



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.

EVERY EXPERIENCE, EVERY DETAIL, EVERY DAY

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)

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, an English Muffin with 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

Oros Dining Room Chef's Choice Buffet **\$15**

Full American Breakfast, with Scrambled Eggs, Bacon, Sausage, Potatoes, Oatmeal and other Daily Offerings

Continental **\$22**

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

Healthy Start **\$24**

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

Classic Farmer's Breakfast Buffet **\$24**

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

Steak and Eggs **\$30**

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

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

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

Beverage Shuttle **\$5 Per Person**

Lemonade, Iced Tea, and Juice

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

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 |



25 Guests Minimum Includes Beverage Service

Buffets

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, Seasonal Vegetable

Roasted Airline Chicken Breast \$35

Garlic Mashed Potatoes, Seasonal Vegetable, Wild Mushroom Velouté, Fried Onions

Maple Citrus Chicken Breast \$38

Chipotle Mashed Sweet Potatoes, Seasonal Vegetable, 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, Seasonal Vegetable

Duck Confit Market

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, Seasonal Vegetable, 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, Seasonal Vegetable, Caper, 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

Black and Bleu Pork Tenderloin (8oz.) **\$37**

Wisconsin Gorgonzola, Cajun Fingerling Potatoes, Seasonal Vegetable

St. Louis BBQ Pork Ribs (1/2 Rack) **\$38**

Cheesy Potato Bake, Seasonal Vegetable

***Grilled Flank Steak (8oz.)** **\$42**

Horseradish Mashed Potatoes, Seasonal Vegetable, Wild Mushroom Demi-glace

Lamb Shank (12oz.) **\$44**

Pearl Couscous, Seasonal Vegetable, Tomato Demi-glace

Smoked Pork Chop (16oz.) **\$45**

Berkshire Bone-in Pork Chop, Seasonal Vegetable, Apple and Onion Chutney, Mashed Sweet Potatoes,

WI Beer Braised Beef Short Ribs (14oz.) **\$46**

Creamy Polenta, Oven Roasted Carrots, Seasonal Vegetable and Fried Onions

***Herb Crusted Strip Loin (10oz.)** **Market**

Compound Butter, Fried Onion, Horseradish Mashed Potatoes, Seasonal Vegetable

***Steak Au Poivre (7oz.)** **Market**

Filet Mignon, Garlic Mashed Potatoes, Seasonal Vegetable, Korbel Cream Sauce

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 \$18

Fluno Toffee, Candied Pecans, Caramel Sauce, Whipped Cream

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



Cakes

Sheet cake prices include a draped table for display, china, cutlery, napkins and cutting for guests to help themselves.

Flavors

Chocolate, Marble, Yellow, White, Carrot

Frosting

Chocolate, Butter Crème, Cream Cheese

1/2 Sheet Cake \$75

Serves 35

Full Sheet Cake \$150

Serves 75

Hors D'oeuvres Display

Minimum order of 3 Dozen per Selection

*Each guest typically consumes 1.5 pieces of each selection served.

VEGETARIAN

- Beer Battered Mushrooms, Horseradish Sauce \$24/doz
- Jalapeño Popper \$24/doz
- Mozzarella Stick, Marinara Sauce \$24/doz
- Tomato Basil Bruschetta \$28/doz
- Garden Vegetable Pinwheel \$28/doz
- Fried Cheese Ravioli, Marinara Sauce \$28/doz
- Vegetable Samosa, Vegetable Filled Pastry, Tzatziki \$28/doz
- Falafel, Lemon Garlic Tahini Sauce \$28/doz
- Margarita Flatbread (Pinsa Dough), Fresh Mozzarella, Tomato Sauce, Torn Basil \$28/doz
- Bavarian Soft Pretzel, Beer Cheese Fondue \$32/doz
- Beet Pickled Deviled Egg, Chive \$32/doz
- Ratatouille Polenta Cake, Balsamic Glaze \$32/doz
- Spinach Artichoke Rangoon, Sweet Chili Sauce \$36/doz
- Risotto Croquettes, Roasted Tomato Coulis \$36/doz
- French Onion Stuffed Mushrooms with WI Cheese \$36/doz
- Goat Cheese Crostini, Pickled Strawberry, Walnut, Honey \$40/doz
- Spanakopita \$40/doz

VEGAN*

- Vegan Tomato Basil Bruschetta \$28/doz
- Vegan Garden Vegetable Pinwheel \$28/doz
- Vegan Falafel, Lemon Garlic Tahini Sauce \$28/doz
- Vegan Ratatouille Polenta Cake, Balsamic Glaze \$32/doz
- Vegan Margarita Flatbread (Pinsa Dough), Vegan Cheese, Tomato Sauce, Torn Basil \$32/doz

GLUTEN SENSITIVE OPTIONS*

- Gluten Free Falafel, Lemon Garlic Tahini Sauce \$28/doz
- Gluten Free Beet Pickled Deviled Egg, Chive \$32/doz
- Gluten Free Chili Lime Chicken Wings, Cotija Cheese Dressing \$32/doz
- Gluten Free Antipasto Skewer, Cured Italian Meats, Fresh Mozzarella, Artichoke Heart, Olive, Tomato, Herb Oil, Balsamic Glaze \$32/doz
- Gluten Free Ratatouille Polenta Cake, Balsamic Glaze \$32/doz
- Gluten Free French Onion Stuffed Mushrooms with WI Cheese \$36/doz
- Gluten Free Prosciutto Wrapped Asparagus \$36/doz
- Gluten Free Lemongrass Chicken Skewer, Peanut Sauce \$36/doz
- Gluten Free Shrimp Cocktail, Cocktail Sauce, Lemons \$40/doz
- Gluten Free Argentinian Beef Skewer, Chimichurri \$40/doz

BEEF PORK LAMB

- Cocktail Beef and Pork Meatball, Tangy BBQ Sauce \$24/doz
- Pork Pot Sticker, Ginger Soy Dipping Sauce \$28/doz
- Antipasto Skewer, Cured Italian Meats, Fresh Mozzarella, Artichoke Heart, Olive, Tomato, Herb Oil, Balsamic Glaze \$32/doz
- Prosciutto Wrapped Asparagus \$36/doz
- Argentinian Beef Skewer, Chimichurri \$40/doz
- Braised Beef Slider, Horseradish Sauce, Fried Onion, Pretzel Bun \$48/doz

POULTRY

- Mini Chicken Taco, Sour Cream, Salsa \$24/doz
- Boneless Chicken Wing, BBQ, Honey Mustard, Ranch Dressing \$24/doz
- Chicken & Bacon Quesadilla, Salsa, Sour Cream \$28/doz
- Chili Lime Chicken Wings, Cotija Cheese Dressing \$32/doz
- Loaded Romanoff Potato Bite, Sriracha Sour Cream \$32/doz
- Lemongrass Chicken Skewer, Peanut Sauce \$36/doz
- Southern Fried Chicken Slider, Brioche Roll, Honey Mustard, Dill Pickle \$40/doz

SEAFOOD

- Smoked Whitefish Phyllo, Two Rivers Whitefish, Horseradish, Pickled Shallot, Dill, Phyllo Cup \$32/doz
- Salmon Gravlox Canape, Cured Salmon, Dill Crème Fraiche, Cucumber, Pumpnickel \$40/doz
- Shrimp Cocktail, Cocktail Sause, Lemons \$40/doz
- Ahi Tuna Wonton, Cucumber, Sriracha Aioli, Scallion \$44/doz
- Crab Cake, Remoulade \$48/doz

*** Some items appear in multiple categories. Please let your event planner know if an item is from our vegan or gluten-free options.**

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

Homemade Tortilla Chips & Salsa	\$6	Wisconsin Cheese Curds	\$7
Add Antonio's Famous Guacamole	\$4	Served Warm	
Warm Spinach Artichoke Dip	\$10	Wisconsin Cheese Board	\$8
Pita Chips		Wisconsin Cheeses, Fruits, Spreads, Crackers, and Accoutrements	
Fresh Fruit Display	\$8	Wisconsin Meat and Cheese Board	\$10
Seasonal Fruit, Piña Colada Dipping Sauces		Wisconsin Cheeses, Meats, Fruits, Spreads, Crackers, and Accoutrements	
Vegetable Platter	\$8	Mediterranean Vegetable Platter	\$10
Fresh Cut Vegetables, Green Goddess and Ranch Dressing		Marinated Olives, Stuffed Grape Leaves, Hummus, Tzatziki, Vegetables, Crispy Pita Chips	
Chicken Caesar Salad Station	\$15	Kettle Popcorn	\$6
Romaine Lettuce, Grilled Chicken Breasts, Parmesan Cheese, Crouton, Caesar Dressing, Lemon		Flavors are Movie Theatre Butter, Cheese, Golden Caramel	
Italian Party Sub (3" pieces)	\$7		
Shaved Hickory Smoked Pit Ham, Capicola, Salami, Provolone Cheese, Red Leaf Lettuce, Tomatoes, Red Onions, Olive Tapenade Mayonnaise, French Baguette			
Add House Chips	\$2		

Global Cuisine Reception

25 Guests Minimum
One selection per 100 Guests
Priced per person

Assorted Tex Mex	\$32	Mediterranean Display	\$36
<ul style="list-style-type: none"> • Beef Empanada, Onion and Cilantro, Consomé, Lime • Jalapeño Popper • 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 • Cocktail Beef and Pork Meatball, Tangy BBQ Sauce • 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 	

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:

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:

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

S.Pellegrino Sparking Water

Full Bar

Selection of Domestic/Imported/Local/Microbrew Beers, House Wines, Coca Cola and Pepsi Products, S.Pellegrino

Selection of High Noon Flavored Hard Seltzers

Selection of House/Call/Premium/Super-Premium Liquors, possibly including:

Bacardi Silver, Captain Morgans, Jose Cuervo, Tito's, Evan Williams, Dickel Rye, Jack Daniels

Maker's Mark, Bullet Rye, Tangueray Gin, Bombay Sapphire Gin

Amaretto Disaronno, Bloody Marys, Johnny Walker Black

Grey Goose Vodka, Martinis, Manhattans, Old-Fashioneds

Please see your event planner for a list of current offerings and pricing.

**Upgraded Wines, Specialty Cocktails, 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.

Butler passed hors d'oeuvres \$75 per hour.
Chef action station \$100 per hour. | Required per 50 guests.
Service subject to approval.

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. You may not decrease your final guest count after this deadline. 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. Special Dietary requests made prior to two weeks will be accommodated, requests made after two weeks will be subject to the ability of the catering department. Please provide restriction and name of attendee.