

E V E N T S
at
café 44

Three-Course Prix-Fixe Plated Dinner \$50pp

Chef's Charcuterie

Two Small Boards Per Table

First Course

(guest chooses one)

Lobster Bisque

Local Bibb Salad

radish, heirloom tomatoes,
herbed cheese crouton, buttermilk vinaigrette

Second Course

(guest chooses one)

Surf & Turf

peppered sirloin steak, gulf shrimp,
green goddess, whipped garlic potatoes

Mahi Mahi

island chutney, wild rice pilaf

Spiced Honey Glazed Chicken Breast

seasonal vegetables, traditional risotto

Third Course

(guest chooses one)

Espresso Chocolate Torte

spiced whip, raspberries

Strawberry Shortcake

vanilla bean gelato

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