

E V E N T S
at
café 44

Buffet Buy-Out \$7,000

Hors D'oeuvres

(passed up to 2 hours)

Mini Crab Cakes

house remoulade

Bourbon BBQ Meatballs

blend of beef and pork, Jim Beam bbq sauce

Bacon-Wrapped Scallops

sweet thai chili sauce

Grand Charcuterie +250

chef's selection of charcuterie & artisan cheeses,
house accoutrements, pita chips, focaccia

Buffet

(stocked up to 2 hours)

Seared Salmon

Braised Short Ribs

Chicken Medallions

White Cheddar Mac-n-Cheese

Smashed Red Potatoes

Caesar Salad

Brussels Sprouts

Cheesecake Bites

Chocolate Chip Cookies

Wine & Beer Host Bar

(up to 3 hours)

Sparkling Wine

Ruffino Prosecco & Prosecco Rosé

White Wine

Decoy Sauvignon Blanc
Folie a Deux Chardonnay

Red Wine

Erath Rosé Pinot Noir
Bread & Butter Cabernet

Beer

Stella Artois | Bingo Beer | Stone FML D-IPA

Spirits Host Bar +750

(up to 3 hours)

Tito's Vodka | Bombay Sapphire Gin
Four Roses Bourbon | Captain Morgan Rum
Espolon Blanco Tequila

Cabin in the Woods

four roses bourbon, black walnut-maple
syrup, angostura & smoked orange bitters

French 44

tanqueray gin, lemon, demerara,
syrup, prosecco

Non-alcoholic Beverages

(up to 3 hours)

San Pellegrino | Aqua Panna
Juice | Coffee | Tea | Soda | Lemonade
Cappuccino | Latte | Espresso

Up to 50 guests.

Menu and pricing are subject to change.

E V E N T S
at
café 44

Buffet Buy-Out \$14,000

Hors D'oeuvres

(passed up to 2 hours)

Mini Crab Cakes

house remoulade

Bourbon BBQ Meatballs

blend of beef and pork, Jim Beam bbq sauce

Bacon-Wrapped Scallops

sweet thai chili sauce

Grand Charcuterie +500

chef's selection of charcuterie & artisan cheeses,
house accoutrements, pita chips, focaccia

Buffet

(stocked up to 2 hours)

Seared Salmon

Braised Short Ribs

Chicken Medallions

White Cheddar Mac-n-Cheese

Smashed Red Potatoes

Caesar Salad

Brussels Sprouts

Cheesecake Bites

Chocolate Chip Cookies

Wine & Beer Host Bar

(up to 3 hours)

Sparkling Wine

Ruffino Prosecco & Prosecco Rosé

White Wine

Decoy Sauvignon Blanc
Folie a Deux Chardonnay

Red Wine

Erath Rosé Pinot Noir
Bread & Butter Cabernet

Beer

Stella Artois | Bingo Beer | Stone FML D-IPA

Spirits Host Bar +1,500

(up to 3 hours)

Tito's Vodka | Bombay Sapphire Gin
Four Roses Bourbon | Captain Morgan Rum
Espolon Blanco Tequila

Cabin in the Woods

four roses bourbon, black walnut-maple
syrup, angostura & smoked orange bitters

French 44

tanqueray gin, lemon, demerara,
syrup, prosecco

Non-alcoholic Beverages

(up to 3 hours)

San Pellegrino | Aqua Panna
Juice | Coffee | Tea | Soda | Lemonade
Cappuccino | Latte | Espresso

Up to 100 guests.
Menu and pricing are subject to change.