





CAFE HOLLANDER

BANQUET MENU

BUFFET & COCKTAIL PARTY OPTIONS

APPETIZERS

DUTCH BITTERBALLEN
 Hook's cheddar-chive mashed potatoes, house-recipe spiced sausage, leek, red pepper, parsley, curry ketchup and roasted garlic aioli dipping sauces

CHICKEN SATAY
 Grilled chicken skewers, Thai peanut sauce, Sriracha, cole slaw

GOAT CHEESE BRUSCHETTA
 Toasted baguette slices, goat cheese, balsamic glaze, chive oil, house-made tomato bruschetta

DOUBLE JOINTED JUMBO WINGS
 Buffalo glazed double jointed wings, habanero sea salt, bleu cheese dressing, celery

ARTISANAL CHEESE DISPLAY
 With grapes.

FRUIT PLATE
 Chef's choice of seasonal fruits and berries.

VEGETABLE CRUDITE
 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

SHRIMP CEVICHE
 Ceviche of shrimp, mango, tomatoes, onion, habanero, cilantro and lime, house-made blue corn tortilla chips

FRITES CONE **SERVES 3-4**

SWEET POTATO FRITES CONE **SERVES 3-4**

25 PCS.

50

75

70

75

100

75

75

85

100

6

7

50 PCS.

100

150

140

150

200

150

150

170

200

SERVES 8-10

SERVES 18-20

HOUSEMADE DIPPING SAUCES
 Sriracha Ranch · Basil Aioli · Curry Ketchup
 Sriracha Mayonnaise · Roasted Garlic Aioli
 Chipolte Aioli · Sriracha Ginger Barbecue

		SERVES	8 - 10	18 - 20
SALADS	BEET & AVO Roasted baby beets, avocado, Marieke aged Gouda, organic arugula, caraway vinaigrette		100	200
	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		110	220
	BENELUX SALAD Organic mixed greens, tomatoes, candied walnuts, red onions, bleu cheese, balsamic vinaigrette		85	170
	SALMON KALE CRUNCH SALAD Norwegian salmon, citrus-Thai glaze, lacinato kale, house-made granola, dried cranberries, dried figs, red onion, blueberry fig vinaigrette		115	230
		SERVES	8 - 10	18 - 20
SANDWICHES	BLT & A Applewood-smoked bacon, sliced tomato, avocado, green leaf lettuce, nine grain bread, basil aioli		65	130
	GRAND CAFÉ CLUB Roasted turkey, applewood-smoked bacon, red onion, local apples, yellow cheddar, toasted bread, sweet chili sauce, roasted garlic aioli		75	150
	BLACKBERRY TURKEY Roasted turkey, Swiss cheese, spicy giardiniera peppers, red onions, ciabatta roll, house-made blackberry preserves		65	130
	CLASSIC CHICKEN SALAD Organic shredded chicken, celery, grapes, cashews, onion, lettuce, pumpernickel		75	150
			25 PCS.	50 PCS.
	MINI VEGGIE BURGERS House-made pistachio puy lentil veggie patty, avocado, Roma tomato, smoked chipotle aioli, crispy onions, potato sliders		65	130
	BBQ BOAR SLIDERS Sriracha-ginger BBQ shredded boar, sweet pepper relish, crispy BBQ onion, mini pretzel buns		80	160
		SERVES	8 - 10	18 - 20
ENTREES	BENELUX MEATLOAF House-blend of ground beef, vegetables, and spices, Hook's cheddar chive whipped potatoes, ale braised onions, Lowlands' Tandem Dubbel gravy		130	260
	MACARONI AND CHEESES Jumbo elbow macaroni, goat cheese, Brie, Muenster, American, herb garlic cheese, Peppadew peppers, toasted bread crumbs		120	240
	CRAB AND BRIE STUFFED SALMON Norwegian salmon, crab, shrimp, Brie, Hook's cheddar chive whipped potatoes, shaved Brussels sprouts, lemon beurre blanc		130	260
	BRAISED SHORT RIB BOWL* House-braised beef short ribs, black Nerone rice, roasted mushrooms, bok choy, mini sweet peppers, habanero, soy ginger glaze		140	280
	CHICKEN TATER TOT DISH Chicken, garlic cream sauce, roasted sweet peppers, zucchini, carrots, onions, mushrooms, house-made cheddar-whipped tater tots		130	260

*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.

DESSERTS

GULDEN DRAAK PECAN PIE BITES
 BROWNIES

25 PCS	50 PCS
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

KEGS AND BARRELS

Prices vary depending on sizes and brands; Cafe Hollander has a large variety of pony kegs and half barrels ranging from domestics, premium and import beer

BRINGING YOUR OWN WINE?

Cafe Hollander has a \$15 corkage fee per bottle

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 beers.

LOWLANDS BIER PACKAGE

\$22 per person, for the first two hours

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



— LOWLANDS —
GRAND
EVENTS