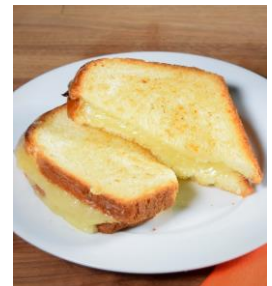
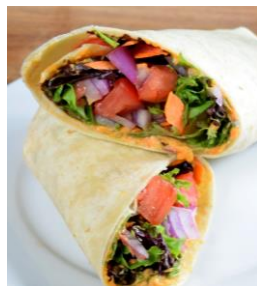


# CATERING

— at —  
**café 44**

Prepared fresh daily, our signature dishes are sure to please!  
Choose from the selections featured here, or meet with our team to create your ideal menu.

## A TASTE OF CAFÉ 44



# CATERING

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café 44

## ENTREES

<b>Rustic Lasagna (half tray)</b>	65
House-made tangy ragú layered with béchamel and lasagna sheets, baked to perfection. Also available in Vegetarian. (serves 8-10)	
<b>N'awlins Jambalaya (half tray)</b>	90
Roasted chicken, shrimp, andouille sausage, and Cajun spices. Served with mini jalapeño cornbread muffins. (serves 8-10)	
<b>Chicken Panang Curry (half tray)</b>	80
Spiced chicken simmered in spicy, sweet Panang curry. Served with flavorful basmati rice. (serves 8-10)	

## SAVORY MEATS

<b>Sous-Vide Pork Tenderloin</b>	75
Garlic & herb marinated tenderloin, sliced and cooked sous-vide for immense flavor. (serves 8-10)	
<b>Roasted Chicken Legs</b>	90
Herb-rubbed chicken leg & thigh pieces, roasted to perfection. (serves 8-10)	
<b>Braised Short Rib</b>	110
Beef short rib with a sweet reduction & spices slow-braised until fork tender. (serves 8-10)	

## SIDES

<b>Creamy Mac &amp; Cheese</b> (half tray, serve 8-10)	35
<b>Short Rib Mac &amp; Cheese</b> (half tray, serve 8-10)	65
<b>Potato Puree</b> (half tray, serve 8-10)	35
<b>Roasted Seasonal Vegetables</b> (half tray, serve 8-10)	45

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## BREADS

<b>House-made Focaccia</b> (12 pieces)	20
<b>Garlic Knots</b> (12 pieces)	20
<b>French Baguette</b> (12 pieces)	15
<b>Jalapeno Cornbread Muffins</b> (12 pieces)	18

## SALADS

<b>Classic Caesar Salad</b> Fresh-cut romaine lettuce, shredded parmesan, house-made croutons with creamy Caesar dressing. (serves 8-10) (add chicken +\$10)	45
<b>Caprese Salad</b> A blend of mixed greens topped with sliced cherry tomatoes, mozzarella balls, and fresh basil with Balsamic vinaigrette. (serves 8-10) (add chicken +\$10)	60
<b>Cobb Salad Bar</b> A tray of fresh-cut romaine, accompanied by individual trays of roasted, diced chicken, crumbled bleu cheese, diced tomatoes, sliced egg, and chopped bacon. Complete with individual servings of house-made red wine vinaigrette. (serves 8-10)	90

## SWEETS

<b>Bakery Bites</b> A medley of bite-sized chocolate caramel bars, mini chocolate chip cookies, bourbon truffles, and seasonal bites. (25 pieces)	30
<b>Chocolate Chip Cookies</b> (12 cookies) Courtney's delicious secret recipe cookies made fresh-to-order.	18
<b>Imported Italian Desserts</b> (serves 10-16) Select from a range of decadent cakes and desserts.	Price varies

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## BOX LUNCHES

<b>Café Box</b>	11
Your choice of a whole market fresh sandwich served with Miss Vickie's Kettle Cooked chips and Courtney's famous chocolate chip cookie.	
<b>Petite Café Box</b>	8
Your choice of a half-market fresh sandwich served with Miss Vickie's Kettle Cooked chips or Courtney's famous chocolate chip cookie.	
<b>Café Salad Box</b>	12
Your choice of a Cobb, Caesar, or Seasonal salad with Miss Vickie's Kettle Cooked chips and Courtney's famous chocolate chip cookie. ADD CHICKEN +2	

## SOUP & SANDWICH

<b>House-made Soups</b>	18
Your choice of our signature roasted tomato or chef's soup-of-the-day (serves 4)	
<b>Assorted Half Sandwich Tray</b>	50
Chef's choice or select from the following: Café BLT, Smoked Turkey Club, Roast Beef & Havarti, Hummus Veggie Wrap, Classic Chicken Salad (10 pieces)	

## COFFEE & PASTRIES

<b>Executive Coffee Service</b>	25/40
Starbucks coffee served in a sleek black airpot, accompanied by a carafe of cream, sweeteners, stir sticks, and cups. (serves 15-30)	
<b>Breakfast Pastries</b>	30
A tray of our pastry chef's selection of house-made baked goods (serves 8-10)	
<b>Assorted Breakfast Sandwiches</b>	45
Scrambled eggs and breakfast meats stacked on an assortment of bagels, croissants, house-made buttermilk biscuits, and wraps. (serves 5)	
<b>Fruit Tray</b>	25
Fresh-cut, seasonal fruit (serves 8-10)	

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## HOT HORS D'OEUVRES

Minimum 24 pieces

<b>Thai Chicken Satay</b> Succulent chicken, marinated in Thai spices and drizzled with a tangy sauce.	\$2.00
<b>Rosemary-Mushroom Tarts</b> Savory tart shells filled with sautéed cremini mushroom, cream, and fresh rosemary.	\$1.75
<b>Balsamic Glazed Meatballs</b> Beef & pork meatballs tossed in a sweet and tangy sauce. (2 each)	\$1.50
<b>Chipotle Shrimp Skewers</b> Grilled petite shrimp tossed in flavorful spices and drizzled with chipotle aioli.	\$3.25
<b>Mini Shrimp Tacos</b> Spiced shrimp with fresh pico in mini taco shells.	\$3.00
<b>Peruvian-Spiced Shrimp Toast</b> A cumin-forward spread, broiled on crispy toast for immense flavor.	\$2.75
<b>French Onion Wontons</b> Crispy wonton cups filled with caramelized onions and creamy Swiss for a decadent bite.	\$2.00
<b>Mini Crab Cakes</b> Lump crab meat, combined with our blend of herbs and served with a light remoulade.	\$2.50

## COLD HORS D'OEUVRES

Minimum 24 pieces

<b>Assorted Tea Sandwiches</b> Bite-size cold sandwiches featuring classics like hummus, cucumbers, olives, and more.	\$1.75
<b>Heirloom Caprese Skewers</b> Imported mozzarella layered with juicy cherry tomatoes and fresh basil with a dark balsamic glaze.	\$1.75
<b>Assorted Crostini</b> Rustic bread, toasted and topped with an assortment of seasonal and flavorful combinations.	\$2.50
<b>Cheddar Gougères</b> Sharp cheddar folded into a classic French pastry for a light, airy, and delightful treat.	\$1.75
<b>Mediterranean Cucumber Bites</b> Whipped feta with chives, piped into petite cucumber cups with cherry tomato slices.	\$2.00
<b>Aji Amarillo Tuna</b> High-grade yellowfin tuna marinated with citrus and Aji Amarillo peppers.	\$2.75