



Ashley Hall
Catering Guide
2017-2018

guidelines

Flik Independent Schools Dining is pleased to present this Catering Menu developed for Ashley Hall School. The guide serves only as a sampling of our catering abilities and does not reflect the full range of selections and services we can provide. Our Chef Manager, Kelsey Chase, will gladly assist you in developing a customized menu for your next meeting or event. We look forward to serving your catering needs.

All Requests Must Be Submitted By E-Mail to Rasheedah Harrison. For ordering and cancellation information please submit your request to Rasheedah Harrison.

Conditions and Service Fees:

Evenings and Weekends may require an additional surcharge to defray the cost of overtime labor.

Timing

When submitting the "Catering Request Form" please note that the Set-Up Time is an "approximate time" that we will be there to begin set-up (usually 30-45 minutes prior to the event). The Set-By Time is the time the food needs to be in place, and ready for your guests (usually 15 minutes prior to your guests arrival or break). For stations or buffet luncheons, we require access to the room an additional 30 minutes in advance for set-up.

Cancellation Policy

If an order is cancelled in less than 24 hours (72 hours for large groups), the customer is responsible for full payment of the catering order.

Additional Charges

China:

Our services include all the necessary disposable paper products for a successful event. However, for a more formal event china and silverware are available for an additional \$4 per person for complete settings. Glassware and basic China Plate usage for Breakfast or Break services is \$2 per person.

Station Attendants:

Some of our Menu Items require a station attendant and are marked as such. In every case, the charge is \$25 per hour with a minimum of 4 hours.

Wait Staff:

Our normal charges include the set-up, delivery, and pick-up of all orders. If you wish to have a professional wait staff present for your function, the cost is \$25 per hour with a 4 hour minimum charge.

Flowers/Balloons:

We will be glad to order flowers or balloons for your event. We use area vendors who we have had great success with to insure these items are to your specifications.

breakfast

Full Beverage Service – \$3.00 Per Person

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Soda, Bottled Water and Assorted Hot Tea

Healthy Start - \$4.50 Per Person

Freshly Baked Muffins, Breakfast Bread, Low-Fat Yogurt & Greek Yogurt, House Made Granola, Sliced Seasonal Fruit, Freshly Squeezed Orange Juice, Coffee and Tea Service

Hotel Breakfast Buffet- \$7.00 Per Person

French Toast Or Waffles, Pure Maple Syrup, Scrambled Eggs (Egg Whites Available Upon Request), Smoked Bacon, Sausage Patties, Home Fries, Sliced Fresh Fruit, Breakfast Pastries, Butter, Preserves, Cream Cheese, Freshly Squeezed OJ, Coffee and Tea Service

Breakfast Sandwiches -\$4.00 Per Person

Selection of breakfast sandwiches to include 2 Options:

Egg Whites, Spinach, Turkey Bacon, Alpine Lace Swiss Cheese, Flatbread
Canadian Bacon, Egg, American Cheese, Toasted English Muffin

Scrambled Eggs, Smoked Ham, Cheddar Cheese, Salsa, Burrito

Egg White, Vegetable Frittata on Sandwich Thin

Freshly Squeezed OJ, Coffee and Tea Service

Greek Yogurt Bar - \$3.50 Per Person

Greek Yogurt, House-Made Granola, Seasonal Berries, Fresh Fruit, Bananas, Raisins, Dried Cranberries, Honey, Pure Maple Syrup, Freshly Squeezed OJ, Coffee and Tea Service

Avocado Toast Bar -

Thick-cut 7 Grain Bread, Mashed Ripe Avocado, Tomatoes, Red Onions, Cucumbers, Capers, Smoked Salmon, Chopped Bacon, Hard Boiled Eggs, Baby Arugula, Fresh Dill, Cilantro Sprigs, Freshly Squeezed OJ, Coffee And Tea Service

Hot Cereal Bar - \$4.00 Per Person

Oatmeal, Cream of Wheat, Raisins, Dried Cranberries, Cinnamon, Walnuts, Granola, Brown Sugar, Pure Maple Syrup, Freshly Squeezed OJ, Coffee and Tea Service

Something Else

Fresh Fruit Granola Yogurt Parfaits- \$1.50 Per Person

Fresh Fruit Platter - \$2.00 Per Person

Bagels and Cream Cheese - \$2.00 Per Person

Freshly Squeezed Orange Juice- \$1.00 Person

Freshly Brewed Iced Tea - \$. 50 Per Person

Assorted Bottled Juices and Water - \$2.00 Per Person

Full Coffee Service - \$2.00 Per Person



lunch - sandwiches

DELI SANDWICHES Design Your Own –

\$6.50 Per Person

choose any 2 sandwiches

All American Favorites

House Roasted Turkey, Provolone Cheese,
Honey Mustard, Baguette

Smoked Ham, Arugula, Swiss Cheese, Ciabatta

Rare Roast Beef, Frizzled Onions, Horseradish
Mayo, Baguette

Grilled Buffalo Chicken Wrap, Shredded
Lettuce and Bleu Cheese

Smoked Turkey, Cabbage Slaw, Swiss Cheese
Rye Bread

Turkey Club Sandwich on a Roll, Bacon,
Lettuce, Tomato

All-White Meat Chicken Salad, Cran, Celery

Corned Beef, Swiss, Spicy Mustard on
Pumpnickel Roll

Italian

Italian Combo, Spicy Ham, Salami, Pepperoni,
Roasted Peppers, Provolone, Ciabatta

Prosciutto, Arugula, Asiago Cheese, Focaccia

Grilled Chicken Caesar Wrap, Shredded
Romaine, Parmesan Cheese

Grilled Chicken, Pesto Mayo, Fresh Mozzarella
Cheese

Asian / Bahn Mi

With pickled vegetables, cilantro, Sriracha mayo

5-Spice Rubbed Pork Tenderloin

Roasted Curried Cauliflower

Grilled Sweet Chili Glazed Chicken

Vegetable

Balsamic Roasted Vegetable Goat Cheese
Whole Wheat Wrap

Caprese – Fresh Mozzarella, Tomato, Fresh Basil,
Balsamic Glaze, Ciabatta Roll

Avocado Toast, 7 Grain Bread, Tomato,
Cucumber, Cilantro

Grilled Portobello Mushroom, Goat Cheese,
Hummus, Sandwich Thin

From the Sea

Tuna Salad, Cucumber, Whole-Grain Roll

Cajun Shrimp Salad, Toasted Roll (+ 1.00)

Smoked Salmon, Scallion Cream Cheese, Red
Onion, Bagel (+ 1.00)

Salads

 choose any 2 items below

Baby Green Salad, 2 Dressings

Caesar Salad

Balsamic Roasted Vegetable

Grain Salad of the Day

Red Bliss Potato Salad

BBQ Spiced Potato Chips

All Sandwich Lunches include Chips or
Pretzels, Cookies, and Full Beverage Service



lunch - sandwiches

Deli Platter Lunch - \$5.50 Per Person

To include:

Deli Platter – In-house Roast Beef, Roasted Turkey, Smoked Ham, Grilled Chicken Breast, Tuna Salad

Cheese's – American, Swiss, Provolone, Jack Cheese

Relish Tray – Leaf Lettuce, Tomatoes, Pickles, Roasted Peppers, Banana Peppers

Breads – Rolls, Ciabatta, Baguette, Wraps

Spreads – Mayo, Mustard, Honey Mustard, No-nut Pesto

Potato Chips, Freshly Baked Cookies, Full Cold Beverage Service

FLIK Mini Soup and Sandwich Sampler \$6.00 Per Person

Petite Sandwiches On Mini Rolls: Choose 2

Roast Beef, Arugula, Horseradish Cream, Sourdough Roll

Grilled Chicken, Cajun Mayo, Mini Roll

Smoked Turkey, Provolone Cheese, Spinach, Honey Mustard, Mini Ciabatta

Grilled Vegetable Muffaletta, Olive Relish

Tuna Salad, 7-grain Roll

Chef's Soup of the Day

Relish Tray – Leaf Lettuce, Tomatoes, Pickles, Roasted Peppers, Banana Peppers

Potato Chips, Freshly Baked Cookies, Full Cold Beverage Service

Flatbread and Panini's – \$6.00 Per Person

Chicken Pesto Fresh Mozzarella Flatbread

Smoked Turkey, Honey Mustard, Spinach, Swiss Cheese Panini

Smoked Ham, Tomato, Arugula, Brie Cheese, Grilled Pita

Grilled Vegetable, Red Pepper Hummus, Sandwich Thin

Relish Tray – Leaf Lettuce, Tomatoes, Pickles, Roasted Peppers, Banana Peppers

Potato Chips, Freshly Baked Cookies, Full Cold Beverage Service

Lunch Additions Per Person

Soup of the Day \$1.00

Specialty Chili and Chips \$2.00

Hummus and Vegetable Crudit e \$1.50

Guacamole and Tortilla Chips \$1.50



lunch - salads

Caesar Salad Buffet – \$6.00 Per Person

Crisp Romaine Lettuce and Spring Mix

Tomatoes, Olives, Cucumbers, Mushrooms,
Broccoli, Carrots

Grilled Marinated Breast of Chicken
Lemon Pepper Spiced Shrimp (Add \$1.00)
Grilled Balsamic Glazed Tofu

Hand Cut Croutons, Shredded Parmesan
Cheese, Regular And Low-fat Caesar
Dressing

Freshly Baked Focaccia

Cookies, Full Cold Beverage Service

Grain Salad Bowl – \$5.50 Per Person

Mixed Baby Greens and Arugula
Quinoa, Wheat Berries

Avocado, Cucumbers, Olives,
Tomatoes, Dried Cranberries,
Edamame, Broccoli and Cauliflower
Florets, Chopped Walnuts, Sunflower
Seeds, Goat and Parmesan Cheese

Grilled Marinated Breast of Chicken
Lemon Pepper Spiced Shrimp (Add
\$1.00)

Sesame Ginger and Raspberry Dressing

Berries with Greek Honey Yogurt Sauce,
Full Cold Beverage Service

De-Constructed Cobb Salad Lunch - \$5.00

Iceberg Wedges and Arugula

Tomatoes, Roasted Corn, Avocado,
Chopped Egg, Red Onion, Cucumber,
Apple-wood Bacon, Crumbled Bleu
Cheese and Shredded Cheddar

Grilled Marinated Breast of Chicken
Chunk Albacore Tuna (Add \$.50)
Grilled Portobello Mushrooms

Ranch and Balsamic Dressings

House-made Cornbread
Cookies, Full Cold Beverage Service

Lunch Additions Per Person

Soup of the Day \$1.00

Specialty Chili and Chips \$2.00

Hummus and Vegetable Crudit e \$1.50

Guacamole and Tortilla Chips \$1.50



lunch - buffets

Regional American BBQ

Texas BBQ Beef Brisket, Carolina Pulled Pork
Potato Sala, Cole Slaw, Maple Molasses Baked
Beans, Tossed Salad ,Ranch and Vinaigrette
Dressings, Corn Bread with Honey Butter

Watermelon Agua Fresca, Pecan Bars, Freshly
Baked Cookies, Brownies, Full Cold Beverage
Service

Classic Italian

Chicken Parmesan, Penne ala Vodka with Peas,
Traditional Caesar Salad, Tomato Fresh
Mozzarella Salad, Roasted Broccoli and Red
Peppers, Garlic Bread

Lemon Mint Agua Fresca, Mini Cannoli's, Freshly
Baked Cookies, Brownies, Full Cold Beverage
Service

Authentic Mexican Taqueria

Chicken Tinga, Pork Carnitas, Soft Flour Tortillas,
Mexican Cilantro Rice, Black Bean Sofrito

Tortilla Chips, House-made Guacamole, Fire
Roasted Tomato Salsa, Mexican Crema, Pickled
Red Onions, Cilantro, Limes

Pineapple Lime Aqua Fresca, Coconut Rice
Pudding, Freshly Baked Cookies, Brownies, Full
Cold Beverage Service

Southeast Asian Flavors

Vietnamese Caramel Chicken, Lemongrass
Ginger Shrimp, Jasmine Rice, Green Curry
Coconut Vegetables, Crisp Vegetable Spring
Rolls, Sweet Chili Sauce

Mango Mint Aqua Fresca, Ginger Molasses
Cookies, Freshly Baked Cookies, Brownies, Full
Cold Beverage Service

Taste of India

Chef Bal's No Butter Chicken, Shrimp Coconut
Curry, Roasted Curried Cauliflower, Channa
Masala Garbanzo Beans, Steamed Basmati
Rice, Mango Chutney, Spiced Tomato Chutney
Naan Bread

Ginger Mint Aqua Fresca, Bal Arneson
Chocolate Chip Lentil Cookies, Brownies, Cold
Beverage Service



Comfort Classics – Build Your Own

Soup of the Day or Traditional Caesar Salad
Choose 2 entrée's:

Roasted Turkey Breast, Pan Gravy
Braised Chicken Thighs Cacciatore
Turkey Meatloaf, Mushroom Gravy
Grilled Salmon Filet, Cucumber Relish
Rosemary Rubbed Pork Loin, Apple Relish
Chicken Marsala, Portobello Mushrooms

Choose 3 of the following:

Smashed Yukon Potatoes
Brown Rice Pilaf
Green Beans and Carrots
Balsamic Roasted Vegetables
Seamed Broccoli with Lemon Zest

Cucumber Mint Agua Fresca, Freshly Baked
Cookies, Brownies, Full Cold Beverage Service

breaks — morning

Build Your Own Parfait Bar - \$4.00 Per Person

Greek Yogurt, Seasonal Berries, Seasonal Dried Fruits, Low-fat Granola

Avocado Toast Bar - \$4.50 Per Person

Toasted 7 Grain Bread, Mashed Ripe Avocado, Tomatoes, Red Onions, Cucumbers, Capers, Smoked Salmon, Chopped Bacon, Hard Boiled Eggs, Baby Arugula, Fresh Dill, Cilantro Sprigs,

Mini Biscuits - \$3.50 Per Person

Mini Biscuits Including: Smoked Ham and Caramelized Onion, Sausage and Cheddar Cheese and Egg White and Turkey Bacon

Smoothie Shooters \$2.00 Per Person

Strawberry Banana, Golden Pineapple Granola Bars, Morning Trail Mix

Power Break - \$2.00 Per Person

Dried Fruit, Granola Bars, Berries, and Orange Juice



Tea and Scones – \$2.50 Per Person

Homemade Assorted Scones, Assorted Jams and Jellies and Assorted Hot Teas

breaks – afternoon



Tortilla Chip Bar - \$3.50 Per Person

Corn Tortilla Chips, Traditional and Black Bean Salsa, Sour Cream, Jalapeno Cheese Sauce, and Chilled Limeade

Latin Chips and Dips - \$3.50 Per Person

Yucca Chips Served With Corn Tomato Salsa, Black Bean Dip, and Non-Alcoholic Sangria

Grilled and Raw Vegetables - \$3.00 Per Person

Grilled Eggplant, Zucchini, Summer Squash, Asparagus, Raw Carrots, Red Peppers, Radishes, Red Pepper Hummus, Baked Whole Wheat Pita Chips, Seasonal Waterworks

Bruschetta Break - \$3.00 Per Person

Assorted Crisps and Flatbreads; Tomato Basil, Kalamata Olive and Cranberry Pear Toppings, Strawberry Lemonade

Hummus Break - \$3.50 Per Person

Traditional Chic Pea Hummus, Roasted Pepper Hummus, Assorted Crisps and Pita Crisps, Iced Tea

Italian Cookie Break - \$4.00 Per Person

Biscotti, Lady Fingers and Amaretti Cookies, Full Coffee Service

Artisan Cheese - \$3.50 Per Person

A selection of local and imported cheeses, Dried Fruits, Crostini's and Crisps, Seasonal WaterWorks

Celebrations – Please Contact Us For Pricing

STATIONS

Mediterranean Table

Baba Ganoush, Hummus, Muharrama (Red Pepper, Walnut, Pomegranate), Tabbouleh, Marinated Olives, Pita Chips, Lavash, Crostini and Focaccia

Antipasto

Imported Prosciutto, Cappicola, Hard Salami, Imported Italian Cheeses, Calamata Olives, Grilled Flatbread, Crostini, Focaccia Crisps

Cheese

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

Guacamole Tasting

Traditional Avocado, Edamame and Asparagus Guacamole, Tortilla Chips, Yucca and Plantain Chips, Charred Tomato Salsa

Lettuce Wraps

Bibb Lettuce, Korean Short Ribs, Thai Red Curry Shrimp, Teriyaki Chicken, Pickled Vegetables, Kim Chi, Chopped Cashews, Sweet Red Chili Sauce

Asian Dumplings

Shrimp Shu Mai, Pork Gyoza, Vegetable Dumplings with Hoisin BBQ, Thai Red Chili and Ponzu Dipping Sauce

Sushi & Sashimi

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

Cold Seafood Bar

Shrimp Cocktail, Clams on the Half Shell, Crab Claws, Lemon, Tabasco, Horseradish, Cocktail and Classic Mignonette Sauce

Carving Board choose 1-2

NY Sirloin Strip Loin, Maple Basted Roast Breast Of Turkey, Fennel Cracked Pepper Pork Loin, Mini Rolls, Mustards, Aioli and Spreads



HORS D'OEUVRES

Cold Vegetable

Goat Cheese Lollipops, Pistachios, Grapes
Brie Cheese Crostini, Pickled Peppers
Cauliflower Flan Provencal, Fennel Radish Micro Salad
Celeriac Slaw on Herb Grilled Pita, Apple Chutney

Sea

Mini Lobster Roll, Micro Celery
Smoked Salmon on Rye, Dill Cream Grapefruit Pearls
Tuna Tartar, Wakame, Sesame Cone
Beet Salmon Gravlax, Citrus Salad Micro Mint

Land

Curried Chicken Salad, Toasted Almond, Coconut
Sliced Sirloin, Tuscan Crisp, Tomato Fondue
Prosciutto Crostini, Fig Jam, Mascarpone
Shaved Imported Prosciutto, Manchego, Truffle Honey

Hot Vegetable

Japanese Eggplant Parmesan, Cilingini, Oven Dried Tomato
Curried Red Lentil Shooter
Wild Mushroom Tartlet
Mini Grilled Cheese, Tomato Basil Soup Shooter
Indian Potato Pea Samosa Cake

Sea

Sesame Crusted Salmon Skewer Yuzu Dipping Sauce
Pancetta Wrapped Shrimp, Mango Glaze
Coconut Shrimp, Sweet and Sour Pineapple Dipping Sauce
Maryland Crab Cakes, Fennel, Pepper Jelly

Land

Chicken Sesame Scallion Dumplings, Tamari
Chorizo Hushpuppy, Smoked Paprika Aioli
Mini Croque Monsieur, Smoked Ham, Confit Cherry Tomato
Masa Harina Crusted Fried Chicken, Tangerine Honey
Mini Short Rib Arancini, Truffle Parmesan Cream
Indian Spiced Lamb Meatballs, Yogurt Mint Sauce

Greens

Organic Local Greens, Heirloom Tomatoes, Aged Balsamic Vinegar
Baby Kale Caesar, Reggiano Parmigiana, Brioche Croutons
Baby Bok Choy, Avocado, Cashews, Thai Sesame Vinaigrette
Arugula, Shaved Fennel, Gorgonzola Cheese

More

Shrimp Cocktail Martini, Micro Celery Greens, Spiced Cocktail Sauce
Lump Crab and Roasted Corn Cakes, Ancho Chili Papaya Sauce
Warm Montrachet, Leek & Asparagus Tart, Balsamic Bundled Greens
House Cured Salmon Gravlax, Pickled Fennel, Lemon Yogurt

Poultry

All-Natural Bell and Evans Chicken, Wild Mushroom Marsala Sauce
Grilled Moulard Duck Breast, Port Wine Currant Sauce
Scaloppini Of Turkey, Ragout of Cannellini Beans and Sage
Fennel Crusted Roasted Cornish Hen, Glazed Cipollini Onions, Tomato Jam

Meat

Seared Heartland Filet Mignon, Sweet Potato, Baby Beets
Slow Braised Sangria Glazed, Short Rib, Smashed Potato and Parsnips
Pesto Crusted Rack of Lamb, Fava Beans Succotash, Black Trumpet Mushrooms
Apple Wood Bacon Wrapped Pork Tenderloin, Pappardelle Pasta, Chanterelles

Seafood

Pan Seared Verlasso Salmon, Shitake Mushrooms, Pickled Cucumber, Yuzu Broth
Grilled Atlantic Halibut, Fingerling Potatoes, Tomato Saffron Broth
Seared Diver Scallops, Celeriac Puree, Baby Spinach, Crispy Chorizo
Roasted Jumbo Prawns, Spinach and Farro Risotto

Vegetarian

Thai Coconut Curry Vegetable Potato Stew, Jasmine Rice
Grilled Cauliflower Steak, Arugula Fennel Slaw, Lemon Tahini Sauce
Cavatelli, Grilled Artichokes, Calamata Olives, Grape Tomatoes, Fresh Ricotta
Wild Mushroom Cannelloni, Burrata Cheese, Opal Basil

Dessert

Flourless Chocolate Torte
Fig and Pear Croustade, Vanilla Bean Syrup
Warm Brioche Bread Pudding, Maple Ice Cream
Almond Tuile with Seasonal Sorbet