



BUFFET MENU

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

APPELIZERS & SNACKS

chips & dip (V)

waffle-cut potato chips, 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, sweetie drop peppers, fried garlic

lux tater tots

bacon, bleu cheese, gruyère, srinacha mayo

kale artichoke dip

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

hummus platter (V)

roasted beet hummus, crispy pepitas, herb yogurt creme, basil oil, mixed vegetable crudité, whole grain crackers, everything sprinkle

seafood platter

chilled crab dip, seared six pepper tuna*, creamy shrimp remoulade, smoked salmon*, cucumbers, sweet peppers, crostini, toasted flatbread crackers, green onion, lemon, capers

calamari

parmesan sprinkle, green chili crema, lime

FLATBREADS

three cheese (V)

pesto base, white cheddar, torn burrata, aged parmesan blend

garden veggie (V)

garlic oil base, white cheddar and goat cheese blend, roasted tomato, spinach, mushrooms, scallion

smoky chorizo

smoked red sauce base, pepper jack cheese, feta cheese, chorizo, green pepper, scallions

FRITES

house-made dipping sauces

*srinacha 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, grilled chicken, 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

jalapeño popper grilled cheese *plain grilled cheese available*

cheddar cheese blend, bacon, roasted jalapenos, garlic aioli, butter-toasted sourdough

turkey pesto

all natural turkey breast, havarti cheese, basil pesto, garlic aioli, arugula, smoked paprika, toasted baguette

SERVES 12 25 50

\$30 \$60 \$120

\$60 \$120 \$240

\$45 \$90 \$180

\$45 \$90 \$180

\$40 \$80 \$160

\$35 \$70 \$140

\$45 \$90 \$180

\$45 \$90 \$180

\$60 \$120 \$240

\$65 \$130 \$260

SERVES 12 25 50

\$40 \$80 \$160

\$45 \$90 \$180

\$50 \$100 \$200

SERVES 3-4

\$8

\$9

SERVES 12 25 50

\$40 \$80 \$160

\$40 \$80 \$160

\$60 \$120 \$240

SERVES 12 25 50

\$75 \$150 \$300

\$60 \$120 \$240

\$80 \$160 \$320

\$60 \$120 \$240

\$45 \$90 \$180

\$80 \$160 \$320

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

(V) vegetarian

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
	\$150	\$300	\$600
	\$100	\$200	\$400
	\$70	\$140	\$280
	\$90	\$180	\$360
	\$180	\$320	\$640

DESSERTS

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.

- carrot cake bites** (V)
cream cheese frosting, toasted coconut, salted caramel
- brownie bites** (V)
chocolate brownie, chocolate sauce

SERVES	12	25	50
	<i>Sorry! not available for 12</i>	\$40	\$80
	\$35	\$70	\$140

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 beers 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 changed 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 changed 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 beers, 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 beers. Also includes macro & domestic beers, 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 beers, macro and craft beers, 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 beers, macro and craft beers, 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 beers up to \$12. It also includes macro and craft beers, house wines, fountain soda, iced tee, 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.