

LUNCH | FALL 2017

STARTERS

DAILY SOUP 4 | 6

SEASONED BEEF EMPANADAS 11
chimichurri and chipotle cream sauce

SALADS

ARUGULA AND PEAR SALAD 12
baby arugula, mission figs, grilled red onions, goat cheese , sliced pears, creamy balsamic vinaigrette

FRUIT AND NUT SALAD 12
dried cranberries and cherries, sliced green apple, gorgonzola, almonds, candied walnuts, honey lavender vinaigrette

CAESAR SALAD 10
romaine hearts, creamy lemon garlic dressing, seasoned house made croutons, parmesan

add grilled chicken | 5 add grilled salmon | 6

SANDWICHES

DAILY DEMI 11
featured half sandwich accompanied by a cup of soup or side salad

CAPRESE SANDWICH 12
vine ripe tomato, fresh mozzarella, basil, kalamata olive tapenade, basil pesto aioli , rosemary focaccia bread, house made chips

MFA BURGER* 12
angus beef patty, tillamook cheddar, lettuce, tomato, red onion, dill pickle, toasted brioche bun, fries

TURKEY REUBEN 12
slow herb roasted turkey breast, sauerkraut, fontina cheese, homemade russian dressing, marble rye bread, house made chips

CRANBERRY WALNUT CHICKEN SALAD WRAP 12
grilled chicken breast, brie, dried cranberry, walnuts, bibb lettuce, sage aioli, flour tortilla, house made chips

add soup, salad, or fries | 2

FALL INSPIRED ENTRÉE

ROASTED HERB CHICKEN POT PIE 12
tender slow roasted herb chicken, potatoes, carrots, peas, creamy sage broth, flaky crust

THE MFA CAFÉ IS AN ARTFUL COLLABORATION BETWEEN OLYMPIA CATERING & EVENTS AND THE MUSEUM OF FINE ARTS

LUNCH | TUESDAY-FRIDAY 11-3

CAFÉ CURATOR | LISA GREEN

BRUNCH | SATURDAY-SUNDAY 11-3

CHEF | MATT CUMMINGS

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.