

CENTRAAL BUFFET MENU BRUNCH

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.

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) (AV+) chef's choice of seasonal vegetables / herb buttermilk dressing	35	70	140
SALMON TOASTS* smoked salmon / herb goat cheese / red onion / caper / dill / rye	65	130	260
HASHBROWN FRIES (V) housemade cheddar hash brown fingers / sour cream / chili crisp / scallion	35	70	140

À LA CARTE POTATOES	SERVES ABOUT 12
BREAKFAST POTATOES	25

SWEETS TO SHARE
HOLES DE DONUT (V) dutch donut holes apple cider sugar chocolate sauce SERVES 12 / 25 SERVES 25 / 50 SERVES 50 / 100
ASSORTED MINI MUFFINS (V) chocolate banana nut blueberry 24 MUFFINS / 50

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

BRUNCH STYLE	SERVES 12	SERVES 25	SERVES 50
CHEESY GOOEY SPICY MESS chorizo / sausage / bacon / caramelized onions / cheddar blend / red chili sauce / crunchy potatoes / scrambled eggs / jalapeño creme / cucumber pico	80	160	320
CENTRAAL VEGGIE SCRAMBLE (V+) House tofu scramble / marinated tomato / roasted mushrooms / avocado / scallion / breakfast potatoes / garlic toasted pita wedges	75	150	300
HAM & CHEDDAR SCRAMBLER badger ham and sharp cheddar scrambled eggs / breakfast potatoes / toast	75	150	300
BERRY BASIL FRENCH TOAST (V) challah / blueberry compote / fresh berries / basil / whipped cream	55	110	220

BUILD YOUR OWN	SERVES 12	SERVES 25	SERVES 50
BREAKFAST TACOS (AV+) scrambled eggs / chorizo / grilled corn tortilla / cheddar blend / avocado salsa / roasted pepper salsa / sour cream / spiced sweet potatoes	85	170	340
AMERICANA scrambled eggs / rosemary potatoes / toast / bacon / sausage / badger ham	85	170	340

HANDHELDS	SERVES 12	SERVES 25	SERVES 50
MKE BACON EGG SLIDERS bacon / muenster cheese / jalapeño creme / scrambled eggs / mini pretzel roll	65	130	260
CRISPY AVO & GOAT CHEESE (V) crispy avocado / herb goat cheese / scrambled eggs / tomato & pepper sauce / brioche	60	120	240

(V) vegetarian (V+) vegan (AV+) available vegan upon request



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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 and craft 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 tee, 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.