

MENU 2019 - 2021

BREAKFAST

Breakfasts include stationed coffee, tea, apple juice & orange juice

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

BUFFET

Muffin Continental | 8

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

Hearty | 14

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

Breakfast 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

Classic | 12

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

Brioche French Toast | 13

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

Hearty | 14

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

Smoked Bacon, Cheddar & Onion Quiche | 14

Baked in individual tart shells, served with fresh cut fruit



THE FLORIAN
Event Venue

LUNCH

*Lunches include chocolate chip & oatmeal raisin cookies, along with stationed coffee, tea & soda
Buffets are intended to be one serving per guest & are limited to a maximum of one hour of service*

BUFFET

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 & 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 & 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 & Fresh Cut Fruit

PLATED

Grilled Chicken Breast Marsala *GF* | 20

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

Mushroom & Artichoke Pork Medallions *GF* | 20

In a caper mustard sauce, served alongside garlic mashed potatoes

Braised Beef Tips *GF* | 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



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HORS D'OEUVRES

*Stations are intended to be one serving per guests & are limited to a maximum of one hour of service
50 | butler passer fee*

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

Italian Meatballs | 2
Prepared in marinara sauce

Stuffed Mushroom Caps | 2
With sausage & spinach

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

Fresh Cut Fruit | 3.25

BBQ Chicken Wings | 3.25
With ranch dressing

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 | 3.50
Served with tomato soup

Crab Cakes | 4
Served with lemon aioli & radish sprouts

CARVING STATIONS

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

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



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SALADS & SIDES

Dinners include garden salad | 1.50 upcharge for any other salad

SALADS

Garden

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

Caesar

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

Classic Wedge

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

Caprese

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

*Champagne

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



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Event Venue

DINNER BUFFETS

*Dinners include garden salad & house rolls, along with stationed coffee & tea
Buffets are intended to be one serving per guests & are limited to a maximum of one hour of service*

TWO ENTRÉE | 22

Children ten & under / 10

Creamy Cheese & Vegetable Grilled Chicken
Broccoli, cauliflower, carrots & cheddar cheese in a white wine sauce

Grilled Chicken Breast Marsala *GF*
In a mushroom Marsala wine sauce

Lemon & Herb Bone-In Baked Chicken
GF

Honey Baked Ham with Pineapple *GF*

Baked Cod Fillet *GF*
Topped with a lemon butter sauce

Braised Beef & Mushroom Stroganoff
In a sour cream sauce, tossed with egg noodles

Braised Beef Tips *GF*
In a red with mushroom sauce

Mozzarella & Marinara Baked Mostaccioli

CHOICE OF TWO SIDES

THREE ENTRÉE | 26

Children ten & under / 10

Pesto Marinated Caprese Chicken Breast *GF*
*Prepared nut free
Topped with an olive oil chicken stock & bruschetta tomatoes

Creamy Cheese & Vegetable Grilled Chicken
Broccoli, cauliflower, carrots & cheddar cheese in a white wine 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 a 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

Pepperoni, Mozzarella & Pesto Stuffed Beef *GF*
Topped with a tomato veal sauce

Slow Roasted Boneless Beef Short Ribs
Glazed with BBQ rub, served with BBQ sauce

Braised Beef & Mushroom Stroganoff
In a sour cream sauce, tossed with egg noodles

Braised Beef Tips *GF*
In a red with mushroom sauce

Mozzarella & Marinara Baked Mostaccioli

CHOICE OF TWO SIDES



THE FLORIAN
Event Venue

DINNER BUFFETS (CONTINUED)

Dinners include garden salad & house rolls, along with stationed coffee & tea

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

TWO ENTRÉE + CARVING STATION | 32

Children ten & under / 10

Creamy Cheese & Vegetable Grilled
Chicken
Broccoli, cauliflower, carrots & cheddar cheese in
a white wine sauce

Grilled Chicken Breast Marsala *GF*
In a mushroom, Marsala sauce

Lemon & Herb Bone-In Baked Chicken
GF

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
With a soy 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
Glazed with BBQ rub, served with BBQ sauce

Braised Beef Tips *GF*
In a red wine mushroom sauce

Pepperoni, Mozzarella & Pesto
Stuffed Beef *GF*
Topped with a tomato veal sauce

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

CHOOSE ONE

Roasted Turkey Breast
With cranberry orange chutney

Roasted Pork Loin *GF*
With smoked apple demi glaze

Honey Baked Ham *GF*
With pineapple relish

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

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

CHOICE OF THREE SIDES



THE FLORIAN
Event Venue

PLATED DINNERS

*Dinners include garden salad & house rolls, along with stationed coffee & tea
1 duet entrée + upon request 1 vegetarian/vegan entrée + 1 children's entrée (limit of 20 total)*

DUET ENTRÉES

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 *GF* | 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 *GF* | 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



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Event Venue

PLATED DINNERS (CONTINUED)

*Dinners include garden salad & house rolls, along with stationed coffee & tea
2 entrées + upon request 1 vegetarian/vegan entrée + 1 children's entrée, (limit of 20 total)*

CHICKEN ENTRÉES

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

Pesto Marinated Caprese Chicken Breast *GF* | 26

*Prepared nut free

Topped with an olive oil chicken stock & bruschetta tomatoes, served alongside asparagus with red peppers & roasted red potatoes with rosemary

PORK ENTRÉES

Mushroom & Artichoke Pork Medallions *GF* | 24

In a caper mustard sauce, served alongside garlic mashed potatoes

Sausage & Spinach Stuffed Pork Loin *GF* | 24

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

FISH ENTRÉES

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 | 27

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



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Event Venue

PLATED DINNERS (CONTINUED)

*Dinners include garden salad & house rolls, along with stationed coffee & tea
2 entrées + upon request 1 vegetarian/vegan entrée + 1 children's entrée, (limit of 20 total)*

BEEF ENTRÉES

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 | 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 ENTRÉES

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

CHILDREN'S ENTRÉES

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

Buffet Dinner = children's portion buffet | Plated Dinner = 1 choice, children's plated entrée

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)



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Event Venue

DESSERT

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

STATIONED

Cookies | 1

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

Cookies & Brownies | 3

Chocolate Chip Cookies, Oatmeal Raisin Cookies & Fudge Brownies

Dessert Bars | 4

Lemon, Meltaway, Pecan Chocolate Chunk & Raspberry

S'mores Bar | 3

Graham Crackers, Marshmallows & Chocolate

Sundae Bar | 5

Vanilla Ice Cream

Chocolate Syrup, Caramel Syrup, Crushed Pecans, Crushed Oreos, Crushed Strawberries, Sprinkles & Cherries

Petite Sweets | 7

Caramel Crème Puffs, Chocolate Eclairs, Chocolate Tartlets, Coffee Eclairs, Lemon Tartlets, Opera Squares, Pistachio Squares, Raspberry Tartlets & Tangerine Tartlets

PLATED

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



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LATE NIGHT SNACKS

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

New York Style Pizza | 3

Served with a variety of cheese, pepperoni, sausage & vegetable toppings

Petite Sandwiches | 3

Smoked Ham & Swiss Cheese

Roasted Turkey & Cheddar Cheese

Served with lettuce, tomato, mayo & mustard

Mac & Cheese Bar | 4

Classic Homemade Macaroni & Cheese

Toppings: Bacon, Chicken, Broccoli, Green Onions, Breadcrumbs, Buffalo Sauce, BBQ Sauce & Ketchup

Nacho Bar | 4

Homemade Tortilla Chips

Toppings: Con Queso Sauce, Seasoned Ground Beef, Jalapenos, Onions, Tomatoes, Black Olives, Pico de Gallo, Salsa & Sour Cream

LIGHT DRY SNACKS

Mixed Nuts | 1

Gardetto Mix | 1

Homemade Potato Chips | 1

BEVERAGES

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

30 - 100 guests = 1 bar & 1 bartender

101 - 225 guests = 1 bar & 2 bartenders

226 - 325 guests = 2 bars & 3 bartenders

326 or more guests = 2 bars & 4 bartenders

Bottled beer and shots not included in packages

PACKAGES

Beer & Soda | 9

Seven hours of unlimited: Two Domestic Draft Beer & Soda

Beer, Wine & Soda | 17

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

Beer, Wine, Soda & Call Cocktails | 28

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

Seven hours of unlimited: Up To Premium Brand Cocktails

UPGRADES

Champagne Punch | 2

Cocktail Hour Only

One Craft Draft Beer | 2

Upgrade from Domestic within Package

Rum Punch | 2

Cocktail Hour Only

Champagne Pour

Brut | 2

Asti | 3

Whiskey Amaretto Punch | 2

Cocktail Hour Only

House Brand Cocktails | 6

Cocktail Hour Only

SIGNATURE COCKTAILS

Cocktail hour only, choose two selections for | 6

Cucumber Mint Breeze | 4

Root Beer Float | 4

Pomegranate Lemonade Champagne

Spritzer | 4

Sweet Peach Tea | 4



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BEVERAGES (CONTINUED)

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

30 - 100 guests = 1 bar & 1 bartender

101 - 225 guests = 1 bar & 2 bartenders

226 - 325 guests = 2 bars & 3 bartenders

Over 325 guests = 2 bars & 4 bartenders

CASH BAR

Call Cocktails | 5+

Premium Cocktails | 6+

House Wine | 6+

Domestic Draft Beer | 3

Craft Draft Beer | 4

Domestic Bottle Beer | 3.50

Craft Bottle Beer | 4.50

Soda | 2

Juice | 2.50

BEER BRANDS & WINE TYPES

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

Merlot

Pinot Noir

House White Wine

Chardonnay

Moscato

Pinot Grigio

Riesling

White Zinfandel

NON-ALCOHOLIC BEVERAGES

Soda | 1

Unlimited

Juice | 1.25

Unlimited

Coffee | 1.50

Unlimited

Milk | 1.50

Unlimited



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LIQUOR BRANDS

TYPE	CALL	PREMIUM
BOURBON	Jim Beam	Bulleit Markers Mark
BRANDY/COGNAC	Korbel	B & B Courvoisier Grand Marnier
GIN	Bombay Dry	Tanqueray
LIQUEUR/CORDIALS	Amaretto Dr. McGillicuddy's Goldschlager Jägermeister Kahlua Kinky Blue/Pink Peach Schnapps Rumple Minze Southern Comfort	Crème Yvette Disaronno Drambuie Patron XO Rumchata Sambuca The Knot
RUM	Bacardi Bacardi Limon Captain Morgan Malibu Myer's Dark	
SCOTCH	Dewar's	Glenlivet Johnny Walker Black/Red
TEQUILA	Jose Cuervo	Patron
VODKA	Deep Eddy Lemon Smirnoff	Grey Goose Titos
WHISKEY	Jack Daniels Jameson Fireball Seagrams 7	Crown Royal



MENU POLICIES

- All food & beverage is subject to 21% 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
- Children's meals must follow the service style of the main meal, either children's portion buffet for buffet meals or children's plated entrée for plated meals
- 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

