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

## PRIVATE

EVENT SPACE
indoor/outdoor options available

VARIED AND
EXCITING 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 | $\begin{gathered} \text { SERVES } \\ ? 5 \end{gathered}$ | $\begin{aligned} & \text { SERVES } \\ & 50 \end{aligned}$ |
| :---: | :---: | :---: | :---: |
| ARTISANAL CHEESE DISPLAY (V) chef's selection of cheese with crackers and grapes | 60 | 120 | 240 |
| FRUIT DISPLAY ( $\mathrm{V}+$ ) chef's choice of seasonal fruits and berries | 45 | 90 | 180 |
| VEGETABLE CRUDITÉ (V)available vegan chef's choice of seasonal vegetables / herb buttermilk dressing | 35 | 70 | 140 |
| CHEESY ARTICHOKE DIP <br> gouda / parmesan / hook's cheddar / peruvian chilies / garlic crostini | 45 | 90 | 180 |
| THE SPREAD TRIO <br> black bean artichoke puree ( $\mathrm{V}+$ ) / tomato tahini tofu spread ( $\mathrm{V}+$ ) / tzatziki (V)/ pita / garlic toasts / cucumber / red pepper / radish | 40 | 80 | 160 |
| BABA GANOUSH FLATBREAD (V) <br> eggplant spread / garlic oil / red onion / mushrooms / roasted peppers / pepperoncini / feta crumble | 45 | 95 | 180 |
| FRIETS <br> with choice of two dipping sauces: basil aioli / jalapeño creme / vegan aioli / garlic chili aioli / garlic aioli / ginger bbq / avocado herb ranch |  | $\begin{gathered} \text { SERVES } \\ 3-4 \end{gathered}$ |  |
| FRIETS BOAT |  | 7 |  |
| SWEET POTATO FRIETS BOAT |  | 9 |  |


| SALADS | SERVES <br> 12 | SERVES <br> S | SERVES <br> 50 |
| :--- | :---: | :---: | :---: |
| CENTRAAL (V) <br> organic greens / apple /buttermilk bleu / almond / lemon dressing | 35 | 70 | 140 |
| QUINOA, BLUEBERRY \& BRIE (V) <br> organic greens / brie /avocado / blueberry /red onions / spiced pepitas / basil-dijon vinaigrette | 45 | 90 | 180 |
| BLT SALAD <br> spring mix / frisee / bacon / tomatoes / buttery croutons / red onion /avocado / <br> hard-boiled egg / bacon vinaigrette | 50 | 100 | 200 |


| HANDHELDS | SERVES <br> 12 | SERVES <br> 25 | SERVES <br> 50 |
| :--- | :---: | :---: | :---: |
| BANH Mİ CHICKEN SLIDERS <br> crispy chicken / jalapeño creme / pickled carrots / cucumber / cilantro / soft sesame bun | 65 | 130 | 260 |
| BAY VIE W B URGER SLIDERS <br> bacon / wisconsin aged sharp cheddar / ale-braised onion / mini pretzel bun | 65 | 130 | 260 |
| BRIE TURKEY CIA B AT TA <br> sliced turkey /brie cheese / red onion / basil aioli / arugula / blueberry gastrique / <br> rosemary ciabatta | 95 | 190 | 380 |
| BLACK BE AN S LIDERS (V + ) <br> cashew black bean patties / violife cheddar /red onion / garlic mustard / mini pretzel bun | 60 | 120 | 240 |


| MAlNS | $\begin{gathered} \text { SERVES } \\ 12 \end{gathered}$ | $\underset{25}{\substack{\text { SERVES }}}$ | $\begin{gathered} \text { SERVES } \\ 50 \end{gathered}$ |
| :---: | :---: | :---: | :---: |
| ROSEMARY GOAT CHEESE MAC (V) cavatappi / rosemary oil / herbed bread crumbs | 65 | 130 | 260 |
| ASIAN CHICKEN RICE BOWL <br> jasmine rice / bok choy / sugar snap / fried garlic / cashew / ginger bbq | 75 | 150 | 300 |
| CAULIFLOWER TIKKA MASALA (V) <br> roasted cauliflower / crispy tofu / peppers / onions / quinoa / chutney cream / chickpeas / cilantro / grilled pita | 75 | 150 | 300 |
| LEMON ORZO CHICKEN <br> pan-seared chicken breast / spinach orzo pasta / kalamata olive salad / cucumber / tomato / turmeric onion / tzatziki / grilled pita | 75 | 150 | 300 |
| SIRLOIN SOBA NOODLE BOWL <br> thinly sliced sirloin / soba noodle / green beans / peppers / cabbage / carrots / sweet \& hot tamari / garlic peanut crunch | 75 | 150 | 300 |
| SWEETS | $\begin{aligned} & \text { SERVES } \\ & 12 \end{aligned}$ | $\begin{gathered} \text { SERVES } \\ 25 \\ \hline \end{gathered}$ | $\begin{gathered} \text { SERVES } \\ \hline \end{gathered}$ |
| HOLES DE DONUT (V) <br> dutch donut holes / apple cider sugar / chocolate sauce | 25 | 50 | 100 |
| BROWNIE BITES <br> fresh baked chocolate brownie / chocolate sauce | 25 | 50 | 100 |



## 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.


## BIER, WINE \& SODA BAR

$\$ 24$ per person . $\$ 32$ per person . \$38 per person for two hours • for three hours • for four hours
This package includes macro + domestic biers, house wines, fountain soda, iced tea, lemonade, brewed coffee.

LOWLANDS BIER PACKAGE

## \$28 per person. \$36 per person . \$44 per person

 for two hours - for three hours - for four hoursThis 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. $\$ 38$ per person . $\$ 46$ per person
for two hours - for three hours - 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 . \$42 per person . \$50 per person for two hours - for three hours - 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 . \$46 per person . \$56 per person for two hours • for three hours • 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 tee, 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.

