

**Thank you for Choosing the  
Fluno Center for Executive Education  
To Host Your Special Event**

Our Selection of Seasonal Menu Items Have Been Chosen by the Culinary Team for You to Consider as You Begin Planning Your Event.

If Any of Your Guests Have Special Dietary Restrictions, We Are Delighted to Create Customized Entrees to Reflect Individual Dietary Needs. Please Ask Your Conference Planning Representative for Additional Selections & Ideas to Design a Memorable Event.

Your Conference Planning Representative Will Assist You in Coordinating Your Event From Start to Finish Including Room Assignment and Layout, Bar Arrangements, Floral & Décor, Menus, & Other Specialty Items. For Consultation Please Contact our Conference Planning Team at 608-441-7149.

# Fluno Center for Executive Education Catering Menus Fall/Winter 2010

## Hors d'oeuvres

On Items Sold by the Dozen, A Minimum Order of Three Dozen is Required. You May Select Up to Eight (8) Individual Items or One (1) Display for your Event

<b>Pecan Chicken Tenders</b> Served with Amaretto Dipping Sauce	\$31.00 per Dozen
<b>Assorted Crostini</b> (Choice of one) White Bean, Pancetta and Spinach with Sun Dried Tomato and Chevre <b>OR</b> Walnut, Raisin and Brie with Apple and Rosemary <b>OR</b> Chilled Ratatouille with Feta Cheese, Basil and Pine Nuts	\$35.00 per Dozen
<b>Grilled and Chilled Shrimp</b> Asian Grilled & Chilled Shrimp Cocktail with Wasabi-Ginger Aioli	\$48.00 per Dozen
<b>Traditional Shrimp Cocktail</b> Served with Horseradish-Chili Sauce and Lemon	\$48.00 per Dozen
<b>Bacon Wrapped Buffalo Style Shrimp Cocktail</b> Served with Creamy Blue Cheese Sauce and House Cut Vegetables (Served Hot)	\$48.00 per Dozen
<b>Parmesan Artichoke Bites</b> Served with Roasted Garlic-Rosemary Aioli	\$32.00 per Dozen
<b>Brie, Almond, and Caramelized Pear Phyllo Purses</b> Served with Port Wine Syrup	\$34.00 per Dozen
<b>Wild Mushroom Tarts</b> Served with Cranberry Mustard	\$36.00 per Dozen
<b>Louisiana Style Crab and Andouille Fritters</b> Served with Tomato Creole Dipping Sauce	\$38.00 per Dozen

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<b>Thai Chicken or Beef Sate</b> Served with Spicy Cucumber Salad and Peanut Sauce	\$36.00 per Dozen
<b>Santa Fe Chicken Beggar's Purse</b> Served with Chili Line Dipping Sauce	\$32.00 per Dozen
<b>Dungeness Crab and Artichoke Bake</b> Served with Flatbreads (Serves 25 guests)	\$125.00
<b>Carved Tropical Fruit Display</b> Served with Pina Colada Dipping Sauce (Serves 25 guests)	\$130.00
<b>Baked Brie En Croute</b> Layered with Spiced Apricot Compote and GINGERED Almonds (Serves 25 guests)	\$105.00
<b>Old World Cheese Tray</b> Served with Assorted Flatbreads and Crackers (Serves 25 guests)	\$130.00
<b>Thai Marinated Vegetables</b> Served with a Ginger Lime Dipping Sauce (Serves 25 guests)	\$105.00
<b>Country Spinach and Vegetable Dip</b> Served with Herbed Potato Skin Crisps (Serves 25 guests)	\$110.00
<b>Tropical Fruit Salsa</b> Served with Sweet Potato Chips (Serves 25 guests)	\$75.00
<b>A Trio of Mini Tostadas</b> (includes all three items) Butternut Squash, Roasted Fall Herbed Tofu, Craisins, Wild Rice and Pecans Chile Seared Scallop, Avocado and Chipotle Cream Roasted Sweet Potato, Maple Duck and Goat Cheese (Serves 25 Guests)	\$160.00

# Fluno Center for Executive Education Catering Menus Fall/Winter 2010

## Hors d'oeuvres Displays

A Minimum Order for 50 Guests is Required on the Following Displays

### Italian Display

\$29.00 per Guest

Italian Cheese and Meat Display  
Marinated Olives, Flatbread, Breadsticks and Savory Biscotti  
Asiago Risotto Croquettes with Golden Aioli  
Tuscan Chicken Fontina Bites with Sun-Dried Tomato Relish  
Shrimp Saltimbocca with Basil Pesto  
Warm Mixed Nuts with Rosemary & Caramelized Shallot  
Mini Roasted Root Vegetable Skewers with Bagna Cauda

### Wisconsin Display

\$29.00 per Guest

Local Cheese, Sausage and Jerky Display  
Assorted Kettle Chips, Cheese Straws, Popcorns and Roasted Peanuts  
Grilled Asparagus with Cranberry Vinaigrette  
Mini Baby Red Potatoes Stuffed with Smoked Trout Nicoise Salad  
Hook's Blue Cheese, Wild Rice and Pheasant Wontons with Rhubarb Compote  
Bratwurst and Kraut Bites wrapped in Pastry with Assorted Mustards  
Capital Brewery Beer Cheese Fondue with Herbed Croutons

### Fluno Favorites

\$32.00 per Guest

Artisan Meats and Cheese Display with Seasonal Fruit and Flatbreads  
Assorted Seafood Cocktail with Horseradish-Chili Sauce and Lemon  
Peppercorn Shaved Beef Tenderloin "Stacks" with Sweet Onion Spread  
House Cut Vegetable Display with Duo of Dips  
Chicken Dijonnaise Croissant with Creamy Swiss Fondue  
Asparagus Phyllo Wraps with Chive Pesto

# Fluno Center for Executive Education Catering Menus Fall/Winter 2010

## Hors d'oeuvres Displays

A Minimum Order for 50 Guests is Required on the Following Displays

### Eastern Mediterranean Display

\$26.00 per Guest

Greek Cheese Display with Assorted Olives, Roasted Vegetables, Hummus and Breads  
Falafel and Tabbouleh Platter with Romaine Leaves and Cucumber Yogurt  
Spanikopita with Garlic Sauce  
Fried Calamari with Lemon Dipping Sauce  
Mini Minted Lamb Moussaka Tarts  
Feta and Olive Kabobs

### Pacific Rim Display

\$28.00 per Guest

Shrimp Spring Roll Wrappers with Lemon Grass-Cilantro Pesto  
Vegetable Egg Rolls with Sweet Sour and Hot Mustard Sauces  
Pineapple-Ginger Fritters with Mango Sauce  
Asian-Spiced Chicken Purses with Ginger Soy Dipping Sauce  
Szechwan Eggplant Dip with Crispy Wonton Crisps & Thai Marinated Vegetables  
Hawaiian Tropical Bread with Papaya Butter  
Coconut-Curry Almonds

### Southwestern Display

\$28.00 per Guest

BBQ Beef Skewers with Peanut-Chipotle Sauce & Tomatillo Salsa  
Vegetarian Black Bean Empanada with Spicy Jalapeno Cheddar Fondue  
Achiote Fried Chicken Tenders with Salsa Fresca (Grilled Pineapple, Jalapeno, & Lime)  
Chipotle-Garbanzo Bean Dip and Salsa Cruda with a Trio of Tortilla Chips  
Miniature Cream Biscuits with Southwestern BBQ Crabmeat, Arugula & Lime  
Chile & Garlic Spiced Pepitas

# Fluno Center for Executive Education Catering Menus Fall/Winter 2010

## Lunch Entrees

**Please Choose Up to Three (3) Entrée Selections to Include a Vegetarian Option When Applicable**  
All Lunch Entrees Include a House Salad with Chef's Choice of Dressing, Fresh Luncheon Breads, Coffee, Tea, Milk and Fountain Sodas

**BBQ Salmon Fillet** \$23.50 per Guest

Served with a Cinnamon-Soy BBQ Sauce, Coriander Sweet Potatoes and Spaghetti Squash

**Petite Pork Tenderloin Medallions** \$23.75 per Guest

Topped with a Fresh Thyme-Pine Nut Crust and Served with Gorgonzola-Cherry Compound Butter, Potato Gnocchi and Green Bean Sauté

**Chorizo and Goat Cheese Stuffed Chicken Breast** \$23.75 per Guest

Served with an Avocado Aioli, Roasted Tomato Puree, Black Bean Salad and Cilantro Rice

**Sesame Tilapia Fillet** \$23.75 per Guest

Served with an Apricot-Teriyaki Glaze, Steamed Basmati Rice and Spicy Asian Cucumber Slaw

**Grilled Tuscan Chicken Breast** \$23.75 per Guest

Served with Tomato-Basil Relish, Golden Aioli, Spiced Couscous and Summer Squash Medley

**Parmesan Risotto Platter** \$22.50 per Guest

Served with a Tomato-Basil Puree, Grilled Ratatouille Salad, Toasted Pine Nuts and Fried Leeks

**Individual Grilled Winter Pesto Pizza** \$22.50 per Guest

Topped with Roasted Garlic Bulbs, Boursin Cheese and a Trio of Bell Peppers

**Southwestern Stuffed Sweet Potato** \$23.50 per Guest

Baked with Black Beans, Roasted Corn, Peppers and Onions and topped with Cheddar Cheese, Chipotle Crème Fraiche and Cilantro. Served on a bed of Seared Spinach and Roasted Tomatoes

## Luncheon Salads

All Luncheon Salads Served with Fresh Luncheon Breads, Coffee, Tea, Milk and Fountain Sodas

**Chipotle Grilled Chicken Salad** \$22.50 per Guest

Served with Garden Fresh Gazpacho, Black Bean Rice Salad and Cumin Fried Tortillas

**Asian Vegetable and Sea Scallop Salad** \$23.00 per Guest

Served with "Glass" Noodles, Spicy Peanut Sauce & Cilantro Pesto

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## Enhancement Salads

To Enhance Your Dining Experience the Following Specialty  
Salads are Available for a Slight Additional Charge

**Grilled Vegetable and Fresh Mozzarella Salad** \$7.25 per Guest  
With Roasted Garlic, Olive Tapenade and Balsamic Vinegar

**Caramelized Beet Salad** \$6.95 per Guest  
With Seasonal Greens, Peppered Chevre Cheese and Honey Sage Vinaigrette

**Butternut Squash and Wild Rice Salad** \$6.75 per guest  
With Seasonal Greens, Apples, Toasted Pecans and Curry

**Poached Pear, Gorgonzola and Walnut Salad** \$6.50 per Guest  
With Spinach, Port Wine and Cherries

**Fluno Center's Caesar Salad** \$7.25 per Guest  
Grilled Hearts of Romaine with Shaved Parmesan Cheese, Creamy Anchovy Dressing  
and Roasted Garlic Croutons

# Fluno Center for Executive Education Catering Menus Fall/Winter 2010

Please Choose up to Three (3) Entrée Selections to Include a Vegetarian Option When Applicable

## Dinner Entrees

All Dinner Entrees Include a House Salad with Chef's Choice of Dressing,  
Fresh Dinner Breads, Coffee, Tea, Milk and Fountain Sodas

### **Bavarian Style Pork Tenderloin Medallions** \$31.00

Three Petite Pretzel Encrusted Pork Medallions served on Caraway Cream and Topped with Sweet Sour Red Cabbage. Served with Spaetzle Dumplings and Julienne Vegetables

### **Bacon Wrapped Scallops Carbonara Style** \$32.00

Served with Roasted Garlic Pasta, Italian Parsley-Lemon Pesto and a Sauté of Oven Dried Tomatoes and Fresh Spinach

### **Sashimi Grade Tuna** \$32.00

Pan Seared and Served with Shiitake Rice Cakes, Asian Vegetable Slaw and Sweet Chile Tamari Vinaigrette

### **Pan-Fried Walleye Roulade** \$33.00

Fresh Walleye Fillet Seasoned with Winter Herbs and Cracked Black Pepper, Rolled Together with Sweet Potato and Chevre Cheese. This "Roulade" is Lightly Coated with Spicy Pecans, Pan-Fried and Drizzled with a Amaretto-Ginger Reduction Sauce.

### **Caramelized Apple Stuffed Chicken** \$31.50

Boneless Chicken Breast Stuffed with Caramelized Apples and Fontina Cheese. Lightly Breaded, Oven Baked and Served with a Fall Harvest Herb Pesto

### **Chicken Breast Marsala** \$29.50

Boneless Chicken Breast Sautéed with Marsala Wine, Mushrooms, Scallions and Fresh Herbs Served with Roasted Baby Red Potatoes and Julienne Vegetables

### **Vegetarian Italian Style Parpadelle Pasta Bowl** \$28.50

Tossed with a Roasted Red Pepper Pesto and Topped with Roasted Vegetable Tofu Kabob, Goat Cheese and Fried Basil

### **Roasted Vegetable Wellington** \$28.50

Seasonal Vegetables, Pecan Pate and Chevre Cheese Layered in Puff Pastry and Served with Garlic Buerre Blanc, Kalamata Olive Tapenade and Mixed Grain Pilaf.

### **Wild Mushroom Pot Pie** \$28.50

Sautéed Wild Mushrooms, Roasted Butternut Squash, Wild Rice, Barley and Marsala Sauce Served in Sage Puff Pastry Dough and Baked to a Golden Brown

# Fluno Center for Executive Education Catering Menus Fall/Winter 2010

Please Choose up to Three (3) Entrée Selections to Include a Vegetarian Option When Applicable

## Dinner Entrees

All Dinner Entrees Include a House Salad with Chef's Choice of Dressing,  
Fresh Dinner Breads, Coffee, Tea, Milk and Fountain Sodas

### Steak Selections

Please select one Beef Option, one Topping, and one Sauce (optional) per Event  
Served with Chef's Choice Starch and Seasonal Vegetable

#### 1. Beef Options

Your Choice of Pan Seared or Grilled: Please choose one style for entire group

Eight-Ounce Filet Mignon	\$38.50
Twelve-Ounce New York Strip	\$35.50
Sixteen-Ounce Bone-In Ribeye	\$36.00
Eight-Ounce Carved Tenderloin	\$33.50
Ten-Ounce Sirloin	\$34.50

#### 2. Topping Options

Peppercorn Encrusted, Gorgonzola Crust, Sautéed Crimini Mushrooms,  
Shaved Haystack Onions, Caramelized Onions, or Wild Mushroom Ragout

#### 3. Sauce Options

Whiskey Dijon, Mushroom Bordelaise, Creamy Horseradish (Chilled or Hot),  
Port Wine Cherry, Roasted Garlic-Rosemary, Demi Glace, Béarnaise,  
Roasted Garlic Herb Compound Butter, or Butternut Squash-Date Chutney

*Our Executive Chef Suggests:*

- *Sautéed Crimini Mushrooms or Shaved Haystack Onions with either:  
Whiskey Dijon, Creamy Horseradish (Chilled or Hot), Roasted Garlic-Rosemary Demi Glace,  
Béarnaise, or Roasted Garlic Herb Compound Butter*
- *Peppercorn Encrusted with Whiskey Dijon Sauce*
- *Gorgonzola Crust with Port Wine Cherry Sauce*

### Mixed Grill Combination Entrees\* \$34.50

Please select any 2 entrees from the Dinner Menu (Beef Entrees available for Mixed Grill are Petite Filet Mignon and Carved Tenderloin only) Mixed Grills are served with Chef's Choice Starch and Seasonal Vegetable

\* Mixed Grill Combinations Count as 2 Entrees

# Fluno Center for Executive Education Catering Menus Fall/Winter 2010

Please Choose up to Three (3) Entrée Selections to Include a Vegetarian Option When Applicable

## Our Chef's Signature Entrees

All Dinner Entrees Include a House Salad with Chef's Choice of Dressing,  
Fresh Dinner Breads, Coffee, Tea, Milk and Fountain Sodas

### **Pan Seared Eight Ounce Beef Filet** \$42.00

Stuffed with Creamy Camembert, Roasted Garlic and Spinach; Rolled in a Fresh Herb-Cracked Peppercorn Blend, Roasted and Topped with a Sauté of Lobster, Wild Mushrooms, Sherry and Cream. Served Rustic Potato-Onion Bread Pudding and Roasted Root Vegetables

### **Blackened Beef Filet with Jumbo Grilled Shrimp** \$36.00

Blackened Petite Beef Filet with Gorgonzola, Apples and Peppered Bacon & Grilled Jumbo Shrimp with Winter Herb Pesto. Served with Roasted Fingerling Potatoes and a Acorn Squash and Julienne Vegetable Medley

### **Scaloppine of Chicken with Alaskan King Crab** \$38.00

Scaloppine of Chicken Breast Sautéed with Champagne, Tarragon and Cream; Served on a Bed of Seared Greens and Topped with Alaskan King Crab, Asparagus and Roasted Red Bell Peppers

### **Sicilian Style Sirloin with Pine Nut Sea Scallops** \$36.00

Sicilian Style Petite Sirloin Encrusted in Italian Bread Crumbs and topped with Olives, Tomatoes, Capers and Aged Balsamic & Pine Nut Crust Sea Scallops with a Lemon-Basil Puree. Served with Garlic Roasted Mashed Potatoes and Vermicelli Vegetable

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## Desserts

**Chocolate Decadence** \$8.25 per Guest

Flourless Chocolate Cake Served with Raspberry Coulis and Chocolate Mousse

**Chocolate Spiked Angel Cake** \$7.75 per Guest

Topped with Balsamic Strawberries and Crème Anglaise

**Rustic Carrot Cake Bread Pudding** \$8.25 per Guest

Baked In a Cream Cheese Custard with Raisins, Pecans and Caramel

**Brandied Door County Cherries** \$7.75 per Guest

Served in a Chocolate Pastry Cup with Vanilla Ice Cream

**Individual Baked Apple Cherry Crisp** \$7.75 per Guest

With Whipped Cream and Cinnamon

**Babcock Ice Cream Cake** \$7.75 per Guest

Layered with Chocolate Cake, Caramel, and Toasted Pecans,  
Topped with Vanilla Ice Cream and Toffee

**Mousse in a Chocolate Tulip Cup** \$7.75 per Guest

*Choice of One Flavor for your Group*

White Chocolate with Mixed Berry and Chambord

Caramel with Toasted Cashew and Mint

Pina-Colada with Caramelized Pineapple, Toasted Coconut and Macadamia Nuts

**Seasonal Cookies & Mini Dessert Bars** \$45.00 per Plate

Served on a Decorative Plate for Your Table

(Serves 6-8 Guests)

**Assorted Gourmet Cheesecakes** \$7.50 per Guest

*Choice of One Flavor for Your Group*

Turtle

Caramel Apple

Espresso

White Chocolate Raspberry

New York Style

# Fluno Center for Executive Education Catering Menus Fall/Winter 2010

## Dessert Displays

### Wisconsin Dessert Display

\$9.95 per Guest

Miniature Chocolate Éclairs and Powdered Sugar Cream Puffs  
Local Fudge, Toffee and Truffles  
Individual Assorted Cheesecakes  
Door County Cherry "Shortcake" Canapés

### Fresh Fruit Dessert Display

\$12.50 per Guest

Miniature Pastel Cups with Assorted Mousses and Fresh Berries  
Mixed Chocolate Dipped Fruit  
Individual "Black and White" Petite Four Cakes  
Apricot Almond Pastry Canapés

### Italian Dessert Display

\$14.25 per Guest

Tiramisu and Cappuccino Nanaimo Petite Four Display  
Lemon Mousse "Spoons" with Mint and Toasted Almond & Zabaglione  
Chocolate Cups with Balsamic Strawberries  
Chocolate Macarons, Mini Biscotti and Mini Pistachio Cannoli  
Assorted Italian Chocolate Truffles  
Gelato Filled Profiterole with Fresh Berries, Chocolate and Powdered Sugar