

SWEETS

OLIEBOLLEN

Old fashioned dutch doughnuts, cinnamon powdered sugar, chocolate sauce

SERVES 12 20 / SERVES 25 40

ASSORTED MINI MUFFINS

Chocolate / banana nut / blueberry

24 MUFFINS 45

FRITES

SERVES 3-4

CLASSIC CONE

8

SWEET POTATO CONE

9

SALADS

BEET & BERRY SALAD

Organic arugula, quinoa blend, strawberries, roasted beets, goat cheese, blackberry balsamic vinaigrette, spiced pepitas

CHOPPED CHICKEN SALAD

Chopped bacon, avocado, hard-boiled egg, cheddar, organic mixed greens, carrots, tomatoes, poblano buttermilk dressing

BENELUX SALAD

*OPTION TO BE MADE GLUTEN-FREE

Organic mixed greens, tomatoes, candied walnuts, red onions, bleu cheese, balsamic vinaigrette

BRUNCH STYLE

THE HOT MESS

Andouille sausage, breakfast sausage, hashbrown potatoes, melty cheddar, cheese sauce, scrambled eggs, red chili sauce, green onion

FARMERS SCRAMBLE

Roasted cauliflower, mushrooms, shredded beets, goat & cheddar cheeses, basil pesto, scrambled eggs with breakfast potatoes and toast

SAUSAGE, MUSHROOM & CHEDDAR SCRAMBLER

Breakfast sausage, roasted wild mushrooms, and sharp cheddar scrambled eggs with breakfast potatoes and toast

CINNAMON STREUSEL FRENCH TOAST

Challah French toast, maple brown sugar butter, cinnamon streusel

BRUNCH STYLE *Build Your Own*

BREAKFAST TACOS

Scrambled eggs with chorizo, cheddar cheese with flour tortillas, red chile sauce, pico, and breakfast potatoes

AMERICANA

Chive scrambled eggs, breakfast potatoes, toast, bacon, sausage

APPETIZERS

ARTISANAL CHEESE DISPLAY

Chef's selection of cheese with crostinis and grapes

FRUIT PLATE

Chef's choice of seasonal fruits and berries

VEGETABLE CRUDITE

Chef's choice of seasonal vegetables, blackened ranch dressing

HOUSEMADE DIPPING SAUCES

Charred Poblano Buttermilk · Dijonnaise
Basil Aioli · Bier Cheese Aioli · Blackened
Garlic Ranch Aioli · Garlic Aioli · Honey
Mustard · Jalapeño BBQ · Sriracha Ranch ·
Sriracha Mayo · Garlic Yogurt

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

SOUP

FARMHOUSE TOMATO BISQUE

*OPTION TO BE MADE GLUTEN-FREE

Roasted tomatoes, onion, garlic, basil crème fraîche, Parmesan crouton

PER PERSON 5

SERVES 12	SERVES 25	SERVES 50
55	110	220
60	120	240
40	80	160

SERVES 12	SERVES 25	SERVES 50
80	160	320
80	160	320
80	160	320
55	110	220

SERVES 12	SERVES 25	SERVES 50
80	160	320
75	150	300

HANDHELDS

BRIE & BACON BREAKFAST SLIDERS

Bacon, tomato, brie cheese, and arugula with basil aioli and blackberry balsamic on toasted mini brioche buns

CHEDDAR BISCUIT SLIDERS

Fresh baked cheddar chive biscuits, breakfast sausage, scrambled eggs, bier cheese aioli

AVOCADO MUFFIN TOASTS

Toasted english muffin half, topped with mashed avocado, sliced tomatoes, hard boiled egg, pesto drizzle

SERVES 12	SERVES 25	SERVES 50
60	120	240
75	150	300
50	100	200

À LA CARTE

BREAKFAST POTATOES  SERVES 12 20



LOWLANDS GRAND EVENTS

LOWLANDSGROUP.COM/PARTIES

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 beers

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 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

This package 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

This package 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

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 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.