



FLUNO | CENTER

EVERY EXPERIENCE, EVERY DETAIL, EVERY DAY

Catering Menu

601 University Avenue, Madison, Wisconsin 53715

(608) 441-7149 • fluno.com



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Welcome

Thank you for choosing the Fluno Center.

Our selection of seasonal and locally sourced menu items have been chosen by our award winning Executive Chef Matt Skemp, CCC, and our talented culinary team for you to consider as you begin planning your event.

This catering menu is designed to provide you with some of our guest-pleasing favorites, but please, do not feel limited to these options. We pride ourselves in creating custom menu items tailored to your specific event. We provide vegan, vegetarian and gluten free options as well.

Please discuss your vision and needs with our knowledgeable and creative catering and conference planning representatives. We are here to guide you through the process, including room arrangements, décor, bar services and custom menus that will make your event a success.

EVERY EXPERIENCE, EVERY DETAIL, EVERY DAY

For consultation, please contact our sales and catering team at **608-441-7149**.

Plated Breakfast

25 Guests Maximum

Includes Beverage Service

Classic Farmer's Breakfast \$15

Scrambled Eggs, Thick Cut Bacon, Crispy Hash Browns, Toast, Fresh Fruit

Healthy Start \$15

Two Poached Eggs Over Grilled Asparagus, Fresh Tomato Slices Served with Seasoned Quinoa, an English Muffin, Fresh Fruit

Fluno Eggs Benedict \$17

Two Poached Eggs Over Grilled Ham and an English Muffin with our Executive Chef's Garden Lemon Thyme Hollandaise Sauce, Fingerling Potato Hash, Fresh Fruit

Steak and Eggs \$18

Two Scrambled Eggs, Seasoned Grilled Sirloin Steak, Oven Roasted Baby Red Breakfast Potatoes with Onions, Buttermilk Biscuits and Gravy, Fresh Fruit

Signature Breakfast Buffet

25 Guests Minimum

Includes Beverage Service, Fresh Fruit Salad, Assorted Danish, Muffins, and Toast

Continental \$12

Assorted Cereal, Breakfast Breads, Pastries, a Yogurt Parfait Station, Bagels with Cream Cheese, Assorted Jams and Flavored Whipped Butters

Healthy Start \$15

Scrambled Eggs (whites only upon request), Grilled Asparagus and Roasted Cherry Tomato Sauté, Seasoned Quinoa and Yogurt Parfait Station

Classic Farmer's Breakfast Buffet \$15

Scrambled Eggs, Thick Cut Bacon, Sausage Patties, and Crispy Hash Browns

Steak and Eggs \$20

Scrambled Eggs, Seasoned Grilled Sirloin Steak, Thick Cut Bacon and Oven Roasted Baby Red Breakfast Potatoes with Onions

Add a Customized Chef Station

\$3 per guest per selection plus 1-hour chef's fee of \$75 (one chef per 50 guests).

- Omelet Station
- Carving Station (applewood smoked ham or pepper-encrusted roast beef)
- Pancake and Seasonal Berry Flambé

Enhancements

\$2.50 per guest per selection

- French Toast
- Buttermilk Pancakes
- Belgian Waffle Station
- Yogurt Parfait Station
- Oatmeal Station

Morning

Includes Beverage Service

Snack **\$12**
Assorted Granola and Breakfast Bars, Yogurt, Whole Fruit

Continental **\$15**
Assorted Danish and Breakfast Pastries, Sliced Fresh Fruit, Yogurt Parfait Station, Assorted Granola and Breakfast Bars, Whole Fruit

Energy **\$18**
Yogurt Parfait Station, Fruit Smoothies, Mixed Nuts, Wisconsin Cheese Tray, Cut Fruit Display, Mini Bagels with Cream Cheese, Assorted Granola and Breakfast Bars, Whole Fruit

Afternoon

Includes Beverage Service

Snack **\$12**
Candy Bars, Chips, Assorted Snacks, Whole Fruit

Sweet **\$15**
Ice Cream Sundae Bar, Cookies, Dessert Bars, Candied Mixed Nuts, Candy Bars, Chips, Assorted Snacks, Whole Fruit

Savory **\$15**
Chef's Choice of Two "One-bite" Options (vegetarian option available) Cookies, Candy Bars, Chips, Assorted Snacks, Whole Fruit

Energy **\$18**
Fruit & Vegetable Crudité Display with a Trio of Dips, Pita Chips, Pretzel Rods, House Potato Chips, Mixed Nuts, Cookies, Candy Bars, Chips, Assorted Snacks, Whole Fruit

Please ask your event coordinator or sales manager about custom break stations. Themes can be tailored to your group.

Salads

Includes Breadsticks, Cookies and Beverage Service

Wisconsin State Salad \$13

Mixed Sweet Spring Mix, Sliced Apples, Red Onions, Shredded Carrots, Dried Cranberries, Candied Pecans, and Gorgonzola Cheese with Raspberry Vinaigrette

Spring Salad \$13

Frisee Lettuce, Shaved Radish, Pickled Red Onion, Sliced Cucumber, Chopped Almonds, Almond Encrusted Goat Cheese Medallion, Light Champagne Honey Vinaigrette

Mediterranean Salad \$13

Romaine Lettuce, Kalamata Olives, Pepperoncini Peppers, Roasted Red Pepper, Red Onion, Tomato, Feta Cheese, Chickpea Croutons, Greek Vinaigrette

Southwest Salad \$13

Romaine Lettuce, Roasted Corn, Bell Peppers, Black Beans, Red Onions, Olives, Corn Tortilla Strips and Chipotle Ranch Dressing

Caesar Salad \$12

Romaine Lettuce, House Croutons, Parmesan, Caesar Dressing

Grilled Salmon Cobb Salad \$19

Romaine Lettuce, Grilled Salmon, Cheddar, Egg, Black Olives, Tomato, Bleu Cheese, Bacon, Onion and Ranch Dressing

Salad Add-Ons

Chicken \$4 | Steak \$6 | Salmon \$5 | Shrimp \$5 | Tofu \$4

Sandwiches

Includes House Chips, House Salad, Cookies and Beverage Service

Fluno Caprese Ciabatta \$14

Fresh Sliced Mozzarella, Tomatoes, Spinach, Pickled Red Onions, White Balsamic Basil Aioli, Ciabatta Roll

Chicken Salad Croissant \$16

Shredded Chicken Breast, Cubed Smoked Gouda Cheese, Grapes, Celery, Cashews, Croissant Roll

Italian Sub \$17

Shaved Applewood Smoked Ham, Capicola, Pepperoni, Provolone Cheese, Red Leaf Lettuce, Tomatoes, Red Onions, Italian Herb Vinaigrette, French Baguette

Mediterranean Hummus Wrap \$15

Hummus, Roasted Red Peppers, Kalamata Olives, English Cucumbers, Pepperoncini Peppers, Feta Cheese, Red Leaf Lettuce, Spinach Tortilla

Pork Banh Mi Sandwich \$16

Sliced Lemongrass Pork Loin, Quick-pickled Cucumbers, Daikon Radish, Carrots, Jalapeños, Spicy Mayo, Hoagie Roll

Grilled Turkey Bacon Club \$17

Turkey, Bacon, Red Leaf Lettuce, Tomatoes, Red Onions, Avocado Aioli, Grilled Peasant Bread

Chicken Caesar Wrap \$16

Chicken, Romaine Lettuce, Parmesan, Caesar Dressing, Spinach Wrap

Southwest Steak Wrap \$20

F flank Steak, Romaine Lettuce, Roasted Corn, Bell Peppers, Black Beans, Red Onions, Black Olives, Chipotle Ranch, Spinach Wrap

Pepper Encrusted Beef Tenderloin Sandwich \$16

Beef Tenderloin, Grilled Red Onion, Swiss Cheese, Horseradish Cream Sauce, Hoagie Roll

Add a Cup of Soup to Any Meal

\$3 per guest / One Selection for all Guests

Clam Chowder	Beef and Bean Chili
Wisconsin Beer Cheese	Tomato Basil
Seafood Gumbo	Ginger Carrot

Make Any Salad or Sandwich To Go!

Buffets

Includes Beverage Service

Oro's Dining Room Chef's Choice Lunch Buffet

\$17

Includes Two Entrées, a Vegetarian Dish, Three Sides, a Sandwich, Two Composed Salads, Two Soups, a Deli Board, Full Salad Bar, Dessert Station, and Beverages

All Below Private Buffets - 25 guest Minimum

Private Chef's Choice Lunch Buffet

\$25

Two Entrées, a Vegetarian Dish, Two Sides, a Sandwich, Two Composed Salads, Two Soups, Dessert Station, and Beverages

Soup and Salad

\$18

Salad Bar with Seasonal Accompaniments and Dressings, your Choice of Two Soups Served with Fresh Baked Bread Sticks and an Assortment of Mini Dessert Bars and Cookies

Build Your Own Sandwich & Salad

\$20

Roast Beef, Smoked Ham, Turkey Breast and Tuna Salad, Breads, Condiments, House Chips, Salad Bar with Seasonal Toppings and Dressing, Assortment of Mini Dessert Bars and Cookies

Delicatessen

\$20

Choose Two Sandwiches, Two Salads, and One Soup for all guests (From Selections on Previous Page). Served with House Chips, Fruit Salad, and an Assortment of Mini Dessert Bars and Cookies

Add a Soup for \$5 per Guest



Buffets

25 Guests Minimum
Includes Beverage Service

<p>Fish Fry \$24</p> <p>Entrées: Beer Battered Cod, Broiled Cod Sides: Baked Potatoes, Green Beans, Coleslaw, Tartar Sauce, Lemons Desserts: Turtle Brownies, Cherry Pie a la Mode</p>	<p>Low Country Boil \$28</p> <p>Entrées: Crab Claw, Shrimp, Sausage, Clams, Baby Red Potatoes, Sweet Corn, Carrots and Onions Sides: Caprese Salad, Arugula Peach Salad with Prosciutto & Goat Cheese, Hush Puppies, Corn Bread Muffins Desserts: Possum Pie, Chocolate Cherry Bread Pudding</p>
<p>Pastaciutta Buffetteria \$25</p> <p>Entrées: Linguine and Cavatappi Pastas, Wild Mushroom Ravioli with Butternut Cream Sauce, Grilled Chicken Breast, Homemade Beef and Pork Meatballs Sides: Italian Vegetable Blend, Breadsticks, Marinara Sauce and Alfredo Sauce, Mediterranean Salad with Greek Vinaigrette Desserts: Tiramisu, Cannolis</p>	<p>Southwestern Fare \$30</p> <p>Entrées: Grilled Flank Steak, Tequila Lime Chicken Sides: Spicy Tijuana Potatoes, Warm Roasted Corn Tomato Salad, Stewed Beans with Chiles, Southwest Chopped Romaine Salad with Chipotle Ranch, Warm Tortillas Desserts: Tres Leche Parfait, Triple Chocolate Cake</p>
<p>Badger Tailgate Buffet \$25</p> <p>Entrées: Wisconsin Beer Brats, Burgers, Black Bean Patties Sides: Cheddar Cheese Potato Casserole, Baked Beans, Sweet Corn (when in season), Cobb Salad Desserts: Assorted Dessert Bars, Mini Cheesecakes and Cookies</p>	<p>Outdoorsman Banquet \$32</p> <p>Entrées: Seared Great Lakes Salmon with Herb Butter, Braised Chicken with Hunters Sauce Sides: Stuffed Cabbage Rolls (VG), Wild Rice Pilaf, Roasted Multi Colored Beets, Hearty Greens Salad Desserts: Classic Eclair, Salted Caramel Cheesecake</p>
<p>Authentica Comida Mexicana \$26</p> <p>Entrées: Corn and Flour Tortillas, Ground Beef, Grilled Chicken, Pork Carnitas, Shrimp Quesadillas Sides: Calabacitas, Mexican Fried Rice, Stewed Beans, Tortilla Chips, Taco Dip, Assorted Toppings and Accoutrements Desserts: Cheesecake Chimichangas with Raspberry Coulis, Margarita Cupcakes</p>	<p>Supper Club Surf and Turf \$42</p> <p>Entrées: Prime Rib, Garlic Butter Shrimp Sides: Horseradish Whipped Potatoes, Kale au Gratin, Baby Carrots and Green Beans, Garden Salad, Dinner Rolls Desserts: Maple Crème Brûlée, Triple Chocolate Cake</p>
<p>Pacific Rim Rice and Noodle Bar \$26</p> <p>Entrées: Dak Bulgogi (grilled chicken thigh), Grilled Sweet Chili Shrimp Sides: Steamed Rice, Noodles, Stir-fried Vegetables, Vegetable Egg Rolls, Crab Rangoons, Cucumber Salad, Asian Style Chopped Salad Desserts: Cookie Dough Egg Rolls, Strawberry Shortcake</p>	<p>Carved Beef Tenderloin and Seafood Mélange \$44</p> <p>Entrées: Sliced Beef Tenderloin, Seafood Mélange Sides: Ratatouille, Roasted Fingerling Potatoes, Italian Vegetable Blend, Wisconsin State Salad, Dinner Rolls Desserts: Tiramisu, Cheesecake with Minted Cherries</p>
<p>Southern BBQ \$28</p> <p>Entrées: Buttermilk Fried or Rotisserie Chicken, BBQ ribs Sides: Mashed Potatoes, Poblano Macaroni & Cheese, Collard Greens, Baked Beans, Sweet Corn, Honey Butter Cornbread, Watermelon Wedges, Coleslaw Desserts: Pecan Pie, Red Velvet Cupcakes</p>	

Add a Customized Chef Station

1-Hour Chef's Fee of \$75 (One Chef per 50 Guests)

- Outdoor Barbeque
- Carving Station
- Sauté Station
- Outdoor Low Country Boil

Plated Entrée

Plated Entrée - Ask About Minimums
Includes a House Salad, Fresh Baked Dinner Rolls, and Beverage Service

VEGETARIAN/VEGAN

"Ratatouille" Stack \$20

Portabella Mushroom, Fresh Mozzarella, Zucchini, Eggplant, Summer Squash, Red Onion, Grilled Asparagus, Tomato Sauce

Southwest Stuffed Sweet Potato \$20

Black Beans, Roasted Corn, Peppers, Onions, Cilantro, Cheddar Cheese, Seared Spinach, Roasted Tomatoes, Chipotle Cream

Lasagna Rolls \$22

Alfredo Sauce, Steamed Julienne Vegetables

Mushroom Ravioli \$24

Mushroom Ravioli, Kale, Butternut Squash Cream Sauce, Toasted Walnuts, Crisp Sage

SEAFOOD

Fish Fry \$20

Beer Battered Cod, Baked Potato, Coleslaw, Sour Cream, Tartar Sauce

Salmon Gremolata \$28

Saffron Infused Orzo, Grilled Red Pepper and Asparagus

Seafood Mélange \$30

Shrimp, Scallops, Crab, Cavatappi Pasta, Roasted Asparagus Tips, Grilled Crostini, Cream Sauce

Walnut Herb Crusted Walleye \$30

Great Lakes Walleye, Dilled Wisconsin Goat Cheese Crumbles, Wild Rice Blend, Lemon Oil Roasted Broccolini, Baby Carrots, Tartar Sauce

Seared Scallops \$30

Sea Scallops, Sweet Potato & Parsnip Hash, Apple Fennel Salad, Citrus Butter

CHICKEN

Tuscan Chicken Breast \$24

Tomato Basil Chutney, Golden Aioli, Creamy Saffron Risotto, Grilled Asparagus

Maple Citrus Chicken Breast \$26

Chipotle Mashed Sweet Potatoes, Roasted Brussels Sprout, Candied Walnuts

Pollo Prosciutto Roulade \$30

Chicken Stuffed with Prosciutto, Mozzarella and Parmesan Cheese, Spinach and Sun-dried Tomato, Whipped Potatoes, Italian Vegetable Blend

BEEF & PORK

Grilled Flank Steak "Matahambre" \$28

Marinated and served with Chimichurri, Yellow Rice, Stewed Black Beans, Roasted Tomato & Corn Salad

Smoked Pork Chop 16 oz. \$30

Bone in Pork Chop, Sweet Tomato Chutney, Root Vegetable Puree, Sautéed Green Beans

Wisconsin Beer Braised Beef Short Ribs \$33

Creamy Polenta, Oven Roasted Carrots, Onions and Brussels Sprouts

Prime Rib \$36

Loaded Twice Baked Potato, Kale Au Gratin, Horseradish Sauce

Filet Mignon \$40

Haystack Onions, Cabernet Compound Butter, Whipped Potatoes, Asparagus and Roasted Tomatoes

Combination Plated Entrée

Grilled Jumbo Shrimp and Baby Back Ribs \$42

Loaded Twice Baked Potato, Broccolini

N.Y. Strip Steak and Seared Scallops \$46

Haystack Onions, Cabernet Compound Butter, Whipped Potatoes, Grilled Asparagus, Butternut Squash Purée

Petite Filet Mignon and Lobster Tail \$52

Peppercorn Sauce, Fingerling Potato Hash, Roasted Vegetables

We can customize a Combination Plated Entrée to your specifications.



Desserts

Turtle Brownie	\$6	Door County Cherry Cheesecake	\$9
Fudge Brownie, Caramel, Chocolate Sauce, Candied Pecans, House Toffee, Whipped Cream		Homemade Cheesecake, Door County Cherry Sauce	
Assorted Cookies & Mini Dessert Bars	\$6	Triple Chocolate Cake	\$9
Displayed as a Station or on a Plate for your Table to Share		Fluno Toffee, Candied Pecans, Caramel Sauce, Whipped Cream	
Babcock Dairy Bar	\$6	Carrot Cake	\$8
Vanilla and Chocolate Ice Cream with Assorted Toppings		Maple Roasted Nuts, Candied Carrot	
Peach Tart	\$8	Chocolates by Brian	\$10
Sugar Cookie Crust, Cream Cheese, Peaches, Mint		An Artisanal Selection of our Pastry Chef's Specialties	
Berry Torte	\$8	Wisconsin Supper Club Display	\$12
Sponge Cake, Fruit Filling, Vanilla Mousse, Berry Coulis		Mini State Fair Cream Puffs, Hand-made Fudge, Toffee, Caramels, Assorted Individual Cheesecakes, our Famous "Old Fashioned" Chocolates featuring Door County Cherries, Maple Roasted Nuts	



Hors D'oeuvres Display

Minimum of 3 Dozen per Selection

\$16 Per Dozen

- Wisconsin Cocktail Meatballs, Beef Meatballs, Cranberry Chili Sauce, Sauerkraut
- Jalapeño Poppers, Chipotle Raspberry Sauce
- Spinach Artichoke Bruschetta
- Pork Pot Stickers, Ginger Soy Dipping Sauce
- Mini Chicken Tacos, Sour Cream, Salsa
- Bacon Scallion Cheddar Potato Skins, Ranch Dressing

\$30 Per Dozen

- Bacon and Chicken Fritters, Cilantro Lime Avocado Sauce
- Brie and Raspberry Bundles
- Prosciutto Wrapped Asparagus
- Chicago Style Mini Deep Dish Pizzas, Mozzarella, Italian Sausage, Mushroom and Tomato Sauce
- Southern Fried Chicken Slider, Telera roll, Honey Mustard, Dill Pickle

\$24 Per Dozen

- Fried Coconut Shrimp, Spicy Mango Dipping Sauce
- Risotto Croquettes, Roasted Tomato Coulis
- Spanakopita
- Tandoori Chicken Kabobs, Tzatziki
- Margherita Flatbread, Fresh Mozzarella, Pesto, Charred Tomato

\$36 Per Dozen

- Wild Mushroom Vol au Vent
- Pecan Crusted Chicken Tenders, Amaretto Cream Sauce
- Cuban Pork Tostones, Mango Salsa
- Tequila Lime Chicken Skewer, Avocado Crema
- Argentinian Beef Skewers, Chimichurri

\$44 Per Dozen

- Crab Cakes, Fluno Sauce
- Korean Pork Belly Steamed Buns, Pickled Cucumber and Fresh Jalapeno
- Shrimp Cocktail, Cocktail Sauce, Lemons
- Braised Beef Sliders, Horseradish Cream, Crispy Onions, Pretzel Bun
- Bacon Wrapped Scallops, Chive Butter, Citrus Salt



The Classics

25 Guests Minimum

Tortilla Chips and Dips

\$3

Salsa, Guacamole, Sour cream

Taco Dip with Tortilla Chips

\$4

Cream Cheese Spiced Taco Dip, Tortilla Chips

Vegetable Tray

\$5

Duo of Dips

Carved Fruit Display

\$5

Seasonal Fruit, Piña Colada Dipping Sauce

Wisconsin Cheese Board

\$5

Wisconsin Cheeses, Fruits, Spreads, Crackers,
& Accoutrements

Wisconsin Meat and Cheese Board

\$6

Wisconsin Cheeses, Meats, Fruits, Spreads, Crackers,
& Accoutrements

Mediterranean Vegetable Platter

\$6

Marinated Olives, Stuffed Grape Leaves, Hummus,
Tzatziki, Vegetables, Crispy Pita Chips

Global Cuisine Reception

25 Guests Minimum

Assorted Tex Mex

\$15

- Mesquite Chicken Taquitos, Spicy Ranch Dressing
- Jalapeño Poppers, Chipotle Raspberry Sauce
- Mini Chicken Tacos, Salsa and Sour Cream
- Pork Carnitas Quesadilla
- Tortilla Chips, Guacamole
- Taco Dip
- Homemade Donut Holes with Mexican Chocolate Sauce

Wisconsin Tavern Fare

\$16

- House Chips
- House-Smoked Onion Dip
- Sausage and Cheese Tray with Crackers
- Homemade Bratwurst, Sweet and Spicy Cabbage
- Boneless Buffalo & Honey BBQ Chicken Bites, Bleu Cheese, Ranch
- Bavarian Pretzels, Beers Cheese Fondue
- Beer Battered Cheese Curds, Ranch Dressing
- Mini State Fair Cream Puffs
- Bacon Caramel Corn

Mediterranean Display

\$18

- Spanakopita
- Stuffed Grape Leaves
- Brie and Raspberry Bundles
- Spinach Artichoke Dip, Peasant Bread
- Wild Mushroom Vol au Vent
- Marinated Olives, Hummus, Tzatziki, Vegetables, Crispy Pita Chips
- Chicken Souvlaki Skewers
- Baklava

Pacific Rim Platter

\$19

- Pork Belly Banh Mi, Pickled Carrot, Daikon Radish, Cucumber and Jalapeño
- Crab Ragoons
- Vegetarian Egg Rolls, Sweet Chili
- Pork Pot Stickers, Ginger Soy Dipping Sauce
- Bulgogi-Grilled Korean Marinated Beef
- Thai Noodle Salad

Breakfast

PLATED BREAKFAST

- Classic Farmer's Breakfast 830 Cal
- Healthy Start 600 Cal | VGT
- Fluno Eggs Benedict 1090 Cal
- Steak and Eggs 1450 Cal

SIGNATURE BREAKFAST BUFFET

- Continental 790 Cal | VGT
- Classic Farmer's Breakfast Buffet 1230 Cal
- Healthy Start 850 Cal | VGT
- Steak and Eggs 1350 Cal

Salads & Sandwiches

SALADS

- Wisconsin State Salad 420-780 Cal | VGT, GF
- Spring Salad 460-820 Cal | VGT
- Mediterranean Salad 480-840 Cal | VGT, GF
- Southwest Salad 520-880 Cal | VGT, GF
- Caesar Salad 420-780 Cal | VGT
- Grilled Salmon Cobb Salad 670-1030 Cal | GF

SANDWICHES

- Fluno Caprese Ciabatta 530-1120 Cal | VGT
- Chicken Salad Croissant 590-1170 Cal
- Italian Sub 570-1150 Cal
- Mediterranean Hummus Wrap 620-1200 Cal | VGT
- Pork Banh Mi Sandwich 610-1190 Cal
- Grilled Turkey Bacon Club 630-1210 Cal
- Chicken Caesar Wrap 590-1170 Cal
- Southwest Steak Wrap 620-1200 Cal
- Pepper Encrusted Beef Tenderloin Sandwich 750-1330 Cal

Buffets

- Fish Fry 1370-1990 Cal
- Pastaciutta Buffetteria 1110-1360 Cal
- Badger Tailgate Buffet 1110-1880 Cal
- Authentica Comida Mexicana 970-1310 Cal
- Pacific Rim Rice and Noodle Bar 790-1020 Cal
- Southern BBQ 1110-2140 Cal
- Low Country Boil 1060-1350 Cal
- Southwestern Fare 1030-1590 Cal
- Outdoorsman Banquet 780-1590 Cal
- Supper Club Surf and Turf 1390-2020 Cal
- Carved Beef Tenderloin and Seafood Mélange 1330-1790 Cal

Entrées

- "Ratatouille" Stack 630-790 Cal | VGT, GF
- Southwest Stuffed Sweet Potato 610-770 Cal | VGT, GF
- Lasagna Rolls 1120-1280 Cal | VGT
- Mushroom Ravioli 650-810 Cal | VGT
- Fish Fry 1100-1260 Cal
- Salmon Gremolata 550-710 Cal
- Seafood Mélange 1320-1480 Cal
- Walnut Herb Crusted Walleye 1180-1340 Cal
- Seared Scallops 510-670 Cal | GF
- Tuscan Chicken Breast 1110-1270 Cal | GF
- Maple Citrus Chicken Breast 890-1050 Cal | GF
- Pollo Prosciutto Roulade 670-830 Cal | GF
- Grilled Flank Steak "Matahambre" 770-930 Cal | GF
- Smoked Pork Chop 16 oz. 970-1130 Cal | GF
- Wisconsin Beer Braised Beef Short Ribs 1190-1350 Cal
- Prime Rib 1310-1470 Cal | GF
- Filet Mignon 1260-1420 Cal

COMBINATION PLATED ENTRÉE

- Grilled Jumbo Shrimp and Baby Back Ribs 1370-1530 Cal | GF
- N.Y. Strip Steak and Seared Scallops 1320-1500 Cal
- Petite Filet Mignon and Lobster Tail 1050-1210 Cal | GF

Note: For all nutritional information - 2,000 calories a day is used for general nutritional information advice, but calorie needs vary. Additional nutritional information available upon request.

Desserts

Turtle Brownie 410 Cal | VGT
 Assorted Cookies & Mini Dessert Bars 400 Cal | VGT
 Babcock Dairy Bar 300-600 Cal | VGT, GF
 Peach Tart 400 Cal | VGT
 Berry Torte 450 Cal | VGT
 Door County Cherry Cheesecake 630 Cal | VGT
 Triple Chocolate Cake 780 Cal | VGT
 Carrot Cake 830 Cal | VGT
 Chocolates by Brian 500-700 Cal | VGT
 Wisconsin Supper Club Display 300-600 Cal | VGT

Receptions

THE CLASSICS

Tortilla Chips and Dips 270 Cal | VGT, GF
 Taco Dip with Tortilla Chips 320 Cal | VGT, GF
 Vegetable Tray 110 Cal | VGT, GF
 Carved Fruit Display 120 Cal | VGT, GF
 Wisconsin Cheese Board 300 Cal | VGT
 Wisconsin Meat and Cheese Board 400 Cal
 Mediterranean Vegetable Platter 290 Cal | VGT

GLOBAL CUISINE RECEPTION

Assorted Tex Mex 410-720 Cal
 Wisconsin Tavern Fare 440-750 Cal
 Mediterranean Display 320-530 Cal
 Pacific Rim Platter 380-610 Cal

Hors D'oeuvres Display

\$16 PER DOZEN

Wisconsin Cocktail Meatballs, Beef Meatballs, Cranberry Chili Sauce, Sauerkraut 80 Cal | GF
 Jalapeño Poppers, Chipotle Raspberry Sauce 80 Cal | VGT
 Spinach Artichoke Bruschetta 60 Cal | VGT
 Pork Pot Stickers, Ginger Soy Dipping Sauce 70 Cal
 Mini Chicken Tacos, Sour Cream, Salsa 60 Cal | GF
 Bacon Scallion Cheddar Potato Skins, Ranch Dressing 170 Cal | GF

\$24 PER DOZEN

Fried Coconut Shrimp, Spicy Mango Dipping Sauce 130 Cal
 Risotto Croquettes, Roasted Tomato Coulis 90 Cal | VGT
 Spanakopita 60 Cal | VGT
 Tandoori Chicken Kabobs, Tzatziki 60 Cal | GF
 Margherita Flatbread, Fresh Mozzarella, Pesto, Charred Tomato 100 Cal | VGT

\$30 PER DOZEN

Bacon and Chicken Fritters, Cilantro Lime Avocado Sauce 90 Cal
 Brie and Raspberry Bundles 65 Cal | VGT
 Prosciutto Wrapped Asparagus 50 Cal | GF
 Chicago Style Mini Deep Dish Pizzas, Mozzarella, Italian Sausage, Mushroom and Tomato Sauce 110 Cal
 Southern Fried Chicken Slider, Telera roll, Honey Mustard, Dill Pickle 250 Cal

\$36 PER DOZEN

Wild Mushroom Vol au Vent 70 Cal | VGT
 Pecan Crusted Chicken Tenders, Amaretto Cream Sauce 90 Cal
 Cuban Pork Tostones, Mango Salsa 100 Cal | GF
 Tequila Lime Chicken Skewer, Avocado Crema 70 Cal | GF
 Argentinian Beef Skewers, Chimichurri 80 Cal | GF

\$44 PER DOZEN

Crab Cakes, Fluno Sauce 150 Cal
 Korean Prok Belly Steamed Buns, Pickled Cucumber and Fresh Jalapeño 360 Cal
 Shrimp Cocktail, Cocktail Sauce, Lemons 50 Cal | GF
 Braised Beef Sliders, Horseradish Cream, Crispy Onions, Pretzel Bun 350 Cal
 Bacon Wrapped Scallops, Chive Butter, Citrus Salt 90 Cal | GF

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Bar Service

- \$150 minimum per 2 hour period for Wine/Beer/Soda Bar
- \$250 minimum per 2 hour period for full bar
- \$75 per hour for anything after 2 hours up to a maximum of 4 hours
- Inquire about pricing for multiple bar set-ups

A cash bar is where your guests purchase their own drinks.

A hosted bar is where drinks are purchased by the host of the event.

PRICING

Macro Bottled Beer \$4 each

Micro Bottled Beer \$5 each

House Wine \$7 glass

Premium Wine \$9/\$10 glass

Champagne \$25/\$50 bottle

Rail Liquor \$5

Call liquor \$6/\$7

Top Shelf \$8/\$9/\$10/\$11

Soda/Juice/Bottled Water \$2

Barrels of Beer - Half/Quarter/Sixth - Pricing Varies

Specialty Cocktail Lists Available Upon Request

All prices are subject to a 10% service charge. All prices are inclusive of applicable sales tax.

Hosted Bars in Smitty's Study Pub are subject to 18% Gratuity with no service charge.

Please note that our catered food minimum per catered event in the Skyview Room, Executive Dining Room, and Auditorium is \$1500 for Lunch and Dinner and \$1000 for Breakfast (Not Available in Dining Room). The Catered food minimum for the Monona Room and all of our Classrooms is \$500.

Catered bar minimums are \$150 per 2 hour period for wine/beer/soda and \$250 per 2 hour period for a full bar.

No outside food or beverage may be carried into the facility. We are sorry that we cannot allow food to be removed from events held at the Fluno Center due to health department regulations.

The Study Pub and Mendota Room are open to the Public between the hours of 4:30-11:00pm daily.

No catered food minimums will apply for events held in the Study Pub during open hours, but an 18% service charge will be applied to all group bar sales.

Per local health regulations, a maximum of 2 hours of food service applies.

For butler passed hors d'oeuvres – a maximum of 5 passed hors d'oeuvres per 100 people (for larger events, accommodations will be made) will apply. There is a \$50 per hour fee per 50 guests applied to all events with passed hors d'oeuvres.

For hors d'oeuvres available by the dozen, a minimum of 3 dozen per selection is required. Please speak to your Fluno food expert for recommendations to enhance your experience.

For plated meals or meals on the go, you may select up to 3 entrées for your guests to choose from including vegetarian/vegan. A \$3 upcharge will be applied to the 4th dish.

All menu selections are due at least 14 days in advance of your event.

All final guarantees are due before 5 pm 4 business days prior to your event (i.e. if your event is on Friday, final guarantee must be in by Monday at 5 pm). It is not possible to lower your guarantee after it has been submitted.

We understand that your group members may have dietary restrictions or special preference requests and we will do everything we can to accommodate. Our menu pricing is based on a standard menu preparation for all individuals in a group. If the special dietary needs for your group exceed ten percent (10%) of the guaranteed number, your group will be charged an additional ten percent (10%) of the food total.