



Buffet Menu



Serving sizes are smaller than full restaurant portions. Please discuss quantity recommendations with your Event Specialist.

APPETIZERS & SNACKS

**Artisanal Cheese Display** (V) (GF) \*option to be made gluten-free  
chef's selection of cheese with crackers and fruit

**Fruit Display** (V) (GF)  
chef's choice of seasonal fruits and berries

**Vegetable Crudité** (V) (GF)  
chef's choice of seasonal vegetables, herb buttermilk dressing

**Pull-Apart Herb Bread** (V)  
fresh-baked pull-apart bread with parmesan, garlic & herb whipped cheese, scallion, pickled peppadew peppers

**Cheddar Cheese Curds**  
ellsworth creamery white cheddar cheese curds, seasoned and hand-breaded with yogurt buttermilk ranch or choice of sauce

**Cheesy Artichoke Dip** (V) (GF) \*option to be made gluten-free  
kale, artichokes, aged white cheddar, cream cheese, parmesan, toasted panko, garlic crostini

**Hummus Platter** (V) (GF) \*option to be made gluten-free  
roasted beet hummus, crispy pepitas, herb yogurt creme, basil oil, mixed vegetable crudité, whole grain crackers, everything sprinkle

**Calamari**  
parmesan sprinkle, green chili crema, lime

SERVES 12 • 25 • 50

	12	25	50
Artisanal Cheese Display	\$60	\$120	\$240
Fruit Display	\$55	\$110	\$220
Vegetable Crudité	\$45	\$90	\$180
Pull-Apart Herb Bread	\$40	\$80	\$160
Cheddar Cheese Curds	\$60	\$120	\$240
Cheesy Artichoke Dip	\$55	\$110	\$220
Hummus Platter	\$45	\$90	\$180
Calamari	\$65	\$130	\$260

FLATBREADS

**Three Cheese** (V)  
pesto base, white cheddar, torn burrata, aged parmesan blend

**Garden Veggie** (V)  
garlic oil base, white cheddar and goat cheese blend, roasted tomato, spinach, mushrooms, scallions

**Smoky Chorizo**  
smoked red sauce base, pepper jack cheese, feta cheese, chorizo, green pepper, scallions

SERVES 12 • 25 • 50

	12	25	50
Three Cheese	\$40	\$80	\$160
Garden Veggie	\$45	\$90	\$180
Smoky Chorizo	\$50	\$100	\$200

FRITES ————— SERVES 3-4

Traditional Frites Cone (V)	\$8
Sweet Potato Frites Cone (V)	\$9
Lamb Krokets & Frites Cone	\$16

House-Made Dipping Sauces (V)

sriracha mayo | vegan aioli | spicy mango bbq |  
curry ketchup | basil aioli | roasted garlic aioli |  
spicy garlic mustard | smoked chipotle aioli |  
yogurt buttermilk ranch

SALADS

**Benelux Salad** (V) (GF) \*option to be made gluten-free  
organic mixed greens, red onion, cherry tomatoes, candied walnuts, bleu cheese, balsamic vinaigrette

**Rocket Salad** (V) (GF) \*option to be made gluten-free  
organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette

**Chicken Cobb Salad** (GF)  
organic mixed greens, organic arugula, grilled chicken, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch

SERVES 12 • 25 • 50

	12	25	50
Benelux Salad	\$40	\$80	\$160
Rocket Salad	\$40	\$80	\$160
Chicken Cobb Salad	\$65	\$130	\$260

SERVES 12 • 25 • 50

**Bacon Havarti Chicken**

bacon, havarti cheese, roasted chili avocado aioli, pickles, brioche roll

\$75 \$150 \$300

**Lux Petit Cheeseburgers\***

house blend burger patty, basil aioli, pepper jack cheese, mixed greens, brioche roll

\$70 \$140 \$280

**Walnut Smashburger Sliders** (V)

house-made walnut patty, sharp cheddar, red onion, tomato, vegan aioli, avocado, brioche roll

\$65 \$130 \$260

**Nashville Hot Chicken Sliders**

fried chicken, spicy honey brown sugar glaze, pickles, bleu cheese sauce, brioche roll

\$85 \$170 \$340

**Sweet & Hot Pork Sliders**

shredded jerk pork shoulder, mango BBQ, aged cheddar cheese, onion strings, mango jalapeño slaw, brioche roll

\$65 \$130 \$260

**Jalapeño Popper Tosti Wedges** plain grilled cheese available

cheddar cheese blend, bacon, roasted jalapenos, garlic aioli, butter-toasted sourdough

\$45 \$90 \$180

**Turkey Pesto**

all natural turkey breast, havarti cheese, basil pesto, garlic aioli, arugula, smoked paprika, toasted baguette

\$80 \$160 \$320

**Roasted Pepper & Goat Cheese Baguette**

roasted red peppers, herb goat cheese, tomato, arugula, red onion, garlic aioli, toasted baguette

\$75 \$150 \$300

SERVES 12 • 25 • 50

**Sumac Salmon** (GF)

sumac seared salmon, chickpea saffron pilaf, roasted cauliflower, chermoula cucumber, herb creme

\$150 \$300 \$600

**Benelux Meatloaf**

bacon-wrapped meatloaf, whipped garlic parmesan mashers, ale gravy, crispy onions

\$150 \$300 \$600

**Lux Bistro Chicken** (GF) \*option to be made gluten-free

pan-seared boneless chicken breast, cauliflower wild rice, roasted sweet potato, shredded kale, pear and sweet pepper salad, honey-shallot vinaigrette

\$150 \$300 \$600

**Tenderloin Kebabs & Couscous** (GF) \*option to be made gluten-free served around medium

marinated tenderloin tips, sauteed zucchini, pepper, onion, and portabella blend, golden lemon couscous, paprika sauce, feta cheese, cilantro onion relish, flatbread

\$180 \$320 \$640

**Macaroni And Cheeses** (V)

five-cheese cream sauce, pickled peppadew peppers, rotini noodles, toasted bread crumbs

\$75 \$150 \$300

**Creamy Jerk Fettuccine**

tomatoes, spinach, yellow peppers, fettuccine pasta, creamy jerk wine sauce, toasted baguette

\$100 \$200 \$400

**Add Chicken**

\$30 \$60 \$120

**Add Blackened Shrimp**

\$30 \$60 \$120

SERVES 12 • 25 • 50

**Carrot Cake Bites** (V)

cream cheese frosting, toasted coconut, salted caramel

sorry! not available for 12 \$40 \$80

**Brownie Bites** (V)

chocolate brownie, chocolate sauce

\$35 \$70 \$140

(V) vegetarian

(GF) gluten-free

These items are gluten free or can be gluten free upon request. Please inform your Event Specialist 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.