

MENU 2021 - 2023



THE FLORIAN
Event Venue

BREAKFAST

Breakfast includes stationed coffee, tea & orange juice

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

All breakfast buffets can alternately be served plated, except the Continental Breakfast

BUFFET

CONTINENTAL BREAKFAST | 8

Plain bagels, whipped cream cheese, butter, bran & blueberry mini muffins, vanilla yogurt, granola, whole apples, bananas & oranges

FRITTATA BREAKFAST | 11

Ham, cheddar & onion frittata, served with American fries & fresh cut fruit

CLASSIC BREAKFAST | 12

Scrambled eggs, hash browns, sausage links, wheat & white toast, with fresh cut fruit

BREAKFAST BURRITO | 15

Flour tortillas, scrambled eggs, ground chorizo, American fries, salsa, cheddar cheese, sour cream & hot sauce, with fresh cut fruit

FRENCH TOAST BREAKFAST | 15

Texas toast style French toast, maple syrup, smoked bacon & 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 service*

BUFFET

SALAD | 14

Fresh mixed greens, roasted turkey, smoked ham, parmesan & cheddar cheese, hard boiled eggs, mushrooms, onions, tomatoes, cucumbers & garlic croutons with ranch & Italian dressings
Served with: Choice of soup, cheesy broccoli or Minestrone, rolls & fresh cut fruit

COLD DELI | 15

Petite pretzel & herb ciabatta rolls, roasted turkey, smoked ham, Swiss & cheddar cheese, lettuce, tomatoes, mustard & mayo
Served with: Pickles, Italian pasta salad, homemade potato chips & fresh cut fruit

PICNIC | 17

Kaiser rolls, BBQ pulled pork, grilled chicken breasts, Swiss & cheddar cheese, lettuce, tomato, onions, mayo, mustard & ketchup
Served with: Creamy coleslaw, homemade potato chips & fresh cut fruit

PLATED

SOUTH OF THE BORDER CHICKEN | 17

Breaded boneless breast, stuffed with ham & Swiss cheese, served over a bed of country mashed potatoes with chicken veloute sauce & black bean corn relish

PORK STIR FRY | 18

Teriyaki seasoned with onions, peppers, Napa cabbage, carrots, bean sprouts & mushrooms, served over white rice

HONEY BAKED HAM GF | 20

With pineapple glaze, served alongside gourmet carrots with honey butter & country mashed potatoes

STUFFED PORK LOIN GF | 20

With sausage & spinach, topped with a bruschetta demi glaze, served alongside herbed green beans & roasted red potatoes with rosemary

GARLIC CHILI CHICKEN GF | 20

Sesame oil marinated, grilled boneless thigh, served alongside gourmet carrots with honey butter & garlic mashed potatoes

CHICKEN MARSALA GF | 21

Grilled boneless breast in a mushroom Marsala wine sauce, served alongside herbed green beans & roasted red potatoes with rosemary

PRETZEL CRUSTED TILAPIA | 21

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

COUNTRY MEATLOAF 21

A blend of beef, pork & spices, served alongside herbed green beans & country mashed potatoes

BRAISED BEEF TIPS GF | 22

With mushrooms in a red wine sauce, served alongside broccoli, cauliflower & carrot medley with country mashed potatoes



HORS D'OEUVRES

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

VEGETABLE SPRING ROLLS | 2

Served with a sweet Tai chili sauce

ITALIAN MEATBALLS | 2

Prepared in marinara sauce

STUFFED MUSHROOM CAPS | 2

With sausage & spinach

HAM PINWHEELS | 2.25

Wrapped in a flour tortilla, with American cheese & mayo

FRESH CUT VEGETABLES | 2.25

With ranch dip & hummus

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

PETITE GRILLED CHEESE | 3

Served with tomato soup

FRESH CUT FRUIT | 3.50

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

CARVING STATIONS

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

ROASTED PORK LOIN | 3

With apple demi glaze

ROASTED TURKEY BREAST | 3.50

With cranberry orange chutney

HONEY BAKED HAM | 3.50

With pineapple relish

ROASTED BEEF TENDERLOIN | 10.50

With red wine demi glaze

ROASTED PRIME RIB | 10.50

With au jus & horseradish chive cream



THE FLORIAN
Event Venue

SALADS & SIDES

Dinners include garden salad | 1.50 upcharge for any other salad

SALADS

GARDEN

Mixed greens, cherry tomatoes, cucumbers, carrot threads & red onions, 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 walnut 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

White Rice



THE FLORIAN
Event Venue

TWO ENTRÉE DINNER BUFFET | 23

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

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

Children ten & under | 10

CREAMY CHEESE & VEGETABLE CHICKEN

Grilled boneless breast topped with broccoli, cauliflower, carrots & cheddar cheese in a white wine sauce

GARLIC CHILI CHICKEN GF

Sesame oil marinated, grilled boneless thigh

CHICKEN MARSALA GF

Grilled boneless breast in a mushroom Marsala wine sauce

BAKED CHICKEN GF

Lemon & herb bone-in pieces

STUFFED PORK LOIN GF

With sausage & spinach, topped with a bruschetta demi glaze

PORK STIR FRY

Teriyaki seasoned with onions, peppers, Napa cabbage, carrots, bean sprouts & mushrooms

HONEY BAKED HAM GF

With pineapple glaze

BAKED COD FILLET GF

Topped with a lemon butter sauce

BEEF STROGANOFF

With mushrooms in a sour cream sauce, tossed with egg noodles

COUNTRY MEATLOAF

A blend of beef, pork & spices

BAKED MOSTACCIOLI

With mozzarella & marinara

CHOICE OF TWO 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

White Rice



THE FLORIAN

Event Venue

THREE ENTRÉE DINNER BUFFET | 27

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

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

Children ten & under | 10

CAPRESE CHICKEN GF

*Prepared nut free

Pesto marinated boneless breast, topped with an olive oil chicken stock & bruschetta tomatoes

CHICKEN CORDON BLEU

Breaded boneless breast stuffed with ham & Swiss cheese

CREAMY CHEESE & VEGETABLE CHICKEN

Grilled boneless breast topped with broccoli, cauliflower, carrots & cheddar cheese in a white wine sauce

GARLIC CHILI CHICKEN GF

Sesame oil marinated, grilled boneless thigh

CHICKEN MARSALA GF

Grilled boneless breast in a mushroom Marsala wine sauce

BAKED CHICKEN GF

Lemon & herb bone-in pieces

MUSHROOM & ARTICHOKE PORK MEDALLIONS GF

With spinach in a caper mustard sauce

STUFFED PORK LOIN GF

With sausage & spinach, topped with a bruschetta demi glaze

PORK STIR FRY

Teriyaki seasoned with onions, peppers, Napa cabbage, carrots, bean sprouts & mushrooms

HONEY BAKED HAM GF

With pineapple glaze

PRETZEL CRUSTED TILAPIA

In a mustard butter sauce

BOURBON HONEY GLAZED SALMON GF

BAKED COD FILLET GF

Topped with a lemon butter sauce

BEEF SHORT RIBS

BBQ rubbed slow roasted boneless beef short ribs, glazed with BBQ sauce

BRAISED BEEF TIPS GF

With mushrooms in a red wine sauce

BEEF STROGANOFF

With mushrooms in a sour cream sauce, tossed with egg noodles

COUNTRY MEATLOAF

A blend of beef, pork & spices

BAKED MOSTACCIOLI

With mozzarella & marinara

CHOICE OF TWO 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

White Rice



THE FLORIAN
Event Venue

DUET PLATED DINNERS

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

Choice of two entrées to be served as a duet plate+ upon request dietary restriction accommodations (limit of twenty meals total) & one children's entrée option

CLASSIC ENTRÉES

Choice of two classic entrées to be served as a duet plate | 24

CREAMY CHEESE & VEGETABLE CHICKEN

Grilled boneless breast topped with broccoli, cauliflower, carrots & cheddar cheese in a white wine sauce

GARLIC CHILI CHICKEN GF

Sesame oil marinated, grilled boneless thigh

CHICKEN MARSALA GF

Grilled boneless breast in a mushroom Marsala wine sauce

STUFFED PORK LOIN GF

With sausage & spinach, topped with a bruschetta demi glaze

HONEY BAKED HAM GF

With pineapple glaze

BAKED COD FILLET GF

Topped with a lemon butter sauce

BEEF STROGANOFF

With mushrooms in a sour cream sauce, tossed with egg noodles

COUNTRY MEATLOAF

A blend of beef, pork & spices

BAKED MOSTACCIOLI

With mozzarella & marinara

UPGRADE ENTRÉES

Choice of one upgrade entrée & one classic entrée to be served as a duet plate | 26

Choice of two upgrade entrées to be served as a duet plate | 28

CAPRESE CHICKEN GF

*Prepared nut free

Pesto marinated boneless breast, topped with an olive oil chicken stock & bruschetta tomatoes

CHICKEN CORDON BLEU

Breaded boneless breast stuffed with ham & Swiss cheese

MUSHROOM & ARTICHOKE PORK MEDALLIONS GF

With spinach in a caper mustard sauce

PRETZEL CRUSTED TILAPIA

In a mustard butter sauce

BOURBON HONEY GLAZED SALMON GF

BEEF SHORT RIBS

BBQ rubbed slow roasted boneless beef short ribs, glazed with BBQ sauce

BRAISED BEEF TIPS GF

With mushrooms in a red wine sauce

CHOICE OF TWO 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

White Rice



THE FLORIAN

Event Venue

PLATED DINNERS

*Dinners include garden salad & house rolls, along with stationed coffee & tea
Choice of two entrées + upon request dietary restriction accommodations (limit of twenty meals total) & one children's entrée option*

CHICKEN ENTRÉES

CREAMY CHEESE & VEGETABLE CHICKEN | 23

Grilled boneless breast topped with broccoli, cauliflower, carrots & cheddar cheese in a white wine sauce, served alongside wild rice pilaf

GARLIC CHILI CHICKEN GF | 23

Sesame oil marinated, grilled boneless thigh, served alongside herbed green beans & white rice

CHICKEN CORDON BLEU | 23

Breaded boneless breast stuffed with ham & Swiss cheese, served alongside herbed green beans & garlic mashed potatoes

CHICKEN MARSALA GF | 24

Grilled boneless breast in a mushroom Marsala wine sauce, served alongside asparagus with red peppers & garlic mashed potatoes

CAPRESE CHICKEN GF | 26

*Prepared nut free

Pesto marinated boneless breast, topped with an olive oil chicken stock & bruschetta tomatoes, served alongside asparagus with red peppers & roasted red potatoes with rosemary

PORK ENTRÉES

STUFFED PORK LOIN GF | 23

With sausage & spinach, topped with a bruschetta demi glaze, served alongside herbed green beans & roasted red potatoes with rosemary

MUSHROOM & ARTICHOKE PORK MEDALLIONS GF | 24

With spinach in a caper mustard sauce, served alongside country mashed potatoes

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 herbed green beans & garlic mashed potatoes

BOURBON HONEY GLAZED SALMON GF | 25

Served alongside herbed broccoli & wild rice pilaf

PLATED DINNERS

*Dinners include garden salad & house rolls, along with stationed coffee & tea
Choice of two entrées + upon request dietary restriction accommodations (limit of twenty meals total) & one children's entrée option*

BEEF ENTRÉES

BRAISED BEEF TIPS GF | 25

With mushrooms in a red wine sauce, served alongside broccoli, cauliflower & carrot medley & country mashed potatoes

BEEF SHORT RIBS | 27

BBQ rubbed slow roasted boneless beef short ribs, glazed with BBQ sauce, served alongside herbed green beans & country mashed potatoes

*SIRLOIN STEAK GF | 28

8oz. steak prepared medium rare, topped with herbed butter, served alongside herbed green beans & roasted red potatoes with rosemary

*NEW YORK STRIP GF | 33

10oz. steak prepared medium rare, topped with herbed butter & mushrooms, served alongside herbed broccoli & roasted red potatoes with rosemary

*FILET MIGNON GF | 37

7oz. filet prepared medium rare, topped with au jus glaze, served alongside asparagus with red peppers & garlic mashed potatoes

VEGETARIAN / VEGAN ENTRÉES

BAKED MOSTACCIOLI VEG | 22

VEGETABLE FETTUCCINI VEG | 24

Broccoli, cauliflower & carrots tossed with fettuccini & Alfredo sauce

VEGETABLE PAVE GF & VEGAN | 24

Layered roasted vegetables, topped with marinara sauce

CHILDREN'S ENTRÉES

*Children's entrées must follow the service style of the main meal | Eligible for children ten & under
Buffet Dinner = Children's portion buffet | Plated Dinner = One choice children's plated entrée*

CHICKEN FRITTERS | 10

Served alongside French fries, with ketchup & ranch

BEEF COCKTAIL FRANKS | 10

Prepared in puff pastry, served alongside macaroni & cheese



THE FLORIAN
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, Oatmeal Raisin, or Sugar

COOKIES & BROWNIES | 3

Chocolate chip cookies, oatmeal raisin cookies & fudge brownies

PETITE 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

PLATED

POT DE' CRÈME GF | 3

French chocolate custard, garnished with whipped cream

THREE POINT APPLE TART GF | 3.50

Apple & cinnamon filling in a cream cheese dough, garnished with caramel drizzle

CHEESECAKE | 5

Classic vanilla cheesecake, garnished with raspberry drizzle

STRAWBERRY SHORTCAKE | 6

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

TUXEDO CAKE | 6

Layers of chocolate cake & white chocolate ganache

TIRAMISU | 7

Coffee soaked ladyfingers, layered with mascarpone cheese & cocoa

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 with Swiss cheese & roasted turkey with cheddar cheese, served with lettuce, tomato, mayo & mustard

PETITE ITALIAN SLIDERS | 3.50

Italian sausage topped with marinara sauce, onions & green peppers on a toasted sesame bun

MAC-&-CHEESE BAR | 4

Classic homemade mac-&-cheese, with toppings of bacon, chicken, broccoli, green onions, breadcrumbs, buffalo sauce, BBQ sauce & ketchup

NACHO BAR | 4

Homemade tortilla chips, with toppings of con queso sauce, seasoned ground beef, jalapenos, onions, tomatoes, black olives, salsa & sour cream

LIGHT DRY SNACKS

MIXED NUTS | 1

GARDETTO MIX | 1

HOMEMADE POTATO CHIPS | 1

BEVERAGES

Package pricing includes bar(s) & bartender(s), subject to final guest count

30 – 100 guests = 1 bar & 1 bartender

101 – 225 guests = 1 bar & 2 bartenders

226 – 325 = 2 bars & 3 bartenders

326+ = 2 bars & 4 bartenders

Bottled beer & shots not included in packages

PACKAGES

BEER & SODA | 11

Seven hours of unlimited, two domestic draft beer, soda, coffee & tea

BEER, WINE & SODA | 19

Seven hours of unlimited, two domestic draft beer, house wine, soda, coffee & tea

BEER, WINE, SODA & CALL COCKTAILS | 30

Seven hours of unlimited, one domestic draft beer, one craft beer, house wine, soda, coffee & tea

Three consecutive hours of, up to call brand single cocktails

BEER, WINE, SODA & PREMIUM COCKTAILS | 36

Seven hours of unlimited, two domestic or craft beer, house wine, soda, coffee, tea & up to premium brand single cocktails

UPGRADES

CHAMPAGNE PUNCH | 3

Cocktail hour only

RUM PUNCH | 2

Cocktail hour only

WHISKEY AMARETTO PUNCH | 2

Cocktail hour only

ONE CRAFT DRAFT BEER | 2

Upgrade from domestic within package

CHAMPAGNE POUR

Brut | 2

Asti | 3

HOUSE BRAND COCKTAILS | 6

Cocktail hour only

SIGNATURE COCKTAILS

Cocktail hour only

One selection | 4 or Two selections | 6

CUCUMBER MINT BREEZE

POMEGRANATE LEMONADE CHAMPAGNE
SPRITZER

THE FLORIAN'S OLD FASHIONED

SWEET PEACH TEA



THE FLORIAN
Event Venue

BEVERAGES

Package pricing includes bar(s) & bartender(s), subject to final guest count

30 – 100 guests = 1 bar & 1 bartender

101 – 225 guests = 1 bar & 2 bartenders

226 – 325 = 2 bars & 3 bartenders

326+ = 2 bars & 4 bartenders

Bottled beer & shots not included in packages

CASH BAR

CALL COCKTAILS | 6+

PREMIUM COCKTAILS | 7+

HOUSE WINE | 6+

DOMESTIC DRAFT BEER | 3

CRAFT DRAFT BEER | 4.50

DOMESTIC BOTTLED BEER | 4

CRAFT BOTTLE BEER | 5

SELTZER | 5

SODA | 2

JUICE | 2.50

BEER & WINE

DOMESTIC BEER

Bud Light

Coors Light

Miller Lite

Miller High Life

CRAFT BEER

MKE IPA

LF Riverwest Stein

Spotted Cow

LF Wisconsinite

RED WINE

Cabernet

Merlot

Pinot Noir

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



THE FLORIAN
Event Venue

LIQUOR BRANDS

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



MENU POLICIES

- All food & beverage is subject to 21% service charge & 5.5% Wisconsin sales tax
- A minimum of 30 guests is required for any food, or beverage order
- Full guest count is required when ordering hors d'oeuvres
- A minimum of 75% of full guest count is required when ordering late night snack
- 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 The Florian Event Venue property, the client will be fined