

# BUFFET MENU

**APPETIZERS & SNACKS**

**charcuterie mix**  
roasted fava beans, candied walnuts, craisins, sizzled soppressata, dried figs, frico parmesan crostini

**buffalo bleu chips** (V)  
waffle-cut potato chips dusted with buffalo seasoning, bleu cheese dipping sauce

**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 crudité** (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, sweet drop peppers, fried garlic

**lux tater tots**  
bacon, bleu cheese, gruyère, sriracha mayo

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

**seafood platter**  
chilled crab dip, seared six pepper tuna\*, creamy shrimp remoulade, smoked salmon\*, cucumbers, sweet peppers, crostini, whole grain crackers, green onion, lemon, capers

**calamari**  
chipotle aioli, parmesan sprinkle, green chili crema, lime

**FRITES**

**house-made dipping sauces**  
*sriracha mayo | vegan aioli  
spicy mango bbq | curry ketchup  
basil aioli | roasted garlic aioli  
spicy garlic mustard | smoked chipotle aioli*

**traditional frites cone** (V)  
**sweet potato frites cone** (V)

**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

**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, spicy honey brown sugar glaze, pickles, 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)  
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

**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

**tenderloin kebabs & couscous** *served around medium unless otherwise specified*  
marinated tenderloin tips, grilled zucchini, pepper, onion, and portabella blend, golden lemon couscous, paprika sauce, feta cheese, cilantro onion relish, flatbread

|                               | SERVES          |     |     |
|-------------------------------|-----------------|-----|-----|
|                               | 12              | 25  | 50  |
| charcuterie mix               | 35              | 70  | 140 |
| buffalo bleu chips (V)        | 30              | 60  | 120 |
| artisanal cheese display (V)  | 60              | 120 | 240 |
| fruit plate (V)               | 45              | 90  | 180 |
| vegetable crudité (V)         | 45              | 90  | 180 |
| pull-apart cheese bread (V)   | 40              | 80  | 160 |
| lux tater tots                | 35              | 70  | 140 |
| kale artichoke dip            | 45              | 90  | 180 |
| seafood platter               | 60              | 120 | 240 |
| calamari                      | 60              | 120 | 240 |
| house-made dipping sauces     | SERVES 3-4      |     |     |
| traditional frites cone (V)   | 8               |     |     |
| sweet potato frites cone (V)  | 9               |     |     |
| benelux salad (V)             | SERVES 12 25 50 |     |     |
| rocket salad (V)              | 40              | 80  | 160 |
| chicken cobb salad            | 40              | 80  | 160 |
|                               | 60              | 120 | 240 |
| bacon havarti chicken         | SERVES 12 25 50 |     |     |
| lux petit cheeseburgers*      | 60              | 120 | 240 |
| nashville hot chicken sliders | 50              | 100 | 200 |
| sweet & hot pork sliders      | 80              | 160 | 320 |
| antigoon grilled cheese (V)   | 60              | 120 | 240 |
| turkey pesto                  | 50              | 100 | 200 |
|                               | 80              | 160 | 320 |
| sumac salmon                  | SERVES 12 25 50 |     |     |
| benelux meatloaf              | 150             | 300 | 600 |
| macaroni and cheeses (V)      | 100             | 200 | 400 |
| jerk chicken pasta            | 60              | 120 | 240 |
| tenderloin kebabs & couscous  | 90              | 180 | 360 |
|                               | 180             | 320 | 640 |

\*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  |
|--------|----|----|-----|
|        |    |    |     |
|        |    | 40 | 80  |
|        | 25 | 50 | 100 |

*Sorry! not available for 12*

## 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 bien listing storied, rare, and exclusive biers.

- ★ Varied and exciting bien 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. All packages are based on continuous hours. Minimum of 2 hours required.

## DRINK PACKAGES

### Bier, Wine & Soda Bar

*\$24 per person for two hours • \$32 per person for three hours • \$38 per person for four hours*

This package includes macro + domestic biers, house wines, fountain soda, iced tea, lemonade, brewed coffee.

### Lowlands Bier Package

*\$28 per person for two hours • \$36 per person for three hours • \$44 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 macro & domestic biers, house wines, fountain soda, iced tea, lemonade, brewed coffee.

### Standard Bar

*\$30 per person for two hours • \$38 per person for three hours • \$46 per person for four hours*

This package includes rail liquors, Lowlands Brewing Collaborative biers, macro and craft biers, house wines, fountain soda, iced tea, lemonade, brewed coffee.

### Call Bar

*\$32 per person for two hours • \$42 per person for three hours • \$50 per person for four hours*

This package includes call brand liquors, Lowlands Brewing Collaborative biers, macro and craft biers, house wines, fountain soda, iced tea, lemonade, brewed coffee.

### Premium Bar

*\$36 per person for two hours • \$46 per person for three hours • \$56 per person for four hours*

This package offers the best of the best! All of the top brand liquors can be found along with your choice of four premium wines and a selection of our Belgian and international biers up to \$12. It also includes macro and craft biers, house wines, fountain soda, iced tea, lemonade, brewed coffee.  
(excludes Trappist bottles)

### 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.



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