

*Created with you in mind*

# CAFFÈ MATERNO

Food by FLIK

2024



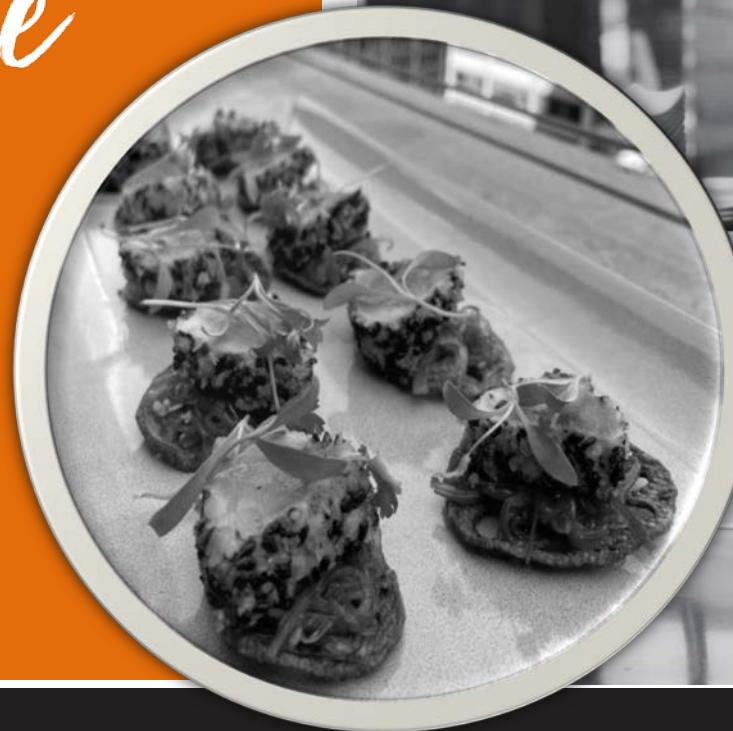
At FLIK, **every customer** is our priority.

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# Welcome

For all orders, email  
Meeting Services at  
[info@nycbar.org](mailto: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](mailto:info@nycbar.org) if you have any questions about our service fees. A 23% admin fee will be 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.

## Sustainability

We offer the option for guests to choose reusable tableware. This includes plates, utensils, and cups that can be used throughout the event. By selecting this option, you can help reduce waste and promote eco-friendly practices. An 8% fee will be added to the order to cover the additional service.



# Refreshing BEVERAGES

<b>Hot Beverage Service</b>	3.20
Regular and Decaffeinated Coffee, Assorted Teas	
<b>All Day Hot Beverage Service</b>	9.10
Hot Beverage Service Refreshed throughout the day	
Dairy Free Milk (Oat or Soy)	.75
<b>Orange Juice Pitchers</b>	
Small 6.50   Large 13.25	
<b>Soft Beverage Service</b>	2.75
Canned Soda, Pitchers of Water	
<b>Water Service</b>	Complimentary
Pitchers of Ice Water	
<b>Housemade Ice Tea Pitchers</b>	10.50
<b>8 oz. Bottled Water</b>	1.40

# *Eye Opening* **BREAKFAST**



prices listed per guest, 10 guest minimum

<b>Mini Bagels &amp; Pastries</b> Assorted Mini Bagels, Croissants, and Seasonal Spreads	7.30
<b>Balthazaar Pastries</b> Assorted Mini Croissants, Danish and Scones	10.00
<b>Mini Assorted Scones</b> Clotted Cream, Jams, Tazo Teas	10.25
<b>Ricotta Toast</b> Seasonal Berries, Honey Bacon, Oven Roasted Tomatoes	7.25
<b>Fresh Fruit Salad Cups</b>	4.50
<b>Yogurt Parfait</b> Gluten-Free Granola, Seasonal Berries	4.50
<b>Avocado Toast</b> Thick-cut Seven Grain Bread, Mashed Avocado, Oven Roasted Tomatoes, Arugula, Everything Seasoning	6.50
<b>Smoked Salmon Display</b> Mini Assorted Bagels, Nova Lox, Cream Cheese, Sliced Tomatoes, Red Onion, Capers	9.00
<b>Vegan Seasonal Overnight Oats</b> Made with Oat Milk	3.65
<b>Hard Boiled Eggs</b>	2.30

# Specialty SANDWICHES

## GOURMET SANDWICH SELECTIONS

Roasted Turkey, Brie, Apple, Honey Mustard

California Turkey Club, Avocado, Bacon, Lettuce  
Tomato, Mayo

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

Egg Salad Sandwich, Red Onion, Fresh Chives and Dill,  
7 Grain Sliced Bread

## VEGAN OPTIONS

Avocado Sandwich, Edamame Hummus, Sliced  
Avocado, Cucumber, Pickled Red Onion, Mixed Greens

Portobello Sandwich, Hummus, Roasted Peppers, Baby  
Spinach, Balsamic Glaze



## Sandwich Buffet

**23.75**

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**

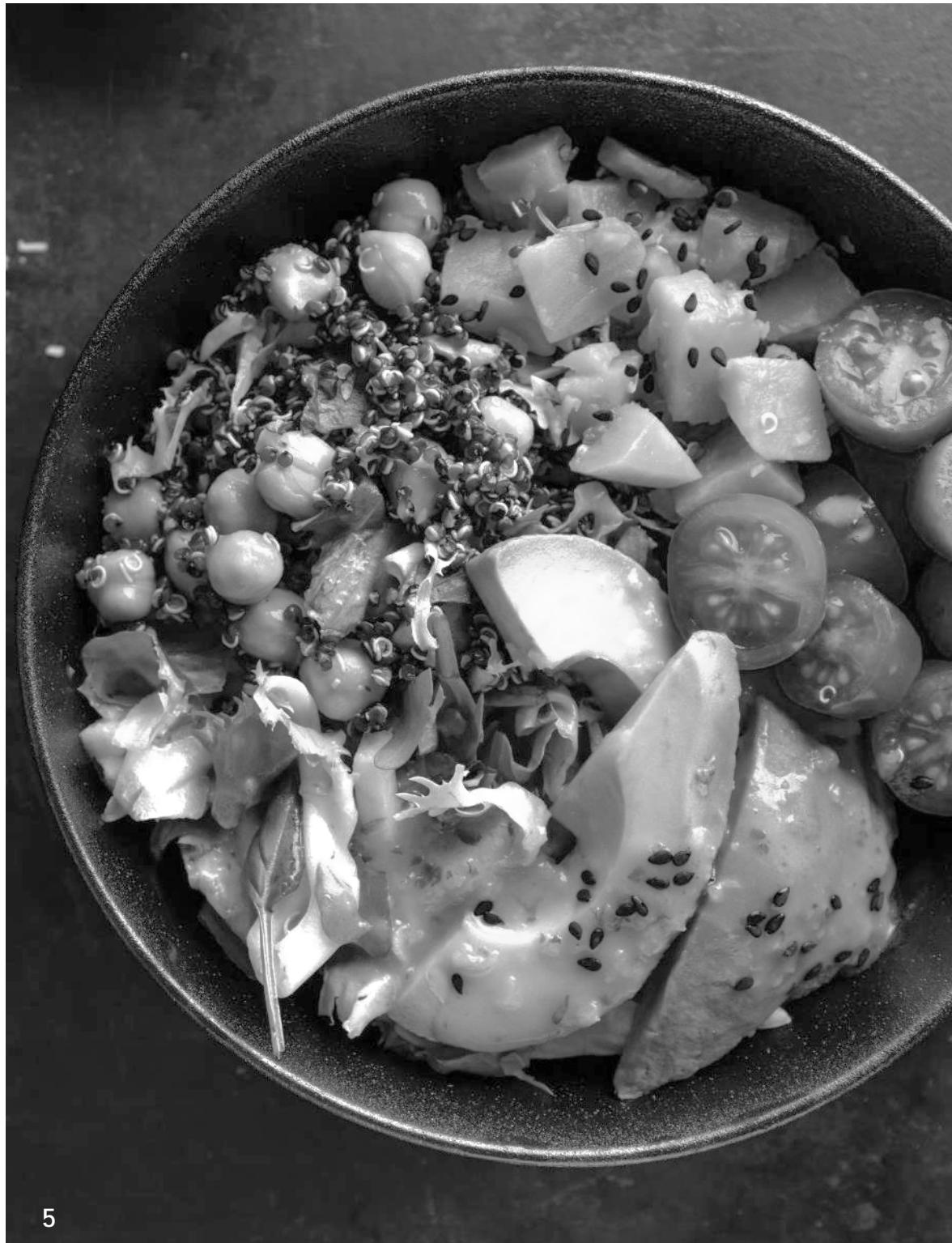
Seasonal Pasta Salad

**SMALL (8-10 servings) 12.75      LARGE (20-25 servings) 32.00**

## Boxed Lunches

**25.50**

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



# Build Your Own SALADS

**Caesar Salad** 12.75

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

**Santa Fe Salad** 15.50

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

**Baby Spinach Salad** 15.50

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

**Greek Salad** 15.50

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

## Additional Proteins

- Grilled Chicken Breast 2.75
- Grilled Shrimp 4.50
- Roasted Tofu 2.15

## Included with salad choice

Cookies, Soft Beverages, Pitchers of Water

prices listed per guest, 10 guest minimum



# *Composed* **BOWLS**

## **Noodle Bowl**

**25.50**

Teriyaki Chicken, Shrimp Or Tofu, Mandarin  
Oranges, Red Cabbage Slaw, Scallions,  
Edamame

## **Vegan Falafel Bowl**

**25.50**

Roasted Chick Peas, Quinoa, Cucumber, Tomato,  
Fresh Herbs, Hummus, Tahini Dressing

## **Vegan Cauliflower Bowl**

**25.50**

Smokey Cauliflower, Chimichurri, Slaw,  
Pickled Red Onions, Seasoned Black Beans,  
Avocado, Cilantro Rice

## **Market Bowl**

**21.25**

Mixed Greens, Farro, Roasted Sweet Potato, Oven  
Roasted Tomatoes, Avocado, Balsamic Dressing

## **Add Chicken**

**2.75**

**Includes** Cookies, Soft Beverages, Pitchers of Water

**prices listed per guest, 10 guest minimum**

# Specialty BUFFETS



## Classic Italian

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

36.75

## Healthy Choice Buffet

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

35.75

## Quesadilla Buffet

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

30.00

## Ambient Buffet

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

38.25

## Mediterranean Buffet

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

34.00

## Asian Buffet

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

35.75

## Seasonal Buffet

Chef Choice Seasonal Menu

36.75

**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	5.50
FLIK Signature Chips	2.75
Sea Salt Air Popped Popcorn	3.20
Salted Pretzel Twists	1.75
KIND Granola Bars	2.75
CLIF Energy Bars	4.00
AWAKE Caffeinated Chocolate Bars	3.50
Artisanal Cheese & Fruit Display Crostinis, Crackers, Flatbreads	14.50
Seasonal Vegetable Crudite Platter Hummus Dip, Ranch Dip	5.95
Guacamole, Tomato Salsa House Fried Tortilla Chips	7.25
Seasonal Finger Sandwiches	8.50

## BREAK PACKAGES

### Energy Break

Awake Caffeinated Chocolate Bars  
CLIFF Energy Bars, NYC Bar Nut Mix,  
Smoothie Shooters, Hot and Soft Beverages

10.25

### Salty and Sweet

Sea Salt Air Popped Popcorn,  
FLIK Chips, FLIK Chocolate Chip Cookies,  
Double Chocolate Brownies, Hot and Soft Beverages

7.75

### Afternoon Tea

Seasonal Finger Sandwiches,  
Mini Assorted Scones, Clotted Cream, Jams  
Hot and Soft Beverages

12.00

## SWEET SNACKS

FLIK Signature Chocolate Chip Cookies	1.95
Double Chocolate Brownies	2.75
Mini Black and White Cookies	2.15
Assorted Italian Cookies, Mini Cannolis	5.25
Seasonal Dessert Bars	5.25
Assorted Mini Cupcakes – per dozen	27.50
Fresh Fruit Salad Bowl Small (8-10 servings) 12.75	Large (20-25 servings) 32.00
Hand Fruit	1.85



## THE CLASSIC

Pat La Frieda Beef Sliders, Fried  
Chicken Sliders  
Flik Signature Chips

John Daly Specialty Cocktail

Beer, Wine & Soft Beverages

\$45 per person

2 HOUR EVENT  
15 Guest Minimum



## SUSHI AND SPARKLING ROSE

Assorted Sushi Display

Sparkling Rose, Wine, Beer  
& Soft Beverages



\$54 per person

2 HOUR EVENT  
15 Guest Minimum

## TACOS AND TEQUILA

Guacamole, Salsa & Chips  
Veggie & Chicken Tacos

Flik Margaritas



Beer, Wine & Soft Beverages

\$49.50 per person

2 HOUR EVENT  
15 Guest Minimum

# Simple • Premium • Supreme CELEBRATIONS

## SUPREME 51.00

### 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 50.00

Seasonal Plated Salad

One Meat Entrée  
One Vegetarian Entrée

Plated Dessert

Table Side Hot and Soft Beverages

## PREMIUM

36.00

### 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

25.50

### 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

16.00

Full Wine & Spirits per Hour

23.50

Seasonal Mocktail Pitcher

18.00

Wine Bottle 21.50

Beer Bottle 5.35

# *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, Muhamarra (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, Muhamarra  
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