

EAT LOCAL

# CAFE HOLLANDER

DRINK BELGIAN

## CATERING MENU

### APPETIZERS

#### ARTISANAL CHEESE DISPLAY

Chef's selection of cheese with crostinis and grapes

#### FRUIT PLATE GF

Chef's choice of seasonal fruits and berries

#### VEGETABLE CRUDITE GF

Chef's choice of seasonal vegetables, blackened ranch dressing

#### CURRY CHICKEN SATAY

Curry and yogurt marinated chicken thigh, peanut sauce, pickle harissa sauce, cucumber salad

#### GOAT CHEESE BRUSCHETTA

Herb-garlic goat cheese spread, house-made tomato bruschetta, crostinis, balsamic glaze, olive oil

#### SOFT PRETZEL BITES

MKE Pretzel Company bites dusted with herb-parmesan and served with IPA cheddar cheese dip

SERVES  
12

60

45

40

85

40

50

SERVES  
25

120

90

80

170

80

100

SERVES  
50

240

180

160

340

160

200

### SALADS

#### BEET & BERRY SALAD GF

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

#### CHOPPED CHICKEN SALAD GF

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

#### BENELUX SALAD GF \*OPTION TO BE MADE GLUTEN-FREE

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

SERVES  
12

55

60

40

SERVES  
25

110

120

80

SERVES  
50

220

240

160

# SANDWICHES

## BLT & A

Bacon, sliced tomato, avocado, green leaf lettuce, multigrain bread, basil aioli

## BEET BURGER SLIDERS

House-made beet & quinoa veggie patty, basil mayo, roma tomatoes, green leaf lettuce, red onions

## BIER CHEESE SMASH SLIDERS

Mini smash-burgers topped with honey glazed onions, pickles, and bier cheese aioli

## GRAND CAFÉ CLUB

Shaved turkey, bacon, apples, red onions, cheddar cheese, roasted garlic aioli, Thai chili sauce, sourdough

## BACON AVOCADO CHICKEN WRAP (CUT IN HALVES)

Chicken, avocado, bacon, roasted tomatoes, organic arugula, blackened garlic ranch aioli, flour tortilla

SERVES 12	SERVES 25	SERVES 50
45	90	180
50	100	200
65	130	260
65	130	260
110	220	440

# ENTREES

## DUTCH QUARTER JAMBALAYA

Andouille sausage, shrimp, chicken, Roma tomatoes, onion, mini sweet peppers, jasmine rice, spicy cajun sauce

## SPICE RUBBED SALMON

Six-spice rubbed Atlantic salmon, garlic lemon fingerlings, sweet red peppers, red onion, asparagus, whipped feta, cilantro zhoug

## CRISPY CHICKEN BOWL

Panko chicken, avocado, charred broccolini, quinoa garden medley, sesame seeds, Sriracha mayo

## MEATLOAF

House-blend of ground beef, pork, and spices with mushroom gravy, bacon-cheddar mashers

## MACARONI AND CHEESES

Five-cheese sauce, pickled peppers, rotini noodles, toasted bread crumbs

ADD CHICKEN  
ADD SHRIMP

SERVES 12	SERVES 25	SERVES 50
90	180	360
150	300	600
120	240	480
100	200	400
60	120	240
30	60	120
30	60	120

# DESSERTS

## GULDEN DRAAK PECAN PIE BITES

House-made crust, Gulden Draak ale, pecans

## BROWNIE BITES

Fresh baked chocolate brownie, chocolate sauce

SERVES 12	SERVES 25	SERVES 50
SORRY! NOT AVAILABLE FOR 12	50	100
25	50	100

## GLUTEN FREE OPTIONS

These items are gluten free or can be gluten free upon request. Please inform our event planner of allergies you have and we will do our best to accommodate your needs.

*\*Items contain or may contain raw or undercooked meats. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*