a service charge.

Cancellation Policy

Standard orders cancelled with at least 72 hours notice will not be charged. If less than 72 hours' notice is given, and the items have not already been prepared, no charges will be incurred. If some or all of the order has been prepared, a cancellation fee will be assessed.

Special Events

Our catering team will be 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.

Beverages

FULL BEVERAGE SERVICE 12.00

Regular and Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas (Coke, Coke Zero, Sprite, Ginger Ale) and Bottled Water

COFFEE SERVICE 6.50

Regular and Decaffeinated Coffee, Assorted Herbal Teas, Hot Water

SODA AND WATER SERVICE 6.00

Assorted Sodas (Coke, Coke Zero, Sprite, Ginger Ale) and Bottled Water

INDIVIDUAL BEVERAGE ADDITIONS:

Iced Tea 4.00

Iced Coffee 4.00

Hot Chocolate 4.00

Miniature Water Bottle 2.00

Bottled Juice: Apple, Cranberry 3.00

Freshly Squeezed OJ 4.00

Freshly Squeezed Lemonade 4.00

Seasonal Aqua Fresca 4.00

Customized Refreshment (non-alcoholic) 5.00

Breakfast

HUDSON BAGEL BUFFET **10.00**

Assorted Bagels and Spreads (Butter, Cream Cheese & Preserves), Coffee and Tea Service, Bottled Water

GOOD MORNING CONFERENCE **11.75**

Selection of Croissants, Muffins, Danishes and Spreads (Butter, Cream Cheese and Preserves, Sliced Fresh Fruit, Coffee and Tea Service, Bottled Water

HUDSON CONTINENTAL **13.75**

Selection of Muffins, Scones, Assorted Bagels and Spreads (Butter, Cream Cheese & Preserves), Sliced Fresh Fruit, Coffee and Tea Service, Bottled Water

HOT AMERICAN BREAKFAST **21.00**

Cooked Eggs (choice of Scrambled Eggs, Egg Whites or Mini Egg Bites), French Toast Casserole with Maple Syrup and Berry Compote, Bacon (choice of Applewood Smoked or Turkey), Sausages (choice of Pork or Turkey), Traditional Home Fries, Selection of Muffins and Croissants, Assorted Bagels and Spreads (Butter, Cream Cheese & Preserves), Sliced Fresh Fruit, Freshly Squeezed Orange Juice, Cranberry Juice, Coffee and Tea Service, Bottled Water

ADD-ONS

Mini Strata Bites (kindly choose two) **4.00**

- Applewood Smoked Bacon, Spinach, Gruyere Cheese
- Turkey Sausage, Pepper Jack Cheese
- Seasonal Mixed Vegetables, Cheddar Cheese
- Egg Whites, Spinach, Swiss Cheese

Breakfast

AVOCADO TOAST BAR

17.50

Thick-cut 7-Grain Bread, Mashed Avocado Arugula, Dill, Capers, Tomatoes, Red Onions and Cucumbers, Hard-boiled Eggs, Applewood and Turkey Bacon, Sliced Fresh Fruit, Freshly Squeezed Orange Juice, Cranberry Juice, Coffee and Tea Service, Bottled Water

RICOTTA TOAST BAR

18.25

Thick-cut 7-Grain Bread, Whipped Ricotta, Applewood and Turkey Bacon, Roasted Tomatoes, Seasonal Berries, Arugula, Balsamic Glaze, Sweet and Hot Honey, Agave Nectar, Freshly Squeezed Orange Juice, Cranberry Juice, Coffee and Tea Service, Bottled Water

10.50

BUILD-YOUR-OWN YOGURT BAR

Selection of Low-fat Yogurts (Vanilla, Strawberry, Plain Greek), Seasonal Harvest Berries, Low-fat Honey & Oat Granola, Honey, Orange Juice, Cranberry Juice, Bottled Water

ADD-ONS

Smoked Salmon 5.00

Scrambled Eggs (or Egg Whites) 3.00

Mini Strata Bites (kindly choose two) 4.00

- Applewood Smoked Bacon, Spinach, Gruyere Cheese
- Turkey Sausage, Pepper Jack Cheese
- Seasonal Mixed Vegetables, Cheddar Cheese
- Egg Whites, Spinach, Swiss Cheese

Sandwiches & More

ALL INCLUDE: mixed greens salad (with 2 dressings),
cookies, brownies, assorted sodas & bottled water

SANDWICH & WRAP SERVICE 18.00

CAPRESE

Balsamic-glazed Tomatoes, Basil, Fresh Mozzarella and Pesto on a Ciabatta Roll

ITALIAN

Ham, Salami, Provolone Cheese, Olive Tapenade, Extra Virgin Olive Oil and Red Wine Vinegar on a Baguette

GRILLED CHICKEN

Grilled Chicken, Roasted Red Peppers, Fresh Mozzarella, Baby Arugula and Balsamic Glaze on a Ciabatta Roll

ROAST TURKEY

House-roasted Turkey, Brie Cheese, Fresh Lettuce and Tomatoes with Honey Mustard on a Baguette

ROAST BEEF

Rare Roast Beef, Frizzled Onions and Horseradish Mayo on a Baguette

ROASTED VEGETABLE

Balsamic-roasted Seasonal Vegetables and Sundried Tomato Hummus on a Multigrain Wrap

GRILLED CHICKEN CAESAR

Romaine, Parmesan Cheese and Caesar Dressing on a Multigrain Wrap

TUNA SALAD

Celery, Red Onion, Lettuce, Tomato and Mayonnaise on a Multigrain Wrap

MEDITERRANEAN TUNA WRAP

Celery, Red Onion, Roasted Red Peppers, Kalamata Olive, Extra Virgin Olive Oil on a Multigrain Wrap

Sandwiches & More

ALL INCLUDE: FLIK house chips, cookies, brownies,
assorted sodas & bottled water

MINI SANDWICHES & SALAD PACKAGE 20.50

CHOOSE 3 SANDWICHES

CHICKEN WALDORF SANDWICH

Apples, Celery, Red Onion, Mayonnaise, Dijon Mustard

TUSCAN CHICKEN SANDWICH

Red Pepper Pesto, Red Onion, Arugula

EGG SALAD SANDWICH

Traditional Egg Salad, Lettuce, Tomato

SHRIMP AVOCADO SALAD WRAP

Diced Avocado, Tomatoes and Red Onions

CHOOSE 2 SALADS

CAESAR SALAD

Romaine, Croutons, Parmesan Cheese, Caesar Dressing

MEDITERRANEAN SALAD

Orzo and Couscous, Baby Arugula, Cherry Tomatoes tossed
in a Lemon Parsley Vinaigrette

RED BLISS POTATO SALAD

Red Bliss Potatoes, Celery, Red Onion, Mayonnaise, Dijon
Mustard

PASTA PRIMAVERA SALAD

Seasonal Vegetables, Red Wine Vinaigrette

BYO Salad Bowl

Build Your Own Salad Bowl

Have your guests experience our de-constructed bowls and let them take part in their own creations

ALL INCLUDE: your choice of grilled chicken, albacore tuna, salmon, or grilled shrimp
FLIK house chips, cookies, brownies, assorted rolls/butter, assorted soft drinks, bottled water.

CAESAR SALAD

Crisp Romaine, Baby Spinach, Tomatoes, Olive, Croutons, Parmesan, Avocado

23.00

GRAIN SALAD

Mixed Greens, Baby Arugula, Quinoa, Avocado, Cucumbers, Olives, Tomatoes, Dried Cranberries, Edamame, Roasted Cauliflower, Feta Cheese, Parmesan

27.50

COBB SALAD

Iceberg Wedges, Baby Arugula, Tomatoes, Roasted Corn, Avocado, Hard Boiled Egg, Red Onion, Cucumber, Bacon, Bleu Cheese, Ranch

23.00

Add and additional protein to your salad:

Flank Steak

12.00

Ahi Tuna

12.00

Salmon Filet

12.00

Grilled Shrimp

10.00

Lunch Buffets

29.00

SINGLE ENTREE

39.00

DOUBLE ENTREE

ALL INCLUDE: artisan rolls mixed green salad (with 2 dressings), choice of grain, starch and two proteins. Served with cookies, brownies and full beverage service

All orders are customizable. One of our catering experts will build a menu with our culinary team to create a memorable experience for you and your guests.

Some examples are listed below

POULTRY

- Chicken w/ Wild Mushroom
- Chicken w/ Artichoke and Tomato
- Oven Roasted Turkey, Rosemary Pan Gravy

MEAT

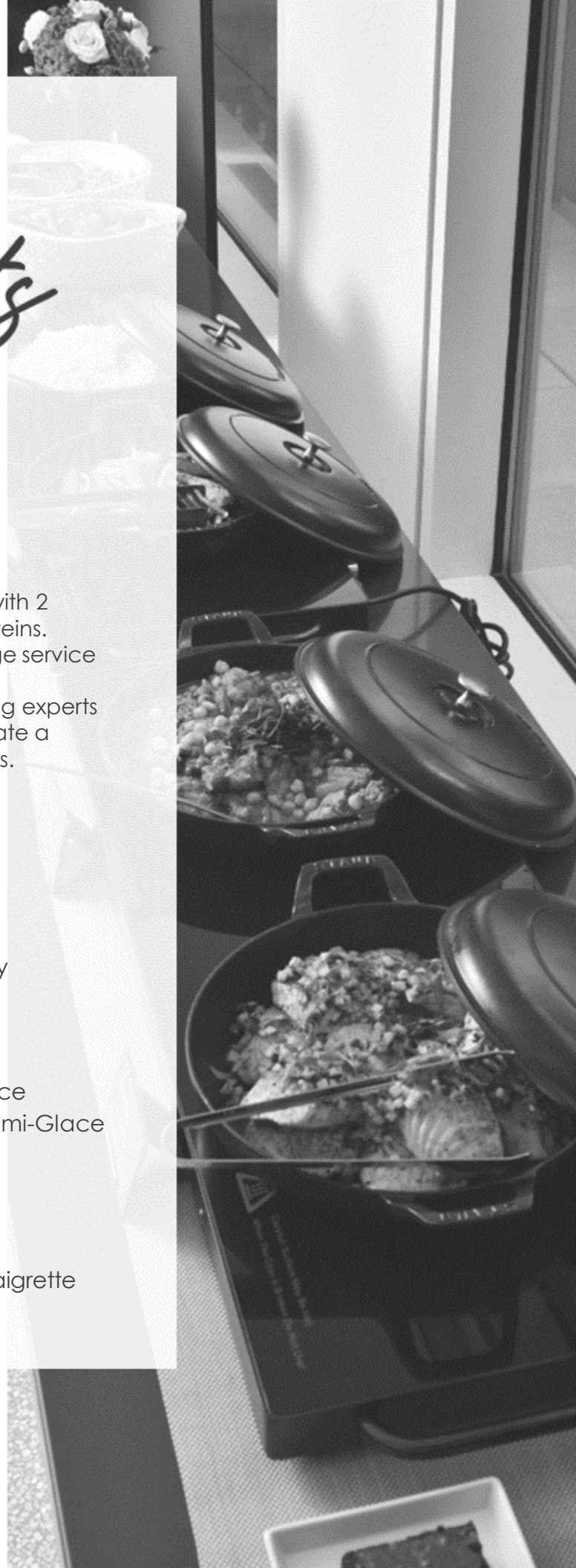
- Pepper Crusted Beef Tenderloin, Demi Glace
- Roast Pork Tenderloin, Rosemary Shallot Demi-Glace
- Grilled Flank Steak, Chimichurri

SEAFOOD

- Grilled Salmon, Black Bean Corn Salsa
- Roasted Cod, Blistered Cherry Tomato Vinaigrette
- Shrimp Stir Fry

VEGETARIAN/ PLANT-BASED

- Baked Eggplant Parmesan
- Penne Pasta, Garden Vegetables, Pesto



Lunch Buffets (cont.)

ALL INCLUDE: mixed green salad (with 2 dressings), seasonal fruit platter, artisan rolls, butter, cookies, brownies, iced tea and lemonade, assorted sodas, bottled water

MEDITERRANEAN

30.00

Middle Eastern Salad, Traditional and Roasted Pepper Hummus, Falafel with Yogurt Dipping Sauce, Yogurt-marinated Chicken or Red Pepper Encrusted (Halal)

CLASSIC ITALIAN

30.00

Salad Choice: Caesar, Caprese Platter, or Panzanella Salad

Pasta Choice: Baked Penne, Farfalle w/ Broccoli, Garlic, XVO, or Penne w/ Shrimp and Peas in a Tomato Cream Sauce

Chicken Choice: Chicken Parmesan, Chicken Marsala, Chicken w/ Artichokes and Roasted Tomato

Pescatarian Choice: Basil-crusted Cod, Salmon w/ Olives, Fennel, Oranges, Shrimp w/ Lemon, Butter, White Wine

Seasonal Vegetables

MEXICAN TAQUERIA (BUILD YOUR OWN TACO)

28.75

Corn and Flour Tortillas, Spanish Yellow Rice, Mexican-style Ratatouille, Marinated Grilled Chicken Breast, Mojo Shrimp, Tortilla Chips and Toppings (Pickled Jalapenos and Red Onions, Avocado Crema and Sour Cream, Pico de Gallo, Salsa Verde, Pineapple Salsa, Shredded Cheese)

ALL-SUMMER BBQ

30.00

Beef and Impossible Sliders with and without American Cheese, Chicken Sausage, Onions and Peppers, Italian Rolls

Choice of Salad: Potato Salad, Pasta Salad, Vegetable Slaw

PM Breaks

TORTILLA CHIP BAR

Corn Tortilla Chips, Pico de Gallo, Pineapple Salsa, Salsa Verde

8.50

CRUDITE

Assorted Seasonal Vegetables, Avocado Ranch Dressing, Traditional and Roasted Red Pepper Hummus

8.50

BRUSCHETTA BREAK

Assorted Crisps & Flatbreads, Tomato Basil, Olive Tapenade

12.00

HUMMUS BREAK

Traditional Hummus, Roasted Red Pepper Hummus, Pita Chips

10.00

POPCORN BREAK

Choose from 3 popcorn flavors: Plain, Truffle, BBQ, Lemon-Pepper, White Cheddar

5.50

HOT PRETZEL BITES

Hot Cheddar Cheese Ale Sauce, Assorted Mustards

6.50

ARTISAN CHEESE BOARD

A Selection Of Domestic, Imported and Local Cheese, Season Fruit, Crisps, Flatbreads

16.00

FLIK HOUSE CHIPS (Sea Salt, Truffle or BBQ)

5.00

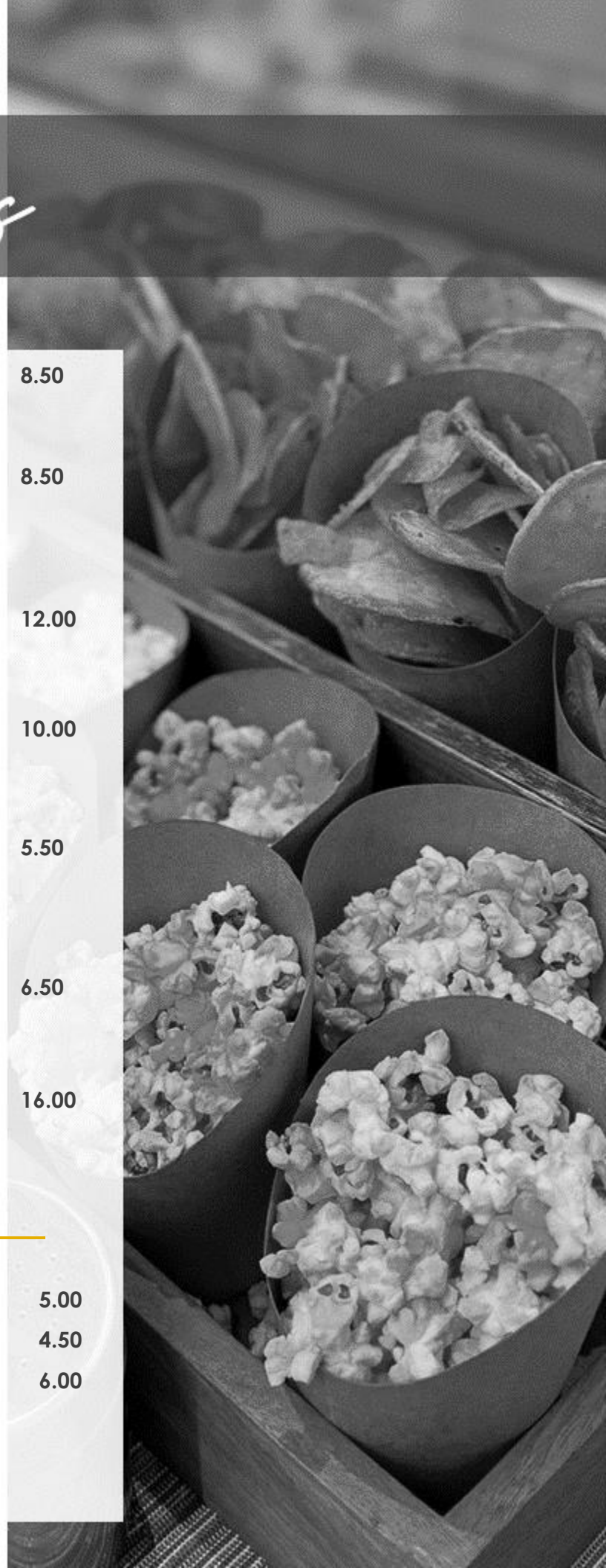
SLICED FRUIT PLATTER

4.50

COOKIES & BROWNIES

6.00

PM breaks include assorted sodas, bottled water.



Celebrations

CHARCUTERIE BOARD **22.00**

Imported Prosciutto, Capicola, Hard Salami, Imported and Domestic Cheeses, Olives, Seasonal Fruit, Assorted Flatbread, Crostini, Focaccia Crisps

ASIAN **24.00**

Sesame Chicken or Cauliflower, Grain Fried Rice, Steamed Vegetable Dumplings, Pan Fried Pork Dumplings, Duck Sauce, Wasabi Soy Sauce and Sweet Thai Chili Sauce

SEAFOOD **25.00**

Classic Shrimp Cocktail, Clams on the Half Shell, Crab Claws, Tabasco, Horseradish, Cocktail Sauce, Traditional Mignonette,

MEXICAN **20.00**

Choice of Two Quesadillas: Grilled Chicken, Pulled Pork, Shrimp, Vegetable
Guacamole, Sour Cream, Pico de Gallo, Salsa Verde, Pineapple Salsa, Tortilla Chips

PASTA **20.00**

Choice of Two: Farfalle with Garlic and XVO, Penne with Shrimp and Peas in a Tomato Cream Sauce, Penne with Traditional Marinara or Customize Your Own
Italian Bread, Butter, Parmesan, Chili Flakes

ADD-ONS

Full Bar **40.00**

Beer & Wine **25.00**

Assorted Soft Drinks & Bottled Water **12.00**

***All pricing is based on a three hour package**

Desserts

MINIATURE DESSERTS AND COFFEE

12.50

- Mini Seasonal Fruit Tarts
- Mini Lemon Bars
- Mini Chocolate Chip Cannolis
- Regular and Decaffeinated Coffee, Assorted Herbal Teas, Hot Water

RICE KRISPIES TREATS

6.00

Assortment of Hand Crafted Rice Krispies Treat

- Classic
- Chocolate Dip
- Carmel Drizzle

FLIK COOKIES AND BROWNIES

6.00

- FLIK Chocolate Chip Cookies
- FLIK Brownies

FULL BEVERAGE SERVICE

12.00

Regular and Decaffeinated Coffee, Assorted Herbal Teas, Hot Water, Assorted Sodas (Coke, Coke Zero, Sprite, Ginger Ale) and Bottled Water

COFFEE SERVICE

6.50

Regular and Decaffeinated Coffee, Assorted Herbal Teas, Hot Water

SODA AND WATER SERVICE

6.00

Assorted Sodas (Coke, Coke Zero, Sprite, Ginger Ale) and Bottled Water