



# FLORIAN PARK

---

## CONFERENCE AND EVENT CENTER

*Menu 2017 - 2019*





## *Buffet Breakfast*

### **Muffin Continental | 8**

Blueberry & Lemon Poppy Seed Mini Muffins, Individual Strawberry & Blueberry Yogurts, Seasonal Fresh Cut Fruit

### **Bagel Continental | 11**

Plain Bagels, Individual Plain & Strawberry Cream Cheese, Oats & Honey Granola Bars, Whole Apples & Bananas

### **Classic | 12**

Scrambled Eggs, Hash Browns, Blueberry & Lemon Poppy Seed Mini Muffins, Seasonal Fresh Cut Fruit

### **Hearty | 14**

Ham & Cheddar Scrambled Eggs, Hash Browns, Sausage Links, Cinnamon Rolls, Seasonal Fresh Cut Fruit

### **Build Your Own Burrito | 15**

Flour Tortillas, Scrambled Eggs, Ground Chorizo, Hash Browns, Sautéed Red Peppers & Onions, Pico De Gallo, Salsa, Cheddar Cheese, Sour Cream, Hot Sauce

## *Plated Breakfast*

### **Classic | 12**

Scrambled Eggs, Hash Browns, Blueberry & Lemon Poppy Seed Mini Muffins, Seasonal Fresh Cut Fruit

### **Brioche French Toast | 13**

Topped with maple syrup & seasonal fresh berries, served with smoked bacon

### **Hearty | 14**

Smoked Ham & Cheddar Scrambled Eggs, Hash Browns, Sausage Links, Cinnamon Rolls, Seasonal Fresh Cut Fruit

### **Smoked Bacon, Cheddar & Onion Quiche | 14**

Baked in individual tart shells, served with seasonal fresh cut fruit



Stationed coffee, tea, apple juice & orange juice are included with breakfasts

Buffets are intended to be one serving per guest & are limited to a maximum of one hour of service



## *Buffet Lunch*

### **Salad | 14**

Fresh Mixed Greens

Roasted Turkey, Smoked Ham, Parmesan & Cheddar Cheese, Boiled Eggs, Mushrooms, Onions, Tomatoes, Cucumbers, Garlic Croutons, Ranch & Italian Dressings

Served with: Cheesy Broccoli Soup, Rolls, Tuna Pasta Salad, Seasonal Fresh Cut Fruit

### **Cold Deli | 15**

Kaiser Rolls

Roasted Turkey, Smoked Ham, Swiss & Cheddar Cheese, Lettuce, Tomatoes, Mustard, Mayo

Served with: Spear Pickles, Creamy Coleslaw, Homemade Potato Chips, Seasonal Fresh Cut Fruit

### **Picnic | 17**

Kaiser Rolls

BBQ Pulled Pork, Grilled Chicken Breasts, Swiss & Cheddar Cheese, Lettuce, Tomatoes, Onions, Mayo, Mustard, Ketchup

Served with: Creamy Coleslaw, Homemade Potato Chips, Seasonal Fresh Cut Fruit

## *Plated Lunch*

### **Grilled Chicken Breast Marsala | 20**

In a mushroom, Marsala wine sauce, served alongside herbed green beans & roasted red potatoes with rosemary

### **Mushroom & Artichoke Pork Medallions | 20**

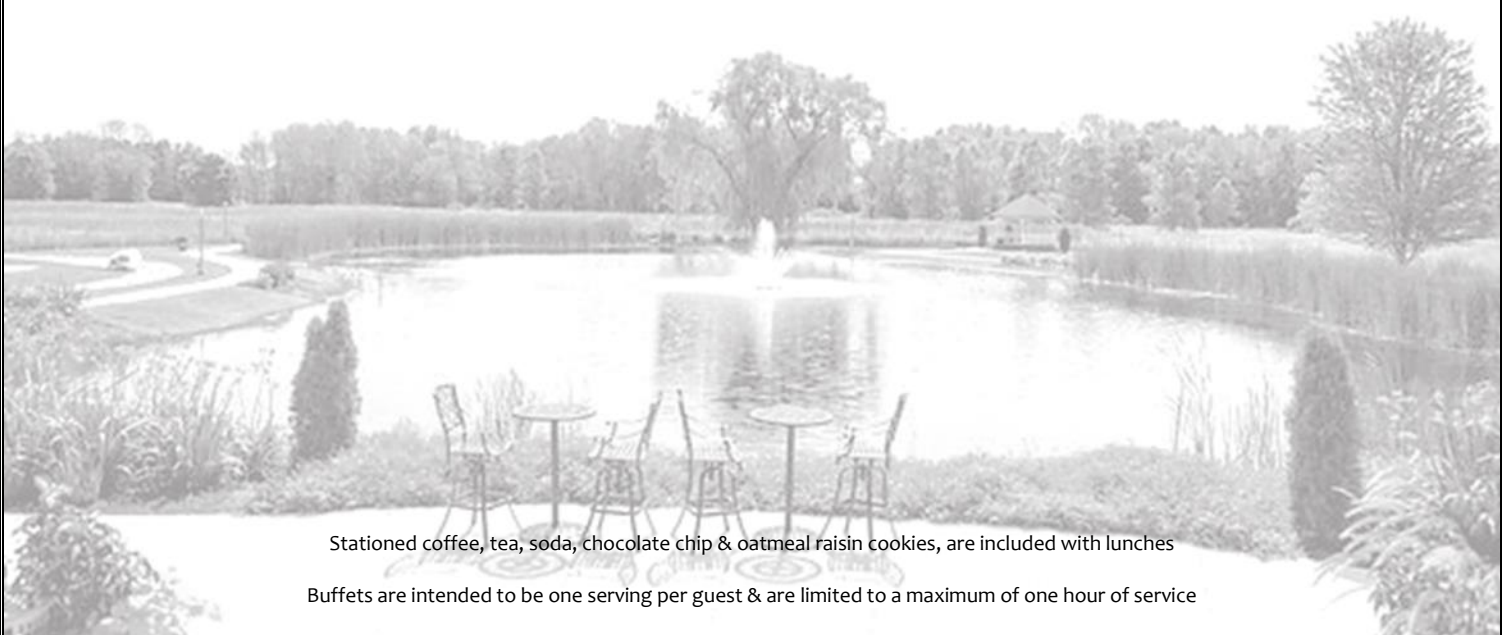
In a caper mustard sauce, served alongside garlic mashed potatoes

### **Braised Beef Tips | 20**

In a red wine mushroom sauce, served alongside broccoli, cauliflower & carrot medley & country mashed potatoes

### **Pretzel Crusted Tilapia | 22**

In a mustard butter sauce, served alongside gourmet carrots with honey butter & wild rice pilaf



Stationed coffee, tea, soda, chocolate chip & oatmeal raisin cookies, are included with lunches

Buffets are intended to be one serving per guest & are limited to a maximum of one hour of service



## *Stationed Dessert*

### **Cookies | 1**

Choice of one: Chocolate Chip, Macadamia Nut, Peanut Butter, Oatmeal Raisin, Sugar

### **Cookies & Brownies | 3**

Chocolate Chip & Oatmeal Raisin Cookies, Fudge Brownies

### **Dessert Bars | 4**

Lemon, Meltaway, Pecan Chocolate Chunk, Raspberry

### **Sundae Bar | 4**

Vanilla Ice Cream

Cashews, Pecans, Chocolate Syrup, Caramel Syrup, Crushed Strawberries, Sprinkles, Cherries

25 | attendant fee applies

### **Petite Sweets | 7**

Cheesecake, Tiramisu, Lemon Bars, Eclairs, Fresh Fruit Tarts, White Chocolate Mousse, Chocolate Ganache Tarts

## *Plated Dessert*

### **Apple Crisp | 4**

Tart apples, cinnamon & oatmeal topping, served with whipped cream

### **Strawberry Shortcake | 4.50**

Pound cake, topped with crushed strawberries, served with whipped cream

### **Tuxedo Cake | 5.25**

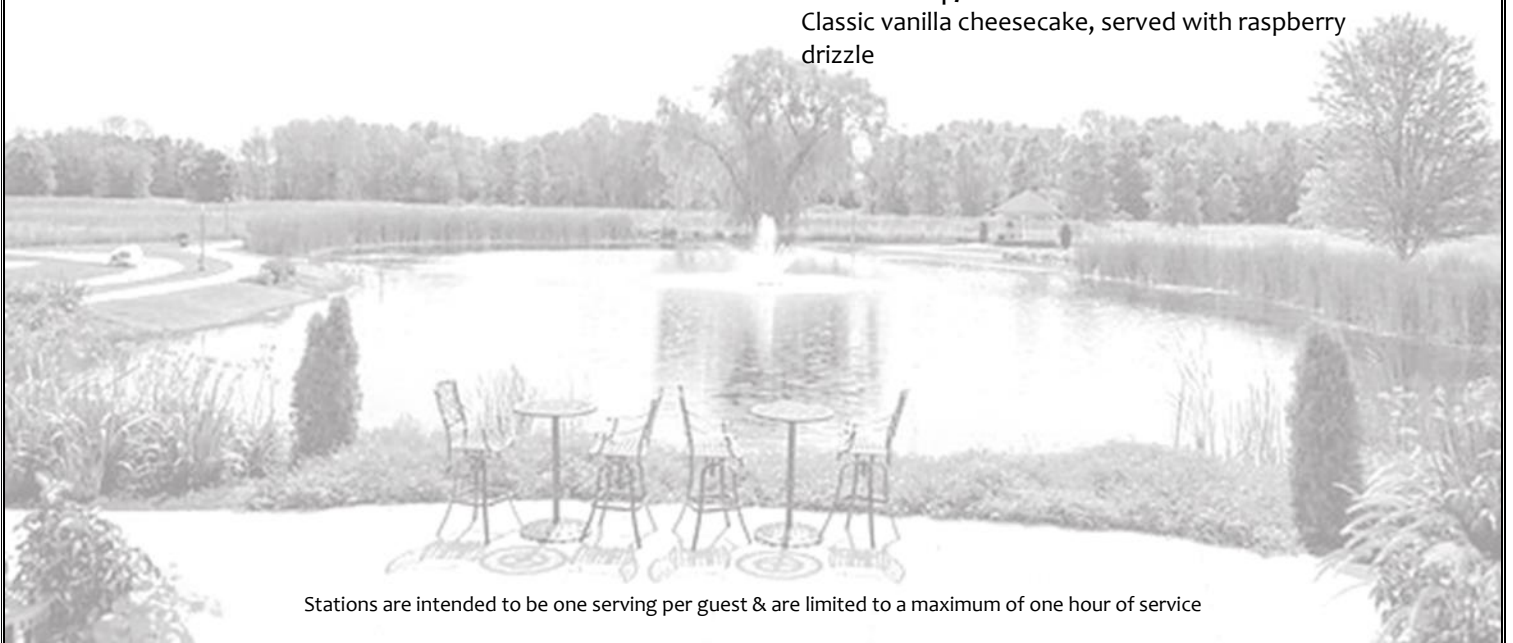
Layers of chocolate cake & white chocolate ganache

### **Tiramisu | 6**

Coffee soaked ladyfingers, layered with mascarpone cheese & cocoa

### **Cheesecake | 7**

Classic vanilla cheesecake, served with raspberry drizzle



Stations are intended to be one serving per guest & are limited to a maximum of one hour of service



## *Signature Drinks*

### **Love Potion | 5**

Vodka, Blue Curacao  
& Cranberry Juice

### **Good Catch | 5**

Vodka, Peach Schnapps,  
Cranberry Juice & Orange Juice

### **The Perfect Pair | 5**

Kinky Blue, Peach Schnapps,  
Sprite & Lemonade

### **Lucky In Love | 5**

Kinky Pink, Malibu  
& Pineapple Juice

### **Sunset Ceremony | 5**

Vanilla Vodka, Pineapple Juice  
& Grenadine

## *Cash Bar*

### **Call Cocktails | 5+**

### **Premium Cocktails | 6+**

### **House Wine | 6+**

### **Domestic Draft Beer | 3**

### **Craft Draft Beer | 3**

### **Domestic Bottle Beer | 3.50**

### **Craft Bottle Beer | 4.50**

### **Soda | 2**

### **Juice | 2.50**

## *Beer & Wine Brands*

### **Domestic Beer**

Bud Light  
Coors Light  
Miller High Life  
Miller Lite

### **Craft Beer**

Blue Moon  
Sierra Nevada  
Spotted Cow  
Stella Artois

### **House Red Wine**

Cabernet  
Lambrusco  
Merlot  
Pinot Noir

### **House White Wine**

Chardonnay  
Moscato  
Pinot Grigio  
Riesling  
White Zinfandel

300 | bar fee for cash bar ONLY, per bar (bartenders included)

30 - 100 guests = one bar, one bartender

101 - 225 guests = one bar, two bartenders

226 - 325 guests = two bars, three bartenders

Over 325 guests = two bars, four bartenders



## *Liquor Brands*

Type	Call	Premium
Bourbon	Jim Beam	Bulleit Markers Mark
Brandy	Korbel Southern Comfort	B & B
Cognac		Courvoisier Hennessy
Gin	Tanqueray	Bombay Sapphire
Liqueur	Amaretto Dr. McGillicuddy's Goldschlager Jägermeister Kahlua Kinky Blue/Pink Peach Schnapps Rumple Minze Sloe Gin	Cointreau Crème Yvette Disaronno Grand Marnier
Rum	Bacardi Bacardi Limon Captain Morgan Malibu	
Scotch	Dewar's	Drambuie Glenfiddich Johnny Walker Black
Tequila	Jose Cuervo	Patron
Vodka	Smirnoff UV Blue/Red	Grey Goose Grey Goose Citron Titos
Whiskey	Jack Daniels Jameson Fireball Seagrams 7	Crown Royal Glenlivet The Knot





## *Beverage Packages*

### **Beer & Soda | 9**

Seven hours of: Two Domestic Draft Beer, Soda

### **Beer, Wine & Soda | 17**

Seven hours of: Two Domestic Draft Beer, House Wine, Soda

### **Beer, Wine, Soda & Call Cocktails | 28**

Seven hours of: One Domestic Draft Beer, One Craft Draft Beer, House Wine, Soda

Three consecutive hours of: Up To Call Brand Cocktails

### **Beer, Wine, Soda & Premium Cocktails | 34**

Seven hours of: Two Domestic, or Two Craft Beer, House Wine, Soda

Seven hours of: Up To Premium Brand Cocktails

## *Beverage Upgrades*

### **Soda | 1**

Unlimited

### **Rum Punch | 1**

Cocktail Hour Only

### **One Craft Draft Beer | 2**

Beverage Package Upgrade

### **Wine Pour | 2**

Choice of One Red & One White

### **Champagne Punch | 2**

Cocktail Hour Only

### **Champagne Pour | 2**

Brut

### **Champagne Pour | 3**

Asti

### **House Brand Cocktails | 5**

One hour of: Single House Brand Cocktails, Cocktail Hour Only

Package pricing includes bars & bartenders, subject to final guest count

30 - 100 guests = one bar, one bartender  
101 - 225 guests = one bar, two bartenders  
226 - 325 guests = two bars, three bartenders  
326 or more guests = two bars, four bartenders

Bottled beer and shots not included in packages



## *Hors d'oeuvres*

### **Bruschetta | 2**

Roma tomatoes, basil & vinaigrette, served on petite Italian bread

### **Bacon Wrapped Water Chestnuts | 2**

Prepared in a honey soy sauce

### **Crab Rangoon | 2**

Served with a sweet & sour sauce

### **Ham Pinwheels | 2**

Wrapped in a flour tortilla, with American cheese & mayo

### **Homemade Italian Meatballs | 2**

Prepared in marinara sauce

### **Stuffed Mushroom Caps | 2**

With sausage & spinach

### **Seasonal Fresh Cut Vegetables | 2.25**

With ranch dip & hummus

### **Vegetable Spring Rolls | 2.25**

Served with a sweet Tai chili sauce

### **BBQ Pork Flatbread | 2.50**

With cheddar cheese, onion & arugula

### **Margherita Flatbread | 2.50**

Fresh mozzarella, parmesan & quark cheese, with tomato & basil

### **Pesto Chicken Flatbread | 2.50**

Monterey & quark cheese, with sundried tomatoes & garlic

### **Warm Artichoke Dip | 2.50**

Served with toast points

### **Beef Cocktail Franks | 3**

Prepared in puff pastry

### **Coconut Shrimp | 3**

Served with a pineapple apricot sauce

### **Seasonal Fresh Cut Fruit | 3.25**

### **BBQ Chicken Wings | 3.25**

With ranch dressing

### **Domestic Cheese & Sausage | 3.50**

Swiss, cheddar & mozzarella cheese, served with summer sausage & crackers

### **Petite Twice Baked Potatoes | 3.50**

With smoked bacon, cheddar cheese, sour cream & chives

### **Petite Grilled Cheese & Tomato Soup | 3.50**

### **Crab Cakes | 4**

Served with lemon aioli & radish sprouts

## *Carving Stations*

### **Roasted Turkey Breast | 3**

With cranberry orange chutney

### **Roasted Pork Loin | 3**

With apple demi glaze

### **Honey Baked Ham | 3.50**

With pineapple relish

### **Roasted Beef Tenderloin | 9**

With red wine demi glaze

### **24 Hour Cooked Prime Rib | 9**

With au jus & horseradish chive cream

100 | chef fee applies for all carving stations, prices based on hors d'oeuvre size portions, includes house rolls

Stations are intended to be one serving per guests & are limited to a maximum of one hour of service

50 | butler passer fee





## *Two Entrée Buffet*

| 22 |

### **Garden Salad**

Mixed greens, cherry tomatoes, cucumbers, red onions, carrot threads & sesame croutons, with ranch & Italian dressings, served alongside house rolls

### ENTREES Choice of Two

#### **Grilled Chicken Breast Marsala** *GF*

In a mushroom Marsala wine sauce

#### **Baked Cod Fillet** *GF*

Topped with a lemon butter sauce

#### **Lemon & Herb Bone-In Backed Chicken** *GF*

#### **Braised Beef & Mushroom Stroganoff**

In a sour cream sauce, tossed with egg noodles

#### **Honey Baked Ham with Pineapple** *GF*

#### **Mozzarella & Marinara Baked Mostaccioli**

### SIDES Choice of Two

#### **Vegetables**

Broccoli, Cauliflower & Carrot Medley

Herbed Broccoli

Herbed Green Beans

Gourmet Carrots with Honey Butter


#### **Starches**

Country Mashed Potatoes

Garlic Mashed Potatoes

Roasted Red Potatoes with Rosemary

Wild Rice Pilaf



Stationed coffee & tea are included with buffet dinners

Buffets are intended to be one serving per guests & are limited to a maximum of one hour of service



## Three Entrée Buffet

| 26 |

### Garden Salad

Mixed greens, cherry tomatoes, cucumbers, red onions, carrot threads & sesame croutons, with ranch & Italian dressings, served alongside house rolls

### ENTREES Choice of Three

#### **Creamy Cheese & Vegetable Grilled Chicken**

Broccoli, cauliflower, carrots & cheddar cheese in a white wine sauce

#### **Grilled Chicken Alfredo**

Tossed with fettuccini noodles in a creamy Alfredo sauce

#### **Grilled Chicken Breast Marsala *GF***

In a mushroom Marsala wine sauce

#### **Lemon & Herb Bone-In Baked Chicken *GF***

#### **Sausage & Spinach Stuffed Pork Loin *GF***

Topped with bruschetta demi glaze

#### **Honey Baked Ham with Pineapple *GF***

#### **Pretzel Crusted Tilapia**

In a mustard butter sauce

#### **Baked Cod Fillet *GF***

Topped with a lemon butter sauce

#### **Braised Beef Tips *GF***

In a red with mushroom sauce

#### **Pepperoni, Mozzarella & Pesto Stuffed Beef**

Topped with a tomato veal sauce *GF*

#### **Braised Beef & Mushroom Stroganoff**

In a sour cream sauce, tossed with egg noodles

#### **Mozzarella & Marinara Baked Mostaccioli**

### SIDES Choice of Two

#### **Vegetables**

Broccoli, Cauliflower & Carrot Medley

Herbed Broccoli

Herbed Green Beans

Gourmet Carrots with Honey Butter

#### **Starches**

Country Mashed Potatoes

Garlic Mashed Potatoes

Roasted Red Potatoes with Rosemary

Wild Rice Pilaf

Stationed coffee & tea are included with buffet dinners

Buffets are intended to be one serving per guests & are limited to a maximum of one hour of service



## *Two Entrée Buffet with Carving Station*

| 32 |

### **Garden Salad**

Mixed greens, cherry tomatoes, cucumbers, red onions, carrot threads & sesame croutons, with ranch & Italian dressings, served alongside house rolls

### ENTREES Choice of Two

#### **Herb Crusted Chicken Parmesan**

Topped with marinara & mozzarella cheese

#### **Creamy Cheese & Vegetable Grilled Chicken**

Broccoli, cauliflower, carrots & cheddar cheese in a white wine sauce

#### **Grilled Chicken Alfredo**

Tossed with fettuccini noodles in a creamy Alfredo sauce

#### **Grilled Chicken Breast Marsala *GF***

In a mushroom, Marsala sauce

#### **Lemon & Herb Bone-In Baked Chicken *GF***

#### **Grilled Pork Tenderloin Medallions *GF***

Topped with smoked pork demi glaze & apple relish

#### **Mushroom & Artichoke Pork Medallions *GF***

In a caper mustard sauce

#### **Sausage & Spinach Stuffed Pork Loin *GF***

Topped with bruschetta demi glaze

#### **Honey Baked Ham with Pineapple *GF***

#### **Sesame Crusted Salmon Filet *GF***

With a ginger glaze

#### **Pretzel Crusted Tilapia**

In a mustard butter sauce

#### **Baked Cod Fillet *GF***

Topped with a lemon butter sauce

#### **Braised Beef Short Rib Wellington**

Baked in a puff pastry, with mushroom duxcelle

#### **Slow Roasted Boneless Beef Short Ribs *GF***

Glazed with BBQ rub, served with BBQ sauce

#### **Braised Beef Tips *GF***

In a red wine mushroom sauce

#### **Pepperoni, Mozzarella & Pesto Stuffed Beef**

Topped with a tomato veal sauce *GF*

#### **Braised Beef & Mushroom Stroganoff**

In a sour cream sauce, tossed with egg noodles

#### **Italian Sausage Lasagna**

With marinara & a blend of four cheeses

#### **Mozzarella & Marinara Baked Mostaccioli**

(CONTINUED)

Stationed coffee & tea are included with buffet dinners

Buffets are intended to be one serving per guest & are limited to a maximum of one hour of service



## *Two Entrée Buffet with Carving Station*

(CONTINUED)

### CARVED ENTRÉE

Choice of One

**Roasted Turkey Breast** *GF*  
With cranberry orange chutney

**Honey Baked Ham** *GF*  
With pineapple relish

**Roasted Pork Loin** *GF*  
With smoked apple demi glaze

**Roasted Beef Tenderloin** *GF* | upcharge | 4  
With red wine demi glaze

**24 Hour Cooked Prime Rib** *GF* | upcharge | 4  
With au jus & horseradish chive cream

### SIDES

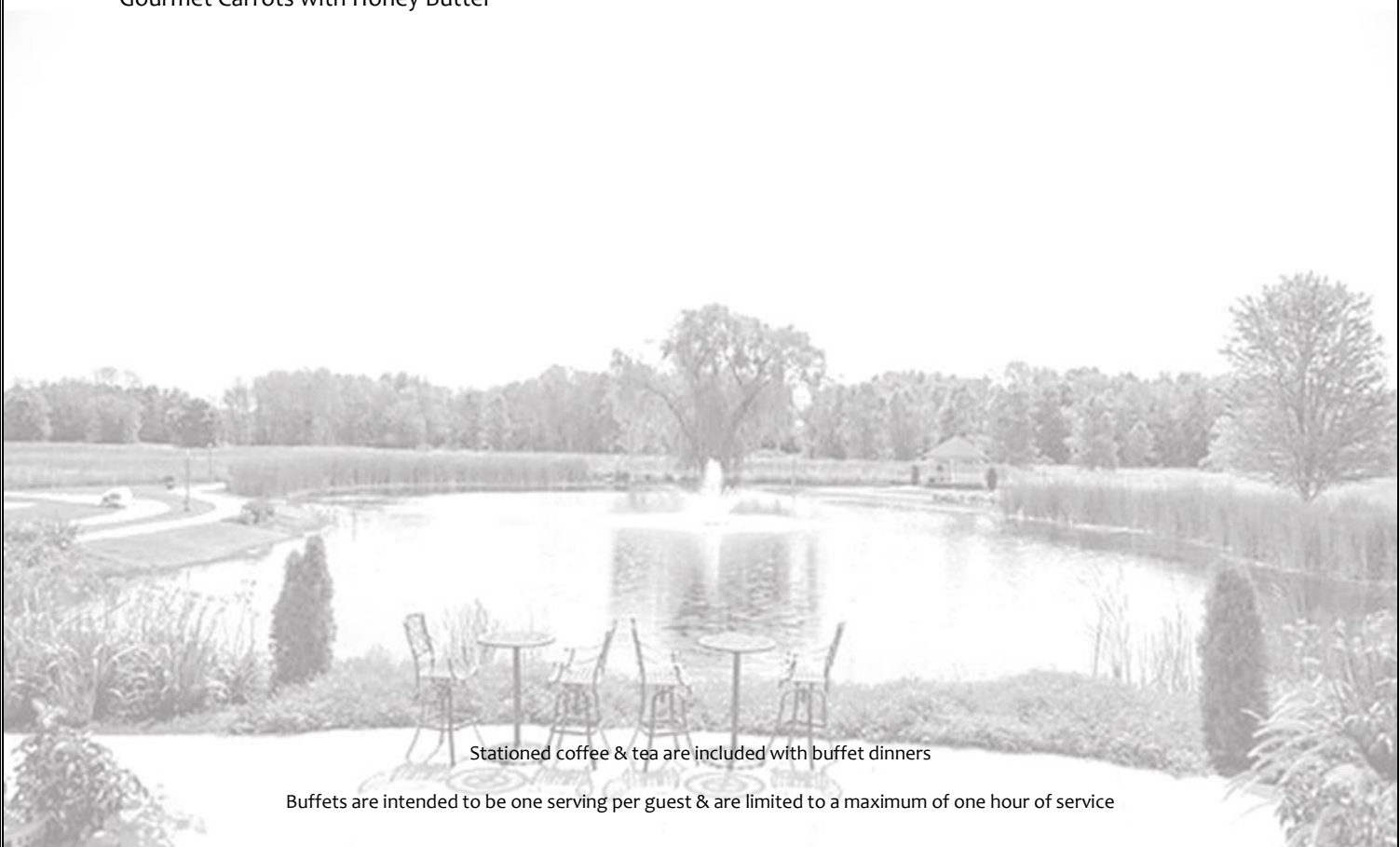
Choice of Three

#### **Vegetables**

Asparagus with Red Peppers  
Broccoli, Cauliflower & Carrot Medley  
Herbed Broccoli  
Herbed Green Beans  
Gourmet Carrots with Honey Butter

#### **Starches**

Country Mashed Potatoes  
Garlic Mashed Potatoes  
Roasted Red Potatoes with Rosemary  
Wild Rice Pilaf



Stationed coffee & tea are included with buffet dinners

Buffets are intended to be one serving per guest & are limited to a maximum of one hour of service



## *Plated Dinner*

### **Garden Salad**

Mixed greens, cherry tomatoes, cucumbers, red onions, carrot threads & sesame croutons, with ranch & Italian dressings, served alongside house rolls

### CHICKEN ENTREES

#### **Creamy Cheese & Vegetable Grilled Chicken | 23**

Broccoli, cauliflower, carrots & cheddar cheese in a white wine sauce, served alongside wild rice pilaf

#### **Grilled Chicken Breast Marsala GF | 24**

In a mushroom, Marsala wine sauce, served alongside asparagus with red peppers & garlic mashed potatoes

#### **Ham & Swiss Cheese Stuffed Chicken | 25**

In a chicken veloute sauce, served alongside gourmet carrots with honey butter & wild rice pilaf

### PORK ENTREES

#### **Mushroom & Artichoke Pork Medallions GF | 24**

In a caper mustard sauce, served alongside garlic mashed potatoes

#### **Grilled Pork Tenderloin Medallions GF | 24**

Topped with smoked pork demi glaze & apple relish, served alongside herbed broccoli & roasted red potatoes with rosemary

#### **Sausage & Spinach Stuffed Pork Loin GF | 24**

Topped with a bruschetta demi glaze, served alongside herbed green beans & roasted red potatoes with rosemary

### FISH ENTREES

#### **Baked Cod Fillet GF | 24**

Topped with a lemon butter sauce, served alongside asparagus with red peppers & wild rice pilaf

#### **Pretzel Crusted Tilapia | 24**

In a mustard butter sauce, served alongside gourmet carrots with honey butter & garlic mashed potatoes

#### **Sesame Crusted Salmon Fillet GF | 27**

With a ginger glaze, served alongside herbed green beans & wild rice pilaf

Stationed coffee & tea are included with plated dinners

30 – 50 guests = one main entrée + one vegetarian/vegan entrée & one children's entrée, (upon request only, limit of 20 total)  
50 or more guests = two main entrees + one vegetarian/vegan entrée & one children's entrée, (upon request only, limit of 20 total)



## *Plated Dinner*

(CONTINUED)

### **Garden Salad**

Mixed greens, cherry tomatoes, cucumbers, red onions, carrot threads & sesame croutons, with ranch & Italian dressings, served alongside house rolls

### BEEF ENTREES

#### **Braised Beef Tips *GF* | 24**

In a red wine mushroom sauce, served alongside broccoli, cauliflower & carrot medley & country mashed potatoes

#### **Slow Roasted Boneless Beef Short Ribs *GF* | 26**

Glazed with BBQ rub, served alongside BBQ sauce, herbed green beans & country mashed potatoes

#### **Pepperoni, Mozzarella & Pesto Stuffed Beef *GF* | 26**

Topped with a tomato veal sauce, served alongside herbed broccoli & roasted red potatoes with rosemary

#### **Braised Beef Short Rib Wellington | 30**

Baked in a puff pastry, with mushroom duxcelle, served alongside broccoli, cauliflower & carrot medley & roasted red potatoes with rosemary

#### **\*Grilled 10 oz. New York Strip Steak *GF* | 32**

Topped with herb butter & roasted mushrooms, served alongside herbed broccoli & garlic mashed potatoes

#### **\*Grilled 7 oz. Filet Mignon *GF* | 36**

Topped with au jus glaze, served alongside asparagus with red peppers & roasted red potatoes with rosemary

### VEGETARIAN/VEGAN ENTREES

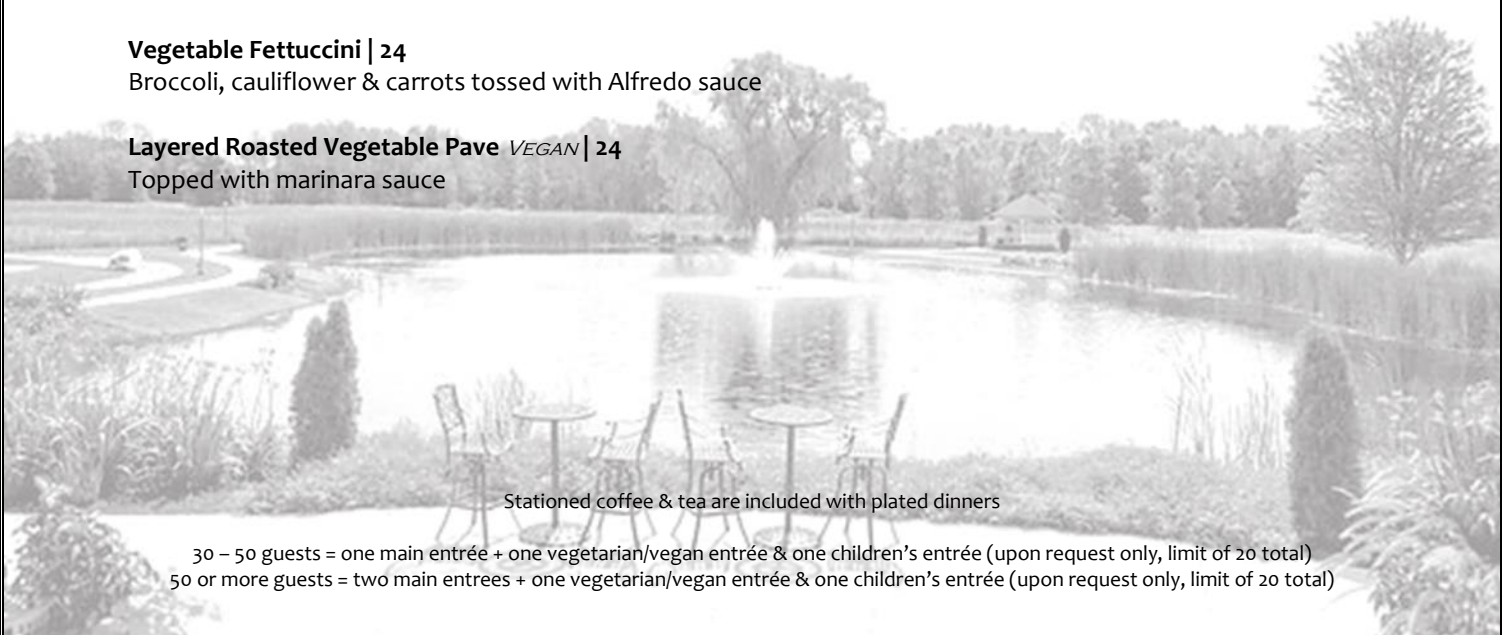
#### **Mozzarella & Marinara Baked Mostaccioli | 22**

#### **Vegetable Fettuccini | 24**

Broccoli, cauliflower & carrots tossed with Alfredo sauce

#### **Layered Roasted Vegetable Pave *VEGAN* | 24**

Topped with marinara sauce



Stationed coffee & tea are included with plated dinners

30 – 50 guests = one main entrée + one vegetarian/vegan entrée & one children's entrée (upon request only, limit of 20 total)  
50 or more guests = two main entrees + one vegetarian/vegan entrée & one children's entrée (upon request only, limit of 20 total)



## *Plated Dinner*

(CONTINUED)

### **Garden Salad**

Mixed greens, cherry tomatoes, cucumbers, red onions, carrot threads & sesame croutons, with ranch & Italian dressings, served alongside house rolls

### DUET ENTREES

#### **Chicken & Ham Duet | 23**

Creamy cheese & vegetable grilled chicken, with broccoli, cauliflower, carrots & cheddar cheese in a white wine sauce + honey baked ham, with pineapple, served alongside wild rice pilaf

#### **Chicken & Beef Duet | 24**

Grilled chicken breast Marsala, in a mushroom, Marsala wine sauce + braised beef tips, in a red wine mushroom sauce, served alongside asparagus with red peppers & garlic mashed potatoes

#### **Pork & Beef Duet | 26**

Sausage & spinach stuffed pork loin, topped with bruschetta demi glaze + pepperoni, mozzarella & pesto stuffed beef, topped with marinara sauce, served alongside herbed broccoli & roasted red potatoes with rosemary

#### **\*Fish & Beef Duet | 36**

Sesame crusted salmon fillet, with a ginger glaze + grilled 4 oz. filet mignon, topped with au jus glaze, served alongside herbed green beans & garlic mashed potatoes

## *Children's Entrées*

### BUFFET

#### **Children's Portion Buffet | 10**

(Eligible for children 10 & under)

### PLATED

#### **Chicken Fritters | 10**

With ketchup & ranch, served alongside French fries (eligible for children 10 & under)

#### **Beef Cocktail Franks | 10**

Prepared in puff pastry, served alongside macaroni & cheese (eligible for children 10 & under)

Stationed coffee & tea are included with plated dinners

Duet Entrées are limited to one choice + one vegetarian/vegan entrée & one children's entrée (upon request only, limit of 20 total)

Children's entrées must follow the service style of the main meal

Buffet Dinner = children's portion buffet

Plated Dinner = one children's plated entrée



## *Sides*

### SALADS

#### **Garden | 3**

Mixed greens, cherry tomatoes, cucumbers, red onions, carrot threads & sesame croutons, served with ranch & Italian dressings

#### **Caesar | 3**

Romaine lettuce, parmesan crisps & garlic croutons, served with parmesan anchovy garlic dressing

#### **Classic Wedge | 4**

Iceburg lettuce, cherry tomatoes, bacon, cheddar cheese & garlic croutons, served with ranch dressing

#### **Caprese | 4**

Spring mix, basil, cherry tomatoes & mozzarella, served with balsamic reduction

#### **\*Champagne | 4**

Lettuce blend, feta cheese & garlic croutons, served with hazelnut champagne dressing

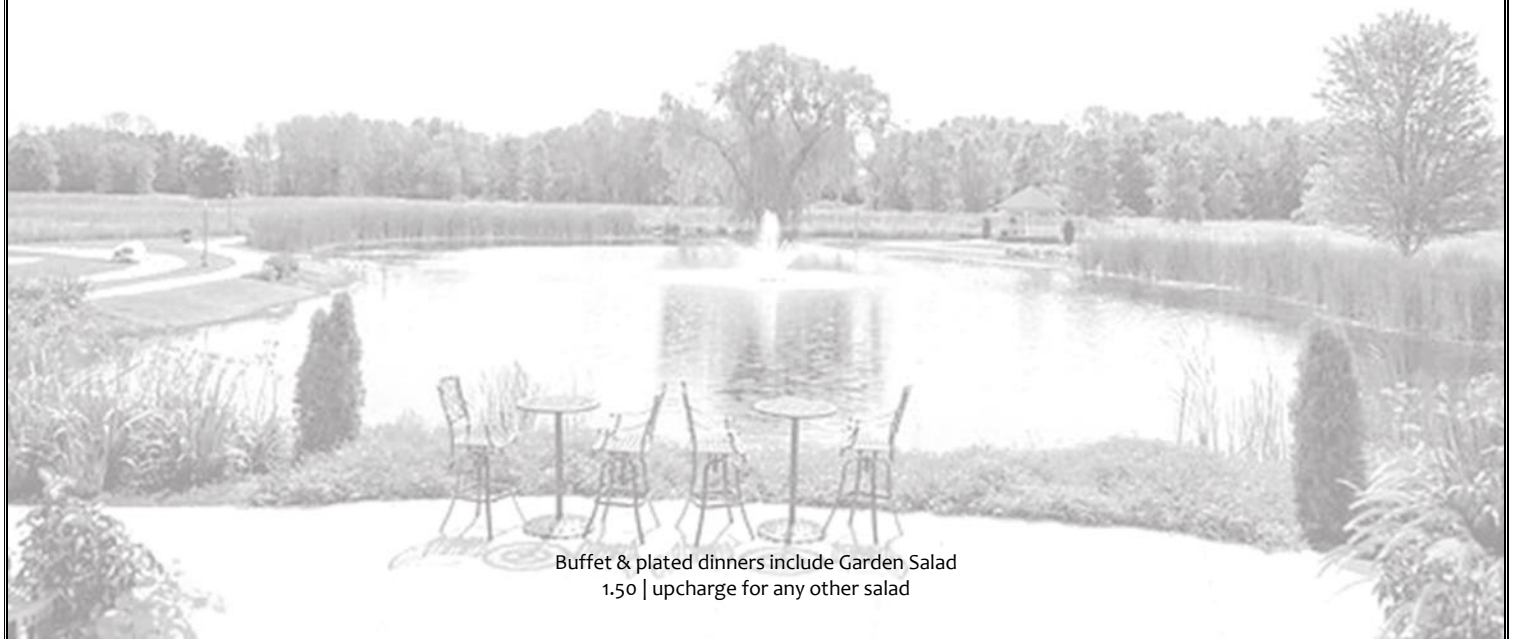
### SIDES

#### **Vegetables**

Asparagus & Red Peppers | 1 upcharge  
Broccoli, Cauliflower & Carrot Medley  
Herbed Broccoli  
Herbed Green Beans  
Gourmet Carrots with Honey Butter

#### **Starches**

Country Mashed Potatoes  
Garlic Mashed Potatoes  
Roasted Red Potatoes with Rosemary  
Wild Rice Pilaf



Buffet & plated dinners include Garden Salad  
1.50 | upcharge for any other salad





## *Late Night Snacks*

### **Ball Park Sliders | 3**

Chef prepared, petite beef hotdogs & hamburgers  
Served with cheddar cheese, pickle relish, onions, mustard & ketchup  
100 | chef fee applies

### **Petite Sandwiches | 3**

Smoked Ham & Swiss Cheese  
Roasted Turkey & Cheddar Cheese  
Served with lettuce, tomato, mayo & mustard

### **New York Style Pizza | 3**

Variety of cheese, pepperoni, sausage & vegetable toppings

### **Nacho Bar | 4**

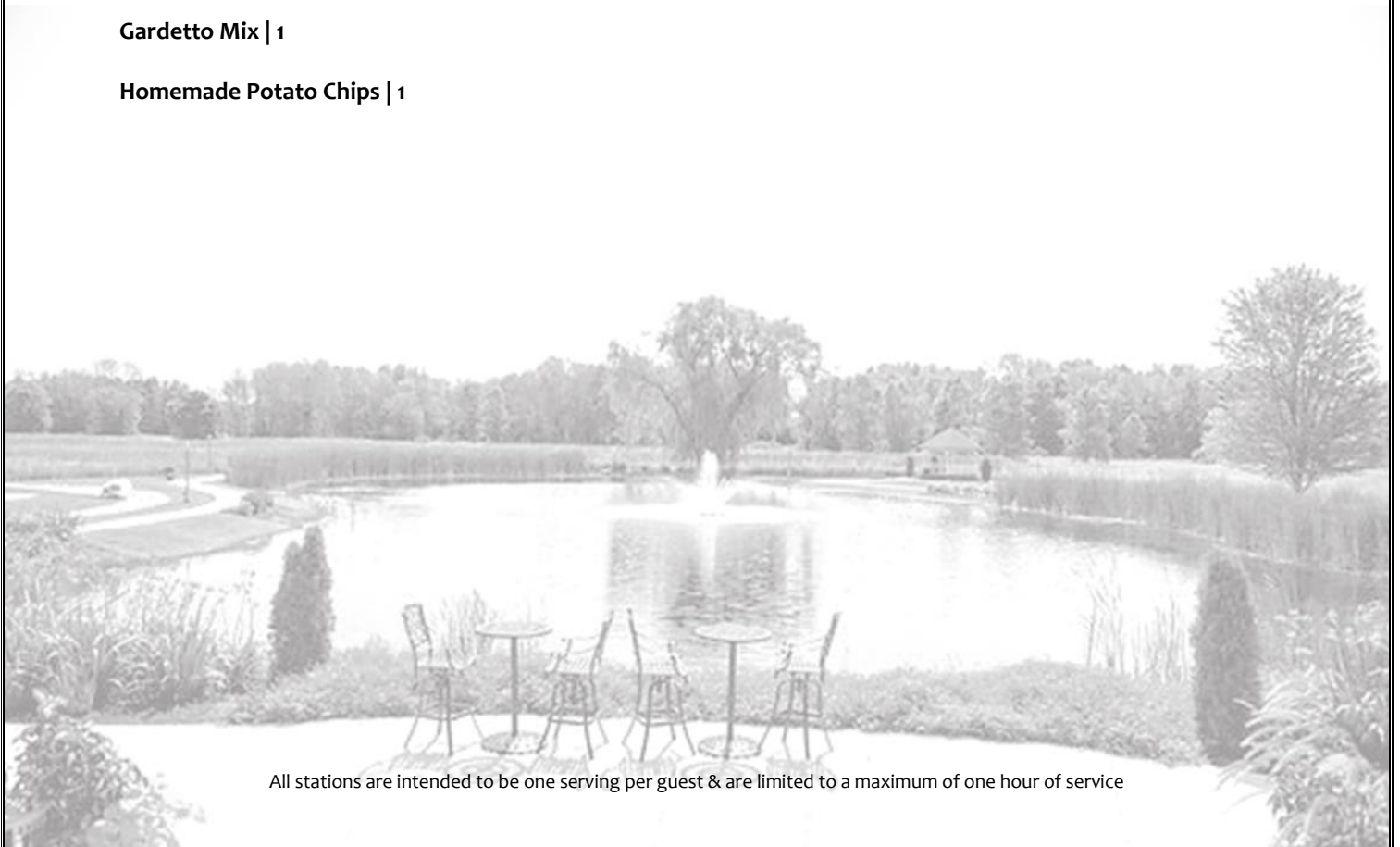
Seasoned ground beef, tomatoes, onions, jalapenos, black olives, con queso sauce, Pico de Gallo, salsa, sour cream & tortilla chips

## *Light Dry Snacks*

### **Mixed Nuts | 1**

### **Gardetto Mix | 1**

### **Homemade Potato Chips | 1**



All stations are intended to be one serving per guest & are limited to a maximum of one hour of service



## *Menu Policies*

- All food & beverage is subject to 20% service charge & 5.6% Wisconsin sales tax
- A minimum of 30 guests is required for any food, or beverage order
- Buffets are portioned to be one serving per guest, according to your final guest count, therefore buffets will close after the last table has gone through the buffet line
- Gluten free entrees are signified by a *GF*
- All steaks will be prepared medium rare, unless otherwise requested ahead of time
- In coherence with WI Food Code: \*Consuming raw, or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness
- In accordance with our licensing, no outside food, or beverage may be brought onto Florian Park Conference & Event Center property, the client will be fined

