



BENELUX

GRAND CAFE & MARKET

BUFFET & COCKTAIL PARTY OPTIONS

APPETIZERS

Nashville Hot Chicken Sliders
fried chicken, spiced honey brown sugar glaze, sweet and spicy pickles, bleu cheese sauce, house baked buns

Lux Tater Tots
bacon, bleu cheese, gruyère, sriracha mayo

Cheese Stuffed Bitterballen
cheese curd stuffed spiced meatballs, curry ketchup

Frites Cone

Sweet Potato Frites Cone

Kale Artichoke Dip
kale, artichokes, white cheddar, pepper jack, parmesan, garlic cream, shallots, aleppo chili, paprika, garlic crostini

Fruit Display
chef's selection of seasonal fruit

Artisanal Cheese Display
chef's selection of artisan cheeses accompanied by crackers and strawberries

Herb Cheese Pull-Apart Bread
fresh-baked herbed pull-apart bread, fontina, gouda, green tomato and pepper relish, watercress, herb garlic butter

25 PCS.

65

45

50

SERVES

3 - 4

6

7

50 PCS.

130

90

100

SERVES

8 - 10

60

55

75

50

18 - 20

120

110

150

100

SALADS

Benelux Salad
organic mixed greens, red onion, cherry tomatoes, candied walnuts, bleu cheese, balsamic vinaigrette

Rocket Salad
organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette

Vespa
genoa salami, bleu cheese, bacon, kalamata olives, artichokes, pepperoncini peppers, peppadew peppers, boston lettuce, red wine vinaigrette

SERVES

8 - 10

85

100

110

18 - 20

170

200

220

SANDWICHES

sandwiches cut into 1/4s unless otherwise noted

Hand-Carved Cheesesteak*

shaved beef, pepper jack, american, muenster, roasted garlic aioli, spinach, caramelized onion, sourdough

Bacon Havarti Chicken

bacon, havarti, roasted chili avocado aioli, fried pickles, bun

The Antigoon

grilled cheese of muenster, cheddar, three-chili gouda, american, door county cherry chutney, bacon, sourdough

Walnut Burger Sliders

house-made walnut, garbanzo and puy lentil patty, avocado, red onion, jalapeño mustard, romaine

Stacked Turkey Club Grinder

turkey, badger ham, bacon, cheddar, pepper jack, red onion, tomato, spinach, roasted garlic aioli, italian vinaigrette, hoagie

25 PCS.

50 PCS.

85

170

75

150

75

150

65

130

80

160

ENTREES

SERVES

8 - 10

18 - 20

Six Spice-Rubbed Salmon

atlantic salmon, heirloom carrots, brussels sprouts, green cabbage, 6-spice toasted pistachios, orange ginger beurre blanc

150

300

Macaroni and Cheeses

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

120

240

Tenderloin Medallions*

cast-iron seared tenderloin medallions, stoemp mashed potatoes, chimichurri butter, roasted shallots, grilled rapini

200

400

DESSERTS

SERVES

8 - 10

18 - 20

Salted Caramel Cheesecake Bars

graham cracker crust

40

80

Carrot Cake

cream cheese frosting, toasted coconut, salted caramel

40

80

Assorted Dessert Bars

combination of the following: oreo dream, caramel apple, lemon berry and marble cheese truffle

40

80



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

PARTY WITH US!

Situated in the hub of the Historic Third Ward, Café Benelux features an award-winning rooftop deck with expansive city views, a warm recycled wood interior and a bier list numbering far over 200 unique biers.

- ★ Large bar area, great for mixers and happy hours
- ★ Customizable feature menus for your special night out
- ★ Carry-out food for parties and events at your home or office

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 host chooses

Kegs and Barrels

Prices vary depending on sizes and brands Café Benelux has a large variety of pony kegs and half barrels ranging from Domestic, Premium and Import bier

Bringing Your Own Wine?

Café Benelux 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.

Bier, Wine, & Soda Bar

\$18 per person for 2 hours, \$9 every hour after that

This package includes Café Benelux's house wines, all fountain beverages, and four domestic biers.

Standard Bar

\$22 per person for 2 hours, \$11 every hour after that

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

Call Bar

\$26 per person for 2 hours, \$13 every hour after that

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

Premium Bar

\$34 per person for 2 hours, \$17 every hour after that

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 2 hours, \$11 every hour after that

This package includes our 3 Lowlands Biers - Hollander IPA, Tandem Dubbel, and High Speed Wit. Also includes fountain beverages and house wines.



Café Benelux

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cafebenelux.com