

EAT LOCAL

CAFE HOLLANDER

DRINK BELGIAN

CATERING MENU

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, crostinis, balsamic glaze, olive oil

SOFT PRETZEL BITES

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

SERVES
12

60

45

40

85

40

50

SERVES
25

120

90

80

170

80

100

SERVES
50

240

180

160

340

160

200

SALADS

BEET & BERRY SALAD GF

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

CHOPPED CHICKEN SALAD GF

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

55

60

40

SERVES
25

110

120

80

SERVES
50

220

240

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

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
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.*