

CATERING MENU



For custom selections, please contact your Event Specialist for more information.
Serving sizes are smaller than full restaurant portions. Please discuss quantity recommendations with your event specialist.

APPETIZERS

ARTISANAL CHEESE DISPLAY

Chef's selection of cheese with crostinis and grapes

FRUIT PLATE (GF)

Chef's choice of seasonal fruits and berries

VEGETABLE CRUDITE (GF)

Chef's choice of seasonal vegetables, blackened ranch dressing

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

SOFT PRETZEL BITES

MKE Pretzel Company bites dusted with herb-parmesan, served with bier cheese aioli

SERVES 12	SERVES 25	SERVES 50
60	120	240
45	90	180
40	80	160
85	170	340
40	80	160
50	100	200

SALADS

BALSAMIC BEET & BERRY SALAD (GF)

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

CHOPPED CHICKEN SALAD (GF)

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

BENELUX SALAD (GF) *OPTION TO BE MADE GLUTEN-FREE

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

SERVES 12	SERVES 25	SERVES 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 caramelized onions, pickles, cheddar cheese, bier cheese aioli

GRAND CAFÉ CLUB

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

HOLLA CHICKEN

Spicy fried chicken thigh, American cheese, creamy pickle slaw, red onion, brioche bun

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
55	110	220
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

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

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
30	60	120
30	60	120

DESSERTS

GULDEN DRAAK PECAN PIE BITES

House-made crust, Gulden Draak ale, pecans

BROWNIE BITES

Fresh baked chocolate brownie, chocolate sauce

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

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.*