

# CENTRAAL BANQUET MENU BRUNCH

CENTRAAL GRAND CAFÉ AND TAPPERY / 2306 S. KINNICKINNIC AVENUE / MILWAUKEE, WISCONSIN

**NESTLED IN THE HEART OF BAY VIEW** at the corner of KK and Lincoln, Centraal Grand Café and Tappery boasts an amazing brick courtyard, a brand-new private room, one of the city's longest bars, and unrivaled ambiance and energy throughout the space.



**CUSTOMIZABLE FEATURE MENUS**

for your special night out

**BRAND NEW PRIVATE ROOM**

garage door creates an open-air space

**VARIED BIER LIST**

voted Milwaukee's best bier list

**BEVERAGE PAIRINGS**

are available as well!

Inquire with our events team today! Call us at **414.627.2789** or email **PARTY@LOWLANDSGROUP.COM**

STARTERS	SERVES 12	SERVES 25	SERVES 50
<b>ARTISANAL CHEESE DISPLAY (V)</b> chef's selection of cheese with crackers and grapes	60	120	240
<b>FRUIT DISPLAY (V)</b> chef's choice of seasonal fruits and berries	45	90	180
<b>VEGETABLE CRUDITÉ (V)</b> <i>available vegan</i> chef's choice of seasonal vegetables / herb buttermilk dressing	35	70	140
<b>SALMON TOASTS*</b> smoked salmon / herb goat cheese / red onion / caper / dill / rye	65	130	260

À LA CARTE POTATOES	SERVES ABOUT 12
<b>BREAKFAST POTATOES</b>	25

SWEETS TO SHARE
<b>HOLES DE DONUT (V)</b> dutch donut holes apple cider sugar chocolate sauce SERVES 12 / 25 SERVES 25 / 50 SERVES 50 / 100
<b>ASSORTED MINI MUFFINS (V)</b> chocolate banana nut blueberry 24 MUFFINS / 50

SALADS	SERVES 12	SERVES 25	SERVES 50
<b>CENTRAAL (V)</b> organic greens / apple / buttermilk bleu / almond / lemon dressing	35	70	140
<b>QUINOA, BLUEBERRY &amp; BRIE (V)</b> organic greens / avocado / blueberry / red onions / spiced pepitas / basil-dijon vinaigrette / brie	45	90	180

BRUNCH STYLE	SERVES 12	SERVES 25	SERVES 50
<b>CHEESY GOOEY SPICY MESS</b> chorizo / sausage / bacon / caramelized onions / cheddar blend / red chili sauce / crunchy potatoes / scrambled eggs / jalapeño creme / cucumber pico	80	160	320
<b>CENTRAAL VEGGIE SCRAMBLE (V+)</b> house tofu scramble / marinated tomato / roasted mushrooms / avocado / scallion / breakfast potatoes / garlic toasted pita wedges	75	150	300
<b>HAM &amp; CHEDDAR SCRAMBLER</b> badger ham and sharp cheddar scrambled eggs / breakfast potatoes / toast	75	150	300
<b>BERRY BASIL FRENCH TOAST (V)</b> challah / blueberry compote / fresh berries / basil / whipped cream	55	110	220

BUILD YOUR OWN	SERVES 12	SERVES 25	SERVES 50
<b>BREAKFAST TACOS</b> scrambled eggs / chorizo / grilled corn tortilla / fontina & cheddar blend avocado salsa / roasted pepper salsa / sour cream / spiced sweet potatoes / <i>available vegan</i>	85	170	340
<b>AMERICANA</b> scrambled eggs / rosemary potatoes / toast / bacon / sausage / badger ham	85	170	340

HANDHELDS	SERVES 12	SERVES 25	SERVES 50
<b>MKE BACON EGG SLIDERS</b> bacon / muenster cheese / jalapeño creme / scrambled eggs / mini pretzel roll	65	130	260
<b>CRISPY AVO &amp; GOAT CHEESE (V)</b> crispy avocado / herb goat cheese / scrambled eggs / tomato & pepper sauce / brioche	60	120	240

# 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

Includes Centraal's house wines, all fountain beverages, and four domestic beers

### LOWLANDS BIER PACKAGE

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

Includes our four Lowlands Brewing Collaborative beers: 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

Includes rail liquors, fountain beverages, house wines, four domestic beers and Lowlands Brewing Collaborative beers.

### CALL BAR

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

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

### PREMIUM BAR

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

The best of the best! All of the top brands can be found in this package—it also includes your choice of four premium wines and a selection of our Belgian and international beers.

### 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.

\* May contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which may increase risk of foodborne illness

\*Customers with food allergies please alert your server, our dishes may contain ingredients not listed on the menu