

# Catering Menu



*The Florian Gardens*  
CONFERENCE CENTER

2340 LORCH AVE, EAU CLAIRE, WI 54701  
WWW.THEFLORIANGARDENS.COM  
EVENTS@THEFLORIANGARDENS.COM  
715-832-8836



## *Catering*

Each delicious meal option is prepared on-site using only the finest and freshest ingredients. Whether your tastes prefer an elegantly plated meal, an elaborate buffet, a working lunch, or a creative one-of-a-kind menu, our staff will provide exemplary service to ensure your meal is outstanding!



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# Catering Policies

## **Food Policy**

All food must be supplied and prepared by The Florian Gardens, with the exception of dessert from a licensed baker. Neither clients nor attendees may bring in nor remove any food from the premises; with the exception of the noted above.

## **Guarantees & Details**

Your guaranteed guest count is due 10 business days prior to your event date. If a guarantee is not received 10 days in advance, the original estimated guest count given will be your final count. (The minimum for which you will be billed.) You will be charged accordingly for any additional guests served over the final count. In addition, all event set-up and details must be finalized and approved in advance of this 10-day period. Menu prices and options are subject to change without notice.

## **Allergies**

The health and safety of our guests is our top priority. Our special request meals are prepared in a kitchen where foods containing wheat, milk, soy, tree nuts, etc. are also prepared. The Florian Gardens is sensitive to the dietary needs and concerns of our guests and will accommodate special meal requests, but we cannot ensure that cross contamination of ingredients does not occur in our kitchen. All special meal requests must be submitted 10 days prior to the event.

## **Dessert Cutting**

The Florian Gardens staff will cut and serve your dessert for \$0.55/person. Included in this fee is all china, delivery, and coffee service to each table. If no dessert service is required and you wish to only have your dessert cut and placed on our china for guests to serve themselves, a dessert station will be provided at a designated table for \$0.25/person.

## **Sales Tax & Service Charge**

A service charge of 20% on food and beverage and a 5.5% Wisconsin sales tax are applied to all food and beverage sales. The service charge is not a gratuity, but is associated with labor charges and other event costs.

## **Buffets**

A minimum of 50 people is required for all dinner buffets. A minimum of 25 people is required for all lunch and hot breakfast buffets. Children ages 5-10 receive a discount of \$2.50 off their meal. Children age 4 and under are no charge. All dinner buffets accompanied by choice of regular or decaf fresh ground coffee & water.

## **Plated Meals**

A minimum of 25 people is required for all plated meals. All plated dinners are served with salad, vegetable & starch. Children's meals are available for children age 10 and under. Plated meals will include no more than (3) different meal selections (2 meat, 1 vegetarian) based on event size.

## **Bar**

Groups may choose to have a hosted, cash, or combination of both style of bars. If less than 50 guests, a \$100 bartender fee will be applied to your bill. A member of our team will work with you and help decide which style of bar will best fit your needs. \$250 bar minimum applies.

# Beverages

**Bottled Water - \$2**

**Canned Soft Drinks - \$2.50**

*Coke or Pepsi Products*

**Milk - \$12/Gallon**

*Serves 16*

**Juice - \$9/Carafe**

*Orange, Apple, or Cranberry*

**Lemonade - \$15/Gal**

*Serves 16*

**Unsweetened Iced Tea - \$14/Gal**

*Serves 16*

**Infused Water - \$10/2 Gal**

**Hot Apple Cider - \$16/Gal**

*Serves 16*

**Raspberry Punch - \$16/Gal**

**Add Champagne - \$30/Gal**

*Serves 16*

**Fresh Ground Coffee & Tea - \$50/\$75**

*Regular or Decaf and Assorted Teas*

*Serves 30 or 60 Guests*

**Coffee Carafe - \$9**

*Regular or decaf coffee, 8 cups*

**Swiss Hot Chocolate Bar - \$2.50/pp**

*Includes Peppermint Candies, White & Milk Chocolate Chips, Fresh Whipped Cream, and Marshmallows*

# Breakfast Buffets

## **Continental - \$5**

*Chefs' choice Breakfast Muffins **OR** Warm Cinnamon Rolls*

## **Deluxe Continental Breakfast - \$12**

*Chefs' choice Breakfast Muffins **OR** Warm Cinnamon Rolls, Seasonal Fresh Fruit, Yogurt, and Granola.*

## **All American - \$13**

*Warm Cinnamon Rolls, Fluffy Scrambled Eggs, Country Potatoes, and your choice of Sausage **OR** Bacon*

## **The Farmhouse - \$15**

*Assorted Breakfast Muffins and Warm Cinnamon Rolls, Seasonal Fresh Fruit, yogurt & granola, Fluffy Scrambled Eggs with Diced Ham, Country Potatoes, and Sausage **OR** Bacon*

*All breakfasts include choice of regular or decaf coffee and tea. Hot breakfasts include orange juice.*

## **Ala Carte Items**

### **Breakfast Burrito - \$95/30 Servings**

*Egg, Cheese & Sausage and Salsa on the side*

### **Mini Quiche Bites - \$90/30 Servings**

*Choice of Ham & Cheese or Bacon & Cheese*

### **Assorted Breakfast Muffins - \$20/Dozen**

### **Warm Cinnamon Rolls - \$20/Dozen**

### **Hard-boiled Eggs - \$20/2 Dozen**

### **Individual Assorted Yogurt - \$2 each** *(Minimum 10)*

### **Granola Bars - \$2/Per Person**

### **Carafe of Juice - \$9**

*Orange, Apple, or Cranberry*

### **Fresh Seasonal Fruit Display - \$85**

### **Add Dipping Sauce - \$15**

*Serves 30*

# Lunch Buffets

## **Taste of Venice - \$14**

*Traditional meat sauce, marinara, & Alfredo sauce, penne pasta, cheese ravioli, Italian green beans, and Florian salad served with choice of two dressings & garlic bread sticks*

## **New York Deli - \$15**

*Sliced ham, salami, smoked turkey, cheddar & pepper jack cheeses. Sourdough & wheat berry breads, leaf lettuce, tomato, red onion, pickle spears, mayo & mustard. Served with potato chips & pasta salad or soup du jour.*

## **La Fiesta - \$15**

*All the taco fixings including Mexican seasoned beef & chicken, soft flour tortillas, Spanish rice, refried beans, shredded cheese, sour cream, jalapenos, black olives, tomatoes, shredded lettuce, tortilla chips & salsa.*

**Add Queso & Guacamole - \$2**

## **Taste of Wisconsin**

### **Choice of One Meat -\$15 Two Meats -\$17**

*Shredded pork and Wisconsin Brats served with Assorted Buns, BBQ sauce, sauerkraut, fresh coleslaw, baked beans, deep fried cheese curds & pickles.*

## **Pizza Buffet - \$17**

*Assorted pizzas, salad bar with a variety of toppings and dressings, Pasta Salad, and Potato Salad.*

## **Build Your Own Soup, Salad, & Sandwich - \$17**

*Tossed greens, tomatoes, cucumbers, shredded cheese, onion, hard boiled eggs, bacon bits, carrots, homemade croutons, ham & turkey slices, house-made chicken salad and assorted breads. Served with garlic bread sticks, choice of two dressings & soup du jour.*

## **Back-Yard Grill Out - \$18**

*Grilled burgers & brats. Served with assorted buns, leaf lettuce, tomato, Sauerkraut, pickles, onion, sliced cheddar cheese, potato chips, baked beans & potato salad. **Add Grilled Chicken Breasts - \$7***

*All buffets include your choice of regular or decaf coffee and water.*

DF | Dairy Free

# Plated Lunches

## **Southwest Chicken or Caesar Chicken Wrap - \$12**

*Served with coleslaw, chips, and a pickle spear.*

## **Turkey Kaiser - \$12**

*Turkey and Monterey Jack cheese on a kaiser bun with leaf lettuce and chipotle mayonnaise on the side, served with potato salad, chips, and a pickle spear.*

## **Little Havana - \$12**

*Roasted pork and shaved ham piled high with Swiss cheese melted in between. Dill pickle slices and a mustard sauce finish off this classic Cuban sandwich. Served with sweet potato fries and coleslaw.*

## **Cranberry Chicken Salad Croissant - \$14**

*Chicken Salad with Craisins & slivered almonds served on a fresh Croissant. Served with a fruit cup, coleslaw, and chips.*

## **Classic Grilled Chicken Sandwich - \$14**

*Choice of plain or classic sauces: buffalo, BBQ, **or** pesto. Served on a Kaiser bun with lettuce and tomato. Served with chips and pasta salad.*

## **Caprese Style Grilled Chicken Sandwich - \$15**

*Mozzarella, tomato, Basil & Balsamic drizzle served on a Ciabatta bun with pasta salad & Pickle spear.*

## **Mandarin Salad with Grilled Chicken (GF) - \$16**

*Mixed greens, candied Pecans, red onion, mandarin orange slices, Feta cheese, and Raspberry Vinaigrette OR Poppyseed dressing.*

## **Ravioli with Sauteed Mushrooms in a Creamy Garlic Sauce (V) - \$16**

*With baby spinach and chopped walnuts (optional).*

## **Florian Baked Chicken Breast**

*Prepared with your choice of Cranberry - \$16, Riesling Sour Cream - \$17, Honey Pecan (GF) - \$19, or Apricot - \$19.*

*Served with Florian salad, choice of one dressing, rice pilaf with orzo, Chef's choice vegetable, & dinner rolls.*

## **Chicken Parmesan - \$18**

*Lightly breaded chicken breast topped with marinara sauce & Parmesan cheese served on a bed of cavatappi noodles. Accompanied by tossed Italian salad & garlic breadstick.*

## **Petite Sirloin (4 oz.) (GF) - \$18**

*Petite grilled sirloin served with baby red potatoes, chef's choice of vegetable, Florian salad with choice of one dressing & dinner rolls*

GF | Gluten Free  
V | Vegetarian

# Break Items

**Gardettos or Chex Mix (DF)- \$40**

**Rippled Potato Chips with French Onion Dip - \$50**

**Trail Mix - \$50**

**Pretzel Twists with Mustard Dip - \$50**

**Tortilla chips with Salsa and Guacamole (GF/DF) - \$65**

**Layered Taco Dip with Tortilla Chips - \$75**

**Mixed Nuts (GF/DF) - \$75**

**Artichoke, Beer Cheese, or Buffalo Chicken Dip - \$90**

*Served with warm Pretzel Bites*

**Fresh Seasonal Vegetable Display (V) - \$100**

**Ham, Turkey, and Cheese Cocktail Sandwiches - \$100**

*(60 Sandwiches)*

**Wisconsin Cheeses, Spreads, & Sausage Display - \$110**

*Served with crackers*

**Granola Bars - \$2 each**

**Individual Assorted Yogurt (GF) - \$2 each**  
(Minimum 10)

**Whole Hand Fruit (GF/DF/VG)- \$2 each**

**Fresh Fruit Display (GF/DF/VG) - \$85**

*Add Yogurt Dipping Sauce - \$15*

**Fresh Fruit Skewers with Dipping Sauce - \$50**

*Serves 30*

## Pizzas

**X-Large Cheese, Pepperoni, or Sausage - \$22**

**X-Large Deluxe - \$26**

*16 slices per pizza/Serves 8-10*

**All items serve 30 guests  
unless otherwise noted.**

GF | Gluten Free DF | Dairy Free VG | VEGAN

# Sweet Treats

**Orange Sherbet cups with Vanilla Wafers (GF without wafer)- \$2 each**

**Tartlets - \$4/serving**

*Pastry shells filled with custard and topped with assorted berries*

*1 serving = 2 pieces*

**Rice Krispie Bars (GF) - \$10/dozen**

**Assorted Cheesecake Bites - \$12/dozen**

*New York, caramel chocolate chip, and strawberry swirl*

*1 serving = 2 pieces*

**Assorted fresh baked cookies - \$18/dozen**

**Assorted Bars - \$25/dozen**

**Double Chocolate Brownies - \$30/dozen**

**Scotcheroos - \$30/dozen**

GF | Gluten Free

# Hors d'oeuvres

## **Jalapeno Crisps (GF) - \$70**

*Parmesan cheese baked into a shell and topped with a dollop of cream cheese and a ring of jalapeno. 60 pieces.*

## **Mashed Potato Balls - \$50**

*Mashed potatoes with cheddar cheese, bacon and green onion. Breaded, fried and served with a southern Creole sauce. 50 pieces.*

## **\*Devilish Eggs (GF/V) - \$60**

*Mayonnaise and mustard add a tangy flavor to this classic appetizer. Priced for 60 pieces.*

## **Wisconsin Cheese Curds (V) - \$65**

*Delicious white cheese breaded, deep fried, and served with ranch dressing. Serves 30*

## **Cocktail Sausages in a Rich BBQ Sauce (GF) - \$70**

*Priced for 120 pieces.*

## **\*Kielbasa and Sweet Potato Bites (GF/DF) - \$70**

*Grilled and drizzled with maple syrup. Priced for 60 pieces.*

## **\*Meatballs - \$85**

*Served with your choice of Swedish, Sweet & Sassy (GF/DF), or BBQ (GF/DF). Priced for 120 pieces.*

## **\*Herb Filled Vegetables with Bacon Topping (GF)**

**- \$75**

*Fresh peppers, cucumbers & cherry tomatoes. Priced for 60 pieces.*

## **Layered Taco Dip with Tortilla Chips - \$75**

*Serves 30*

## **Boneless Wings - \$80**

*With your **choice of up to 3** of the following sauces; buffalo, honey garlic, sweet chili, BBQ, or ranch. Priced for 60 pieces.*

## **\*Italian Skewers - \$80**

*Assortment of marinated cheese tortellini skewers with salami, olives, and cheese. Priced for 60 pieces.*

## **\*Caprese Skewers (GF/V) - \$80**

*Fresh mozzarella, cherry tomatoes, basil leaf, and balsamic drizzle. Priced for 60 pieces.*

## **Grilled Chicken Skewers (GF) - \$85**

*Served with your choice of BBQ, peanut, or teriyaki sauces. Priced for 60 pieces.*

GF | Gluten Free DF | Dairy Free  
V | Vegetarian

**\*Asterisk items available butler passed.**

# Hors d'oeuvres

## **Fresh Seasonal Fruit Display (V/GF) - \$100**

*Served with yogurt dipping sauce.*

*Serves 30*

## **Artichoke, Beer Cheese, or Buffalo Chicken Dips - \$90**

*Served warm with soft pretzel bites. Serves 30.*

## **\*Phyllo Cups - \$90**

*Choose two filling flavors: hot pepper jelly with ricotta, smoked salmon, baked brie, or raspberry blue cheese.*

*Priced for 60 pieces.*

## **Bruschetta Display (V) - \$100**

*Assortment of traditional diced tomato, ricotta cheese with red pepper flakes, light bleu cheese spread, and baguettes. Serves 50*

## **\*Hawaiian Chicken Bites (GF/DF) - \$100**

*Bacon-wrapped pineapple & chicken in a BBQ glaze.*

*Priced for 60 pieces.*

## **Baked Brie - \$100**

*Warm display topped with brandy, brown sugar, nuts and raisins with crackers and baguettes.*

*Serves 30*

## **\*Bacon Wrapped Kielbasa (GF/DF) - \$100**

*Kielbasa bites wrapped in bacon and drizzled with sweet mustard glaze. 60 pieces.*

## **Filet of Beef Crostini on Naan - \$100**

*Perfectly prepared beef, sliced thin and served atop naan bites, with a dollop of horse radish sauce. Priced for 30 pieces.*

## **Fresh Seasonal Vegetable Display (V) - \$100**

*Served with creamy ranch dip. Serves 30*

## **\*Caesar Salad Parmesan Crisps (GF) - \$110**

*A nest of melted parmesan cheese, filled with Caesar salad. Priced for 60 pieces.*

## **\*Shrimp Avocado Toast - \$110**

*Toasted baguette with creamy guacamole, topped with a Mexican spiced grilled shrimp.*

*Priced for 60 pieces.*

## **Wisconsin Cheeses, Spreads, and Sausage Display - \$110**

*Includes an assortment of crackers. Serves 30*

# Hors d'oeuvres

## **Stuffed Mushrooms - \$110**

*Filled with crab or artichoke stuffing. Priced for 60 pieces.*

## **Crab Dip - \$115**

*Served warm with baguettes or crackers. Serves 30.*

## **\*Rumaki (GF/DF) - \$130**

*Bacon-wrapped water chestnuts & pineapple with a BBQ **or** Sweet & Sour glaze. Priced for 60 pieces.*

## **Firecracker Shrimp - \$150**

*Large Shrimp wrapped in a wonton and deep fried. Served with a sweet chili sauce. Priced for 60 pieces.*

## **\*Garlic Parmesan Stuffed Mushrooms (V) - \$150**

*Mushrooms stuffed with garlic & parmesan and baked to perfection. 60 pieces.*

## **Smoked Salmon - \$225**

*Served with a dill sauce and various breads and crackers. Serves 35*

## **Shrimp Cocktail (GF/DF) - Market Price**

*Served with lemons and a tangy cocktail sauce. Serves 50*

## **Stationed Hors d'oeuvres**

## **Fresh Grilled Vegetables (V) - \$275**

*A head turning assortment of grilled vegetables served with hummus and various breads. Serves 50*

## **Charcuterie Board - \$300+**

*Artfully displayed meats, cheeses, pickled vegetables, dried fruits, spreads, and an assortment of crackers and breads. Serves 50*

## **Mashed Potato Bar - \$350**

*Comes with Steamed Broccoli tips, Sautéed Mushrooms, Chives, Butter, Bacon Bits and Sour Cream. Serves 70*

## **Mac & Cheese Bar - \$350**

*Traditional Macaroni & Cheese - Includes (6) toppings: BBQ Sauce, Bacon bits, Chives, Steamed Broccoli Tips, Sautéed Mushrooms, & Shredded Cheese. Serves 70*

## **Meaty Mac & Cheese Bar - \$425**

*Comes with Meatballs, Sliced Kielbasa, Sautéed Mushrooms, Bacon Bits & Shredded Cheese. Serves 40*

# Dinner Buffets

## **The Florian - \$19**

*Chef carved honey glazed ham, oven baked chicken, homemade stuffing, gourmet mashed red potatoes & gravy, mixed vegetables in herb butter, Florian salad with your choice of two dressings & dinner rolls.*

**\*Substitute Grandma's Pot Roast for Ham - \$20**

## **Mi Amore - \$19**

*Chicken piccata, grilled Italian sausage, cheese ravioli, penne pasta, marinara and alfredo sauces, Italian tossed salad with fresh Parmesan cheese, chef's choice vegetable, & fresh garlic bread sticks.*

## **The Ultimate - \$21**

*Chef carved, slow roasted honey Dijon pork loin, beef stroganoff over pasta, parsley baby red potatoes or rice pilaf, chef's choice vegetable, Florian salad with your choice of two dressings, & dinner rolls.*

## **Island Breeze - \$21**

*Chef carved island spiced pork loin, pineapple habanero or teriyaki chicken, oven roasted herb potatoes or wild rice blend, chef's choice vegetable, Florian salad with choice of two dressings & dinner rolls.*

## **Field & Stream - \$30**

*Baked cod with lemon butter sauce and savory pot roast, wild rice blend, chef's choice vegetable, gourmet mashed red potatoes, Florian salad with choice of two dressings & dinner rolls.*

*\*Add herb crusted chicken with garlic butter sauce - \$37*

All buffets include your choice of regular or decaf coffee and water.

# Chicken Entrees

## **Honey Garlic Chicken (GF) - \$16**

*Chicken breast in garlic honey sauce.*

## **Cranberry Chicken - \$17**

*Baked chicken breast prepared with Cranberry sauce.*

## **Creamy Tuscan Chicken (GF) - \$17**

*Grilled Italian herb Chicken breast smothered in a creamy garlic, onion, parmesan & spinach sauce.*

## **Chicken Kiev - \$17**

*Breaded chicken breast stuffed with garlic herb butter.*

## **Chicken Marsala - \$17**

*Baked chicken breast in a marsala wine sauce with mushrooms.*

## **Chicken Chardonnay - \$17**

*Tender chicken breast with a creamy white wine sauce.*

## **Chicken Piccata - \$18**

*Lightly breaded chicken breast with lemon caper sauce.*

## **Chicken Parmesan - \$18**

*Lightly breaded chicken breast topped with marinara & Parmesan served on a bed of cavatappi noodles.*

## **Caprese Grilled Chicken (GF) - \$19**

*Grilled chicken breast topped with roasted cherry tomatoes, mozzarella & fresh basil. Drizzled with a balsamic vinegar reduction.*

## **Garlic Herb Crusted Chicken Breast - \$19**

*Panko crusted chicken drizzled with garlic butter sauce.*

## **Bacon Ranch Chicken - \$20**

*Chicken breast stuffed with a mixture of cream cheese, bacon, and cheddar cheese. Coated with panko and baked to perfection.*

## **Spinach & Ricotta Stuffed Chicken Breast - \$22**

*Finished with a white wine sauce.*

All entrees served with regular or decaf coffee, water, vegetable, starch, Florian salad with choice of dressing & dinner rolls.

GF | Gluten Free

# Pasta & Vegetarian Entrees

## **Ravioli with Sauteed Mushrooms in a Creamy Garlic Sauce(V) - \$16**

*With baby spinach and chopped walnuts. (walnuts are optional).*

## **Pasta Primavera - \$16**

*A classic, - with fresh vegetables; broccoli, zucchini, red & green peppers with Italian seasoning in Penne Pasta and a creamy alfredo sauce*

**\*Add 4oz of grilled chicken breast for \$2**

## **Stuffed Pepper (V/VG/GF/DF) - \$16**

*Stuffed with quinoa blend, black beans, & hearty tomato sauce.*

## **Butternut Squash Ravioli (V) - \$17**

*With asparagus, sun-dried tomatoes, Asiago & Parmesan cheese in a garlic cream sauce.*

## **Lasagna Roll-Ups (V) - \$17**

*Lasagna noodles with ricotta & mozzarella cheese blend, spinach & spices, rolled & topped with marinara sauce.*

**\*Add Italian blend meat sauce for an additional \$1.**

## **Four Cheese Tortellini (V) - \$17**

*Cheese filled pasta in a bed of Alfredo sauce and topped with oven roasted tomatoes.*

**\*Add Italian blend meat sauce for \$1.**

## **Stuffed Portabella Mushroom (V/VG/GF/DF)- \$18**

*Stuffed with quinoa blend, black beans, & hearty tomato sauce.*

## **Cheese-Filled Pasta with Whole Shrimp - \$19**

*Cheese-filled pasta purses in creamy shrimp bisque sauce topped with whole shrimp.*

All entrees served with regular or decaf coffee, water, vegetable, starch, Florian salad with choice of dressing & dinner rolls.

V | Vegetarian VG | Vegan GF | Gluten Free DF | Dairy Free

# Seafood Entrees

## **Broiled Tilapia - \$18**

*Served with a citrus white wine-butter sauce.*

## **Grilled Shrimp Skewers (GF) - \$21**

*(5) Basted shrimp with Herb Butter Sauce.*

## **Coconut Shrimp - \$21**

*(5) with Tropical Dipping Sauce*

## **Butterflied Shrimp - \$21**

*(3) Butterflied shrimp with Crab Stuffing dressed with garlic butter sauce.*

## **Salmon Fillet (GF) - \$23**

*Served with citrus butter or teriyaki glazed.*

# Pork Entrees

## **Glazed Pork Medallions (GF) - \$18**

*Your choice of Maple Dijon **or** BBQ.*

## **Roasted Pork Medallions - \$19**

*Served with sweet maple apple topping.*

## **Stuffed Pork Chop - \$22**

*Served with house-made stuffing and finished with a Madeira glaze.*

## **Pork Prime Rib (GF) - \$28**

*Slow roasted and served with a horseradish Dijon mustard sauce.*

All entrees served with regular or decaf coffee, water, vegetable, starch, Florian salad with choice of dressing & dinner rolls.

GF | Gluten Free

# Beef Entrees

## **Grandma's Pot Roast - \$18**

*Slow roasted beef served with gourmet mashed potatoes, roasted root vegetables, and a rich gravy.*

## **Smoked Beef Brisket (GF/DF) - \$21**

## **6 oz. Bacon Wrapped Sirloin (GF/DF) - \$23**

## **12 oz. Ribeye (GF) - \$31**

## **6 oz. Filet Mignon (GF/DF) - \$30**

## **12 oz. Prime Rib (GF) - \$34**

*Slow roasted and served with creamy horseradish.*

# Duets

## **4 oz. Bacon-wrapped Sirloin paired with (3) Skewered Grilled Shrimp (GF) - \$28**

## **4 oz. Sirloin paired with Herb Crusted Chicken - \$29**

*Drizzled in garlic butter sauce.*

## **4 oz. Filet Mignon and (3) Butterflied Shrimp with Crab Stuffing - \$39**

# Children's Entrees

## **Chicken Tenders - \$11**

*Served with cheddar munchers & fruit snacks.*

## **Buttered Noodles with Parmesan (V) - \$11**

*Served with a breadstick & fruit snacks.*

*\*Ages 10 & Under*

All entrees served with regular or decaf coffee, water, vegetable, starch, Florian salad with choice of dressing & dinner rolls.

GF | Gluten Free V | Vegetarian

# Salads

## **Florian House Salad**

*Mixed greens topped with cucumbers, cherry tomatoes, carrots, onions, and homemade croutons.*

*Served with your choice of dressing: Ranch, French, Caesar, Italian Vinaigrette, or Balsamic Vinaigrette.*

**Add a trio of dressings for each table (French, Ranch, & Italian) for \$5/per table.**

## **Mandarin Salad (GF)**

*Mixed greens, Candied Pecans, Red Onion, Mandarin orange slices, feta cheese, and raspberry vinaigrette **or** poppyseed dressing.*

**Add this salad to your plated meal for an additional \$3.50/guest.**

## **Pear Salad (GF)**

*Mixed greens tossed with sliced pears, feta cheese crumbles, candied pecans, raisins, and a poppy seed vinaigrette.*

**Add this salad to your plated meal for an additional \$3.50/guest.**

## **Apple Citrus Salad (GF)**

*Mixed greens tossed with crisp apples, toasted almonds, citrus vinaigrette & feta cheese crumbles.*

**Add this salad to your plated meal for an additional \$3.50/guest.**

# Sides

## Starches

**Oven Roasted Herb Potatoes (GF/DF)**

**Parsley Baby Red Potatoes (GF)**

**Gourmet Mashed Red Potatoes (GF)**

**Roasted Tri-colored Fingerling (GF/DF)**

**Potatoes (GF)**

**Idaho Baked Potato (GF)**

**Baked Sweet Potato (GF)**

**Rice Pilaf with Orzo (DF)**

**House Mac-N-Cheese** - +\$1 additional/pp

**Wild Rice Blend (DF)** - +\$1 additional/pp

**Quinoa (GF/DF)** - +\$1 additional/pp

## Vegetables

**Prince Edward Blend (GF)**

*Whole yellow beans, green beans, & baby carrots.*

**Key Largo Medley (GF)**

*Lightly seasoned yellow & orange sliced carrots, green beans, and red pepper strips.*

**Country Blend (GF)**

*Crinkle-cut carrots, green beans, and yellow corn.*

**Seasoned Green Beans (GF)**

**Fresh Green Beans with Bacon Crumbles and Brown Sugar Glaze (GF)** - + \$.50 additional/pp

**Green Bean Almandine (GF)**

**Pea Pods and baby Carrots**

**\*Baked Acorn Squash (quarters, in season)**

**\*Whole Roasted Carrots**

*Lightly seasoned or honey roasted*

**\*Roasted Asparagus**

**\*Roasted Brussel Sprouts with Parmesan, Garlic & Bacon**

*\*Items \$3 additional/pp*

*\*Baby Red Potatoes and most vegetables can be steamed without butter for DF option.*

GF | Gluten Free

# Desserts

## **Tortes - \$4**

*Choose from chocolate, lemon, or strawberry.*

## **Double Chocolate Brownie - \$4**

*Served with brandy whipped topping.*

## **Bundt Cake - \$4**

*Choose from chocolate, rum, or lemon poppy seed.*

## **Bundt Cake - \$5**

*Orange cranberry with warm butter rum sauce*

## **Lemon Chiffon with Raspberry Melba Sauce - \$4**

## **Pumpkin Chiffon with Carmel Drizzle - \$4**

## **Tiramisu - \$5**

## **Apple Crisp - \$5**

*Served warm, finished with a dollop of brandy whipped topping.*

## **Bread Pudding - \$5**

*Served warm, with a decadent butter rum sauce.*

## **11 Layer Crepe Cake - \$5**

*Thin crepes layered with light cream filling.*

*Can be served plain or with choice of berries or chocolate drizzle for an additional .50 per topping.*

## **Cheesecake - \$6.50**

*Choice of turtle or berry topping.*

## **Buttercream Red Velvet Cake - \$6**

## **Chocolate Molten Lava Cake (GF) - \$6**

*Served warm*

## **Carrot Cake with Cream Cheese Frosting - \$6**

## **Death by Chocolate Cake (GF) - \$6**

## **Lemon Berry Mascarpone Cake - \$6**

# Bar Menu

## Beer

### **Domestic**

*Miller Lite, Coors Light, MGD, Leinie's Original, etc.*

**1/2 Barrel**

\$325

**1/4 Barrel**

\$155

**Bottle**

\$3.50

### **Premium/Imports**

*Blue Moon, Spotted Cow, Leinie's Seasonal, Modelo, Stella Artois, Guinness, etc.*

\$425

\$165

\$5+

## Wine

### **Canyon Road**

*Moscato, Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Pinot Noir*

**Glass**

\$5

**Bottle**

\$20

## Champagne

### **Ruffiano**

*Prosecco*

N/A

\$22

### **Camp Viejo**

*Brut & Sweet Rose*

N/A

\$22

### **Raspberry Champagne Punch**

*Serves 16*

**Gallon**

\$30

# Bar Menu

## **Mixed Drinks**

**Glass**

### **Rail**

\$4

*Vodka, Gin, Rum, Tequila, Whisky, & Brandy*

### **Call**

\$5.50

*Absolute, Titos, Bombay, Jack Daniels, Bacardi, Crown Royal, & Jameson, etc.*

### **Premium**

*Starting At*  
\$7.50

*Grey Goose, Hendricks, Patron, Woodford Reserve, Oban, Dewers, Johnny Walker Black, Glenlivet, etc.*

## **Soda Fountain Selections**

**Glass**

**Unlimited**

*Pepsi, Diet Pepsi, Mountain Dew, Starry, Dr. Pepper, Root Beer, Coke, Diet Coke, Lemonade, and Water*

\$2.50

\$150/per 100 guests

Additional bar items available upon request.