

E V E N T S  
at  
café 44

## Classic Cocktail Reception \$40pp

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### Grand Charcuterie Display

(stocked 2 hours)

chef's selection of charcuterie & artisan cheeses,  
house pickles, marinated olives, assorted nuts,  
sourdough crisps

### Hors d'oeuvres

(passed up to 2 hours)

#### Shrimp Ceviche

pineapple, tomato, onion, jalapeno, cilantro,  
blue corn tortilla chips

#### Deviled Eggs

crispy prosciutto

#### Pepperoni Flatbread

san marzano tomatoes, mozzarella,  
provolone, pepperoni

#### White Cheddar Mac-n-Cheese

cavatappi, aged cheddar, parmesan, asiago

#### Chocolate Chip Cookies

## Elevated Cocktail Reception \$50pp

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### Grand Charcuterie Display

(stocked 2 hours)

chef's selection of charcuterie & artisan cheeses,  
house pickles, marinated olives, assorted nuts,  
sourdough crisps

### Hors d'oeuvres

(passed up to 2 hours)

#### Crab Cakes

house remoulade

#### Pimento Cheese Hushpuppies

spicy house pepper jelly

#### Sangria Watermelon Salad

feta, balsamic

#### Ahi Tuna

cones

#### Garden Truffle Flatbread

brie, roasted mushrooms, caramelized onions,  
micro basil, mozzarella, white truffle,  
balsamic glaze

#### Date Night

bacon-wrapped medjool dates  
stuffed with goat cheese

#### Guinness Sea Salt Brownie Bites

Minimum guest count of 20. Menu and pricing is subject to change.