



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

## SWEETS

### OLIEBOLLEN

Old fashioned Dutch doughnuts, cinnamon powdered sugar, chocolate sauce  
SERVES 12 20 / SERVES 25 40

### ASSORTED MINI MUFFINS

Chocolate / banana nut / blueberry  
24 MUFFINS 45

## APPETIZERS

### ARTISANAL CHEESE DISPLAY

Chef's selection of cheese with crostinis and grapes

### FRUIT DISPLAY

Chef's choice of seasonal fruits and berries

### VEGETABLE CRUDITE

Chef's choice of seasonal vegetables, blackened ranch dressing

SERVES  
12

SERVES  
25

SERVES  
50

60

120

240

45

90

180

40

80

160

## FRITES

SERVES  
3-4

### CLASSIC CONE

8

### SWEET POTATO CONE

9

## HOUSEMADE DIPPING SAUCES

Charred Poblano Buttermilk · Basil Aioli ·  
Garlic Yogurt · Bier Cheese Aioli ·  
Blackened Garlic Ranch Aioli · Garlic Aioli ·  
Honey Mustard · Jalapeño BBQ · Dijonnaise ·  
Sriracha Mayo · Sriracha Ranch ·  
Vegan Smoked Garlic Aioli

## SOUP

### FARMHOUSE TOMATO BISQUE

\*OPTION TO BE MADE GLUTEN-FREE  
Roasted tomatoes, onion, garlic, basil crème fraîche, Parmesan crouton  
PER PERSON 5

SERVES  
12

SERVES  
25

SERVES  
50

55

110

220

60

120

240

40

80

160

SERVES  
12

SERVES  
25

SERVES  
50

80

160

320

80

160

320

80

160

320

70

140

280

55

110

220

SERVES  
12

SERVES  
25

SERVES  
50

80

160

320

75

150

300

## SALADS

### BALSAMIC BEET & BERRY SALAD

Organic arugula, quinoa blend, strawberries, roasted beets, sheep's milk feta, spiced pepitas, blackberry balsamic vinaigrette

### CHOPPED CHICKEN SALAD

Organic mixed greens, chopped chicken, bacon, avocado, hard-boiled egg, cheddar, carrots, tomatoes, charred poblano buttermilk dressing

### BENELUX SALAD

\*OPTION TO BE MADE GLUTEN-FREE

Organic mixed greens, tomatoes, candied walnuts, red onions, bleu cheese, balsamic vinaigrette

## BRUNCH STYLE

### THE HOT MESS

Andouille sausage, breakfast sausage, hashbrown potatoes, melty cheddar, cheese sauce, scrambled eggs, red chili sauce, green onion

### FARMERS SCRAMBLE

Roasted cauliflower, mushrooms, shredded beets, goat & cheddar cheeses, basil pesto, scrambled eggs with breakfast potatoes and toast

### SAUSAGE, MUSHROOM & CHEDDAR SCRAMBLER

Breakfast sausage, roasted wild mushrooms, and sharp cheddar scrambled eggs with breakfast potatoes and toast

### VEGAN TOFU SCRAMBLER

House blend tofu scramble, peppers, tomatoes, plant-based chorizo slices, avocado, toasted pita, with breakfast potatoes

### CINNAMON STREUSEL FRENCH TOAST

Challah French toast, maple brown sugar butter, cinnamon streusel

## BRUNCH STYLE *Build Your Own*

### BREAKFAST TACOS

Scrambled eggs with chorizo, cheddar cheese with flour tortillas, red chile sauce, pico, and breakfast potatoes

### AMERICANA

Chive scrambled eggs, breakfast potatoes, toast, bacon, sausage

\*Items contain or may contain raw or undercooked meats. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# HANDHELDS

## BRIE & BACON BREAKFAST SLIDERS

Bacon, tomato, brie cheese, and arugula with basil aioli and blackberry balsamic on toasted mini brioche buns

## CHEDDAR BISCUIT SLIDERS

Fresh baked cheddar chive biscuits, breakfast sausage, scrambled eggs, bier cheese aioli

## AVOCADO MUFFIN TOASTS

Toasted english muffin half, topped with mashed avocado, sliced tomatoes, hard-boiled egg, pesto drizzle

SERVES 12	SERVES 25	SERVES 50
65	130	260
75	150	300
55	110	220

# À LA CARTE

**BREAKFAST POTATOES**  **SERVES 12** 20



LOWLANDSGRANDEVENTS.COM

Café Hollander embodies the spirit of the lowlands of Europe at each grand café location. With charming patios, rooftop decks, and a cozy atmosphere, our cafés blur the lines between indoor and outdoor dining, making every visit a delightful experience, from casual drinks and snacks to special events and celebrations. Make your next gathering grand at a café near you in Milwaukee, Wauwatosa, Brookfield, Mequon or Madison.

# 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

## BEER, 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.

## 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.