



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 are chosen by our 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 most loved and requested items, but please do not feel limited to these options. We pride ourselves in creating custom menu items tailored to your specific event.

Please discuss your vision and needs with our knowledgeable and creative catering and conference planning team. 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.

Partnering with the Fluno Center will ensure your event exceeds the expectations of your guests, by providing the expertise and guidance of our catering and culinary professionals. We are excited to make your vision a reality.

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For consultation, please contact our sales and catering team at [608-441-7149](tel:608-441-7149).

Plated Breakfast

25 Guests Maximum

Includes Beverage Service (see page 5)

<p>Classic Farmer's Breakfast \$24</p> <p>Scrambled Eggs, Thick Cut Bacon, Crispy Hash Browns, Toast, Fresh Fruit</p>	<p>Fluno Eggs Benedict \$27</p> <p>Two Poached Eggs Over Grilled Ham, an English Muffin with Lemon Thyme Hollandaise Sauce, Fingerling Potato Hash, Fresh Fruit</p>
<p>Healthy Start \$24</p> <p>Two Poached Eggs Over Grilled Asparagus, Fresh Tomato Slices Served with Seasoned Quinoa, an English Muffin, Fresh Fruit</p>	<p>Steak and Eggs \$28</p> <p>Two Scrambled Eggs, Seasoned Grilled Sirloin Steak, Oven Roasted Baby Red Breakfast Potatoes with Onions, Buttermilk Biscuits and Gravy, Fresh Fruit</p>

Signature Breakfast Buffet

25 Guests Minimum

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

<p>Oros Dining Room Chef's Choice Buffet \$15</p> <p>Full American Breakfast, with Scrambled Eggs, Bacon, Sausage, Potatoes, Oatmeal and other Daily Offerings</p>	
<p>Continental \$22</p> <p>Assorted Cereal, Breakfast Breads, Pastries, a Yogurt Parfait Station, Bagels with Cream Cheese, Assorted Jams and Flavored Whipped Butters</p>	<p>Healthy Start \$24</p> <p>Scrambled Eggs (whites only upon request), Grilled Asparagus and Roasted Cherry Tomato Sauté, Seasoned Quinoa and Yogurt Parfait Station</p>
<p>Classic Farmer's Breakfast Buffet \$24</p> <p>Scrambled Eggs, Thick Cut Bacon, Sausage Patties, and Crispy Hash Browns</p>	<p>Steak and Eggs \$30</p> <p>Scrambled Eggs, Seasoned Grilled Sirloin Steak, Thick Cut Bacon and Oven Roasted Baby Red Breakfast Potatoes with Onions</p>

Buffet Enhancements

\$4.00 per guest per selection

- French Toast
- Buttermilk Pancakes
- Yogurt Parfait Station
- Oatmeal Station
- Biscuits and Gravy
- Cinnamon Rolls



Morning

\$150 Set-up Fee. Includes Beverage Service

Snack **\$15**

Assorted Granola and Breakfast Bars, Yogurt Granola Parfaits, Fresh Diced Fruit

Continental **\$16**

Assorted Danish, Muffins and Breakfast Pastries, Fresh Diced Fruit, Yogurt Parfait Station, Assorted Granola and Breakfast Bars

Energy **\$20**

Yogurt Parfait Station, Fruit Smoothies, Mixed Nuts, Wisconsin Cheese Tray, Fresh Diced Fruit, Mini Bagels with Cream Cheese, Assorted Granola and Breakfast Bars

Morning Enhancements

Quiche

\$24 per 6 slice pie

- Caramelized Onion, Bacon, Babcock Swiss
- Babcock Cheddar, Brick & Swiss
- Ham, Mushroom, Onion, Pepper, Tomato
- Spinach, Tomato, Feta, Scallion

Breakfast Handhelds

\$5.00 each, one dozen minimum per selection

- Fried Egg, Babcock Cheddar, English Muffin
- Scrambled Egg, Babcock Cheddar, Texas Toast
- Scrambled Egg, Pico de Gallo, Pepperjack Cheese, Tortilla
- Scrambled Egg, Babcock Cheddar, Everything Bagel
- Fried Egg, Babcock Swiss, Croissant

Add the following, \$2 per handheld

- Bacon, Breakfast Sausage, Shaved Ham, Chorizo

Afternoon

\$150 Set-up Fee. Includes Beverage Service

Snack **\$15**

Candy Bars, Chips, Assorted Snacks, Whole Fruit

Sweet **\$18**

Ice Cream Sundae Bar, Cookies, Dessert Bars, Candied Mixed Nuts, Candy Bars, Chips, Assorted Snacks, Whole Fruit

Savory **\$18**

Chef's Choice of Two "One-bite" Options, Cookies, Candy Bars, Chips, Assorted Snacks, Whole Fruit

Energy **\$20**

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

Beverage Service

Coffee and Tea Service Half Day, Plus \$150 Set-up Fee **\$6**

Peet's Breakfast Blend Coffee, Peet's Decaf Coffee, Assorted Mightly Leaf Teas, Creamer, Sugar, Sweeteners, Lemon, Citrus Infused Water

Water Shuttle **\$3 Per Person**
Citrus Infused Water

Beverage Shuttle **\$5 Per Person**
Lemonade, Iced Tea, Juice

Beverage Service Half Day, Plus \$150 Set-up Fee **\$10**

Coffee, Tea, Assorted Bottled Fruit Juice, Assorted Canned Soda, Citrus Infused Water

For bagged salads and sandwiches, you may make 3 selections for your guests to choose from, including Vegetarian/Vegan options. If you would like a fourth option, there will be an additional \$175 labor charge.

Salads

Includes Breadsticks, Fresh Fruit Salad, Cookies and Bottled Water

<p>Wisconsin State Salad \$21</p> <p>Mixed Sweet Spring Mix, Sliced Apples, Red Onions, Shredded Carrots, Dried Cranberries, Candied Pecans, and Gorgonzola Cheese, Raspberry Vinaigrette</p>	<p>Southwest Salad \$21</p> <p>Romaine Lettuce, Cherry Tomatoes, Red Onion, Black Bean, Corn, Jalapeno, Shredded Cheddar Cheese, Tortilla Strips, Chipotle Ranch Dressing</p>
<p>Summer Berry Salad \$21</p> <p>Romaine Lettuce, Grilled Red Onion, Fresh Strawberry, Blackberry and Blueberry, Candied Pecan, Goat Cheese, Raspberry Vinaigrette</p>	<p>Caesar Salad \$21</p> <p>Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing</p>
<p>Mediterranean Salad \$21</p> <p>Romaine Lettuce, Kalamata Olives, Pepperoncini Peppers, Roasted Red Pepper, Red Onion, Tomato, Feta Cheese, Chickpea Croutons, Balsamic Vinaigrette</p>	<p>Cobb Salad \$21</p> <p>Romaine Lettuce, Cheddar Cheese, Egg, Black Olives, Tomato, Bleu Cheese, Bacon, Onion and Ranch Dressing</p>

Salad Add-Ons	Chicken \$7 Steak \$9 Salmon \$8 Shrimp \$8 Tofu \$4
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Sandwiches

Includes Kettle Chips, House Salad, Cookies and Bottled Water

<p>Californian \$21</p> <p>Dilled Goat Cheese Spread, Tomatoes, Cucumbers, Bell Peppers, Carrots, Spinach, Avocado, 9-Grain Bread</p>	<p>Ham and Swiss \$21</p> <p>Shaved Hickory Smoked Pit Ham, Baby Swiss Cheese, Dijonnaise, French Baguette</p>
<p>Mediterranean Hummus Wrap \$21</p> <p>Hummus, Roasted Red Peppers, Kalamata Olives, English Cucumbers, Pepperoncini Peppers, Feta Cheese, Red Leaf Lettuce, Spinach Tortilla</p>	<p>Chicken Salad Croissant \$21</p> <p>Grilled Chicken Breast, Cubed Smoked Gouda Cheese, Grapes, Celery, Cashews, Croissant Roll</p>
<p>Chicken Caesar Wrap \$21</p> <p>Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Spinach Wrap</p>	<p>Italian Sub \$21</p> <p>Shaved Hickory Smoked Pit Ham, Capicola, Salami, Provolone Cheese, Red Leaf Lettuce, Tomatoes, Red Onions, Olive Tapenade Mayonnaise, French Baguette</p>
<p>Turkey Bacon Club \$21</p> <p>Turkey, Bacon, Babcock Swiss Cheese, Red Leaf Lettuce, Tomatoes, Red Onions, Golden Aioli, Grilled Peasant Bread</p>	<p>Pepper Crusted Beef Tenderloin Sandwich \$29</p> <p>Beef Tenderloin, Grilled Red Onion, Babcock Swiss Cheese, Horseradish Cream Sauce, French Baguette</p>

Gluten Free Wraps and Breads Available Upon Request

Upgrade to China and Full Service for \$5 per person

Buffets

Includes Beverage Service

Oro's Dining Room Chef's Choice Lunch Buffet \$21

Our Chef's daily selection of Two Entrées, a Vegetarian Dish, Two Sides, One Composed Salad, One Soup, a Full Salad Bar, Deli Bar and a Dessert Station

All Below Private Buffets - 25 guest Minimum

Private Chef's Choice Buffet \$35

Two Entrées, a Vegetarian Dish, Two Sides, One Composed Salad, One Soup, Dessert Station, and Beverages

Build Your Own Sandwich and Salad \$30

Roast Beef, Smoked Ham, Turkey Breast, Assorted Cheeses, Breads, Condiments, House Chips, and a Salad Bar with Seasonal Toppings and Dressings, Assortment of Mini Dessert Bars and Cookies

Soup and Salad \$28

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 \$30

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 Cup of Soup to Any Meal

\$5 per guest / One Selection for all Guests

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



Buffets

25 Guests Minimum Includes
Beverage Service

Pastaciutta Buffetteria

\$35

Entrées: Cavatappi Pasta, Cheese Lasagna, Grilled Chicken Breast, Beef and Pork Meatballs
Sides: Italian Vegetable Blend, Breadsticks, Marinara Sauce and Alfredo Sauce, Caesar Salad
Desserts: Tiramisu, Cannoli

Badger Tailgate

\$35

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

Autentica Comida Mexicana

\$35

Entrées: Hard and Soft Shell Tortillas, Ground Beef, Grilled Chicken Fajitas w/ Peppers and Onions, Quesadillas
Sides: Esquites (Sweet Corn), Mexican Fried Rice, Stewed Beans, Tortilla Chips, Taco Dip, Toppings
Desserts: Cocadas, Tres Leches Cake

Curry

\$35

Entrées: Red Chicken Curry, Yellow Vegetable Curry
Sides: Basmati Rice, Spiced Carrots with Peas, Vegetable Samosa, Naan Bread, Cucumber Raita, Garden Salad with Balsamic Vinaigrette and Ranch Dressing
Desserts: Coconut Cake, Spiced Donut Holes

Southern BBQ

\$38

Entrées: Buttermilk Fried Chicken, Smoked BBQ Ribs
Sides: Mashed Potatoes, Macaroni and Cheese, Collard Greens, Baked Beans, Sweet Corn, Fruit Salad
Desserts: Bread Pudding w/ Bourbon Caramel Sauce, Peach Tart

Tuscan Fare

\$42

Entrées: Grilled Flank Steak Florentine, Tuscan Chicken Breast with Tomato Relish and Golden Aioli
Sides: Fingerling Potatoes, Roasted Vegetables, Risotto, Italian House Salad, Breadsticks
Desserts: Tiramisu, Cannoli

Outdoorsman Banquet

\$45

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, Garden Salad with Balsamic Vinaigrette and Ranch Dressing, Dinner Rolls
Desserts: Turtle Brownie, Salted Caramel Cheesecake

Mediterranean

\$48

Entrées: Swordfish Salmoriglio, Chicken Marbella
Sides: Grilled Artichoke Orzo, Golden Lentils, Roasted Vegetables (Briam), Grilled Pita, Tabbouleh Salad
Desserts: Baklava, Lemon Blueberry Tart

Supper Club Surf and Turf

Market Price

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

The Steakhouse

Market Price

Entrées: Sliced Beef Tenderloin, Lobster Crab Cakes, Béarnaise Sauce
Sides: Ratatouille, Fingerling Potatoes, Grilled Asparagus, Garden Salad with Balsamic Vinaigrette and Ranch Dressing, Dinner Rolls
Desserts: Triple Chocolate Cake, Cheesecake with Door County Cherries



For plated meals, you may select up to 3 entrées for your guests to choose from including Vegetarian/Vegan options. If you would like a fourth option, there will be an additional \$175 labor charge.

Plated Entrée

Plated Entrée - 15 Person Minimum
Includes a House Salad, Fresh Baked Dinner Rolls, and Beverage Service

VEGETARIAN

“Ratatouille” Stack \$33

Portabella Mushroom, Mozzarella, Red Pepper, Zucchini, Eggplant, Summer Squash, Red Onion, Grilled Asparagus, Marinara Sauce

Vegetable Curry \$34

Spiraled Zucchini, Yellow Squash, Sweet Potato, Carrot, Onion and Bell Pepper, Red Curry Sauce, Cashews, Cilantro, Lime

Sweet Corn and Zucchini Risotto \$35

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

Mushroom Ravioli \$37

Butternut Squash Cream Sauce, Asparagus, Shitake and Sweet Pepper Salad, Bellavitano Cheese

Sweet Pea Gnocchi \$37

Sweet Pea Pesto, Seared King Trumpet Mushrooms, Asparagus, Radish and Snap Pea, Bellavitano Cheese

POULTRY

Tuscan Chicken Breast \$35

Tomato Relish, Golden Aioli, Creamy Saffron Risotto, Grilled Asparagus

Roasted Airline Chicken Breast \$35

Garlic Mashed Potatoes, Green Beans, Wild Mushroom Velouté, Fried Onions

Maple Citrus Chicken Breast \$38

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

Pollo Prosciutto Roulade \$40

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

Duck Confit \$44

Braised Duck Leg and Thigh, Duck Fat Fried Fingerling Potatoes, Shaved Roasted Brussels Sprouts, Cranberry Agrodulce

SEAFOOD

Walleye Fish Fry \$42

Great Lakes Walnut Herb Crusted Walleye, Dilled Wisconsin Goat Cheese, Wild Rice Blend, Lemon Oil Roasted Broccolini and Baby Carrots, Lemon, Tartar Sauce

Seafood Mélange \$44

Shrimp, Bay Scallop, Crab Claw, Cavatappi Pasta, Sun-dried Tomato and Spinach Cream Sauce

Seared Salmon \$46

Potato Rösti, Grilled Asparagus, Capers, Lemon and Dill Gremolata

Lobster Crab Cakes Market

Coldwater Lobster, Lump Crab, Creamed Corn Polenta, Hollandaise, Asparagus Bundle

Alaskan Halibut Market

Seared Alaskan Halibut, Risotto Croquette, Spinach Artichoke Cream Sauce, Roasted Vine Tomato



For plated meals, you may select up to 3 entrées for your guests to choose from including Vegetarian/Vegan options.
If you would like a fourth option, there will be an additional \$175 labor charge.

Plated Entrée

Plated Entrée - 15 Person Minimum
Includes a House Salad, Fresh Baked Dinner Rolls, and Beverage Service

BEEF PORK LAMB

<p>Black and Bleu Pork Tenderloin (8 oz.) \$37</p> <p>Wisconsin Gorgonzola, Cajun Fingerling Potatoes, Green Beans</p>	<p>Smoked Pork Chop (16 oz.) \$45</p> <p>Berkshire Bone-in Pork Chop, Apple and Onion Chutney, Mashed Sweet Potatoes, Sautéed Green Beans</p>
<p>St. Louis BBQ Pork Ribs (1/2 Rack) \$38</p> <p>Cheesy Potato Bake, Collard Greens</p>	<p>WI Beer Braised Beef Short Ribs (14 oz.) \$46</p> <p>Creamy Polenta, Oven Roasted Carrots, Brussels Sprouts and Fried Onions</p>
<p>*Grilled Flank Steak (8 oz.) \$42</p> <p>Horseradish Mashed Potatoes, Grilled Asparagus, Wild Mushroom Demi-glace</p>	<p>*Herb Crusted Strip Loin (10 oz.) \$52</p> <p>Compound Butter, Fried Onion, Horseradish Mashed Potatoes, Asparagus and Roasted Vine Tomatoes</p>
<p>Lamb Shank (12 oz.) \$44</p> <p>Pearl Couscous, Roasted Vegetables, Tomato Demi-glace</p>	<p>*Steak Au Poivre (7 oz.) \$56</p> <p>Filet Mignon, Garlic Mashed Potatoes, Broccolini, Korbel Cream Sauce</p>

All weights are pre-cook weights

Plated Entrée Enhancements

- Jumbo Shrimp (3)- \$8
- Scallop (3)- Market
- Crab Cake- \$10
- Lobster Tail- Market
- Salmon- \$10

Kid's Meals

\$15 per plate, includes french fries and diced fruit

- Chicken Tenders
- Mini Corn Dogs
- Cheese Pizza



We can customize any Plated Entrée or create a Combination Plated Entrée at your request.

* Foods served in an undercooked condition may cause illness and will only be served upon the consumer's request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Desserts

For plated desserts, you may select one dessert, served to your guests.
For multiple selections, you may select up to 3 desserts, which will be presented as a station.

Fresh Baked Cookies per dozen \$24

An assortment of fresh baked cookies

Mini Dessert Bars per dozen \$36

Displayed as a Station or on a plate for your table to share

Petit Fours per dozen \$48

An assortment of small, bite-sized confectioneries

Tres Leches Cake \$7

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

Turtle Brownie \$10

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

Berry Torte \$12

Sponge Cake, Fruit Filling, Vanilla Mousse, Berry Coulis

Fruit Tart \$12

Sugar Cookie Crust, Cream Cheese Filling, Fresh Berries

French Napoleon \$12

Puff Pastry, Pastry Cream, Vanilla and Chocolate Glaze

Door County Cherry Cheesecake \$14

Mascarpone Based Cheesecake, Door County Cherry Sauce

Triple Chocolate Cake \$16

Fluno Toffee, Candied Pecans, Caramel Sauce, Whipped Cream, Gold Flake

Handmade Truffles \$12

Our Pastry Chef and Chocolatier, Brian Koster, will create 3 varieties of his favorite handmade truffles



Gluten Free Dessert Options

Cocadas per dozen \$36

Coconut Macaroons with Dulce de Leche and Chocolate

Flourless Chocolate Cake \$10

Aerated Chocolate Custard Cake, Whipped Cream

Budino \$10

Italian for "Pudding", Butterscotch, Caramel Sauce

Nat's Raw Vegan Bars \$9

Vegan and Gluten Free, Very Berry Cake Bars



Wisconsin Chocolates per dozen \$24

Flying "W" Chocolates

Hors D'oeuvres Display

Minimum of 3 Dozen per Selection

\$24 Per Dozen, Per Selection

- Cocktail Beef & Pork Meatball, Tangy BBQ Sauce
- Mini Chicken Taco, Sour Cream, Salsa
- Beer Battered Mushrooms, Horseradish Sauce
- Jalapeño Popper, Raspberry Vinaigrette
- Mozzarella Stick, Marinara Sauce
- Boneless Chicken Wing, BBQ, Honey Mustard, Ranch Dressing

\$28 Per Dozen, Per Selection

- Tomato Basil Bruschetta
- Fried Cheese Ravioli, Marinara Sauce
- Chicken & Bacon Quesadilla, Salsa, Sour Cream
- Garden Vegetable Pinwheel
- Vegetable Samosa, Vegetable Filled Pastry, Tzatziki
- Pork Pot Sticker, Ginger Soy Dipping Sauce

\$32 Per Dozen, Per Selection

- Bavarian Soft Pretzel, Beer Cheese Fondue
- Antipasto Skewer, Cured Italian Meats, Fresh Mozzarella, Artichoke Heart, Olive, Tomato, Herb Oil, Balsamic Glaze
- Beet Pickled Deviled Egg, Chive
- Smoked Whitefish Phyllo, Two Rivers Whitefish, Horseradish, Pickled Shallot, Dill, Phyllo Cup
- Chili Lime Chicken Wings, Cotija Cheese Dressing
- Loaded Romanoff Potato Bite, Sriracha Sour Cream

\$36 Per Dozen, Per Selection

- French Onion Stuffed Mushrooms with WI Cheese
- Prosciutto Wrapped Asparagus
- Lemongrass Chicken Skewer, Peanut Sauce
- Apple and Cheddar Pork Meatball, Grain Mustard Glaze
- Spinach Artichoke Rangoon, Sweet Chili Sauce
- Risotto Croquettes, Roasted Tomato Coulis

\$40 Per Dozen, Per Selection

- Southern Fried Chicken Slider, Brioche Roll, Honey Mustard, Dill Pickle
- Salmon Gravlax Canape, Cured Salmon, Dill Crème Fraiche, Cucumber, Pumpnickel
- Spanakopita
- Shrimp Cocktail, Cocktail Sauce, Lemons
- Argentinian Beef Skewer, Chimichurri
- Goat Cheese Crostini, Pickled Strawberry, Walnut, Honey

\$44 Per Dozen, Per Selection

- Korean Pork Belly Lettuce Wraps, Radish, Carrot, Cilantro, Ginger, Sesame Seed, Crushed Peanut, Peanut Sauce
- Pistachio Crusted Chicken Tender, Sriracha Cherry Sauce
- Raspberry Brie En Croute, French Brie, Raspberry, Puff Pastry
- Ahi Tuna Wonton - Cucumber, Sriracha Aioli, Scallion

\$48 Per Dozen, Per Selection

- Crab Cake, Remoulade
- Braised Beef Slider, Horseradish Sauce, Fried Onion, Pretzel Bun
- Beef Wellington, Filet Mignon, Mushroom Duxelles, Puff Pastry
- Bacon Wrapped Jumbo Shrimp, Citrus BBQ Glaze
- Duck Confit Bao Bun, Sweet Peppers, Scallion, Duck Sauce

MARKET

- Fresh Shucked Oysters, Chef's selection of Fresh Seasonal Oysters, Cocktail Sauce, Mignonette, Saltine Crackers
- Lobster Roll, Coldwater Lobster, Brioche, Chive
- Scallop Saltimbocca, Prosciutto, Crisp Sage, Lemon Zest
- Lamb Rib Lollipop, Pistachio Herb Crusted, Cucumber Raita
- Foie Gras Profiterole, Duck Liver Mousse, Prosciutto, Cherry Balsamic Glaze



Recommended Portions

Pieces Per Person:

- Late Afternoon: 6-8
- Pre-Dinner: 2-5
- Dinner: 12-15
- Post Dinner: 2-3

The Classics

25 Guests Minimum
priced per person

Tortilla Chips & Salsa	\$6	Wisconsin Cheese Board	\$8
Add Antonio's Famous Guacamole	\$4	Wisconsin Cheeses, Fruits, Spreads, Crackers, and Accoutrements	
Warm Spinach Artichoke Dip	\$10	Wisconsin Meat and Cheese Board	\$10
Pita Chips		Wisconsin Cheeses, Meats, Fruits, Spreads, Crackers, and Accoutrements	
Fresh Fruit Display	\$8	Mediterranean Vegetable Platter	\$10
Seasonal Fruit, Piña Colada Dipping Sauces		Marinated Olives, Stuffed Grape Leaves, Hummus, Tzatziki, Vegetables, Crispy Pita Chips	
Vegetable Platter	\$8	Kettle Popcorn	\$6
Fresh Cut Vegetables, Green Goddess and Ranch Dressing		Flavors are Movie Theatre Butter, Cheese, Golden Caramel	
Chicken Caesar Salad Station	\$15		
Romaine Lettuce, Grilled Chicken Breasts, Parmesan Cheese, Crouton, Caesar Dressing, Lemon			
Italian Party Sub (16- 3" pieces per sub)	\$110		
Shaved Hickory Smoked Pit Ham, Capicola, Salami, Provolone Cheese, Red Leaf Lettuce, Tomatoes, Red Onions, Olive Tapenade Mayonnaise, French Baguette			
Add House Chips	\$2		

25 Guests Minimum
One selection per 100 Guests
Priced per person

Global Cuisine Reception

Assorted Tex Mex	\$32	Mediterranean Display	\$36
<ul style="list-style-type: none"> • Beef Birria Flauta, Onion and Cilantro, Consomé, Lime • Jalapeño Popper, Chipotle Raspberry Sauce • Mini Chicken Taco, Salsa and Sour Cream • Cheese Quesadilla • Tortilla Chips, Guacamole • Taco Dip • Horchata 		<ul style="list-style-type: none"> • Spanakopita • Beef & Lamb Meatball • Spinach Artichoke Dip, Pita Chips • Greek Chicken Wing with Tzatziki • Marinated Olives, Tabbouleh Salad, Hummus, Vegetables • Greek Bruschetta • Baklava 	
Wisconsin Tavern Fare	\$34	Pacific Rim Platter	\$38
<ul style="list-style-type: none"> • House Chips with French Onion Dip • Wisconsin Cheese and Meat Board with Crackers • Boneless Chicken Bites, Bleu Cheese, Ranch, BBQ, Buffalo, Celery • Apple Cheddar Pork Meatball, Grain Mustard Glaze • Bavarian Soft Pretzel, Beer Cheese Fondue • Fried Cheese Curd, Ranch Dressing • Mini State Fair Cream Puff • Caramel Corn 		<ul style="list-style-type: none"> • Korean Pork Belly Lettuce Wraps, Radish, Carrot, Cilantro, Ginger, Sesame Seed, Crushed Peanut, Peanut Sauce • Crab Rangoon • Vegetarian Spring Roll, Sweet Chili • Pork Pot Sticker, Ginger Soy Dipping Sauce • Beef Bulgogi, Grilled Korean Marinated Beef • Vegetable Bao Bun 	

Salads and Sandwiches

SALADS

Wisconsin State Salad	VGT NUTS D
Summer Salad	VGT NUTS D
Mediterranean Salad	VGT D
Southwest Salad	VGT E D G
Caesar Salad	VGT E D F
Cobb Salad	D E

SANDWICHES

Californian	VGT D G
Mediterranean Hummus Wrap	VGT D G
Chicken Caesar Wrap	D E G
Grilled Turkey Bacon Club	D E G
Ham and Swiss	D E G
Chicken Salad Croissant	NUTS D E G
Italian Sub	D E G
Pepper Encrusted Beef Tenderloin Sandwich	D E G

ADD A CUP OF SOUP

Clam Chowder	SF D
Wisconsin Beer Cheese	D G
Garden Vegetable	VGN
Loaded Baked Potato	D
Tomato Basil	VGN
Ginger Carrot	VGN

VGN-Vegan VGT-Vegetarian

Contains: D-Dairy G-Gluten F-Fish E-Egg

Nuts-Peanuts or Tree Nuts SF-Shellfish

SOY- Soy SES-Sesame

Entrées

“Ratatouille” Stack	VGT D
Vegetable Curry	VGN NUTS
Sweet Corn and Zucchini Risotto	VGT D
Mushroom Ravioli	VGT D E NUTS G
Sweet Pea Gnocchi	VGT D E G
Seared Salmon	F
Seafood Melange	SF D
Walleye Fish Fry	F D E NUTS G
Lobster Crab Cakes	SF D E G
Alaskan Halibut	F D E G
Tuscan Chicken Breast	D E
Roasted Airline Chicken Breast	D
Maple Citrus Chicken Breast	D
Pollo Prosciutto Roulade	D E G
Duck Confit	
Black and Bleu Pork Tenderloin	D
St. Louis Ribs	D
Grilled Flank Steak	D
Lamb Shank	D
Smoked Pork Chop	D
Wisconsin Beer Braised Beef Short Ribs	D G
Herb Crusted Strip Loin	D G
Steak Au Poivre	D

Desserts

Fresh Baked Cookies	VGT D E NUTS G
Mini Dessert Bars	VGT D E NUTS G
Petit Fours	VGT D E NUTS G
Tres Leches Cake	VGT D E G
Turtle Brownie	VGT D E NUTS G
Berry Torte	VGT D E G
Fruit Tart	VGT D E G
French Napoleon	VGT D E G
Door County Cherry Cheesecake	VGT D E G
Triple Chocolate Cake	VGT D E NUTS G
Handmade Truffle	VGT D
Cocadas	VGT D E
Flourless Chocolate Cake	VGT D E
Budino	VGT D E
Nat's Raw Vegan Bars	VGN NUTS
Wisconsin Chocolates	VGT D

Hors D'oeuvres Display

\$24 SELECTIONS

Cocktail Pork & Beef Meatball	F	D	G	SOY
Mini Chicken Taco			G	
Beer Battered Mushrooms	VGT	D	E	G
Jalapeno Popper	VGT	D	G	
Mozzarella Stick	VGT	D	G	
Boneless Chicken Wings			G	

\$28 SELECTIONS

Tomato Basil Bruschetta	VGN		G	
Fried Cheese Ravioli	VGT	D	E	G
Chicken & Bacon Quesadilla		D	G	
Garden Vegetable Pinwheel	VGT	D	G	
Vegetable Samosa	VGT		G	
Pork Potsticker			G	SOY SES

\$32 SELECTIONS

Bavarian Soft Pretzel	VGT		G	
Antipasto Skewer				
Beet Pickled Deviled Egg	VGT		E	
Smoked Whitefish Phyllo	F		G	
Chili Lime Chicken Wings				SOY
Loaded Romanoff Potato Bites		D	E	G

\$36 SELECTIONS

French Onion Stuffed Mushrooms	VGT	D		
Prosciutto Wrapped Asparagus				
Lemongrass Chicken Skewer				SOY SES
Apple & Cheddar Pork Meatballs		D	E	G
Spinach Artichoke Rangoon	VGT	D	E	G
Risotto Croquettes	VGT	D	E	G

\$40 SELECTIONS

Southern Fried Chicken Slider		D	E	G
Salmon Gravlax Canape	F	D	G	
Spanakopita		VGT	D	E
Shrimp Cocktail	SF			
Argentinian Beef Skewers				SES SOY
Goat Cheese Crostini	VGT	D	G	NUTS

\$44 SELECTIONS

Korean Pork Belly Lettuce Wrap			SES	NUTS	SOY
Pistachio Crusted Chicken			E	G	NUTS
Raspberry Brie En Croute	VGT	D	G		
Ahi Tuna Wonton	F		G	SES	SOY

\$48 SELECTIONS

Crab Cake	SF		E	G
Braised Beef Slider		D	G	
Beef Wellington		D	G	
Bacon Wrapped Jumbo Shrimp	SF			
Duck Confit Bao Bun		D	G	SES SOY

MARKET

Fresh Shucked Oysters	SF			
Lobster Roll	SF	D	G	
Scallop Saltimbocca	SF	D		
Lamb Rib Lollipop				G NUTS
Foie Gras Profiterole		D	G	

VGN-Vegan **VGT**-Vegetarian

Contains: **D**-Dairy **G**-Gluten **F**-Fish **E**-Egg
Nuts-Peanuts or Tree Nuts **SF**-Shellfish **SOY**-
 Soy **SES**-Sesame

The Classics

Tortilla Chips	VGT	D	
Warm Spinach Artichoke Dip	VGT	D	G
Fresh Fruit Display		D	
Vegetable Platter		D	
Chicken Caesar Salad Station		D	E G
Italian Party Sub		D	E G
WI Cheese Board	VGT	D	G
WI Meat and Cheese Board		D	G
Mediterranean Vegetable Platter	VGT	D	G
Kettle Popcorn	VGT	D	

Assorted Tex Mex

Beef Birria Flauta		D	G
Jalapeño Popper	VGT	D	G
Mini Chicken Taco			G
Cheese Quesadilla	VGT	D	G
Tortilla Chips	VGN		
Taco Dip	VGT	D	
Horchata	VGT	D	

WI Tavern Fare

Chips with French Onion Dip	VGT	D	
WI Cheese and Meat Board		D	G
Boneless Chicken Bites		D	G
Apple Cheddar Pork Meatball		D	E G
Bavarian Soft Pretzel, Beer Cheese	VGT	D	G
Fried Cheese Curd	VGT	D	E G SOY
Mini State Fair Cream Puff	VGT	D	E G
Caramel Corn	VGT	D	

Pacific Rim Platter

Korean Pork Belly Lettuce Wraps				SES	NUTS	SOY
Crab Rangoon	F	D	G	SES	SOY	
Vegetarian Spring Roll			G	SES	SOY	
Pork Pot Sticker			G	SES	SOY	
Beef Bulgogi				SES	SOY	
Vegetable Bao Bun			G	SES	SOY	
						VGT

Mediterranean Display

Spanakopita	VGT	D	E	G	
Beef & Lamb Meatball			D	E	G
Spinach Artichoke Dip, Pita Chips	VGT	D	E	G	
Greek Chicken Wing					
Marinated Olives, Tabbouleh Salad, Hummus, Vegetables				VGN	
Greek Bruschetta	VGT		G		
Baklava	VGT		G	NUTS	

VGN-Vegan VGT-Vegetarian

Contains: **D**-Dairy **G**-Gluten **F**-Fish **E**-Egg
Nuts-Peanuts or Tree Nuts **SF**-Shellfish
SOY- Soy **SES**-Sesame

Bar Service

- \$300 minimum per 2 hour period for wine/beer/soda bar
- \$400 minimum per 2 hour period for full bar
- Inquire about pricing for multiple bar set-ups and bartenders

**Individual pay bar is where your guests purchase their own drinks (credit/debit card only).
A hosted bar is where drinks are purchased by the host of the event.**

Beer/Wine/Soda Bar

Selection of Domestic/Imported/Local/Microbrew Beers, possibly including:	\$5-6
Michelob Ultra, Miller Lite, Stella Artois, New Glarus Spotted Cow, New Glarus IPA, Corona, Cider Boys First Press, Krombacher Pils N/A	
Selection of House Wines, including:	\$8-9.50
Robert Mondavi Woodbridge Pinot Grigio, Chardonnay, Merlot, Pinot Noir, Cabernet Sauvignon, Chateau Ste. Michelle Riesling, Edna Valley Sauvignon Blanc	
Selection of Coca Cola and Pepsi products	\$2.75
S.Pellegrino Sparking Water	\$3.50

Full Bar

Selection of Domestic/Imported/Local/Microbrew Beers, House Wines, Coca Cola and Pepsi Products, S.Pellegrino	See Pricing Above
Selection of High Noon Flavored Hard Seltzers	\$7.50
Selection of House/Call/Premium/Super-Premium Liquors, possibly including:	
Bacardi Silver, Captain Morgans, Jose Cuervo, Tito's, Evan Williams, Dickel Rye, Jack Daniels	\$7.00
Maker's Mark, Bullet Rye, Tangueray Gin, Bombay Sapphire Gin	\$8.00
Amaretto Disaronno, Bloody Marys, Johnny Walker Black	\$9.00
Grey Goose Vodka, Martinis, Manhattans, Old-Fashioneds	\$10.00

Upgraded Wines, Specialty Cocktails, Timed Package Bar Pricing, Keg Beers and Other Additional Products Available Upon Request

Catering Minimums: room rental fee waived with food minimum.

Skyview Room:

Breakfast/Lunch - \$1000
Dinner/Reception - \$2000

Howard Auditorium

Breakfast/Lunch - \$2000
Dinner/Reception - \$2000

Mendota Room (Semi Private Space):

Breakfast/Lunch - NA
Dinner/Reception - \$500

Executive Dining Room:

Breakfast/Lunch - N/A
Dinner/Reception - \$2000

Monona Room:

Breakfast/Lunch - \$1000
Dinner/Reception - \$1000

Catered bar minimums are \$300 per 2 hour period for wine/beer/soda and \$400 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.

Per local health regulations, a maximum of 2 hours of food service applies. For butler passed hors d'oeuvres, a maximum of 5 selections per 100 people. There will be an additional \$100 fee per 50 guests applied to all events with butler passed hors d'oeuvres. Service subject to approval

For hors d'oeuvres available by the dozen, a minimum of 3 dozen per selection is required, with a maximum of 5 different selections per 50 guests. Please speak to your Fluno food expert for recommendations to enhance your experience.

For bagged salads, sandwiches, and plated entrées, you may select up to 3 choices for your guests to choose from including vegetarian/vegan options. If you would like a fourth option, there will be an additional \$175 labor charge.

You may select up to 3 desserts. If you would like a fourth option, there will be an additional \$175 labor charge.

For planning purposes, client shall provide a detailed description of requirements for space, equipment, media service, food and beverage selections, and timing of the event at least 30 days prior to the start date of the event.

All final guarantees are due 7 calendar days prior to the event start date. If the final guaranteed count is not received 7 calendar days prior to the event, the event will be invoiced for all orders plus any day-of-event add-on orders. Change requests made less than 7 days prior to an event are subject to approval and a short notice change order fee may apply.

We understand that your group members may have dietary restrictions or special preference requests and we will do everything we can to accommodate, although we are not an allergen free facility. 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.