

# CATERING

 *Spring/Summer 2023*



# ***GUIDELINES***

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## ***Welcome!***

We're here for you. We offer personalized catering services for every event no matter the size and always with your safety in mind. Daily breakfast, lunch, break, and reception orders can be ordered online via the Catering website: <https://api.getspoonfed.com/1326/flik-Norfolk-southern>

If you need any assistance with placing your order please contact:  
Matthew Watts: 404-710-1489 or [matthew.watts@compass-usa.com](mailto:matthew.watts@compass-usa.com)

## ***Pricing***

Pricing is per guest unless otherwise stated. Some menus require a minimum number of guests or items to order. Menus can be served individually packaged, upon request; a \$2 per item packaging fee will apply. We require a 24-hour notice and headcount guarantee for all catering orders. Saturdays and Sundays do not count toward the 24 hour notice, i.e. if you want a 12 pm Monday catering order then the order needs to be submitted Friday by 12 pm. Should the guest count decrease or the event is cancelled less than 24-hours in advance, the requesting group will be charged for the guaranteed number. Late order requests will have a \$150 service fee added for orders within 24 hours. Catering receptions require a 72-hour notice. Late reception requests within 72 hours will have a \$150 service fee.

## ***Service Standard***

Events requiring a server, bartender, dishwasher, culinarian, or dedicated attendant will be charged \$50 per hour per staff member, with a four-hour minimum. Additional Fees or Chef Attendant Fees may apply. Additional charges, including staffing, will apply to all events scheduled after/after 4:00pm. Events after 4:00pm have a minimum of 35 guests.

## ***Custom Requests***

Not seeing what you're looking for? Reach out to us! Everything from themed menus to dietary restrictions are customizable. We also offer assistance in selecting specialty rentals, linens, floral centerpieces, serving ware, bartending services, and entertainment. Please allow at least a 10-business day lead time for all rentals.

## ***Cancellations***

Cancellations require 24-hour notice and a 48-hour notice for receptions. Any cancellation that is less than the required notice will be charged at 100% of estimated total.

# ***ALLERGIES & INTOLERANCES***

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Please note that we will make every effort to accommodate special requests. However, due to our open kitchens that handle the major allergens, gluten and other ingredients for the preparation of other menu items, we cannot guarantee that items will be completely “free” of any ingredient.

While we make every effort to avoid cross-contact, the potential for cross-contact does still exist. We encourage guests to ask to speak to the Chef or Manager regarding any questions about the ingredients contained in the food being considered.

***the***  
**FIT**  
***advantage***

Looking for a better choice, but don't want to sacrifice flavor?

We've got you covered! Reach for FIT! These delicious choices will have you changing the way you think of better-for-you options. Choose from 100% FIT menus or add-on a FIT beverage or side to your menu, it's up to you!



***Look for this symbol which denotes seasonal items.***

# *events*

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# ***PASSED APPETIZERS***

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Each menu item must be purchased by the dozen.

## ***earth / 42/dozen***

Spinach | Artichoke & Squash Arancini | Crème Fraiche VEG  
Heirloom Tomato Avocado Toast VEGAN  
Vietnamese Spring Roll | Shitake Mushrooms | Carrot | Ginger Sauce VEG  
Burrata | Crostini | Basil Marinated Local Tomato | Balsamic VEG  
Wild Mushrooms Ragu Tart | Reggiano VEG  
Vegetable Samosas | Curried Yogurt VEG  
Falafel Bite | Mint | Cucumber Raita VEG  
Chickpea | Quinoa | Vegetable Burger Slider VEG

## ***land / 57/dozen***

Pimento Cheese, Bacon, Jalapeno, Open Face Tartine | Micro Cilantro  
Beef Slider | Swiss | Bourbon-Onion Marmalade | Slider Bun  
Chicken & Lemongrass Potsticker | Nuoc Cham Dipping Sauce  
Prosciutto | Fig jam | Burrata | Focaccia Crisp  
Ricotta Meatballs | Summer Tomato Marinara  
Chicken kofta Kebabs | Garlicky Yogurt Sauce | Cilantro  
Grilled Steak Skewers | Chimichurri Sauce  
Honey-Jalapeño Corncake | Carolina Pulled Pork | Crispy Onion | Micro Cilantro  
Braised Short Rib | Truffled Potato Puree | Tomato Fennel Fondue

## ***sea / 63/dozen***

Citrus-Old Bay Spiced Roasted Shrimp Cocktail | Arugula | Horseradish Cocktail Sauce  
Shrimp & Avocado Tostadas | Pico De Gallo  
Citrus Crab Salad | Cucumber | Micro Greens  
Summer Lobster Salad Sliders | Parker House Roll  
Maryland Crab Cakes | Remoulade  
Coconut Shrimp | Sweet and Sour Pineapple Dipping Sauce  
Smoked Salmon | Everything Bagel Chip | Cream Cheese  
Deviled Egg | Lobster Knuckle | Chive  
Tuna Tartare | Avocado Mousse | Micro Pineapple Relish

# ***CULINARY DISPLAYS***

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*make your event one that your guests will never forget! add a culinary experience, such as one of our hand-crafted culinary displays. Be sure to review your selected experience with your on-site catering manager before booking!*

## ***Culinary Displays***

### ***Mediterranean Display / 12 per person***

hummus | tzatziki | baba ghanoush | house-made pita | lavash | olives | piquillo peppers | pepperoncini | grilled vegetables | roasted asparagus

### ***Crudité Display / 12 per person***

chef's selection of roasted and raw seasonal vegetables | hummus | house-made buttermilk ranch

### ***Hand Rolled Sushi Display / 17 per person***

nigiri | sashimi | sushi rolls | wasabi | pickled ginger | seaweed salad

### ***Charcuterie Display / 19 per person***

chef's selection of local meats & cheeses | dried fruit | jam | crostini | grapes | olives

# ***BAR, LABOR, & RENTALS***

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For assistance with the below please contact:  
Matthew Watts: 404-710-1489 or [matthew.watts@compass-usa.com](mailto:matthew.watts@compass-usa.com)

## ***BAR***

Beer & Wine Bar | \$18.00 per person

Full Bar | \$25.00 per person

Assorted Coca-Cola Beverages - \$2.50 each  
coca-cola, diet coke, coke zero sugar, sprite, dasani water

All alcohol needs VP approval before being  
ordered. Please email

[Employee.Experience@nscorp.com](mailto:Employee.Experience@nscorp.com) with approvals.

## ***LABOR***

Bartenders	\$50 per hour
Servers	\$50 per hour
Chef Attendants	\$50 per hour
Dishwashers	\$50 per hour

All labor requires a 4-hour minimum, time above that will be based on length of event.

## ***RENTALS***

Highboy Table	\$17 per table
Linen for Highboy	\$24 per linen
Round Table	\$13 per table
Linen for Round Table	\$21 per linen
Chairs	\$9 per chair
Plates	\$1 per plate
Silverware	\$1 per piece
Bar	\$295 per bar
Wine, Beer, Cocktail Glasses	\$1 per glass

Rental company charges delivery fee and labor based on order size. 2 week lead time required for all rentals.