

Created with you in mind
CATERING

Food by **FLIK**

2023



At FLIK, *every customer* is our priority.

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Welcome

For all orders, email
Meeting Services at
info@nycbar.org



To ensure availability and secure delivery times, we encourage you to place catering orders three business days prior to your event. Last minute food service may be provided at the discretion of the Director of Catering and Meeting Services. 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 is an additional charge for service personnel based on the needs of the event. Please contact info@nycbar.org if you have any questions about our service fees. A 23% admin fee added to all catered orders.

Special Events

Our catering manager 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.



Refreshing BEVERAGES

Hot Beverage Service	3.85
Regular and Decaffeinated Coffee, Assorted Teas	
All Day Hot Beverage Service	11.00
Hot Beverage Service Refreshed throughout the day	
Dairy Free Milk (Oat or Soy)	.75
Orange Juice Pitchers	
Small 6.50 Large 13.25	
Soft Beverage Service	3.25
Canned Soda, Pitchers of Water	
Water Service	Complimentary
Pitchers of Ice Water	
Housemade Ice Tea Pitchers	12.00
8 oz. Bottled Water	2.00

Eye Opening BREAKFAST



3

prices listed per guest, 10 guest minimum

Mini Bagels & Pastries Assorted Mini Bagels, Croissants, and Seasonal Spreads	8.75
Balthazaar Pastries Assorted Mini Croissants, Danish and Scones	10.00
Mini Assorted Scones Clotted Cream, Jams, Tazo Teas	12.00
Ricotta Toast Seasonal Berries, Honey Bacon, Oven Roasted Tomatoes	8.75
Fresh Fruit Salad Cups	5.50
Yogurt Parfait Gluten-Free Granola, Seasonal Berries	5.50
Avocado Toast Thick-cut Seven Grain Bread, Mashed Avocado, Oven Roasted Tomatoes, Arugula, Everything Seasoning	7.75
Smoked Salmon Display Mini Assorted Bagels, Nova Lox, Cream Cheese, Sliced Tomatoes, Red Onion, Capers	11.00
Vegan Seasonal Overnight Oats Made with Oat Milk	4.50
Hard Boiled Eggs	2.75

Specialty SANDWICHES

GOURMET SANDWICH SELECTIONS

Roasted Turkey, Brie, Apple, Honey Mustard

Turkey Club Sandwich, Bacon, Lettuce Tomato, Pesto Aioli

Smoked Turkey, Swiss, Horseradish Mustard

Grilled Buffalo Chicken Wrap, Shredded Lettuce, Tomato, Blue Cheese Dressing

Grilled Chicken Caesar Wrap

Grilled Chicken, Fresh Mozzarella, Sundried tomato pesto

Italian Combo- spicy ham, Salami, Pepperoni, oven roasted tomatoes, provolone cheese

Albacore Tuna Salad, avocado, lettuce, tomato

Grilled Vegetables, fresh mozzarella, mixed greens, fresh basil pesto, balsamic glaze

Avocado Vegan Sandwich, mixed greens, hummus, marinated sundried tomatoes

Vegan Chick Pea Salad Sandwich, shredded carrots, lettuce, tomato



Sandwich Buffet

28.50

Selection of four gourmet sandwiches, FLIK Signature Chips, Cookies, Soft Beverages, Pitchers of Water

ADD ONS:

Mixed Greens Salad

SMALL (8-10 servings) 10.50

LARGE (15-20 servings) 15.50

Specialty Salad LARGE 31.00

Seasonal Pasta Salad

SMALL (8-10 servings) 12.75

LARGE (20-25 servings) 32.00

Boxed Lunches

30.75

Gourmet Sandwich, FLIK Signature Chips, Cookies, Hand Fruit, Canned Soda



Build Your Own SALADS

Caesar Salad **15.00**

Romaine Lettuce, Croutons, Shredded Parmesan Cheese, Grape Tomatoes, Housemade Caesar Dressing

Santa Fe Salad **18.00**

Mixed Greens, Avocado, Tomato, Bell Peppers, Shredded Jack Cheese, Frizzled Onion, Ranch Dressing

Baby Spinach Salad **18.00**

Apples, Dried Cranberries, Goat Cheese, Roasted Almonds, Balsamic Vinaigrette

Greek Salad **18.00**

Romaine Lettuce, Tomato, Cucumber Red Onion, Kalamata Olives, Chickpeas, Feta Cheese, Pita Crisps, Red Wine Vinaigrette

Additional Proteins

- Grilled Chicken Breast **3.25**
- Grilled Shrimp **5.50**
- Roasted Tofu **2.50**

Included with salad choice

Cookies, Soft Beverages, Pitchers of Water

prices listed per guest, 10 guest minimum



Composed

BOWLS

Noodle Bowl	30.00
Teriyaki Chicken, Shrimp Or Tofu, Mandarin Oranges, Red Cabbage Slaw, Scallions, Edamame	
Vegan Falafel Bowl	30.00
Roasted Chick Peas, Quinoa, Cucumber, Tomato, Fresh Herbs, Hummus, Tahini Dressing	
Vegan Cauliflower Bowl	30.00
Smokey Cauliflower, Chimichurri, Slaw, Pickled Red Onions, Seasoned Black Beans, Avocado, Cilantro Rice	
Market Bowl	25.00
Mixed Greens, Farro, Roasted Sweet Potato, Oven Roasted Tomatoes, Avocado, Balsamic Dressing	
Add Chicken	3.25

Includes Cookies, Soft Beverages, Pitchers of Water

prices listed per guest, 10 guest minimum

Specialty BUFFETS



Classic Italian 43.00
Chicken Parmesan, Penne alla Vodka, Caesar Salad, Caprese Salad, Grilled Vegetable Platter, Garlic Bread

Healthy Choice Buffet 42.00
Balsamic Marinated Chicken, Fresh Tomato Bruschetta, Quinoa Stuffed Peppers, Brown Rice Pilaf, Roasted Cauliflower, Lemon Tahini, Seasonal Kale Salad

Quesadilla Buffet 35.00
Chicken and Cheese, Vegetable and Cheese, Cilantro Rice, Black Bean, Sofrito, Tortilla Chips, Guacamole, Salsa, Sour Cream, Jalapeno, Mixed Green Salad

Ambient Buffet 45.00
Slow Roasted Salmon, Lemon, Fresh Dill, Grilled Chicken, Grilled Vegetable Platter, Farro Salad with Cannellini Beans, Sundried Tomato and Arugula, Potato Salad, Dijon Vinaigrette

Mediterranean Buffet 40.00
Chicken, Shrimp, Vegetable Souvlaki Skewers, Horiatiki Salad, Lemon Potatoes, Hummus, Tzatziki, Grilled Pita

Asian Buffet 42.00
Teriyaki Glazed Salmon, Vegetable Lo Mein, Jasmine Rice, Roasted Broccoli, Mixed Green Salad, Shredded Carrots, Edamame, Fresh Scallions, Sesame Ginger Dressing

Seasonal Buffet 43.00
Chef Choice Seasonal Menu

Included with each spread Soft Beverages, Pitchers of Water

prices listed per guest, 10 guest minimum

Let's Take a BREAK

SAVORY SNACKS

NYC Bar Nut Mix	6.50
FLIK Signature Chips	3.25
Sea Salt Air Popped Popcorn	3.75
Salted Pretzel Twists	2.00
KIND Granola Bars	3.00
CLIF Energy Bars	4.50
AWAKE Caffeinated Chocolate Bars	4.00
Artisanal Cheese & Fruit Display Crostinis, Crackers, Flatbreads	16.00
Seasonal Vegetable Crudite Platter Hummus Dip, Ranch Dip	7.00
Guacamole, Tomato Salsa House Fried Tortilla Chips	8.50
Seasonal Finger Sandwiches	10.00

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BREAK PACKAGES

Energy Break	12.00
Awake Caffeinated Chocolate Bars CLIFF Energy Bars, NYC Bar Nut Mix, Smoothie Shooters, Hot and Soft Beverages	
Salty and Sweet	9.00
Sea Salt Air Popped Popcorn, FLIK Chips, FLIK Chocolate Chip Cookies, Double Chocolate Brownies, Hot and Soft Beverages	
Afternoon Tea	14.00
Seasonal Finger Sandwiches, Mini Assorted Scones, Clotted Cream, Jams Hot and Soft Beverages	

SWEET SNACKS

FLIK Signature Chocolate Chip Cookies	2.25
Double Chocolate Brownies	3.50
Mini Black and White Cookies	2.50
Assorted Italian Cookies, Mini Cannolis	6.00
Seasonal Dessert Bars	6.00
Assorted Mini Cupcakes – per dozen	27.50
Fresh Fruit Salad Bowl	
Small (8-10 servings) 15.00	Large (20-25 servings) 37.50
Hand Fruit	2.25

Simple • Premium • Supreme

CELEBRATIONS

SUPREME 60.00

Artisan Cheese

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

Premium Stations

Selection of Two Premium Stations

Stationary Hors D'oeuvres

Selection of Five Gourmet Hors D'oeuvres

Dessert

Seasonal Chef's Choice Dessert

Beverages

Soft Beverages, Pitchers of Water

SEATED DINNER 70.00

Seasonal Plated Salad

One Meat Entrée
One Vegetarian Entrée

Plated Dessert

Table Side Hot and Soft Beverages

PREMIUM 42.00

Artisan Cheese

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

Premium Station

Selection of One Premium Station

Hors D'oeuvres

Selection of Four Gourmet Hors D'oeuvres

Dessert

Seasonal Chef's Choice Dessert

Beverages

Soft Beverages, Pitchers of Water

SIMPLE 30.00

Artisan Cheese

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

Simple Station

Selection of One Simple Station

Hors D'oeuvres

Selection of Three Gourmet Hors D'oeuvres

Beverages

Soft Beverages, Pitchers of Water

BAR PACKAGES

Beer & Wine per Hour 19.25

Full Wine & Spirits per Hour 24.25

Seasonal Mocktail Pitcher 18.75

Simple Premium STATIONS

SIMPLE

Artisanal Cheese, Fresh And Dried Fruit Display

A Selection Of Local And Imported Cheeses
Fresh And Dried Seasonal Fruits
Jams, Olives, Chutneys
Assorted Flat Breads, Crackers And Crisps

Mediterranean Spreads

Baba Ganoush, Hummus, Muharrama (Red Pepper, Pepitas, Pomegranate), Yogurt Tahini
Sliced Cucumber, Carrot Sticks, Pita Bread, Assorted Crackers And Crostini

Mini Cookies And Coffee

Assorted Mini Oven Arts Cookies
Coffee, Decaf, Tea

Dessert Bars And Coffee

Assorted Seasonal Dessert Bars And Brownie Bites
Coffee, Decaf, Tea

Antipasto Display

Imported Italian Sliced Meats And Cheeses
Marinated Olives And Vegetables ,Assorted Ficelles, Focaccia And Crisps

PREMIUM

Mediterranean Table

Falafel And Chicken Souvlaki Served With Tzatziki And Warm Mini Pitas, Greek Salad- Tomato, Cucumber, Olives, Red Onion, Feta, Fresh Herbs, Roasted Lemon Potatoes
Assorted Spreads- Baba Ganoush, Hummus, Muharrama Pita Chips, Assorted Crackers And Crostini

Pasta Station

Mezzi Rigatoni Pomodoro, Fresh Basil, Penne Alla Vodka
Tortellini Primavera, Assorted Fresh Spring Vegetables
Imported Italian Cheeses And Sliced Meats, Olives, Assorted Ficelles, Focaccia And Crisps

Asian Dumplings

Shrimp Spring Rolls, Pork Gyoza, Vegetable Dumplings
With Spicy Mayo, Sweet Chili And Dumpling Sauce
Sweet and Spicy Chicken Satay
Sesame Beef Skewers
Edamame Salad, Sesame Noodles

Sushi Display

Assorted Sashimi And Sushi Rolls
Spicy Tuna, Salmon, Shrimp, California Roll, Vegetarian Rolls
Wasabi, Soy, Pickled Ginger

Taco Station

Pulled Pork Carnitas, Chipotle-lime Chicken, Mushroom Tinga
Mini Flour Tortillas And Tostados
Rice And Beans, Street Corn
Pico De Gallo, Guacamole, Salsa Verde, Chipotle Crema

Empanada Station

Beef And Vegetable Empanadas
Yucca Fries, Cojita, Fresh Cilantro, Chipotle Aioli
Sweet Plantains, Garlic Mojo Dipping
Arroz Gandules

Hot or Cold

HORS D'OEUVRES

SAMPLE COLD

Land

Pear, Brie And Prosciutto Wedges (gf)

Sliced Beef On Garlic Toast, Caramelized Onion,
Horseradish Aioli

Pancetta, Caramelized Onion And Gruyere Tartlets

Earth

Sweet Potato Bites With Avocado (vegan, gf)

Whipped Feta Crostini, Oven Roasted Tomato,
Micro Basil

Grilled Peach, Basil And Ricotta Flatbread

Sea

Everything Cucumber Smoked Salmon Bites (gf)

Mini Lobster Roll

Tuna Poke Bowl (gf)

SAMPLE HOT

LAND

Fried Chicken Slider, Garlic Aioli,
House Made Pickles

Sesame Ginger Beef Satay (gf)

Beef Empanadas, Avocado Crema

Earth

Shitake Leek Spring Roll (vegan)

White Truffle Mac And Cheese Bites

Fresh Basil Pesto Arancini,
Roasted Garlic Aioli

Sea

Shrimp Quesadilla, Salsa Verde

House Made Crab Cakes,
Louisiana Style Remoulade

Grilled Salmon Skewer,
Yogurt Dill Dipping Sauce (gf)