

All our menus are made with the healthiest choices, quality food, and Platinum Service®. FLIK's mission is to support sustainable, nourishing food, made with fresh ingredients that are always authentic, and prepared from scratch. Our local foods go beyond fruits and vegetables. They can include beef, chicken, seafood, dairy products, even beer.

Reception Packages

RECEPTION PACKAGE #1

Imported and Domestic Cheese Display, Crostini's, Fig Jam
Grilled and Raw Baby Vegetable, House Made Blue Cheese Dressing
Trio of Mediterranean Dips
Za'atar Spiced Hummus, Feta Dill Tzatziki Sauce, Roasted Pepper Romesco, Toasted Pita Points

RECEPTION PACKAGE #2

Warm Spinach and Artichoke Dip
Grilled Sour Dough Bread, Spiced Pita Chips
Plus 3 Chef Choice Hors D'oeuvres or Choose Your Own!

RECEPTION PACKAGE #3

Spanish Tapas Charcuterie Display
Serrano Ham, Spicy Chorizo, Marinate Olives, Manchego Cheese, Goat Cheese Stuffed Piquillo Peppers, Tomato Bread
Plus 3 Chef Choice Hors D'oeuvres or Choose Your Own!

RECEPTION PACKAGE #4

Local NY Cheese Display, Seasonal Fruit, Grilled Crostini's
Seafood Display - Chardonnay Poached Jumbo Shrimp, Oysters on the Half Shell, Alaskan Crab Legs
Cocktail Sauce, Whole Grain Mustard Sauce, Mignonette
Plus 3 Chef Choice Hors D'oeuvres or Choose Your Own!

Choose Your Own Hors D'oeuvres

COLD HORS D'OEUVRES

Herb Goat Cheese Crostini's, Balsamic Figs
Sesame Seared Tuna, Wonton Crisp, Pickled Ginger
Beet Cured Salmon, Taro Root, Herbed Crème Fraiche
Peppercorn Crusted Sirloin, Brandy Demi Sour Cream, Crispy Shallots
Mini Lobster Roll, Tarragon Aioli, Micro Celery
Vegetable Caponata, Phyllo Cup, Aged Balsamic
Madras Chicken Curry, Mango Chutney, Tart
Lamb Souvlaki, Toasted Pita, Cucumber Greek Yogurt Mint Yogurt

HOT HORS D'OEUVRES

Applewood Smoked Bacon Mac and Cheese Bites
Pastrami Egg Roll, Braised Cabbage, Spicy Mustard
Pan Seared Crab Cake, Sriracha Roasted Garlic Aioli
Smoked Cheddar, Caramelized Onion Mini Quiche
Butternut Squash Risotto Cake, Maple Crème Fraiche
House Made Pigs in the Blanket, Whole Grain Mustard Dijonnaise
Chipotle BBQ Short Rib Slider, Cheddar, Caramelized Onions

Chef Attendant Stations

Bao Buns and Lettuce Wraps

Braised Pork Belly, Glazed Duck Breast
Pickled Vegetables, Scallions, Radish, Cilantro, Hoisin Sauce

Pasta Bar

Ravioli, Penne, Farfalle or Rigatoni
Assorted Toppings (Portobello Mushrooms, Roasted Peppers, Artichokes, Basil)
Choice of 2 Sauces
San Marzano Tomato Sauce, Vodka, Alfredo, Bolognese, Pesto
Focaccia Bread, Shaved Parmesan

All menus are priced accordingly.

Chef Attendant Stations (Cont'd)

Carvery (Choose one of the following)

Herb Roasted Turkey Breast, "Pat la Frieda" Roasted Sirloin, Mushroom Crusted Pork Tenderloin
Sage Turkey Au Jus, Horseradish Cream, Cabernet Demi-Glace
Roasted Shallot Smashed Potatoes
Turkey and Pork Tenderloin
Sirloin

Slider Bar

"Pat la Frieda" Beef Slider, Marinated Grilled Chicken Slider, Grilled Portobello Mushrooms
Bourbon Bacon Jam, Caramelized Onions, Frizzled Shallots, Bibb Lettuce, Roma Tomatoes, Choice of Cheese
Garlic Aioli, Pesto Mayo, Ketchup, Brioche Buns

Asian Stir Fry

Chicken, Shrimp
Asian Noodles, Jasmine Rice, Julienne Vegetables, Shiitake Mushrooms, Snow Peas, Scallions, Baby Corn
Teriyaki Glaze, Sweet Thai Chili, Ginger Soy Sauce

Taqueria

House Made Flour Tortillas
Sour Orange Chicken, Pernil (Slow Roasted Pork)
Pickled Red Onion, Guacamole, Queso Fresco, Pico de Gallo, Lime Wedges, Radishes, Plantain Chips

The IBM Learning Center

www.ibmlearningcenter.com

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