



BUFFET & COCKTAIL PARTY OPTIONS

		SERVES		
		12	25	50
APPETIZERS	Artisanal Cheese Display (V)	12	25	50
	chef's selection of cheese with crackers and strawberries			
	Fruit Plate (V)	60	120	240
	chef's choice of seasonal fruits and berries			
	Vegetable Crudite (V)	45	90	180
	chef's choice of seasonal vegetables, herb buttermilk dressing			
	Pull-Apart Cheese Bread (V)	45	90	180
	fresh-baked herbed pull-apart bread, parmesan, white cheddar, arugula, garlic herb butter, sweetie drop peppers, fried garlic			
FRITES	Lux Tater Tots	40	80	160
	bacon, bleu cheese, gruyère, sriracha mayo			
	Kale Artichoke Dip (V)	35	70	140
	cheesy dip with kale, artichokes, aleppo chili, and garlic toast			
	Calamari	45	90	180
	fried calamari, crispy frites, sriracha mayo			
	Seafood Platter	60	120	240
	chilled crab dip, tuna tartare*, creamy shrimp remoulade, smoked salmon*, cucumbers, sweet peppers, crackers, lemon, and capers			
		SERVES 3-4		
FRITES	WITH HOUSEMADE DIPPING SAUCES	8		
	<i>basil aioli / spicy mango bbq curry ketchup / roasted garlic aioli</i>			
	<i>vegan aioli / smoked chipotle aioli sriracha mayo / spicy garlic mustard</i>			
		SERVES 3-4		
		8		
		9		
SALADS	Traditional Frites Cone (V)			
	Sweet Potato Frites Cone (V)			
SALADS	Benelux Salad (V)	12	25	50
	organic mixed greens, red onion, cherry tomatoes, candied walnuts, bleu cheese, balsamic vinaigrette			
	Rocket Salad (V)	35	80	140
organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette				
Chicken Cobb Salad	35	70	140	
organic mixed greens, organic arugula, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch				
SANDWICHES	Chicken Cobb Salad	55	110	220
	organic mixed greens, organic arugula, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch			
	Bacon Havarti Chicken	12	25	50
	bacon, havarti cheese, roasted chili avocado, aioli, pickles, brioche bun			
	Lux Petit Cheeseburgers*	60	120	240
	house blend burger patty, basil aioli, pepper jack cheese, mixed greens, brioche bun			
	Nashville Hot Chicken Sliders	50	100	200
	fried chicken, spiced honey brown sugar glaze, pickles, dill bleu cheese sauce, brioche bun			
California Dreamin' (V)	80	160	320	
pickled carrots, hothouse cucumber, beet hummus, herb goat cheese, red onion, dressed greens, marathon multigrain bread				
Sweet & Hot Pork Sliders	40	80	160	
shredded jerk pork shoulder, mango BBQ, aged cheddar cheese, onion strings, mango jalapeño slaw, brioche bun				
Antigoon Bacon Grilled Cheese	60	120	240	
bacon grilled cheese with cheddar, meunster, american cheese, chipotle cherry spread, butter toasted challah				
Turkey Pesto	50	100	200	
all natural turkey breast, havarti cheese, basil pesto, garlic aioli, arugula, smoked paprika, toasted baguette				
ENTREES	Sumac Salmon	12	25	50
	sumac seared salmon, chickpea saffron pilaf, roasted cauliflower, chermoula cucumber, herb yogurt			
	Benelux Meatloaf	150	300	600
	bacon-wrapped meatloaf, whipped garlic parmesan mashers, ale gravy, crispy onions			
	Macaroni and Cheeses (V)	100	200	400
five-cheese cream sauce, pickled peppadew peppers, rotini noodles, toasted bread crumbs				
Jerk Chicken Pasta	60	120	240	
blackened chicken, tomatoes, spinach, yellow peppers, and fettuccine pasta in creamy jerk wine sauce with toasted baguette				
Jerk Chicken Pasta	90	180	360	
blackened chicken, tomatoes, spinach, yellow peppers, and fettuccine pasta in creamy jerk wine sauce with toasted baguette				

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

Carrot Cake Bites (V)
cream cheese frosting, toasted coconut, salted caramel

Brownie Bites (V)
chocolate brownie, chocolate sauce

SERVES	12	25	50
	Sorry! not available for 12	40	80
	25	50	100

HOST 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 listing storied, rare, and exclusive biers.

- ★ Varied and exciting bier list, plus beverage pairings available
- ★ 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. 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

\$20 per person for two hours • \$28 per person for three hours • \$34 per person for four hours

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

Lowlands Bier Package

\$24 per person for two hours • \$32 per person for three hours • \$40 per person for four 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.

Standard Bar

\$26 per person for two hours • \$34 per person for three hours • \$42 per person for four hours

This package includes rail liquors, fountain beverages, house wines, four domestic beers and Lowlands Brewing Collaborative biers.

Call Bar

\$28 per person for two hours • \$38 per person for three hours • \$46 per person for four hours

This package includes call brand liquors. Also includes house wines, four domestic beers, and Lowlands Brewing Collaborative biers.

Premium Bar

\$32 per person for two hours • \$42 per person for three hours • \$52 per person for four 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 premium wines and a selection of our Belgian and international biers.

Coffee Bar

\$3 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.

