



BUFFET & COCKTAIL PARTY OPTIONS

APPETIZERS

artisanal cheese display (V)

chef's selection of cheese with crackers and strawberries

fruit plate (V)

chef's choice of seasonal fruits and berries

vegetable crudite (V)

chef's choice of seasonal vegetables, herb buttermilk dressing

pull-apart cheese bread (V)

fresh-baked herbed pull-apart bread, parmesan, white cheddar, arugula, garlic herb butter, sweetie drop peppers, fried garlic

lux tater tots

bacon, bleu cheese, gruyère, sriracha mayo

kale artichoke dip (V)

cheesy dip with kale, artichokes, aleppo chili, and garlic toast

seafood platter

chilled crab dip, tuna tartare*, creamy shrimp remoulade, smoked salmon*, cucumbers, sweet peppers, crackers, lemon, and capers

SERVES	12	25	50
	60	120	240
	45	90	180
	45	90	180
	40	80	160
	35	70	140
	45	90	180
	60	120	240

FRITES

with house-made dipping sauces

*basil aioli | spicy mango bbq
curry ketchup | roasted garlic aioli
vegan aioli | smoked chipotle aioli
sriracha mayo | spicy garlic mustard*

traditional frites cone (V)

sweet potato frites cone (V)

SERVES	3-4
	8
	9

SALADS

benelux salad (V)

organic mixed greens, red onion, cherry tomatoes, candied walnuts, bleu cheese, balsamic vinaigrette

rocket salad (V)

organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette

chicken cobb salad

organic mixed greens, organic arugula, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch

SERVES	12	25	50
	40	80	160
	40	80	160
	60	120	240

SANDWICHES

bacon havarti chicken

bacon, havarti cheese, roasted chili avocado aioli, pickles, brioche bun

lux petit cheeseburgers*

house blend burger patty, basil aioli, pepper jack cheese, mixed greens, brioche bun

nashville hot chicken sliders

fried chicken, spiced honey brown sugar glaze, pickles, dill bleu cheese sauce, brioche bun

sweet & hot pork sliders

shredded jerk pork shoulder, mango BBQ, aged cheddar cheese, onion strings, mango jalapeño slaw, brioche bun

antigoon grilled cheese (V)

grilled cheese with cheddar, muenster, american cheese, chipotle cherry spread, butter toasted challah

turkey pesto

all natural turkey breast, havarti cheese, basil pesto, garlic aioli, arugula, smoked paprika, toasted baguette

SERVES	12	25	50
	60	120	240
	50	100	200
	80	160	320
	60	120	240
	50	100	200
	80	160	320

ENTREES

sumac salmon

sumac seared salmon, chickpea saffron pilaf, roasted cauliflower, chermoula cucumber, herb yogurt

benelux meatloaf

bacon-wrapped meatloaf, whipped garlic parmesan mashers, ale gravy, crispy onions

macaroni and cheeses (V)

five-cheese cream sauce, pickled peppadew peppers, rotini noodles, toasted bread crumbs

jerk chicken pasta

blackened chicken, tomatoes, spinach, yellow peppers, fettuccine, creamy jerk wine sauce, toasted baguette

SERVES	12	25	50
	150	300	600
	100	200	400
	60	120	240
	90	180	360

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

carrot cake bites (V)

cream cheese frosting, toasted coconut, salted caramel

brownie bites (V)

chocolate brownie, chocolate sauce

SERVES	12	25	50
	<i>Sorry! not available for 12</i>	40	80
	25	50	100

HOST WITH US!

Situated in the hub of the Historic Third Ward, Café Benelux features an award-winning rooftop deck with expansive city views, a warm recycled wood interior and a bier listing storied, rare, and exclusive biers.

- ★ Varied and exciting bier list, plus beverage pairings available
- ★ Customizable feature menus for your special night out
- ★ Carry-out food for parties and events at your home or office

BAR ACCOMMODATIONS

Cash Bar

Guests pay for beverages ordered at menu cost. If a cash bar is selected, and no beverages are hosted, there will be a flat \$100 fee charged to the host for this accommodation. This fee is not able to be counted toward the food & beverage minimum amount. The sum of the cash bar amounts spent by guests will count towards the food & beverage minimum.

Open Bar

Beverages charged per consumption at menu price throughout the entirety of the event. All items will be ordered from the restaurant menu at menu pricing and placed on the host's final bill. Private Satellite Bar available at select venue spaces for \$100 set-up/bartender service charge.

Limited Open Bar

Guests order from a limited selection of beverages, chosen by the host, to be placed on one tab and placed on the host's final bill. Hosted beverages charged per consumption at regular menu price throughout the entirety of the event. Any beverages ordered not on the hosted list will be a cash bar for guests.

Drink Tickets

Allows the host to offer a specific number of drinks per person; tickets are valid for any beverage selected by the host which are then placed on the host's final bill at regular menu price.

Unlimited Drink Packages

Package bars will be billed for all guests, not individually. Packages do not include wine poured at your table with dinner, if that service is offered. All packages are based on continuous hours. Minimum of 2 hours required. Additional hours available.



DRINK PACKAGES

Beer, Wine & Soda Bar

\$20 per person for two hours • \$28 per person for three hours • \$34 per person for four hours

This package includes Café Hollander's house wines, all fountain beverages, and four domestic biers

Lowlands Bier Package

\$24 per person for two hours • \$32 per person for three hours • \$40 per person for four hours

This package includes our four Lowlands Brewing Collaborative biers: Hollander IPA, Centraal Quadder, Tandem Dubbel and High Speed Wit. Also includes fountain beverages and house wines.

Standard Bar

\$26 per person for two hours • \$34 per person for three hours • \$42 per person for four hours

This package includes rail liquors, fountain beverages, house wines, four domestic beers and Lowlands Brewing Collaborative biers.

Call Bar

\$28 per person for two hours • \$38 per person for three hours • \$46 per person for four hours

This package includes call brand liquors. Also includes house wines, four domestic beers, and Lowlands Brewing Collaborative biers.

Premium Bar

\$32 per person for two hours • \$42 per person for three hours • \$52 per person for four hours

This package offers the best of the best! All of the top brands can be found in this package. This package also includes your choice of four premium wines and a selection of our Belgian and international biers.

Coffee Bar

\$3 per person for the duration of the event
Hot or iced coffee station for guests to help themselves.

N/A Beverage Bar

\$10 per person for the duration of the event
Unlimited fountain beverages and brewed coffee.