

EAT LOCAL

CAFE HOLLANDER

DRINK BELGIAN

BUFFET MENU

APPETIZERS

ARTISANAL CHEESE DISPLAY

Chef's selection of cheese with crostinis and grapes

FRUIT PLATE

Chef's choice of seasonal fruits and berries

VEGETABLE CRUDITE

Chef's choice of seasonal vegetables, blackened ranch dressing

WHIPPED FETA DIP PLATTER

Creamy feta dip with Mediterranean seasonings, with sweet peppers, cucumbers, falafel balls, and toasted pita triangles

MANGO & SHRIMP CEVICHE

Mango & citrus shrimp salad, avocado, lime, chili garlic kettle chips

CURRY CHICKEN SATAY

Curry and yogurt marinated chicken thigh, peanut sauce, pickle harissa sauce, cucumber salad

GOAT CHEESE BRUSCHETTA

Herb-garlic goat cheese spread, house-made tomato bruschetta, crostini, balsamic glaze, olive oil

MARGHERITA FLATBREAD

Marinated fresh mozzarella, oven-roasted tomatoes, herb goat cheese spread, arugula, pesto

SOFT PRETZEL BITES

MKE Pretzel Company bites dusted with herb-parmesan and served with IPA cheddar cheese dip

SERVES
12SERVES
25SERVES
50

60

120

240

45

90

180

40

80

160

40

80

160

55

110

220

85

170

340

40

80

160

50

100

200

50

100

200

FRITES CONES

CLASSIC

SERVES
3-4

8

SWEET POTATO

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

SOUP

FARMHOUSE TOMATO BISQUE

*OPTION TO BE MADE GLUTEN-FREE

Roasted tomatoes, onion, garlic, basil crème fraîche, Parmesan crouton

PER
PERSON

5

SALADS

BEET & BERRY SALAD

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

CHOPPED CHICKEN SALAD

Chopped bacon, avocado, hard-boiled egg, cheddar, organic mixed greens, carrots, tomatoes, poblano buttermilk dressing

BENELUX SALAD

*OPTION TO BE MADE GLUTEN-FREE

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

SERVES
12SERVES
25SERVES
50

55

110

220

60

120

240

40

80

160

SANDWICHES

BLT & A

Bacon, sliced tomato, avocado, green leaf lettuce, multigrain bread, basil aioli

BEET BURGER SLIDERS

House-made beet & quinoa veggie patty, basil mayo, roma tomatoes, green leaf lettuce, red onions

BIER CHEESE SMASH SLIDERS

Mini smash-burgers topped with honey glazed onions, pickles, cheddar cheese, bier cheese aioli

RED HOT CHICKEN SLIDERS

Fried chicken, peri-peri chili sauce, cucumber salad, poblano ranch dressing

GRAND CAFÉ CLUB

Shaved turkey, bacon, apples, red onions, cheddar cheese, roasted garlic aioli, Thai chili sauce, sourdough

BACON AVOCADO CHICKEN WRAP (CUT IN HALVES)

Chicken, avocado, bacon, roasted tomatoes, organic arugula, blackened garlic ranch aioli, flour tortilla

SERVES 12	SERVES 25	SERVES 50
45	90	180
50	100	200
65	130	260
65	130	260
65	130	260
110	220	440

ENTREES

DUTCH QUARTER JAMBALAYA

Andouille sausage, shrimp, chicken, Roma tomatoes, onion, mini sweet peppers, jasmine rice, spicy cajun sauce

SPICE RUBBED SALMON (GF)

Six-spice rubbed Atlantic salmon, garlic lemon fingerlings, sweet red peppers, red onion, asparagus, whipped feta, cilantro zhoug

CRISPY CHICKEN BOWL

Panko chicken, avocado, crispy broccolini, quinoa garden medley, sesame seeds, Sriracha mayo

MEATLOAF

House-blend of ground beef, pork, and spices with mushroom gravy, bacon-cheddar mashers

MACARONI AND CHEESES

Five-cheese sauce, pickled peppers, rotini noodles, toasted bread crumbs

TORTELLINI PESTO

Ricotta tortellini, Roma tomatoes, zucchini, baby kale, pesto wine sauce, parmesan, garlic bread crumbs

ADD CHICKEN
ADD SHRIMP

SERVES 12	SERVES 25	SERVES 50
90	180	360
150	300	600
120	240	480
100	200	400
60	120	240
70	140	280
30	60	120
30	60	120
100	200	SORRY! NOT AVAILABLE FOR 50



FRIDAY NIGHT FISH FRY

High-Speed Wit battered Haddock, coleslaw, tartar sauce, frites, rye, lemon

DESSERTS

GULDEN DRAAK PECAN PIE BITES

House-made crust, Gulden Draak ale, pecans

BROWNIE BITES

Fresh baked chocolate brownie, chocolate sauce, powdered sugar

SERVES 12	SERVES 25	SERVES 50
SORRY! NOT AVAILABLE FOR 12	50	100
25	50	100

(GF) GLUTEN FREE OPTIONS

These items are gluten free or can be gluten free upon request. Please inform our event planner of allergies you have and we will do our best to accommodate your needs.

**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.*



LOWLANDS GRAND EVENTS

LOWLANDSGROUP.COM/PARTIES

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 four Lowlands Brewing Collaborative beers; Hollander IPA, Centraal Quadder, Tandem Dubbel and High Speed Wit. Also includes macro and 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

\$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.