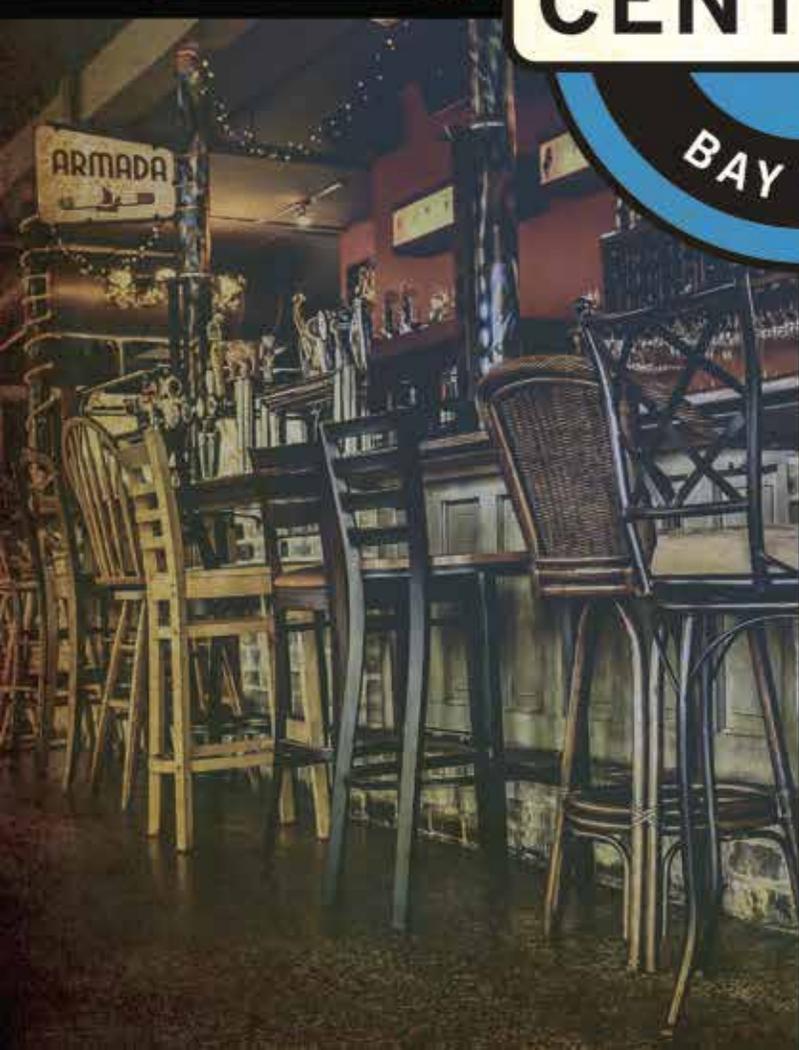




GRAND CAFE
CENTRAAL
BAY VIEW





CAFÉ CENTRAAL

BANQUET MENU

APPETIZERS

Shiitake Potstickers

House-made potstickers stuffed with cream cheese, black garlic, shiitake mushrooms and scallions. Served with a ginger garlic teriyaki sauce.

Roasted Duck Egg Rolls

Deep fried, hand rolled egg rolls filled with roasted duck, cabbage, ginger, carrot, garlic, Fresno peppers and cilantro. Served with citrus garlic Sriracha dipping sauce.

Fried Four Cheese Ravioli

House-made ravioli stuffed with four cheeses and dusted with Parmesan. Served with sugo pomodoro dipping sauce.

25 PCS .

75

80

75

50 PCS .

150

160

150

Big Soft Pretzel

Fresh-baked pretzel, served with spicy Dijon mustard.

Fruit Display

Chef's selection of seasonal fruits.

Artisanal Cheese Display

Served with toasted crostini and assorted mustard dipping sauces.

Avocado Hummus

Avocado cilantro hummus drizzled with lemon chili oil served with watermelon radish, celery, cucumber, carrots, mini sweet peppers and house-made naan chips.

Bacon Artichoke Dip

Artichoke, bacon, mozzarella, Parmesan, onion and Fresno pepper dip served with house-made naan chips and mini sweet peppers.

Calamari

Point Judith calamari, dusted with flour and fried with peppadew peppers, pepperoncinis and balsamic marinated cipolini onions. Served with Sriracha mayo.

SERVES 8 - 10

45

55

75

60

75

75

SERVES 18 - 20

90

110

150

120

150

150

Frites Cone SERVES 3 - 4

6

Sweet Potato Frites Cone SERVES 3 - 4

7

Kettle Chips SERVES 3 - 4

5

House-made chips served with fermented black garlic French onion sour cream.

SALADS

SERVES

8 - 10

18 - 20

Centraal

Organic spring mix, apples, buttermilk bleu cheese and sliced almonds tossed lemon dressing.

85

170

Kale, Arugula & Quinoa

Kale, arugula, quinoa, dried cherry berry mix, maple walnuts and goat cheese tossed in a ginger cranberry vinaigrette.

100

200

Pear Brie & Avocado

Organic spring mix, avocado, pears, Brie, grape tomatoes, red onion and spiced pepitas tossed in a basil-dijon vinaigrette.

100

200

SANDWICHES

25 PCS.

50 PCS.

Backpacker's Black Bean Tacos

Flour tortillas filled with chili black beans and pickled avocado, and topped with fried plantains, chipotle sour cream, spiced pepitas, pickled vegetables and cotija cheese. Served with tortilla chips and pico de gallo.

85

170

Braised Pork Tacos

Flour tortillas filled with Cholula braised pork. Topped with chipotle sour cream, sweet pepper relish and lettuce. Served with tortilla chips and pico de gallo.

90

180

Braised Goat Tacos

Flour tortillas filled with braised goat. Topped with romaine, stone fruit salsa and green onion. Served with tortilla chips and pico de gallo.

100

200

Blackberry Turkey

Roasted turkey, Swiss cheese, spicy giardineira peppers and red onions on a toasted ciabatta with blackberry jam.

100

200

Brie Turkey Café Club

Roasted turkey, Brie, thick-cut bacon, red onion, and Asian pears on toasted bread with cranberry chutney and roasted garlic aioli.

100

200

ENTREES

SERVES

8 - 10

18 - 20

Rosemary Goat Cheese Mac

Cavatappi noodles tossed in creamy goat cheese sauce infused with rosemary oil. Topped with goat cheese and herbed bread crumbs.

130

260

Shrimp Bucatini

Jumbo shrimp tossed with house-made sugo pomodoro, red pepper chili flake and bucatini pasta, topped with basil and shaved Parmesan.

140

280

Asian Chicken Rice Bowl

Asian caramel chicken over jasmine teriyaki rice with bok choy, sweet peppers, sugar snap peas, water chestnuts and spring onions with fried garlic and crushed cashews.

130

260

Benelux Meatloaf

A unique blend of ground beef, vegetables, and spices. Slow roasted and served over mashed potatoes, ale-braised onions and Tandem Dubbel gravy.

145

290

Mushroom Garlic Risotto

Arborio rice mixed with creamy Brie, roasted mushrooms and garlic. Topped with crispy onions, arugula and drizzled with chili and chive oil.

145

290

DESSERT PLATTERS

25 PCS.

50 PCS.

Hot Beignets

Old fashioned house-made beignets with hot Belgian chocolate sauce.

30

60

Banana & Chocolate Bread Pudding

Chocolate and banana bread pudding topped with peanut butter caramel and crème anglaise.

30

60

PARTY WITH US!

Nestled in the heart of downtown Bay View at the corner of KK and Lincoln, Caf  Central boasts an amazing brick courtyard, a brand-new private room, one of the city's longest bars and unrivaled ambiance and energy throughout the space.



- ★ Large bar area great for mixers and happy hours
- ★ Brand new private room with open-air feeling
- ★ Customizable feature menus for your special night out
- ★ Varied and exciting bier list, voted Milwaukee's best bier list
- ★ Cafe Central now offers beverage pairings with feature menus and family style dining. Inquire with our event coordinator today!

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 each additional hour

This package includes Caf  Central's house wines, all fountain beverages, and four domestic biers.

Standard Bar

\$22 per person for 2 hours. \$11 each additional hour

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

Lowlands Bier Package

\$22 per person for 2 hours. \$11 each additional hour

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

Call Bar

\$26 per person for 2 hours. \$13 each additional hour

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

Premium Bar

\$34 per person for 2 hours. \$17 each additional hour

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.



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.