



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 and 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.

For plated meals or meals on the go, you may select up to 3 entrées for your guests to choose from including vegetarian/vegan options. A \$3 upcharge will be applied to additional selections with a total limit of 5 choices.

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

Spinach Wild Berry Salad \$13

Baby Spinach, Grilled Red Onion, Fresh Raspberry, Strawberry, Blackberry and Blueberry, Candied Pecan, Goat Cheese, Raspberry Vinaigrette

Mediterranean Salad \$13

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

BLT Salad \$13

Romaine Lettuce, Cherry Tomatoes, Applewood Smoked Bacon, Croutons and Lemon Garlic 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

Californian \$15

Dilled Goat Cheese Spread, Tomatoes, Cucumbers, Bell Peppers, Carrots, Spinach, Avocado, Wheatberry Bread

Mediterranean Hummus Wrap \$15

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

Chicken Caesar Wrap \$16

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

Grilled Turkey Bacon Club \$17

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

Ham and Swiss \$15

Shaved Ham, Baby Swiss, Dijonnaise, French Baguette

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

Pepper Encrusted Beef Tenderloin Sandwich \$22

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

Add a Cup of Soup to Any Meal

\$4 per guest / One Selection for all Guests

Clam Chowder	Loaded Baked Potato
Wisconsin Beer Cheese	Tomato Basil
Garden Vegetable	Ginger Carrot

**Gluten Free Wraps and Breads
Available Upon Request**

Make Any Salad or Sandwich To Go!

Buffets

Includes Beverage Service

Oros 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, One Soup, Dessert Station, and Beverages

Build Your Own Sandwich and 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

Add a Soup for \$5 per Guest

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

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



Buffets

25 Guests Minimum
Includes Beverage Service

Fish Fry

\$25

Entrées: Beer Battered Cod, Broiled Cod
Sides: Baked Potatoes, Green Beans, Coleslaw, Tartar Sauce, Lemons, Dinner Rolls
Soup: Clam Chowder
Desserts: Turtle Brownies, Cherry Pie with Babcock Ice Cream

Pastaciutta Buffetteria

\$25

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, Caesar Salad
Desserts: Tiramisu, Cannolis

Badger Tailgate Buffet

\$25

Entrées: Wisconsin Beer Brats, Burgers, Black Bean Patties
Sides: Cheddar Cheese Potato Casserole, Baked Beans, Sweet Corn, Cobb Salad with Ranch and Balsamic Dressing
Desserts: Assorted Dessert Bars, Mini Cheesecakes and Cookies

Authentica Comida Mexicana

\$26

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, Tres Leches Cake

Pacific Rim Rice and Noodle Bar

\$26

Entrées: Beef and Chicken thigh Bulgogi
Sides: Fried Rice, Lo-mein, Stir-fried Vegetables, Vegetable Egg Rolls, Crab Rangoons, Asian Chopped Salad with Thai Peanut Dressing
Desserts: Pineapple Upside-Down Cupcakes, Strawberry Layer Cake

Southern BBQ

\$28

Entrées: Buttermilk Fried or Rotisserie Chicken, BBQ ribs
Sides: Mashed Potatoes, Macaroni and Cheese, Baked Beans, Sweet Corn, Cornbread, Coleslaw, Fruit Salad
Desserts: Pecan Pie, Red Velvet Cupcakes

Tuscan Fare

\$30

Entrées: Grilled Flank Steak Florentine, Tuscan Chicken Breast w/ Tomato Relish and Golden Aioli
Sides: Fingerling Potatoes, Roasted Vegetables, Risotto, Panzanella Salad, Breadsticks
Desserts: Wild Berry Panna Cotta, Triple Chocolate Cake

Outdoorsman Banquet

\$32

Entrées: Seared Great Lakes Salmon with Dill Butter, Maple Brined Pork Tenderloin with Door County Cherry Gastrique
Sides: Forager's Pie, Wild Rice Pilaf, Grilled Asparagus with Wild Mushrooms, Hearty Greens Salad with Raspberry Vinaigrette and Ranch Dressing, Dinner Rolls
Desserts: Classic Eclair, Salted Caramel Cheesecake

Supper Club Surf and Turf

\$46

Entrées: Prime Rib, Jumbo Garlic Butter Shrimp
Sides: Green Bean au Gratin, Citrus Glazed Baby Carrots, Garden Salad with Balsamic and Ranch Dressing, Dinner Rolls
Desserts: "Old Fashioned" Crème Brûlée, Triple Chocolate Cake

Carved Beef Tenderloin and

Lobster Tails

\$52

Entrées: Sliced Beef Tenderloin, Broiled Lobster Tail, Served with Béarnaise Sauce
Sides: Ratatouille, Fingerling Potatoes, Grilled Asparagus, Garden Salad with Balsamic and Ranch Dressing, Dinner Rolls
Desserts: Tiramisu, Cheesecake with Door County Cherries

Add a Customized Chef Station

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

- Outdoor Barbeque
- Carving Station
- Sauté Station

For plated meals or meals on the go, you may select up to 3 entrées for your guests to choose from including vegetarian/vegan options. A \$3 upcharge will be applied to additional selections with a total limit of 5 choices.

Plated Entrée

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

VEGETARIAN/VEGAN/PASTA

"Ratatouille" Stack \$20

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

Spiraled Vegetable Curry \$20

Spiraled Vegetables tossed in a Coconut Red Curry Sauce. Topped with Cashews and Fresh Cilantro

Sweet Corn and Zucchini Risotto \$22

Sweet Corn and Zucchini in a Creamy Risotto, Tomato and Bell Pepper Salad

Mushroom Ravioli \$24

Butternut Squash Cream Sauce, Roast Kale Medley, Shaved Parmesan

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

Ginger Citrus Shrimp \$30

Golden Lentils, Heirloom Carrot and Asparagus Salad

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 \$32

Sea Scallops, Sweet Potato, Bacon and Sweet Corn Hash, Green Apple Puree

CHICKEN

Tuscan Chicken Breast \$24

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

Chicken Scaloppini \$25

Lemon Garlic Cream Sauce, Wild Rice Blend, Roasted Zucchini and Squash

Maple Citrus Chicken Breast \$26

Chipotle Mashed Sweet Potatoes, Roasted Brussels Sprouts, Maple Citrus Glaze

Pollo Prosciutto Roulade \$30

Chicken Breast stuffed with Brie and Prosciutto, lightly breaded and fried, served with a Door County Cherry Gastrique, Horseradish Mashed Potatoes and Asparagus

BEEF AND PORK

Black and Bleu Pork Tenderloin \$28

Topped with WI Gorgonzola, Cajun Fingerling Potatoes and Green Beans

Grilled Flank Steak \$30

Marinated and served with Smashed Potatoes, Grilled Asparagus and House Steak Sauce

Smoked Pork Chop \$32

Bone in Pork Chop, Apple and Onion Chutney, Mashed Sweet Potatoes, Sautéed Green Beans

Wisconsin Beer Braised Beef Short Ribs \$33

Creamy Polenta, Oven Roasted Carrots, Brussels Sprouts and Haystack Onions

Prime Rib \$36

Twice Baked Mashed Potatoes, Broccolini, Rosemary Au Jus, 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

Cookies

per dozen \$8

An assortment of fresh baked cookies

Assorted Cookies and Mini Dessert Bars

per dozen \$12

Displayed as a Station or on a Plate for your Table to Share

Turtle Brownie

\$6

Homemade Fudge Brownie, Caramel, Chocolate Sauce, Candied Pecans, House Toffee, Whipped Cream

Babcock Dairy Bar

\$6

Vanilla and Chocolate Ice Cream with Assorted Toppings

Tres Leches Cake

\$7

Triple Milk Soaked Sponge Cake, topped with Whipped Cream and a fresh Strawberry

Berry Torte

\$8

Sponge Cake, Fruit Filling, Vanilla Mousse, Berry Coulis

Door County Cherry Cheesecake

\$9

Homemade Cheesecake, Door County Cherry Sauce

Fruit Tart

\$10

Sugar Cookie Crust, Cream Cheese Filling, Fresh Berries, Mint

Triple Chocolate Cake

\$10

Fluno Toffee, Candied Pecans, Caramel Sauce, Whipped Cream

Cupcake Display

\$10

Vanilla, Chocolate and Red Velvet cupcakes with assorted Frostings and Toppings

Wisconsin Supper Club Display

\$12

Mini State Fair Cream Puffs, Hand-made Fudge, Toffee, Peanut Brittle, Assorted Miniature Cheesecakes, Caramel Corn and Chocolate Truffles



Hors D'oeuvres Display

Minimum of 3 Dozen per Selection

\$12 Per Dozen

- Cocktail Meatballs, Beef Meatballs, Tangy BBQ Sauce
- Jalapeño Poppers, Chipotle Raspberry Sauce
- Mozzarella Sticks, Marinara Sauce
- Pork Pot Stickers, Ginger Soy Dipping Sauce
- Mini Chicken Tacos, Sour Cream, Salsa
- Bavarian Pretzel Sticks, Beer Cheese Fondue

\$18 Per Dozen

- Tomato Basil Bruschetta
- Swedish Meatballs
- Southern Fried Chicken Tenders, BBQ and Honey Mustard Sauce
- Mesquite Chicken Quesadilla Rolls, Salsa, Sour Cream
- Potato Skins, Bacon, Scallion, Cheddar, Ranch Dressing
- Margherita Pizza, Fresh Mozzarella, Tomato Sauce, Torn Basil

\$24 Per Dozen

- French Onion Stuffed Mushrooms with Wisconsin Gruyère Cheese
- Fried Coconut Shrimp, Spicy Mango Dipping Sauce
- Brie and Apricot Bundles
- Prosciutto Wrapped Asparagus
- Avocado Toast, Smoked Salmon, Pickled Radish and Microgreens
- Spanakopita

\$30 Per Dozen

- Southern Fried Chicken Slider, Brioche Roll, Honey Mustard, Dill Pickle
- Figs in a Blanket – Honey Glazed Figs, Goat Cheese, Puff Pastry
- Risotto Croquettes, Roasted Tomato Coulis
- Beet Tartare – Roasted Beets, Whipped Boursin, Micro Arugula, Sunflower Seeds
- Greek Chicken Kabobs, Tzatziki

\$36 Per Dozen

- Wild Mushroom Vol au Vent
- Pistachio Crusted Chicken Tenders, Sriracha Cherry Dipping Sauce
- Argentinian Beef Skewers, Chimichurri
- Lamb Naan Bites – Naan, Lamb Kefta, Tzatziki, Tomato Cucumber Salad
- Tequila Lime Chicken Skewer, Avocado Crema

\$42 Per Dozen

- Crab Cakes, Fluno Sauce
- Korean Pork Belly Bao Buns, Pickled Cucumber, Radish and Jalapeño
- Shrimp Cocktail, Cocktail Sauce, Lemons
- Braised Beef Sliders, Horseradish Cream, Haystack Onions, Pretzel Bun
- Bacon Wrapped Scallops, Chive Butter, Sea Salt
- Beef Wellington Tart, Filet Mignon, Mushroom Duxelle, Gorgonzola



The Classics

25 Guests Minimum

Tortilla Chips	\$4	Wisconsin Cheese Board	\$5
Salsa, Guacamole, Taco Dip		Wisconsin Cheeses, Fruits, Spreads, Crackers, and Accoutrements	
Warm Spinach Artichoke Dip	\$5	Wisconsin Meat and Cheese Board	\$6
Pita Chips		Wisconsin Cheeses, Meats, Fruits, Spreads, Crackers, and Accoutrements	
Fresh Fruit Display	\$5	Mediterranean Vegetable Platter	\$7
Seasonal Fruit, Piña Colada Dipping Sauce		Marinated Olives, Stuffed Grape Leaves, Hummus, Tzatziki, Vegetables, Crispy Pita Chips	
Vegetable Platter	\$5		
Fresh Cut Vegetables, Green Goddess and Ranch Dressing			

Global Cuisine Reception

25 Guests Minimum

Assorted Tex Mex	\$18	Pacific Rim Platter	\$19
<ul style="list-style-type: none"> • Mesquite Chicken Taquitos, Spicy Ranch Dressing • Jalapeño Poppers, Chipotle Raspberry Sauce • Mini Chicken Tacos, Salsa and Sour Cream • Cheese Quesadilla • Tortilla Chips, Guacamole • Taco Dip • Homemade Donut Holes with Mexican Chocolate Sauce 		<ul style="list-style-type: none"> • Pork Belly Bao Buns, Pickled Carrot, Radish, Cucumber • Crab Rangoons • Vegetarian Egg Rolls, Sweet Chili • Pork Pot Stickers, Ginger Soy Dipping Sauce • Bulgogi-Grilled Korean Marinated Beef • Thai Noodle Salad 	
Wisconsin Tavern Fare	\$19	Mediterranean Display	\$20
<ul style="list-style-type: none"> • House Chips • French Onion Dip • Sausage and Cheese Tray with Crackers • Boneless Buffalo and Honey BBQ Chicken Bites, Bleu Cheese, Ranch • Cocktail Wieners • Bavarian Pretzel Sticks, Beers Cheese Fondue • Fried Cheese Curds, Ranch Dressing • Mini State Fair Cream Puffs • Caramel Corn 		<ul style="list-style-type: none"> • Spanakopita • Lamb Meatballs • Spinach Artichoke Dip, Pita Chips • Greek Chicken Wings with Tzatziki • Marinated Olives, Tabbouleh Salad, Hummus, Vegetables • Greek Bruschetta • Baklava 	

Salads and Sandwiches

SALADS

Wisconsin State Salad	VGT, GF
Spinach Wild Berry Salad	VGT, GF
Mediterranean Salad	VGT, GF
BLT Salad	
Caesar Salad	VGT
Grilled Salmon Cobb Salad	GF

SANDWICHES

California	VGT
Mediterranean Hummus Wrap	VGT
Chicken Caesar Wrap	
Grilled Turkey Bacon Club	
Ham and Swiss	
Chicken Salad Croissant	
Italian Sub	
Pepper Encrusted Beef Tenderloin Sandwich	

ADD A CUP OF SOUP

Clam Chowder	GF
Wisconsin Beer Cheese	VGT
Garden Vegetable	VGN, GF
Loaded Baked Potato	GF
Tomato Basil	VGN, GF
Ginger Carrot	VGN, GF

Entrées

"Ratatouille" Stack	VGT, GF
Spiraled Vegetable Curry	VGN, GF
Sweet Corn and Zucchini Risotto	VGT, GF
Mushroom Ravioli	VGT
Fish Fry	
Salmon Gremolata	
Ginger Citrus Shrimp	GF
Walnut Herb Crusted Walleye	
Seared Scallops	GF
Tuscan Chicken Breast	GF
Chicken Scaloppini	
Maple Citrus Chicken Breast	GF
Pollo Prosciutto Roulade	
Black and Bleu Pork Tenderloin	GF
Grilled Flank Steak	GF
Smoked Pork Chop	GF
Wisconsin Beer Braised Beef Short Ribs	
Prime Rib	GF
Filet Mignon	

COMBINATION PLATED ENTRÉE

Grilled Jumbo Shrimp and Ribs	GF
N.Y. Strip Steak and Scallops	
Filet Mignon and Lobster	GF

Desserts

Cookies	VG
Assorted Cookies and Dessert Bars	VG
Turtle Brownie	VG
Babcock Dairy Bar	VG, GF
Tres Leches Cake	VG
Berry Torte	VG
Door County Cherry Cheesecake	VG
Fruit Tart	VG
Triple Chocolate Cake	VG
Wisconsin Supper Club Display	VG

Hors D'oeuvres Display

\$12 PER DOZEN

Cocktail Meatballs, Beef Meatballs, Tangy BBQ Sauce	
Jalapeño Poppers, Chipotle Raspberry Sauce	VG
Mozzarella Sticks, Marinara Sauce	VG
Pork Pot Stickers, Ginger Soy Dipping Sauce	
Mini Chicken Tacos, Sour Cream, Salsa	
Bavarian Pretzel Sticks, Beer Cheese Fondue	

\$18 PER DOZEN

Tomato Basil Bruschetta	VG
Swedish Meatballs	VG
Southern Fried Chicken Tenders, BBQ and Honey Mustard Sauce	
Mesquite Chicken Quesadilla Rolls, Salsa, Sour Cream	
Potato Skins, Bacon, Scallion, Cheddar, Ranch Dressing	GF
Margherita Flatbread, Fresh Mozzarella, Tomato Sauce, Torn Basil	VG

\$24 PER DOZEN

French Onion Stuffed Mushrooms with Wisconsin Gruyère Cheese	VG, GF
Fried Coconut Shrimp, Spicy Mango Dipping Sauce	
Brie and Apricot Bundles	VG
Prosciutto Wrapped Asparagus	GF
Avocado Toast, Smoked Salmon, Pickled Radish and Microgreens	
Spanakopita	VG

\$30 PER DOZEN

Southern Fried Chicken Slider, Brioche roll, Honey Mustard, Dill Pickle	
Figs in a Blanket – Honey Glazed Figs, Goat Cheese, Puff Pastry	VG
Risotto Croquettes, Roasted Tomato Coulis	VG
Beet Tartare – Roasted Beets, Whipped Boursin, Micro Arugula, Sunflower Seeds	VG, GF
Greek Chicken Kabobs, Tzatziki	GF

\$36 PER DOZEN

Wild Mushroom Vol au Vent	VG
Pistachio Crusted Chicken Tenders, Sriracha Cherry Dipping Sauce	
Argentinian Beef Skewers, Chimichurri	GF
Lamb Naan Bites – Naan, Lamb Kefta, Tzatziki, Tomato Cucumber Salad	
Tequila Lime Chicken Skewer, Avocado Crema	GF

\$42 PER DOZEN

Crab Cakes, Fluno Sauce	
Korean Pork Belly Bao Buns, Pickled Cucumber, Radish and Fresh Jalapeño	
Shrimp Cocktail, Cocktail Sauce, Lemons	GF
Braised Beef Sliders, Horseradish Cream, Haystack Onions, Pretzel Bun	
Bacon Wrapped Scallops, Chive Butter, Sea Salt	GF
Beef Wellington Tart, Filet Mignon, Mushroom Duxelle	

The Classics

Tortilla Chips Warm	VGT, GF
Spinach Artichoke Dip	VGT
Fresh Fruit Display	VGN, GF
Vegetable Platter	VGT, GF
Wisconsin Cheese Board	VGT
Wisconsin Meat and Cheese Board	
Mediterranean Vegetable Platter	VGT

Global Cuisine Reception

ASSORTED TEX MEX

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

WISCONSIN TAVERN FARE

House Chips	VGN, GF
French Onion Dip	VGT, GF
Sausage and Cheese Tray with Crackers	
Boneless Buffalo and Honey BBQ Chicken Bites, Bleu Cheese, Ranch	
Cocktail Wieners	GF
Bavarian Pretzel Sticks, Beers Cheese Fondue	VGT
Fried Cheese Curds, Ranch Dressing	VGT
Mini State Fair Cream Puffs	VGT
Caramel Corn	VGT, GF

PACIFIC RIM PLATTER

Pork Belly Bao Buns, Pickled Carrot, Radish, Cucumber	
Crab Rangoons	
Vegetarian Egg Rolls, Sweet Chili	VGT
Pork Pot Stickers, Ginger Soy Dipping Sauce	
Bulgogi-Grilled Korean Marinated Beef	GF
Thai Noodle Salad	VGT

MEDITERRANEAN DISPLAY

Spanakopita	VGT
Lamb Meatballs	
Spinach Artichoke Dip, Pita Chips	VGT
Greek Chicken Wings with Tzatziki	GF
Marinated Olives, Tabbouleh Salad, Hummus, Vegetables	VGN, GF
Greek Bruschetta	VGT
Baklava	VGT

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 options. A \$3 upcharge will be applied to additional selections with a total limit of 5 choices.

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.