



BRUNCH BUFFET MENU

Serving sizes are smaller than full restaurant portions. Please discuss quantity recommendations with your event specialist.

APPETIZERS

- beignets** (v) doughnut holes, powdered sugar, chocolate 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
- assorted mini muffins** (v) chocolate / banana nut / blueberry

SERVES	12	25	50
	\$20	\$40	\$80
	\$60	\$120	\$240
	\$45	\$90	\$180
	\$45	\$90	\$180
24 MUFFINS - \$45			

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)

SERVES	3-4
	\$8
	\$9

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, grilled chicken, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch

SERVES	12	25	50
	\$40	\$80	\$160
	\$40	\$80	\$160
	\$60	\$120	\$240

HANDHELDS

- jerk pork breakfast sliders** shredded jerk shoulder, aged cheddar cheese, scrambled eggs, garlic aioli, brioche bun
- smoked salmon english muffin** butter-grilled english muffin, herbed goat cheese, smoked salmon*, red onion, arugula, capers
- avo toast** (v) butter-grilled sourdough toast points, mashed avocado, yogurt ranch, cucumber pico, everything sprinkle

SERVES	12	25	50
	\$70	\$140	\$280
	\$65	\$130	\$260
	\$60	\$120	\$240

BRUNCH STYLE

- americana** scrambled yuppie hill eggs, breakfast potatoes, toast, bacon, sausage
- spinach, mushroom & chevre scramble** (v) portabella mushrooms, braised spinach, goat cheese, white cheddar, basil pesto, breakfast potatoes, multigrain toast
- ham, gouda & aged cheddar scramble** badger ham, gouda, aged cheddar, green peppers, scallions, breakfast potatoes, multigrain toast
- hodge podge** cheddar, bacon, sausage, scrambled yuppie hill eggs, chorizo cream gravy, pico de gallo
- patatas bravas brunch** breakfast potatoes, chorizo, shredded pork, green tomatoes, paprika sauce, roasted garlic aioli, scrambled yuppie hill eggs, cheddar, feta
- cinnamon streusel french toast** (v) almond cinnamon streusel, orange honey butter, syrup

SERVES	12	25	50
	\$75	\$150	\$300
	\$80	\$160	\$320
	\$75	\$150	\$300
	\$90	\$180	\$360
	\$90	\$180	\$360
	\$55	\$110	\$220

SIDE

- breakfast potatoes**

SERVES	12
	\$20

(v) vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**We welcome you to bring an external dessert for a \$1/person external dessert fee

***We would be happy to assist in cutting your cake for a \$1/person cake cutting fee

HOST WITH US!

A vibrant grand café in the heart of Milwaukee's Third Ward and across from the Public Market, Café Benelux is known for its popular rooftop patio with one of the most unique views in the city. Named after the Benelux region (Belgium, The Netherlands, and Luxembourg), Café Benelux features favorites like mussels and frites along with the bier that complements them. In fact, we are proud to be a part of "Club Chimay" which makes this grand café only one of four in the United States to pour all four Chimay biers on tap! Now that's something to toast to!

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 exclusive Lowlands Brewing Collaborative biers. 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

\$4 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.