

EAT LOCAL

# CAFE HOLLANDER

DRINK BELGIAN

## BANQUET MENU

### 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

#### WHIPPED FETA DIP PLATTER

Creamy feta dip with Mediterranean seasonings, with sweet peppers, cucumbers, falafel balls, and toasted pita triangles

#### 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, crostini, balsamic glaze, olive oil

#### MARGHERITA FLATBREAD

Marinated fresh mozzarella, oven-roasted tomatoes, herb goat cheese spread, arugula, pesto

#### SOFT PRETZEL BITES

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

SERVES  
12

60

45

40

40

85

40

50

50

SERVES  
25

120

90

80

80

170

80

100

100

SERVES  
50

240

180

160

160

340

160

200

200

### FRITES CONES

#### CLASSIC

#### SWEET POTATO

SERVES  
3-4

8

9

#### HOUSEMADE DIPPING SAUCES

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

### SOUP

#### FARMHOUSE TOMATO BISQUE

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

\*OPTION TO BE MADE GLUTEN-FREE

PER  
PERSON

5

### 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

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

\*OPTION TO BE MADE GLUTEN-FREE

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

## RED HOT CHICKEN SLIDERS

Fried chicken, peri-peri chili sauce, cucumber salad, and poblano ranch dressing

## 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

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 (GF)

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



## FRIDAY NIGHT FISH FRY

High-Speed Wit battered Haddock, coleslaw, tartar sauce, frites, rye, lemon

100

200

SORRY! NOT  
AVAILABLE  
FOR 50

# DESSERTS

## GULDEN DRAAK PECAN PIE BITES

House-made crust, Gulden Draak ale, pecans

## BROWNIE BITES

Fresh baked chocolate brownie, chocolate sauce, powdered sugar

SERVES  
12

SERVES  
25

SERVES  
50

SORRY! NOT  
AVAILABLE  
FOR 12

50

100

25

50

100

## (GF) 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.



# LOWLANDS GRAND EVENTS

[LOWLANDSGROUP.COM/PARTIES](http://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.