









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

APPETIZERS

	SERVES 12	SERVES 25	SERVES 50
ARTISANAL CHEESE DISPLAY  GF *OPTION TO BE MADE GLUTEN-FREE Chef's selection of cheese with crostinis and grapes	60	120	240
FRUIT DISPLAY  GF Chef's choice of seasonal fruits and berries	45	90	180
VEGETABLE CRUDITE  GF Chef's choice of seasonal vegetables, blackened ranch dressing	40	80	160
WHIPPED FETA DIP PLATTER  GF *OPTION TO BE MADE GLUTEN-FREE Creamy feta dip with Mediterranean seasonings, with sweet peppers, cucumbers, falafel balls, and toasted pita triangles	40	80	160
MEDITERRANEAN SPINACH BITES Crispy phyllo dough, herb braised spinach, white cheddar, mushrooms, garlic toum, balsamic glaze	50	100	200
CURRY CHICKEN SATAY GF Curry and yogurt marinated chicken thigh, peanut sauce, pickle harissa sauce, cucumber salad	85	170	340
GOAT CHEESE BRUSCHETTA  Herb-garlic goat cheese spread, house-made tomato bruschetta, crostinis, balsamic glaze, olive oil	40	80	160
SOFT PRETZEL BITES  MKE Pretzel Company bites dusted with herb-parmesan, served with beer cheese aioli	50	100	200
GARLIC CHEESE FLATBREAD  Roasted garlic base, white cheddar, fresh mozzarella, aged parmesan blend, chives	40	80	160
MARGHERITA FLATBREAD  Marinated fresh mozzarella, oven-roasted tomatoes, herb goat cheese spread, arugula, pesto	50	100	200
SAUSAGE CREOLE FLATBREAD Red chili sauce, andouille sausage, pickle peppers, white cheddar, aged parmesan, green onions	50	100	200
BUCKATABON CHEESE CURDS Hand-breaded local Decatur Dairy Muenster cheese curds, sriracha ranch	50	100	200

FRITES CONES

	SERVES 3-4
CLASSIC	8
SWEET POTATO	9



HOUSEMADE DIPPING SAUCES

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

SOUP

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

SALADS

	SERVES 12	SERVES 25	SERVES 50
BALSAMIC BEET & BERRY SALAD  GF Organic arugula, quinoa blend, strawberries, roasted beets, sheep's milk feta, spiced pepitas, blackberry balsamic vinaigrette	55	110	220
CHOPPED CHICKEN SALAD GF Organic mixed greens, chopped chicken, bacon, avocado, hard-boiled egg, cheddar, carrots, tomatoes, charred poblano buttermilk dressing	60	120	240
BENELUX SALAD  GF *OPTION TO BE MADE GLUTEN-FREE Organic mixed greens, tomatoes, candied walnuts, red onions, bleu cheese, balsamic vinaigrette	40	80	160

SANDWICHES

*CUT IN QUARTERS UNLESS OTHERWISE NOTED

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

HOLLA CHICKEN SLIDERS

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

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
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

(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

(GF)

*OPTION TO BE MADE GLUTEN-FREE

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, creamy pickle slaw, tartar sauce, frites, rye, lemon

DESSERTS

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.

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.



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.