

CATERING

 *Spring/Summer 2023*



GUIDELINES

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

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

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.

catering

simplified

A quick & easy option for your catering needs. Orders can either be picked up or delivered and come with appropriate utensils, napkins, plates, cups, condiments, etc. Food is presented in disposable containers and meeting attendees are responsible for clean up.

BREAKFAST SIMPLIFIED

PICK UP & DELIVERY OPTIONS

PICK UP **free**

DELIVERED TO ROOM

+delivery fee based on order total

Items can be individually wrapped for a \$2 per item fee

DELIVERY FEES

orders less than \$100 **+10**

orders more than \$100 **+15% order total**

SAMMIES & BOWLS

MINIMUM 10 (choose any 3) 6.75 EACH

BACON, EGG, CHEESE CROISSANT

smoked applewood bacon, cage free scrambled egg, wisconsin cheddar cheese, freshly baked croissant

SAUSAGE, EGG, CHEESE BRIOCHE

cage-free scrambled eggs, reduced-fat swiss cheese, toasted brioche bun

SAUSAGE, EGG, CHEESE CIABATTA

chicken sausage, wisconsin cheddar cheese, cage-free scrambled eggs, toasted ciabatta roll

EGG WHITE, TOMATO, CHEESE WRAP

egg white scramble, roma tomatoes, baby spinach, swiss cheese, grilled flatbread

BACON, EGG, TOMATO, CHEESE WRAP

smoked applewood bacon, cage-free scrambled eggs, roma tomatoes, wisconsin cheddar cheese, wheat tortilla

CRISPY CHICKEN BISCUIT

cage-free scramble, wisconsin cheddar cheese, buttermilk biscuit

BYO BREAKFAST BOWL

choose between cage-free scrambled eggs or egg white scramble with your choice of mix-ins: fingerling potato breakfast hash, chicken sausage, applewood smoked bacon, country pork sausage, fire roasted tomato salsa, diced avocado, shredded cheddar cheese

TOASTED BAGEL BAR

MINIMUM 10

4.00 EACH

Everything, Plain, Blueberry Or Wheat Bagel With Choice Of Spreads And Toppings:
cream cheese, light cream cheese, strawberry cream cheese
avocado **+1.00**,
smoked salmon **+4.00**

BYO YOGURT BOWLS

MINIMUM 10

7.50 EACH

Plain Greek Yogurt, Strawberry, Or Vanilla Yogurt With Your Choice Of (4) Toppings:
blueberries, strawberries, granola, honey, chia seeds, toasted coconut crisps, cacao nibs

BYO PASTRY BOX

MINIMUM 10 (choose any 3)

2.50 EACH

Build An Assorted Pastry Box With Freshly Baked Goods:
blueberry muffin
Chocolate muffin
cherry Danish
banana bread
butter croissant
chocolate croissant

SOMETHING ELSE

Seasonal Hand Fruit	1.75
Egg & Arugula Cup	3.00
Cocoa Banana Overnight Oats	3.00
Strawberry Fruit Cup	3.50
Mixed Fruit Cup	3.50
Mixed Berry Fruit Cup	3.50
Greek Yogurt & Berry Parfait	4.50
Strawberry Yogurt & Berry Parfait	4.50

SIPS

Minute Maid Orange Juice	2.00
Minute Maid Cranberry Juice	2.00
Minute Maid Apple Juice	2.00
Dasani Water	2.00
Smart Water	2.50
Coffee (96 fl oz.)	28.00
Teavana Hot Tea	28.00

LUNCH SIMPLIFIED

PICK UP & DELIVERY OPTIONS

PICK UP **free**

DELIVERED TO ROOM

+delivery fee based on order total

Items can be individually wrapped for a \$2 per item fee

DELIVERY FEES

orders less than \$100 **+10**

orders more than \$100 **+15% order total**

CRAFTED SAMMIES & WRAPS

MINIMUM 10 (choose any 3)

GRILLED VEGETABLE WRAP | 11.25

balsamic grilled veggies, red pepper hummus, fresh mozzarella cheese, tomato wrap

CAULIFLOWER BAHN MI VEG | 11.25

*curry spiced cauliflower, pickled veggies, sriracha aioli, baguette

TURKEY & BRIE | 12.25

thinly sliced house roasted turkey, brie cheese, honey mustard, baguette

TURKEY CLUB | 12.25

house roasted turkey, bacon, lettuce, roma tomato, cheddar cheese, toasted sourdough

CHICKEN CAESAR WRAP | 13.25

herb grilled chicken, parmesan cheese, roma tomato, romaine hearts, grilled spinach wrap

ROASTED TURKEY WRAP | 13.25

house roasted turkey, apple cabbage slaw, swiss cheese, wheat wrap

ROAST BEEF & HORSERADISH | 14.25

thinly sliced house roast beef, crispy frizzled onions, horseradish mayonnaise, arugula, pretzel roll

SIDES

all lunch orders come with kettle chips & either fruit or a cookie.

upgrade with choices below:

deep river chips (assorted) **+1.75**

macaroni salad **+1.75**

caesar salad, asiago caesar dressing **+1.75**

garden salad, balsamic vinaigrette **+1.75**

triple fudge brownie **+1.75**

lemon shortbread bar **+1.75**

GREENS + GRAINS

MINIMUM 10 (choose any 3)

THE CAESAR | 11.75

romaine, olive oil and herb foccacia croutons, parmesan cheese, grape tomatoes, asiago caesar dressing

MEDITERRANEAN | 12.25

romaine hearts, garbanzo beans, cucumber, roma tomatoes, red onion, kalamata olives, feta cheese, lemon herb vinaigrette

SUMMER COBB | 12.75

romaine hearts, arugula, hard boiled egg, gorgonzola cheese, roasted asparagus, tomatoes, cucumber, smoked applewood bacon, avocado buttermilk ranch dressing

NICOISE GRAIN BOWL | 12.75

quinoa, arugula, spinach, green beans, grilled squash, hard boiled egg, tomatoes, olives, roasted potato, lemon thyme vinaigrette

ADD GRILLED LEMON PEPPER CHICKEN | **+2.00**

ADD GRILLED BLACKENED SALMON | **+4.00**

ADD SAUTEED CITRUS GARLIC SHRIMP | **+4.00**

PIZZA

Requires 48 hour notice on all orders

Four Meat Pizza | 24.00

Pepperoni Pizza | 22.00

Cheese Pizza | 20.00

Roasted Vegetable Pizza | 22.00

BYO BOWLS

TAQUERIA BOWL

cilantro lime rice, black beans, shredded lettuce, fajita peppers & onions, cheddar, flour tortilla, tomato salsa
chipotle chicken 11.50, fajita shrimp 14.00,
tofu "chorizo" 11.50

MEDITERRANEAN BOWL

rice, garbanzo beans, arugula, tomato, cucumber, tzatziki sauce, feta, pita
chicken swarma 11.50, lemon oregano shrimp 14.00,
herb falafel 11.50

CARIBBEAN BOWL

coconut rice, black beans, mesclun greens, peas, pineapple salsa, habanero slaw
jerk chicken 11.50, mojo salmon 15.00, curry chickpeas 11.50

BOWL OF THE SEASON

romaine, quinoa, chickpeas, roasted zucchini & squash, tomato, sunflower seeds, strawberry dressing
blackened chicken 11.50, lemon dill salmon 15.00,
umami tofu 11.50

SIPS

BOTTLED DASANI WATER 20 OZ 2.00

BOTTLED SMART WATER 20 OZ. 2.50

COCA-COLA S O D A S 20 OZ. BOTTLE 2.50

COFFEE/H O T T E A (96 FL OZ.) 28.00

breakfast

An enhanced catering menu with both elevated menu items and set up. Food is presented on platters, bowls, pans, hot plates, etc. Appropriate utensils, napkins, plates, cups, condiments, etc. are provided. This option is NOT AVAILABLE for pick-up and must be delivered to allow for appropriate set-up. Delivery charges will apply. Orders less than \$100 will include a \$10 delivery fee. A 15% delivery fee will be added to orders more than \$100. A FLIK staff member will be responsible for clearing out the food after your event.

BREAKFAST

minimum (10) guests

the classics

the continental / 11

mini muffins, mini pastries, mini sliced tea bread, mini greek yogurt strawberry blueberry & granola parfait, seasonal sliced fresh fruit

hyo grit bowl / 15

stone ground grits, bacon, chicken sausage scrambled eggs, cheddar cheese, scallions, tomato, fruit

southern breakfast / 15

cage-free scrambled eggs, buttermilk biscuits, sausage gravy, bacon, hashbrown patty, fruit

tex-mex breakfast / 16

huevos ranchero scramble, tomato, onion, jalapeno, chorizo, black beans, bacon, tortillas, salsa, queso, fruit

all-american hot breakfast / 18

freshly baked mini muffins, pastries and tea breads, fresh seasonal sliced fruit scrambled cage free eggs, sautéed pepper & onion potatoe hash

choice of two: apple wood smoked bacon, pork sausage, chicken sausage or vegetarian sausage



BREAKFAST

minimum (10) guests

sammies choose any (3) varieties

sausage, cage-free scrambled egg, cheddar cheese, buttermilk biscuit | 6.25

chicken sausage, english muffin, pepper jack cheese, cage-free scrambled egg | 6.25

crispy fried chicken biscuit, scrambled egg, pickle | 6.25

egg, avocado, black bean, pico de gallo breakfast burrito, flour tortilla VEG | 6.25

roasted tomato and egg white sandwich flat VEG, FIT | 6.25

egg white, spinach, whole wheat muffin, sautéed spinach, reduced-fat swiss VEG, FIT | 6.25

applewood bacon, egg, avocado, buttermilk biscuit | 6.75

cheddar cheese, cage-free scrambled egg, croissant | 6.75

spinach, tomato, smoked gruyere, egg white asiago bagel VEG | 6.75

pork sausage & egg burrito, cilantro, green chilis, black beans, pepper jack cheese, tomato salsa, flour tortilla | 7.00

smoked applewood bacon, cheddar, cage-free scrambled egg, croissant | 7.75

build your own

BYO yogurt parfait VEG | 10.50

greek yogurt, vanilla yogurt, & strawberry yogurt, blueberries, strawberries, dried cranberries, savannah bee honey, toasted coconut crisps, chia seeds, chef's house made granola

BYO bagel bar | 7.50

everything, plain, whole wheat bagels,

cream cheese, light cream cheese, seasonal schmear, arugula, cucumber, tomato, shaved radish, pickled red onion

BYO avocado toast bar | 12

smashed hass avocado, arugula, cucumber, tomato, shaved radish, feta cheese, pickled red onions, smoked bacon, olive oil, toasted artisan bread

toast & bagel add-ons | 6

smoked salmon, capers, hard boiled eggs



BREAKFAST

minimum (10) guests

Add ons

biscuits | 2

hashbrown patty | 3

red potato hash | bell peppers | onions | 3.50

fresh fruit display | 4

bacon | 4

sausage | 4

chicken sausage | 4

vegetarian sausage | 4

shrimp | 6

greek yogurt | blueberry | strawberry |
granola parfait | 4.50

vanilla yogurt | blueberry | strawberry |
granola parfait | 4.50

strawberry yogurt | blueberry | strawberry |
granola parfait | 4.50

assorted breakfast pastries VEG | 38/dozen

assorted bagels, classic cream cheese,
assorted jam VEG | 48/dozen

beverages

orange juice | 2

cranberry juice | 2

apple juice | 2

dasani water | 2

smart water | 2.50

diet coke | 2.50

coke zero sugar | 2.50

coca-cola | 2.50

sprite | 2.50

freshly brewed regular | 3.50

decaffeinated coffee | 3.50

hot tea | 3.50



lunch

An enhanced catering menu with both elevated menu items and set up. Food is presented on platters, bowls, pans, hot plates, etc. Appropriate utensils, napkins, plates, cups, condiments, etc. are provided. This option is NOT AVAILABLE for pick-up and must be delivered to allow for appropriate set-up. Delivery charges will apply. Orders less than \$100 will include a \$10 delivery fee. A 15% delivery fee will be added to orders more than \$100. A FLIK staff member will be responsible for clearing out the food after your event.

BETWEEN BREAD

minimum (10) guests
choose any (3) sandwiches

wraps / 10.50

Grilled Chicken Caesar Wrap
shredded romaine, parmesan cheese, spinach
wrap

Grilled Buffalo Chicken Wrap
tomato, shredded romaine, blue cheese
dressing, whole wheat wrap

Smoked Turkey Fajita Wrap
smashed avocado, cumin roasted bell peppers,
pepper jack, grilled flour tortilla

Buffalo Cauliflower Wrap **VEGAN**
oven roasted cauliflower, buffalo sauce,
chopped romaine, shredded carrot, frizzled
onions, flour tortilla

Grilled Vegetable Wrap **VEGETARIAN**
balsamic grilled veggies, red pepper hummus,
fresh mozzarella cheese, tomato wrap



hand-helds / 10.50

Vietnamese Shrimp Banh Mi
quick pickled veggies, jalapeno, cilantro, sriracha
aioli, demi baguette

Grilled Salmon "BLT" +2.00
applewood smoked bacon, roma tomato,
arugula, citrus aioli, ciabatta bun

Spicy Korean Chicken Sandwich
gochujang sauce, pickled cabbage slaw, toasted
potato bun

Ham, Turkey, Bacon Club
leaf lettuce, tomato, swiss, toasted white farm
bread

Chicken Salad Croissant
lettuce, tomato

Roast Beef & Horseradish
thinly sliced house roasted beef, crispy frizzled
onions, horseradish aioli, arugula, pretzel roll

Black Forest Ham and Swiss
lettuce, b&b pickles, dijonnaise, toasted
sourdough bread

Smoked Turkey
cheddar cheese, lettuce, tomato, multigrain
bread

Chicken Pesto
thinly sliced chicken breast, roma tomato,
arugula, fresh mozzarella cheese, pesto aioli,
ciabatta bun

Heirloom Tomato Caprese VEG
fresh mozzarella cheese, red onion, fresh basil,
balsamic drizzle, focaccia

GREENS & GRAINS

minimum (10) guests

customize it

pick (2) your greens and grains | 6.50

always available: baby mesclun greens, romaine, spinach, quinoa



arugula, bulgur wheat

add toppers | 0.75 each

always available: sliced cucumber, tomatoes, carrots, broccoli, avocado, olive oil herb croutons, cheddar, parmesan, feta, sunflower seeds, chickpeas



roasted asparagus, radish, roasted corn, grilled yellow squash, roasted zucchini, green beans, strawberries, roasted potatoes

add proteins

lemon pepper grilled chicken breast | 3
sauteed old bay shrimp | 4
citrus marinated grilled salmon filet | 5
peppercorn crusted beef tenderloin | 9
crispy sesame miso tofu VEGAN | 3

dress it

always available: balsamic vinaigrette, buttermilk ranch, caesar, lemon thyme vinaigrette



buttermilk avocado dressing, strawberry poppy seed vinaigrette



SIDES & MORE

seasonal fresh hand fruit **VEGAN, FIT** | 1.75

assorted kettle chips | 3.00

sides

food should taste good sweet potato chips | 3.00

baby green salad **FIT, VEGAN** | tomato, carrot, cucumber, balsamic dressing | 4.00

caesar salad **VEG** | romaine lettuce, grape tomatoes, parmesan cheese, croutons | 4.00

caprese pasta salad , spinach, tomato, buffalo mozzarella, pesto vinaigrette **VEG** | 4.00

fresh fruit display **VEGAN, FIT** | 4.00



desserts

assorted cookies | 1.50

ghirardelli triple chocolate chip brownie | 2.00

lemon shortbread bar | 3.00

assorted cupcakes | 4.00

tiramisu | 6.00

chocolate opera torte, chocolate espresso sauce, raspberries | 6.75

new york cheesecake, strawberries | 6.75

beverages

orange, cranberry or apple juice | 2

dasani water | 2.00

smart water | 2.50

assorted coca-cola sodas | 2.50

freshly brewed regular, decaffeinated coffee or hot tea | 3.50

BOWL'D

globally-inspired flavors to build a perfectly flavor-packed bowl
minimum (10) guests

Taqueria Bowl | 12

cilantro lime rice, black beans, guacamole, pico de gallo, roasted tomato salsa, shaved lettuce, sharp cheddar, fresh jalapenos, lime crema, tortilla chips

add any proteins:

chipotle chicken | 5
fajita shrimp | 6
grilled carne asada | 7
tofu "chorizo" VEGAN | 5

Greek Bowl | 12

steamed rice, green lentils, arugula, labneh, hummus, greek yogurt feta sauce, baba ghanoush, feta cheese, lemon herb vinaigrette, toasted pita

add any proteins:

chicken souvlaki | 5
lemon oregano shrimp | 6
beef kofta | 7
herb falafel VEGAN | 5

Caribbean Bowl | 12

coconut rice, black beans, sweet plantains, habanero slaw, mesclun greens, diced cucumber, pickled red onions and carrots, mango pineapple salsa, lime vinaigrette

add any proteins:

jerk chicken | 5
pernil slow roasted pork | 6
mojo salmon | 7
curried chickpeas VEGAN | 5



Bowl of the Season | 13

veggie-packed bowl with all your favorite seasonal selections

arugula, romaine, quinoa, chickpeas, grilled yellow squash, roasted zucchini, red onion, tomatoes, carrots, sunflower seeds, strawberry poppyseed dressing

add any proteins:

blackened chicken | 5
bbq pulled pork | 6
lemon dill salmon | 7
umami tofu VEGAN | 5

HOT BUFFET

minimum (20) guests
48 hour notice for all hot food
16/per person

choose (1) entree

braised chicken cacciatori, bell peppers, onions, kalamata olives, oregano tomato sauce

pan seared joyce farms airline chicken breast piccata, lemon butter caper sauce

roasted chipotle-apricot glazed pork loin, dried cherry & toasted pepitas

bbq pulled pork, mississippi sweet mop sauce

sauté garlic & lemon gulf shrimp, fennel, tomato & zucchini

roasted thai coconut red curry cauliflower, carrot, potato, chickpeas, coconut crisp

kale, mushroom & ricotta lasagna "roll", rosemary bechamel, pesto panko crumb

vegan tikka masala, cauliflower, zucchini, red pepper, tofu, chickpea, cilantro

slow roasted bbq beef brisket +4

pan seared salmon filet, warm roasted shallot & cherry tomato vinaigrette +5

red wine braised beef short rib, carnalized cippolini onions +7

roasted herb & black pepper crusted angus tenderloin, truffled mushroom demi-glace +11

select (1) veggie

lemon olive oil roasted broccolini

roasted roma tomatoes & asparagus

grilled squash & zucchini

steamed french beans & roasted red pepper

southern collard greens

choose (1) starch

herbed toasted orzo

garlic & rosemary roasted fingerling potatoes

brown rice pilaf, celery, onions, carrots

mashed potato puree

creamy three cheese macaroni & cheese

HOT BUFFET

minimum (20) guests
48 hour notice for all hot food

add an entree

braised chicken cacciatori, bell peppers, onions, kalamata olives, oregano tomato sauce | 8

pan seared joyce farms airline chicken breast piccata, lemon butter caper sauce | 8

roasted chipotle-apricot glazed pork loin, dried cherry & toasted pepitas | 8

bbq pulled pork, mississippi sweet mop sauce | 8

sauté garlic & lemon gulf shrimp, fennel, tomato & zucchini | 8

roasted thai coconut red curry cauliflower, carrot, potato, chickpeas, coconut crisp | 8

kale, mushroom & ricotta lasagna "roll", rosemary bechamel, pesto panko crumb | 8

vegan tikka masala, cauliflower, zucchini, red pepper, tofu, chickpea, cilantro | 8

slow roasted bbq beef brisket | 12

pan seared salmon filet, warm roasted shallot & cherry tomato vinaigrette | 13

red wine braised beef short rib, carnalized cipolini onions | 15

roasted herb & black pepper crusted angus tenderloin, truffled mushroom demi-glace | 19

add a veggie | 4

lemon olive oil roasted broccolini
roasted roma tomatoes & asparagus
grilled squash & zucchini
steamed french beans & roasted red
pepper
southern collard greens

add a starch | 4

herbed toasted orzo
garlic & rosemary roasted fingerling potatoes
brown rice pilaf, celery, onions, carrots
mashed potato puree
creamy three cheese macaroni & cheese

HOT BUFFET

minimum (10) guests
48 hour notice for all hot food

add a salad(s) / 5 each

Baby Greens - tomato, carrot, cucumber, balsamic dressing

Caesar Salad - romaine lettuce, tomato, parmesan cheese, croutons

Quinoa & Spinach - strawberry, cucumber, tomato, sunflower seeds, white balsamic vinaigrette

Mediterranean Farro - tomato, cucumber, chickpeas, feta cheese, arugula, kalamata olives, red wine vinaigrette

Baby Mesclun Salad - roasted asparagus, tomato, radish, carrots, parmesan, buttermilk avocado dressing

finishing touches

Assorted Cookies | 1.50

Ghirardelli Triple Chocolate Chip Brownie | 2.00

Lemon Shortbread Bar | 3.00

Assorted Cupcakes | 4.00

Tiramisu | 6.00

Chocolate Opera Torte, Chocolate Espresso Sauce,
Raspberries | 6.75

New York Cheesecake, Strawberries | 6.75



snacks

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BREAKS

minimum (10) guests each

Trail Mix | **4 pp**

sunflower seeds, dried fruit, granola, m&m's

Snack Mix | **4 pp**

pretzels, rye chips, banana chips, chocolate drizzle caramel corn, dried fruit

Pita Chips & Hummus | **4.50 pp**

pita chips, chickpea tahini hummus

Fruit & Dip | **5.50 pp**

strawberries, cantaloupe, pineapple, honey lime yogurt dip

Tortilla Chips & Dips | **5.50 pp**

tortilla chips, fire roasted tomato salsa, guacamole

Veggie Tray & Dips | **6 pp**

carrots, broccoli, grape tomatoes, cauliflower, hummus, ranch

Chips & Dips | **6 pp**

kettle chips, pretzels, pimento cheese, ranch, spinach & artichoke

"Brownie" Pumpkin Energy Bites | **2.50 each**

cocoa, pumpkin seeds, dates, raisins, oatmeal, vanilla

Sunbutter Energy Bites | **2.50 each**

sunbutter, honey, chocolate chips, pumpkin seeds, dried cranberry, oatmeal

Soft Pretzels | **3 each**

mustard

House Made Granola Bar | **4 each**

cranberry, chocolate chip, dates, maple syrup, sunflower seeds

Charcuterie Bento | **7.25 each**

prosciutto, cheese, grapes, crostini

Assorted Cookies | **1.50 each**

Ghirardelli Triple Chocolate Chip Brownie | **2 each**

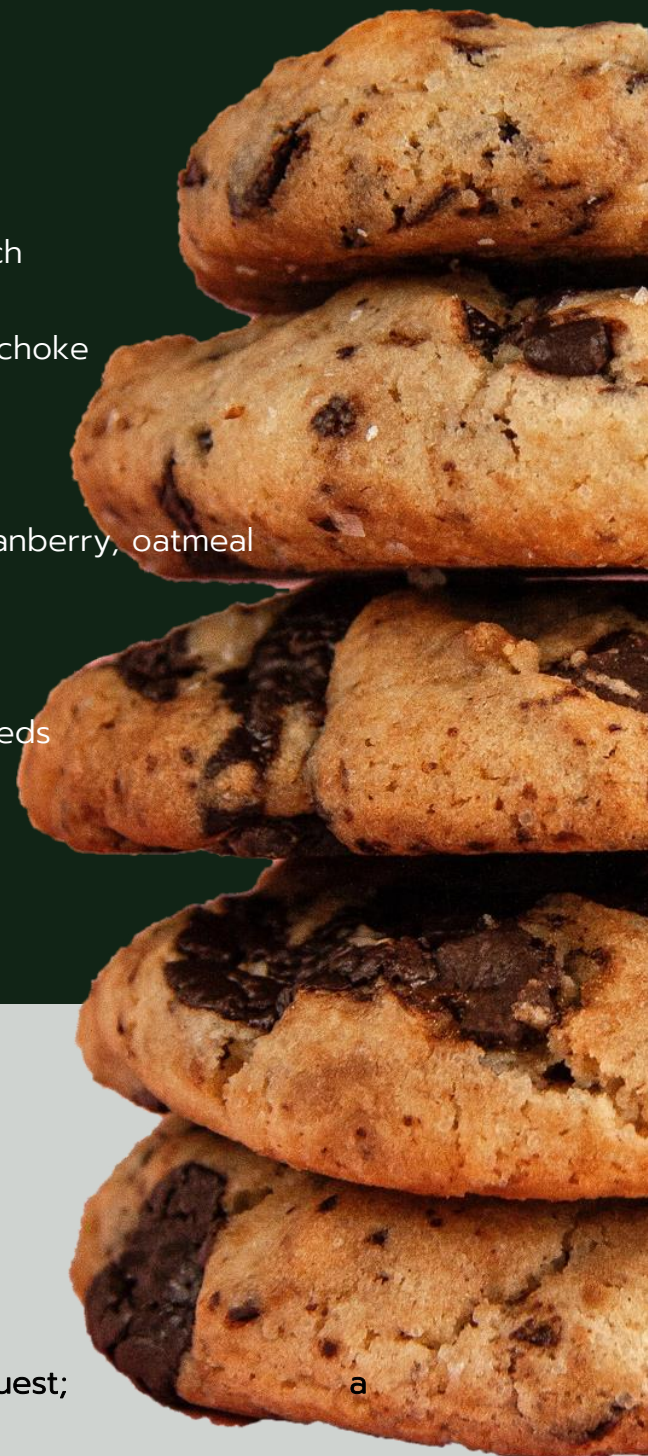
Lemon Shortbread Bar | **3 each**

House Made Chocolate Bark | **3 each**

dark chocolate, pumpkin seeds, dried fruit

Menu items can be served individually packaged, upon request;

\$2 per item packaging fee will apply.



events

Additional charges, including staffing, will apply to all events scheduled after/after 4:00pm. Events after 4:00pm require a minimum of 35 guests.

PASSED APPETIZERS

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

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

For assistance with the below please contact:
Matthew Watts: 404-710-1489 or 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 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.