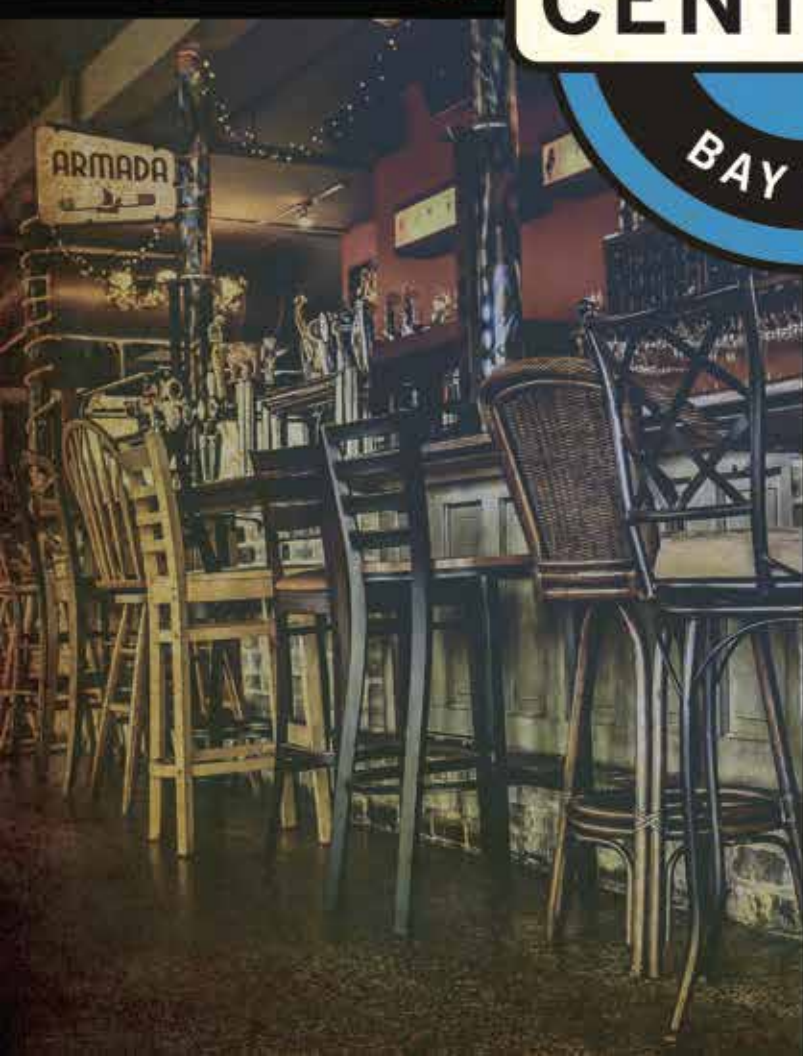




GRAND CAFE
CENTRAAL
BAY VIEW





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.

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

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.

Golden Harissa Hummus
 Golden turmeric hummus topped with harissa. Served with watermelon radish, celery, carrots, cucumber, 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 cipollini onions. Served with Sriracha mayo.

Frites Cone **SERVES 3 - 4**
Sweet Potato Frites Cone **SERVES 3 - 4**
Kettle Chips **SERVES 3 - 4**
 House-made chips served with fermented black garlic French onion sour cream.

25 PCS.

75

75

50 PCS.

150

150

SERVES 8 - 10

45

55

75

60

75

75

SERVES 18 - 20

90

110

150

120

150

150

6

7

5

SALADS

SERVE S 8 - 10 18 - 20

Centraal Organic spring mix, apples, buttermilk bleu cheese and sliced almonds tossed in a lemon dressing.	85	170
All Kale Caesar* Lacinato kale, grape tomatoes, crispy edamame and shaved Parmesan tossed in a traditional Caesar dressing. Served with grilled lemon wedges.	100	200
Strawberry Brie & Avocado Organic spring mix, avocado, strawberries, 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
Pork Belly Bánh Mì Korean barbecue-coated braised pork belly, pickled vegetables, roasted garlic aioli and cilantro on a toasted baguette.	100	200
Brie Turkey Café Club Roasted turkey, Brie, bacon, red onion, and Asian pears on toasted bread with cranberry chutney and roasted garlic aioli.	100	200
The Kulminator Grilled cheese sandwich of smoked gouda, dill havarti, American, Muenster, bacon and oven-roasted tomatoes on toasted sourdough bread.	75	150

ENTREES

SERVE S 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
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
Centraal 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
- ★ Caf  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.