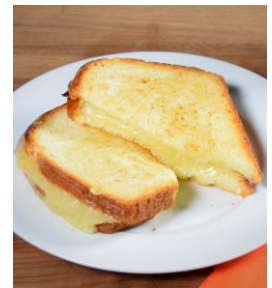


CATERING

— 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



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ENTREES

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

SAVORY MEATS

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

SIDES

Creamy Mac & Cheese (half tray, serve 8-10)	35
Short Rib Mac & Cheese (half tray, serve 8-10)	65
Potato Puree (half tray, serve 8-10)	35
Roasted Seasonal Vegetables (half tray, serve 8-10)	45

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BREADS

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

SALADS

Classic Caesar Salad Fresh-cut romaine lettuce, shredded parmesan, house-made croutons with creamy Caesar dressing. (serves 8-10) (add chicken +\$10)	45
Caprese Salad 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
Cobb Salad Bar 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

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

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BOX LUNCHES

Café Box	11
Your choice of a whole market fresh sandwich served with Miss Vickie's Kettle Cooked chips and Courtney's famous chocolate chip cookie.	
Petite Café Box	8
Your choice of a half-market fresh sandwich served with Miss Vickie's Kettle Cooked chips or Courtney's famous chocolate chip cookie.	
Café Salad Box	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

House-made Soups	18
Your choice of our signature roasted tomato or chef's soup-of-the-day (serves 4)	
Assorted Half Sandwich Tray	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

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

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HOT HORS D'OEUVRES

Minimum 24 pieces

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

COLD HORS D'OEUVRES

Minimum 24 pieces

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