

CAFÉ HOLLANDER

BANQUET MENU

BUFFET AND COCKTAIL PARTY OPTIONS

APPETIZERS

TOTTERBALLEN

House-recipe sausage, bacon, 3-year aged cheddar, mashed potatoes, leek, red pepper, curry ketchup dipping sauce

CHICKEN SATAY ^{GF}

Grilled chicken skewers, Sriracha ginger BBQ sauce

GOAT CHEESE BRUSCHETTA

Herb-garlic goat cheese spread, house-made tomato bruschetta, crostini, balsamic glaze, olive oil

ARTISANAL CHEESE DISPLAY

With grapes.

FRUIT PLATE ^{GF}

Chef's choice of seasonal fruits and berries.

VEGETABLE CRUDITE ^{GF}

Chef's choice of seasonal vegetables, Sriracha ranch, herb buttermilk dressing

CALAMARI

Fried Point Judith calamari, peppadew peppers, pepperoncinis, balsamic-marinated cippolini onions, Sriracha mayo dipping sauce

SMOKED SALMON DIP* ^{GF}

Smoked salmon, garlic, caper and dill cheese dip, cucumber, crostini

FRITES CONE SERVES 3-4

SWEET POTATO FRITES CONE SERVES 3-4

BIG SOFT PRETZEL SERVES 3-4

Large Fresh-baked Miller Baking Company pretzel, Dijon mustard, Hollander IPA beer cheese spread

SOUP

FARMHOUSE TOMATO BISQUE ^{GF}

Roasted tomatoes, onion, garlic, basil creme fraiche, Parmesan crouton

BUTTERNUT SQUASH BISQUE ^{GF}

Ginger, white pepper, pumpkin seeds

CHORIZO CHILI ^{GF}

Jalapeño and poblano peppers, chorizo, sour cream, onions, cheddar

25 PCS.

50

75

70

50 PCS.

100

150

140

SERVES 8-10

100

75

75

85

100

SERVES 18-20

200

150

150

170

200

6

7

10

HOUSEMADE DIPPING SAUCES

Sriracha Ranch · Basil Aioli · Herb Garlic Aioli
Sriracha Mayonnaise · Roasted Garlic Aioli
Chipotle Aioli · Buttermilk Ranch · Curry Ketchup

PER PERSON

4

4

4

SALADS

BEET & AVO

Roasted beets, avocado, Marieke aged Gouda, organic arugula, caraway vinaigrette

CHOPPED CHICKEN SALAD

Grilled chicken, thick-cut bacon, avocado, hard boiled egg, Hook's 3-year aged cheddar, organic mixed greens, carrots, tomatoes, bleu cheese dressing

BENELUX SALAD GF

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

CANAL HOUSE GF

Organic mixed greens, cucumber, cherry tomatoes, red onions, red wine vinaigrette

SERVES

8-10

18-20

100

200

110

220

85

170

75

150

SANDWICHES

BLT & A

Thick-cut bacon, sliced tomato, avocado, green leaf lettuce, nine grain bread, basil aioli

LOW COUNTRY CLUB

Roasted turkey, thick-cut bacon, red wine poached apples, organic arugula, aleppo honey mustard, herb-garlic goat cheese spread, toasted sourdough

BLACKBERRY TURKEY

Roasted turkey, blackberry preserves, house-made spicy giardiniera, Dutch Gouda, red onion, ciabatta

BUTTERMILK FRIED CHICKEN

Fried chicken, spicy garlic pickles, herb garlic aioli, iceberg lettuce, kloud bun

SERVES

8-10

18-20

75

150

75

150

65

130

90

180

MINI VEGGIE BURGERS

House-made pistachio puy lentil veggie patty, avocado, Roma tomato, smoked chipotle aioli, crispy onions, potato sliders

BBQ PULLED PORK SLIDERS

Sriracha-ginger BBQ pulled pork, sweet pepper relish, crispy BBQ onions, mini pretzel buns

25 PCS.

50 PCS.

65

130

80

160

ENTRÉES

DUTCH QUARTER JAMBALAYA

Andouille sausage, shrimp, chicken, Roma tomatoes, onion, mini sweet peppers, jasmine rice, spicy cajun sauce

BENELUX MEATLOAF

House-blend of ground beef, vegetables, and spices, mashed potatoes, ale-braised onions, Lowlands' Tandem Dubbel gravy

MACARONI AND CHEESES

Goat cheese, Brie, Muenster, American, herb garlic cheese, Peppadew peppers, cavatappi noodles, toasted bread crumbs

SPICE-RUBBED SALMON

Six-spice rubbed Norwegian salmon, mini sweet peppers, Brussels sprouts, shallots, fried fingerling potatoes, beurre blanc

CHICKEN TOT DISH

Chicken, garlic cream sauce, roasted sweet peppers, zucchini, carrots, onions, mushrooms, Totterballen

SERVES

8-10

18-20

120

240

120

240

120

240

140

280

130

260

DESSERTS

GULDEN DRAAK PECAN PIE BITES

BROWNIES

DOUBLE CHOCOLATE CHIP COOKIES

25 PCS

50 PCS

40

80

40

80

40

80



BAR ACCOMMODATIONS

CASH BAR

Guests pay for beverages ordered at menu cost

OPEN BAR

Guests order any beverage at menu cost, to be placed on one tab and added to the host's contract

LIMITED OPEN BAR

Guests order from a limited selection of beverages, chosen by the host, to be placed on one tab and added to the host's contract

DRINK TICKETS

Allows the host to offer a specific number of drinks per person; good for any of the select drinks the host chooses

DRINK PACKAGES

N/A BEVERAGE BAR

\$3.50 per person, all night

This package includes unlimited fountain beverages and brewed coffee

BEER, WINE & SODA BAR

\$18 per person, for the first two hours

This package includes Cafe Hollander's house wines, all fountain beverages, and four domestic beers

STANDARD BAR

\$22 per person, for the first two hours

This package includes rail liquors, fountain beverages, house wines, and four domestic beers

CALL BAR

\$26 per person, for the first two hours

This package includes call brand liquors. Also includes house wines and four domestic beers

PREMIUM BAR

\$34 per person, for the first two hours

This package offers the best of the best! All of the top brands can be found in this package. This package also includes your choice of four wines and a selection of our Belgian biers.

LOWLANDS BIER PACKAGE

\$22 per person, for the first two hours

This package includes our four Lowlands Brewing Collaborative biers - Hollander IPA, Centraal Quadder, Tandem Dubbel and High Speed Wit. Also includes fountain beverages and house wines.

COFFEE BAR

\$2 per person

This option offers hot or iced coffee set at a station for guests to help themselves.

GLUTEN FREE OPTIONS

These items are gluten free or can be made gluten free upon request. Please inform your server of allergies you have and we will do our best to accommodate your needs.



— LOWLANDS —
**GRAND
EVENTS**

LOWLANDSGROUP.COM/PARTIES

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.