

E V E N T S  
at  
café 44



## Party Brunch \$1500

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### Non-alcoholic Beverages

San Pellegrino | Aqua Panna | Cappuccino | Latte | Espresso  
Orange Juice | Coffee | Tea | Soda | Lemonade | Hot Apple Cider

### Brunch Cocktails

Café Mimosa | Apple Cider Mimosa  
Peach Bellini | Rosé Lemonade | Old Bay Bloody Mary

### Amuse Bouche

(one per guest)

### Starter

(one per guest)

Lobster Bisque

Autumn Salad

maple vinaigrette

Southern Buttermilk Biscuit

honey butter & seasonal compote

### Entree

(one per guest)

New England Lobster Roll

3oz chilled lobster, dukes mayo, house spice, chives,  
toasted NE roll, chips

Eggs Benedict

toasted english muffin, black forest ham, two poached eggs,  
house hollandaise, breakfast hash

Garden Truffle Flatbread

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

Shrimp & Grits

Jim Beam cream sauce, cajun shrimp\*, white cheddar grits,  
poached egg\*, microgreens

Up to 20 guests. Guest selections are due 10 days prior to event.