

CENTRAAL

BUFFET MENU



Serving sizes are smaller than full restaurant portions. Please discuss quantity recommendations with your Event Specialist.

STARTERS		SERVES 12	SERVES 25	SERVES 50
ARTISANAL CHEESE DISPLAY (V) chef's selection of cheese with crackers and grapes		60	120	240
FRUIT DISPLAY (V+) chef's choice of seasonal fruits and berries		45	90	180
VEGETABLE CRUDITÉ (V) <i>available vegan</i> chef's choice of seasonal vegetables / herb buttermilk dressing		35	70	140
SPICED KOFTA crispy lamb & beef meatballs / middle eastern spices / chutney creme / garlic chili aioli		35	70	140
CHEESY ARTICHOKE DIP gouda / parmesan / hook's cheddar / peruvian chilies / garlic crostini		45	90	180
THE SPREAD TRIO black bean artichoke puree (V+) / tomato tahini tofu spread (V+) / tzatziki (V) / pita / garlic toasts / cucumber / red pepper / radish		40	80	160
THREE CHEESE FLATBREAD (V) fontina / cheddar / parmesan / roasted tomato sauce / basil		40	80	160
BABA GANOUSH FLATBREAD (V) eggplant spread / garlic oil / red onion / mushrooms / roasted peppers / pepperoncini / feta crumble		45	90	180
BBQ CHICKEN FLATBREAD chicken / bacon / bbq / cheddar blend / red onion / tomato / crispy jalapeño		50	100	200
FRIETS <i>with choice of two dipping sauces: basil aioli / jalapeño creme / vegan aioli / garlic chili aioli / garlic aioli / ginger bbq / avocado herb ranch</i>			SERVES 3-4	
FRIETS BOAT			7	
SWEET POTATO FRIETS BOAT			9	
SALADS		SERVES 12	SERVES 25	SERVES 50
CENTRAAL (V) organic greens / apple / buttermilk bleu / almond / lemon dressing		35	70	140
QUINOA, BLUEBERRY & BRIE (V) organic greens / brie / avocado / blueberry / red onions / spiced pepitas / basil-dijon vinaigrette		45	90	180
BLT SALAD spring mix / frisee / bacon / tomatoes / buttery croutons / red onion / avocado / hard-boiled egg / bacon vinaigrette		50	100	200
HANDHELDS		SERVES 12	SERVES 25	SERVES 50
BÁNH MÌ CHICKEN SLIDERS crispy chicken / jalapeño creme / pickled carrots / cucumber / cilantro / soft sesame bun		65	130	260
BAY VIEW BURGER SLIDERS bacon / wisconsin aged sharp cheddar / ale-braised onion / mini pretzel bun		65	130	260
BRIE TURKEY CIABATTA sliced turkey / brie cheese / red onion / basil aioli / arugula / blueberry gastrique / rosemary ciabatta		95	190	380
BLACK BEAN SLIDERS (V+) cashew black bean patties / violife cheddar / red onion / garlic mustard / mini pretzel bun		60	120	240
VEGGIE ANTIPASTO WRAP (V) <i>cut in halves</i> baba ganoush / artichoke hearts / shredded romaine / pepperoncini / tomatoes / peppers / carrot / muenster cheese / parmesan / lemon dressing		80	160	320

*Customers with food allergies please alert your server, our dishes may contain ingredients not listed on the menu

MAINS	SERVES 12	SERVES 25	SERVES 50
ROSEMARY GOAT CHEESE MAC (V) cavatappi / rosemary oil / herbed bread crumbs	65	130	260
ASIAN CHICKEN RICE BOWL jasmine rice / bok choy / sugar snap / fried garlic / cashew / ginger bbq	75	150	300
CAULIFLOWER TIKKA MASALA (V) roasted cauliflower / crispy tofu / peppers / onions / quinoa / chutney cream / chickpeas / cilantro / grilled pita	75	150	300
LEMON ORZO CHICKEN pan-seared chicken breast / spinach orzo pasta / kalamata olive salad / cucumber / tomato / turmeric onion / tzatziki / grilled pita	75	150	300
SIRLOIN SOBA NOODLE BOWL thinly sliced sirloin / soba noodle / green beans / peppers / cabbage / carrots / sweet & hot tamari / garlic peanut crunch	75	150	300

SWEETS	SERVES 12	SERVES 25	SERVES 50
HOLES DE DONUT (V) dutch donut holes / apple cider sugar / chocolate sauce	25	50	100
BROWNIE BITES fresh baked chocolate brownie / chocolate sauce	25	50	100

Inspired by Amsterdam's Centraal Station, Centraal Grand Café & Tappery invites you to indulge in a diverse menu and unforgettable ambiance. Our venue boasts multiple options for private and semi-private experiences, including the elegant Galleria Room and the Garden of Eten Courtyard. Whether you envision an intimate dinner gathering or a grand wedding reception, our exclusive event spaces and custom, from-scratch menus are tailored to exceed your expectations.

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

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 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.