



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 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's 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 \$24

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

Healthy Start \$24

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

Fluno Eggs Benedict \$27

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 \$28

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

Oro's Dining Room Chef's Choice Breakfast Buffet \$20

Continental \$22

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

Classic Farmer's Breakfast Buffet \$24

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

Healthy Start \$24

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

Steak and Eggs \$30

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

Add a Customized Chef Station

\$5 per guest per selection plus 1-hour chef's fee of \$100 (one chef per 50 guests)

- Omelet Station
- Carving Station (Applewood Smoked Ham or Pepper-encrusted Roast Beef)
- Pancake and Seasonal Berry Flambé

Enhancements

\$4.00 per guest per selection

- French Toast
- Buttermilk Pancakes
- Belgian Waffle Station
- Yogurt Parfait Station
- Oatmeal Station
- Biscuits and Gravy

Morning

Includes Beverage Service

Snack **\$15**
Assorted Granola and Breakfast Bars, Yogurt, Whole Fruit

Continental **\$16**
Assorted Danish and Breakfast Pastries, Sliced Fresh Fruit, Yogurt Parfait Station, Assorted Granola and Breakfast Bars, Whole Fruit

Energy **\$20**
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 **\$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 (vegetarian option available) 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

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

Salads

Includes Breadsticks, Fresh Fruit Salad, Cookies and Beverage Service

Wisconsin State Salad \$18

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

Spinach Wild Berry Salad \$18

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

Mediterranean Salad \$18

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

BLT Salad \$18

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

Caesar Salad \$18

Romaine Lettuce, House Croutons, Parmesan, Caesar Dressing

Cobb Salad \$18

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

Salad Add-Ons

Chicken \$5 | Steak \$8 | Salmon \$7 | Shrimp \$6 | Tofu \$4

Sandwiches

Includes Chips, House Salad, Cookies and Beverage Service

Californian \$21

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

Mediterranean Hummus Wrap \$21

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

Chicken Caesar Wrap \$21

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

Grilled Turkey Bacon Club \$21

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

Ham and Swiss \$21

Shaved Ham, Baby Swiss, Dijonnaise, French Baguette

Chicken Salad Croissant \$21

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

Italian Sub \$21

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

Pepper Encrusted Beef Tenderloin Sandwich \$30

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

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

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

Make Any Salad or Sandwich To Go!

Buffets

Includes Beverage Service

Oro's Dining Room Chef's Choice Lunch Buffet

\$21

All Below Private Buffets - 25 guest Minimum

Private Chef's Choice Lunch Buffet **\$31**

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

Build Your Own Sandwich and Salad **\$28**

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 **\$25**

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 **\$28**

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

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 Buffet \$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

Authentica Comida Mexicana \$35

Entrées: Corn and Flour Tortillas, Ground Beef, Grilled Chicken Fajitas, Peppers and Onions, Quesadilla
Sides: Esquites (Sweet Corn), Mexican Fried Rice, Stewed Beans, Tortilla Chips, Taco Dip, Assorted Toppings
Desserts: Churros with Mexican Chocolate Sauce, Tres Leches Cake

Indian \$38

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

Southern BBQ \$38

Entrées: Buttermilk Fried or Rotisserie Chicken, BBQ ribs
Sides: Mashed Potatoes, Macaroni and Cheese, Baked Beans, Sweet Corn, Cornbread, Coleslaw, Fruit Salad
Desserts: Bread Pudding with Cream Cheese Frosting, Peach Crumb Cake

Tuscan Fare \$41

Entrées: Grilled Flank Steak Florentine, Tuscan Chicken Breast with Tomato Relish and Golden Aioli
Sides: Fingerling Potatoes, Roasted Vegetables, Risotto, Panzanella Salad, Breadsticks
Desserts: Lemon Blueberry Tart, Tiramisu

Outdoorsman Banquet \$42

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

Supper Club Surf and Turf \$58

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 \$62

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

Add a Customized Chef Station

1-Hour Chef's Fee of \$100 (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 \$5 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 \$28

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

Vegetable Ragu \$28

Pappardelle Pasta, Garden Vegetables, San Marzano Tomato Sauce, Bellavitano Cheese, Basil Chiffonade

Sweet Corn and Zucchini Risotto \$28

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

Mushroom Ravioli \$30

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

SEAFOOD

Blackened Salmon \$38

Creamed Corn Polenta, Succotash, Chili Oil

Seafood Mélange \$40

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

Walleye Fish Fry \$38

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

Lobster Crab Cakes \$42

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

Alaskan Halibut \$46

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

CHICKEN

Tuscan Chicken Breast \$34

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

Roasted Airline Chicken Breast \$30

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

Maple Citrus Chicken Breast \$34

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

Pollo Prosciutto Roulade \$38

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



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Plated Entrée

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

BEEF AND PORK

Black and Bleu Pork Tenderloin \$34

Wisconsin Gorgonzola, Cajun Fingerling Potatoes and Green Beans

Grilled Flank Steak \$38

Horseradish Mashed Potatoes, Grilled Asparagus, and House Steak Sauce

Smoked Pork Chop \$40

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

Wisconsin Beer Braised Beef Short Ribs \$38

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

Herb Crusted Strip Loin \$42

Horseradish Mashed Potatoes, Broccolini, Rosemary Au Jus, Horseradish Sauce

Filet Mignon \$52

Compound Butter, Fried Onion, Horseradish Mashed Potatoes, Asparagus and Roasted Vine Tomatoes



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

Plated, contactless and on the go options available.

Desserts

Fresh Baked Cookies per dozen \$12

An assortment of fresh baked cookies

Mini Dessert Bars per dozen \$24

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

Petit Fours per dozen \$36

An assortment of small, bite-sized confectioneries

Tres Leches Cake \$7

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

Seasonal Pie \$8

Our Pastry Chef's Selection of Handmade Pie at the Peak of each Fruit Season

Add Babcock Vanilla Ice Cream \$2

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

Door County Cherry Cheesecake \$12

Wisconsin Butter Based Cheesecake, Door County Cherry Sauce

Fruit Tart \$12

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

Triple Chocolate Cake \$14

Fluno Toffee, Candied Pecans, Caramel Sauce, Whipped Cream

Wisconsin Supper Club Display \$18

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

Gluten Free Desserts Available Upon Request



Hors D'oeuvres Display

Minimum of 3 Dozen per Selection

\$16 Per Dozen

- Cocktail Beef Meatball, Tangy BBQ Sauce
- Mini Chicken Taco, Sour Cream, Salsa
- Bavarian Pretzel Stick, Beer Cheese Fondue
- Jalapeño Popper, Raspberry Vinaigrette
- Mozzarella Stick, Marinara Sauce
- Boneless Chicken Wing, BBQ, Honey Mustard, Ranch Dressing
- Pork Pot Sticker, Ginger Soy Dipping Sauce

\$22 Per Dozen

- Tomato Basil Bruschetta
- Antipasto Skewer, Cured Italian Meats, Fresh Mozzarella, Artichoke Heart, Olive, Tomato
- Chicken & Bacon Quesadilla, Salsa, Sour Cream
- Garden Vegetable Pinwheel
- Smoked Whitefish Phyllo - Two Rivers Whitefish, Horseradish, Pickled Shallot, Dill, Phyllo Cup
- Margherita Pizza, Fresh Mozzarella, Tomato Sauce, Torn Basil

\$28 Per Dozen

- French Onion Stuffed Mushroom with Wisconsin Gruyère Cheese
- Prosciutto Wrapped Asparagus
- Lemongrass Chicken Skewer, Peanut Sauce
- Spanakopita
- Apple and Cheddar Pork Meatball, Grain Mustard Glaze
- Loaded Romanoff Potato Bite, Sriracha Sour Cream

\$34 Per Dozen

- Southern Fried Chicken Slider, Brioche Roll, Honey Mustard, Dill Pickle
- Salmon Gravlax Canape. Cured Salmon, Dill Crème Fraiche, Cucumber, Pumpernickel
- Risotto Croquettes, Roasted Tomato Coulis
- Vegetable Samosa - Vegetable Filled Pastry, Tzatziki
- Spinach Artichoke Rangoon, Sweet Chili Sauce
- Raspberry Brie En Croute, French Brie, Raspberry, Puff Pastry

\$40 Per Dozen

- Wild Mushroom Vol au Vent
- Pistachio Crusted Chicken Tender, Sriracha Cherry Dipping Sauce
- Shrimp Cocktail, Cocktail Sauce, Lemons
- Argentinian Beef Skewer, Chimichurri
- Ahi Tuna Wonton - Pineapple, Sriracha Aioli Scallion

\$48 Per Dozen

- Crab Cake, Remoulade
- Korean Pork Belly Bao Bun, Pickled Cucumber, Carrot, Cilantro, Sesame Seed
- Braised Beef Slider, Horseradish Cream, Fried Onion, Pretzel Bun
- Scallop Saltimbocca, Prosciutto, Crisp Sage, Lemon Zest
- Beef Wellington, Filet Mignon, Mushroom Duxelles, Puff Pastry

\$60 Per Dozen

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



The Classics

25 Guests Minimum
priced per person

<p>Tortilla Chips \$5 Salsa, Guacamole, Taco Dip (Add Queso) \$2</p>	<p>Wisconsin Cheese Board \$7 Wisconsin Cheeses, Fruits, Spreads, Crackers, and Accoutrements</p>
<p>Warm Spinach Artichoke Dip \$6 Pita Chips</p>	<p>Wisconsin Meat and Cheese Board \$8 Wisconsin Cheeses, Meats, Fruits, Spreads, Crackers, and Accoutrements</p>
<p>Fresh Fruit Display \$6 Seasonal Fruit, Piña Colada Dipping Sauces</p>	<p>Mediterranean Vegetable Platter \$8 Marinated Olives, Stuffed Grape Leaves, Hummus, Tzatziki, Vegetables, Crispy Pita Chips</p>
<p>Vegetable Platter \$6 Fresh Cut Vegetables, Green Goddess and Ranch Dressing</p>	

Global Cuisine Reception

25 Guests Minimum
priced per person

<p>Assorted Tex Mex \$28</p> <ul style="list-style-type: none"> • Beef Birria, Onion and Cilantro, Lime • Jalapeño Popper, Chipotle Raspberry Sauce • Mini Chicken Taco, Salsa and Sour Cream • Cheese Quesadilla • Tortilla Chips, Guacamole • Taco Dip • Horchata 	<p>Pacific Rim Platter \$30</p> <ul style="list-style-type: none"> • Pork Belly Bao Bun, Pickled Cucumber, Carrot, Cilantro, Sesame Seed • Crab Rangoon • Vegetarian Spring Roll, Sweet Chili • Pork Pot Sticker, Ginger Soy Dipping Sauce • Beef Bulgogi, Grilled Korean Marinated Beef • Vegetable Summer Roll, Mango Dipping Sauce
<p>Wisconsin Tavern Fare \$30</p> <ul style="list-style-type: none"> • House Chips • French Onion Dip • Wisconsin Cheese and Meat Board with Crackers • Boneless Buffalo and BBQ Chicken Bites, Bleu Cheese, Ranch • Apple Cheddar Pork Meatball, Grain Mustard Glaze • Bavarian Pretzel Stick, Beers Cheese Fondue • Fried Cheese Curd, Ranch Dressing • Mini State Fair Cream Puff • Caramel Corn 	<p>Mediterranean Display \$34</p> <ul style="list-style-type: none"> • Spanakopita • Lamb Meatball • Spinach Artichoke Dip, Pita Chips • Greek Chicken Wing with Tzatziki • Marinated Olives, Tabbouleh Salad, Hummus, Vegetables • Greek Bruschetta • Baklava

Salads and Sandwiches

SALADS

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

SANDWICHES

Californian	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	GS
Wisconsin Beer Cheese	VGT
Garden Vegetable	VGN, GS
Loaded Baked Potato	GS
Tomato Basil	VGN, GS
Ginger Carrot	VGN, GS

Entrées

"Ratatouille" Stack	VGT, GS
Vegetable Ragu	VGT
Sweet Corn and Zucchini Risotto	VGT, GS
Mushroom Ravioli	VGT
Blackened Salmon	GS
Seafood Melange	
Walleye Fish Fry	
Lobster Crab Cakes	
Alaskan Halibut	
Tuscan Chicken Breast	GS
Roasted Airline Chicken Breast	
Maple Citrus Chicken Breast	GS
Pollo Prosciutto Roulade	
Black and Bleu Pork Tenderloin	GS
Grilled Flank Steak	GS
Smoked Pork Chop	GS
Wisconsin Beer Braised Beef Short Ribs	
Herb Crusted Strip Loin	GS
Filet Mignon	

Desserts

Fresh Baked Cookies	VGT
Mini Dessert Bars	VGT
Petit Fours	VGT
Tres Leches Cake	VGT
Seasonal Pie	VGT
Turtle Brownie	VGT
Berry Torte	VGT
Babcock Dairy Bar	VGT, GS
Tres Leches Cake	VGT
Door County Cherry Cheesecake	VGT
Fruit Tart	VGT
Triple Chocolate Cake	VGT
Wisconsin Supper Club Display	VGT

Hors D'oeuvres Display

\$16 SELECTIONS

Cocktail Beef Meatball, Tangy BBQ Sauce	
Mini Chicken Taco, Sour Cream, Salsa	
Bavarian Pretzel Stick, Beer Cheese Fondue	VGT
Jalapeño Popper, Raspberry Vinaigrette	VGT
Mozzarella Stick, Marinara Sauce	VGT
Boneless Chicken Wing, BBQ, Honey Mustard, Ranch Dressing	
Pork Pot Sticker, Ginger Soy Dipping Sauce	

\$22 SELECTIONS

Tomato Basil Bruschetta	VGT
Antipasto Skewer, Cured Italian Meats, Fresh Mozzarella, Artichoke Heart, Olive, Tomato	GS
Chicken & Bacon Quesadilla, Salsa, Sour Cream	
Garden Vegetable Pinwheel	VGT
Smoked Whitefish Phyllo - Two Rivers Whitefish, Horeseradish, Pickled Shallot, Dill, Phyllo Cup	
Margherita Pizza, Fresh Mozzarella, Tomato Sauce, Torn Basil	VGT

\$28 SELECTIONS

French Onion Stuffed Mushrooms with Wisconsin Gruyère Cheese	VGT, GS
Prosciutto Wrapped Asparagus	GS
Lemongrass Chicken Skewer, Peanut Sauce	
Spanakopita	VGT
Apple and Cheddar Pork Meatball, Grain Mustard Glaze	
Loaded Romanoff Potato Bite, Sriracha Sour Cream	VGT

\$34 SELECTIONS

Southern Fried Chicken Slider, Brioche Roll, Honey Mustard, Dill Pickle	
Salmon Gravlox Canape, Cured Salmon, Dill Crème Fraiche, Cucumber, Pumpnickel	
Risotto Croquettes, Roasted Tomato Coulis	VGT
Vegetable Samosa - Vegetable Filled Pastry, Tzatziki	VGT
Spinach Artichoke Rangoon, Sweet Chili Sauce	VGT
Raspberry Brie En Croute, French Brie, Raspberry, Puff Pastry	VGT

\$40 SELECTIONS

Wild Mushroom Vol au Vent	VGT
Pistachio Crusted Chicken Tender, Sriracha Cherry Dipping Sauce	
Shrimp Cocktail, Cocktail Sauce, Lemons	GS
Argentinian Beef Skewer, Chimichurri	GS
Ahi Tuna Wonton - Pineapple, Sriracha Aioli, Scallion	

\$48 SELECTIONS

Crab Cake, Remoulade	
Korean Pork Belly Bao Bun, Pickled Cucumber, Carrot, Cilantro, Sesame Seed	
Shrimp Cocktail, Cocktail Sauce, Lemons	GS
Braised Beef Slider, Horseradish Cream, Fried Onion, Pretzel Bun	
Scallop Saltimbocca, Prosciutto, Crisp Sage, Lemon Zest	GS
Beef Wellington Tart, Filet Mignon, Mushroom Duxelles, Puff Pastry	

\$60 SELECTIONS

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

The Classics

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

Global Cuisine Reception

ASSORTED TEX MEX

Beef Birra, Onion and Cilantro, Lime	GS
Jalapeño Popper, Chipotle Raspberry Sauce	VGT
Mini Chicken Taco, Salsa and Sour Cream	
Cheese Quesadilla	VGT
Tortilla Chips, Guacamole	VGT, GS
Taco Dip	VGT, GS
Horchata	VGT, GS

WISCONSIN TAVERN FARE

House Chips	VGN, GS
French Onion Dip	VGT, GS
Wisconsin Cheese and Meat Board with Crackers	
Boneless Buffalo and BBQ Chicken Bites, Bleu Cheese, Ranch	
Apple Cheddar Pork Meatball, Grain Mustard Glaze	
Bavarian Pretzel Stick, Beer Cheese Fondue	VGT
Fried Cheese Curd, Ranch Dressing	VGT
Mini State Fair Cream Puff	VGT
Caramel Corn	VGT

PACIFIC RIM PLATTER

Pork Belly Bao Bun, Pickled Cucumber, Carrot, Cilantro, Sesame Seed	
Crab Rangoon	
Vegetarian Egg Roll, Sweet Chili	VGT
Pork Pot Sticker, Ginger Soy Dipping Sauce	
Beef Bulgogi, Grilled Korean Marinated Beef	GS
Vegetable Summer Roll, Mango Dipping Sauce	VGN, GS

MEDITERRANEAN DISPLAY

Spanakopita	VGT
Lamb Meatball	
Spinach Artichoke Dip, Pita Chips	VGT
Greek Chicken Wing with Tzatziki	GS
Marinated Olives, Tabbouleh Salad, Hummus, Vegetables	VGN, GS
Greek Bruschetta	VGN
Baklava	VGT

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

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.

Please contact your event coordinator to discuss beverage pricing.

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 \$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 passed hors d'oeuvres per 100 people (for larger events, accommodations will be made) will apply. There is a \$100 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 \$5 upcharge will be applied to additional selections with a total limit of 5 choices.

For planning purposes, client shall provide a detailed description of requirements for space, equipment, media service, catering, 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.

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.
