

Food by **FLIK**

Contents

Ordering Info	3
Beverages	4
Breakfast	5-6
Sandwiches & More	7-8
BYO Salad Bowl	9
Lunch Buffets	10-11
PM Breaks	12
Celebrations	13
Desserts	14

Culinary Conference Center At Hudson County Community College

161 Newkirk Street Jersey City, NJ 07306

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

Ordering Info

For all orders please email Fernando Mazo <u>fmazo@hccc.edu</u> or Karen MacLaughlin <u>kmaclauahlin@hccc.edu</u>

To ensure availability and secure delivery times, we encourage you to place catering orders one week prior. Menus items and prices 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 24 hours' notice will not be charged. If less than 24 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 Regular and Decaffeinated Coffee, Teavana or Tazo Teas, Assorted Sodas (Coke, Coke Zero, Sprite, Ginger Ale) and Bottled Water	12.00
COFFEE SERVICE Regular and Decaffeinated Coffee, Teavana or Tazo Teas, Hot Water	6.50
SODA AND WATER SERVICE Assorted Sodas (Coke, Coke Zero, Sprite, Ginger Ale) and Bottled Water	6.00

INDIVIDUAL BEVERAGE ADDITIONS:

Iced Tea	4.00
Iced Coffee	4.00
Hot Chocolate	4.00
Miniature Water Bottle	2.00
Bottled Juice: Apple, Cranberry	2.00
Freshly Squeezed OJ	4.00
Freshly Squeezed Lemonade	4.00
Seasonal Aqua Fresca	5.00
Customized Refreshment (non-alcoholic)	6.00

Breakfast

HUDSON BAGEL BUFFET Assorted Bagels and Spreads (Butter, Cream Cheese & Preserves), Coffee and Tea Service, plus Bottled Water	10.00
GOOD MORNING CONFERENCE Selection of Croissants, Muffins, Danishes and Spreads (Butter, Cream Cheese and Preserves, Coffee and Tea Service, plus Bottled Water	11.75
HUDSON CONTINENTAL Selection of Muffins, Scones and Spreads (Butter, Cream Cheese & Preserves), Sliced Fresh Fruit, Mini Frittatas, Coffee and Tea Service, plus Bottled Water	13.75
HOT AMERICAN BREAKFAST 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 or Turkey), Sausages (choice of Pork or Turkey), Traditional Home Fries, Assorted Bagels and Spreads (Butter, Cream Cheese & Preserves), Sliced Fresh Fruit, Freshly Squeezed Orange Juice, Cranberry Juice, Coffee and Tea Service, plus Bottled Water	21.00
ADD-ONS	

Mini Strata Bites (pick two; 2 per guest)

4.00

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

Breakfast

AVOCADO TOAST BAR

17.50

Thick-cut 7-Grain Bread, Fresh Avocado (Mashed) and Vegetables (Arugula, Dill, Capers, Tomatoes, Red Onions and Cucumbers), Protein (Hard-boiled Eggs, Applewood and Turkey Bacons), Freshly Squeezed Orange Juice, Cranberry Juice, Coffee and Tea Service, plus Bottled Water

RICOTTA TOAST BAR

18.25

Thick-cut 7-Grain Bread, Fresh Ricotta Cheese Spread, Honey, Agave Nectar, Freshly Squeezed Orange Juice, Cranberry Juice, Coffee and Tea Service, plus Bottled Water

BUILD-YOUR-OWN YOGURT BAR

10.50

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

^{*}Pricing is subject to change



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

SANDWICHES & WRAPS SERVICE

19.00

*Pricing is subject to change

CAPRESE

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

ITALIAN

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

GRILLED CHICKEN SANDWICH

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

ROAST TURKEY SANDWICH

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

ROAST BEEF SANDWICH

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

ROASTED VEGETABLE WRAP

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

GRILLED CHICKEN CAESAR WRAP

Grilled Chicken, Freshly Shredded Romaine, Parmesan Cheese and Caesar Dressing on a Multigrain Wrap

TUNA SALAD WRAP

Yellowfin Tuna, Diced Celery and Red Onions, Lettuce, Tomatoes and Mayonnaise on a Multigrain Wrap

MEDITERRANEAN TUNA WRAP

Yellowfin Tuna, Diced Celery, White Onions, Roasted Red Peppers, Olive Tapenade and Extra Virgin Olive Oil on a Multigrain Wrap



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

MINI SANDWICHES & SALAD PACKAGE 20.50

*Pricing is subject to change

CHOOSE 3 SANDWICHES

CHICKEN WALDORF SANDWICH

All-White Meat Chicken Waldorf Salad with Freshly-diced Apples and Celery on a Mini Roll

TUSCAN CHICKEN SANDWICH

Tuscan Chicken Salad with Sundried Tomatoes and Red Pesto on a Mini Roll

EGG SALAD SANDWICH

Traditional Egg Salad with Romaine Lettuce on a Mini Roll

SHRIMP AVOCADO SALAD WRAP

Shrimp Salad with Diced Avocados, Tomatoes and Red Onions on a Multigrain Wrap

CHOOSE 2 SALADS

CAESAR SALAD

Freshly Shredded Romaine with In-house Croutons, Parmesan Cheese, tossed in Creamy Caesar Dressing

MEDITERRANEAN SALAD

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

RED BLISS POTATO SALAD

Cooked, Mashed Red Bliss Potatoes with Dill, accompanied with a Custom-House Dressing

PASTA PRIMAVERA SALAD

Cooked Penne or Rotini with Seasonal Spring Vegetables, served with a Custom-House Dressing



Build Your Own Salad Bowl

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

ALL INCLUDE: one protein of your choice, FLIK house chips, cookies, brownies, assorted rolls/butter, assorted soft drinks, bottled water.

CA	ESA	R	SA	LA	D

Crisp Romaine, Baby Spinach, Tomatoes, Olive, Croutons,	02.00
Parmesan, Avocado	23.00

GRAIN SALAD

Mixed Greens, Baby Arugula, Quinoa, Avocado,	27.50
Cucumbers, Olives, Tomatoes, Dried Cranberries,	۷/.5۱
Edamame, Roasted Cauliflower, Feta Cheese, Parmesan	

COBB SALAD

Iceberg Wedges, Baby Arugula, Tomatoes, Roasted Corn,	
Avocado, Hard Boiled Egg, Red Onion, Cucumber, Bacon,	23.00
Bleu Cheese, Ranch	

Add and additional protein to your salad:

Flank Steak	12.00
Ahi Tuna	12.00
Salmon Filet	12.00
Sauteed Shrimp	10.00

*Pricing is subject to change

Lunch Buffets

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

CHEF'S TABLE BUILD YOUR OWN

*Pricing is subject to change

35.00

SINGLE

45.00

DOUBLE

POULTRY

- · Chicken w/ Wild Mushroom Ragout
- 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, Cherry Tomato Vinaigrette
- Shrimp Scampi

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

Mi	EDITERRANEAN iddle Eastern Salad, Traditional and Roasted Pepper Hummus, Falafel with ogurt Dipping Sauce, Yogurt-marinated Chicken with Yogurt Dipping Sauce alal)	0.00
Sc Pc Cl	LASSIC ITALIAN alad Choice (Caesar, Caprese Platter, Tricolore Salad, Panzanella Salad), asta Choice (Baked Penne, Sauteed Vegetables & Farfalle, Tomato and heese Ravioli), Chicken Entree Pick (Chicken Parmesan, Chicken Marsala, hicken Milanese), Pescatarian Entree of Choice (Basil-crusted Cod, Salmon et with Olive Tapenade, Sauteed Lemon and Fennel Shrimp)	0.00
or or	old Noodle Salad, 1 Starch Dish Choice (Vegetable Fried Rice, Jasmine Rice Lo Mein), 1 Vegetable Dish Choice (Sesame Cauliflowers, Steamed Broccoli Sauteed Mixed Vegetables). 2 Entree Picks (Sesame Chicken, Orange hicken, Pineapple-glazed Salmon Filet)	0.00
Co Mo (Pi	exican Taqueria orn and Flour Tortillas, Spanish Yellow Rice, Mexican-style Ratatouille, arinated Grilled Chicken Breast, Mojo Shrimp, Tortilla Chips and Toppings ickled Jalapenos and Red Onions, Avocado Crema and Sour Cream, Pico e Gallo, Mild Red Salsa, Pineapple Salsa and Shredded Cheddar Cheese)	0.00
Sc Im Co	LL-SUMMER BBQ alad Choice (Potato Salad, Pasta Salad, Vegetable Slaw), Beef and appossible Sliders (Portions with and without American Cheese, and ondiments on Side), Chicken Sausage, Onions and Peppers with awaiian Sweet Rolls, Gourmet Rice Krispies Treats	0.00
Cł Ve	IANKSGIVING noice of Seasonal Vegetables (Sauteed Haricot Vert, Roasted Root egetables, Mashed Potatoes), House-roasted Turkey Breast. Cranberry range-glazed Salmon, Cornbread Stuffing, Cranberry Chutney, Butternut	0.00

Squash Ravioli with Apple Cider Cream Sauce and Autumn Harvest Fruit

Tarts

Rreak

TORTILLA CHIP BAR

Regular and Baked Corn Tortillas, Mild Red Salsa, Avocado Crema,, Pineapple Salsa, Pico de Gallo, Pickled Jalapenos and Red Onions, Cheddar Dipping Sauce

CRUDITE

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

BRUSCHETTA BREAK

Assorted Crisps & Flatbreads, Tomato Basil, Olive Tapenade

HUMMUS BREAK

Traditional Hummus, Roasted Red Pepper Hummus, Pita Chips

POPCORN BREAK

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

ARTISAN CHEESE BOARD

A Selection Of Domestic, Imported and Local Cheese, Dried and Seasonal Fruits, Crisps, Flatbreads

HOT PRETZEL BITES & CHEESE ALE SAUCE FLIK HOUSE CHIPS

FRESH FRUIT PLATTER

COOKIES & BROWNIES

PM breaks include assorted sodas, bottled water.

*Pricing is subject to change

11.00

8.50

14.00

10.00

6.50

16.00



Celebrations

CHARCUTERIE BOARD Domestic, Imported and Local Assortments of Italian Meats (Genoa Salami, Prosciutto, Capicola, Pepperoni), Assortments of Cheeses (Brie, Camembert, Gorgonzola), Fresh Fruit (Grapes, Strawberries), Assortments of Crackers and Artisan-baked Chips	22.00
DUMPLING BAR Steamed Vegetable Dumplings, Fried Chicken Teriyaki Dumplings, Duck Sauce, Wasabi Soy Sauce and Sweet Thai Chili Sauce	15.00
SEAFOOD BAR Classic Shrimp Cocktail, Crab Cakes,	20.00

ADD-ONS

Full Bar	0.00
Beer & Wine	0.00
Assorted Soft Drinks & Bottled Water	0.00

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12.50

MINIATURE DESSERTS AND COFFEE

Mini Seasonal Fruit Tarts

 Mini Lemon Bars Mini Chocolate Chip Cannolis Regular and Decaffeinated Coffee, Teavana Tazo Teas, Hot Water 	or
RICE KRISPIES TREATS Assortment of Hand Crafted Rice Krispies Treat Classic Chocolate Dip Carmel Drizzle	6.00
FLIK COOKIES AND BROWNIESFLIK Chocolate Chip CookiesFLIK Brownies	6.00
FULL BEVERAGE SERVICE Regular and Decaffeinated Coffee, Teavana or Tazo Teas, Assorted Sodas (Coke, Coke Zero, Sprite, Ginger Ale) and Bottled Water	12.00
COFFEE SERVICE Regular and Decaffeinated Coffee, Teavana or Tazo Teas, Hot Water	6.50
SODA AND WATER SERVICE Assorted Sodas (Coke, Coke Zero, Sprite, Ginger Ale) and Bottled Water	6.00
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