

E V E N T S
at
café 44

Party Brunch \$30pp

Welcome Brunch Cocktail

(one per guest)



Café Mimosa | Peach Bellini

Rosé Lemonade | Bloody Mary | Peachy Keen Mocktail

Starter

(one per guest)

Sangria Watermelon Salad

feta, basil, balsamic

Southern Buttermilk Biscuit

honey butter & seasonal compote

Lobster Bisque

Entree

(one per guest)

New England Lobster Roll

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

Avocado Toast

smashed avocado, poached egg*,
goat cheese, everything spice, microgreens, brioche

Eggs Benedict

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

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

E V E N T S
at
café 44

Party Brunch Add-ons

Beverage Package \$3pp

(up to 2 hours)

Iced Tea | Hot Tea | Brewed Coffee | Soft Drinks | Lemonade

Specialty Beverages \$6pp

(up to 2 hours)

San Pellegrino | Aqua Panna | Italian Sodas
Cappuccino | Latte | Espresso | Hot Chocolate | Hot Apple Cider

Bubbly Bar \$20pp

(up to 2 hours)

Café Mimosa | Grapefruit Mimosa
Peach Bellini | Rosé Lemonade

Bloody Mary Bar \$20pp

(up to 2 hours)

Tito's vodka, 14-Step-House-Mix, Garnish

Cupcake Tier \$5pp

(host chooses one flavor per 24)

Lemon w/Lemon Buttercream | Chocolate w/Vanilla Buttercream
Vanilla w/Strawberry Buttercream | Gender Reveal

Chef's Layer Cake \$8pp

(host chooses one flavor)

Triple Chocolate | Malted Milk Shake
Raspberry Lemon | Gender Reveal

Party Favor \$10pp

(perfect for place cards)

Ruffino Prosecco or Rosé Split