

E V E N T S  
— at —  
café 44

## Three-Course Prix Fixe Plated Dinner \$55pp

---

### Chef's Charcuterie

Preset on Tables

#### First Course

(guest chooses one)

Lobster Bisque

sourdough crisps

House Salad

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

#### Second Course

(guest chooses one)

Surf & Turf

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

Spiced Honey Glazed Chicken Breast

seasonal vegetables, traditional risotto

Veal Tortellini

cream sauce, parmesan, sourdough crisps

#### Third Course

(guest chooses one)

Espresso Chocolate Torte

spiced whip, raspberries

Key Lime Pie

torched meringue

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