

E V E N T S
at
café 44

Three-Course Prix Fixe Plated Dinner \$40/50/60pp

First Course

(host chooses one/two/two)

Soup

lobster bisque, roasted tomato, or seasonal bisque

Caesar Salad

grated parmesan, romaine, house croutons & caesar dressing

House Salad

cucumbers, tomatoes, onions, spring mix, croutons, balsamic vinaigrette

Second Course

(host chooses two/three/three)

Seared Salmon

general tso's glaze, tropical fried rice, microgreens

Braised Short Ribs

smashed red potatoes, haricots verts, jus

Veal Tortellini

cream sauce, parmesan, sourdough crisps

Spiced Honey Glazed Chicken Breast

seasonal vegetables, traditional risotto

Surf & Turf

peppered sirloin steak, gulf shrimp,
green goddess, smashed red potatoes

Third Course

(host chooses one/one/two)

Key Lime Pie

torched meringue

Espresso Chocolate Torte

spiced whip, raspberries

Vanilla Bean Gelato | Blood Orange Sorbet

Minimum guest count = 20 | Guest selections are due one week prior to the event.