



MFA CAFÉ

at the Museum of Fine Arts

10th ANNUAL FIREWORKS BUFFET | JULY 4TH, 2017 | 6:30 - 9:00 PM

art, food, fireworks, and entertainment featuring rebekah pulley & the reluctant prophets

MAINS

grilled blackened mahi-mahi with smoked pineapple black bean salsa
slow roasted honey-chipotle bbq pulled pork
hickory smoked chicken

SLIDER BAR

mini chili dog sliders with diced red onion, cheddar, sweet coleslaw, and diced tomato
“creole” lump crab and gulf shrimp salad sliders
steak fajita burritos

WARM SIDES

mexican street corn
bbq ranch baked beans

CHILLED SALADS

loaded baked potato salad
fire roasted red pepper macaroni salad
italian charred cauliflower salad

RED, WHITE & BLUE DESSERT DISPLAY

cherry cheesecake pie martini
apple cobbler martini
blueberry crumble cake martini
watermelon slices

\$46.00 adults

\$23.00 children under twelve

museum members offered a 10% discount
18% service charge will be added to parties of 6 or more
limited seating, reservations strongly recommended
specialty beer and wine menu available

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

LUNCH | TUESDAY-FRIDAY 11-3

BRUNCH | SATURDAY-SUNDAY 11-3

CAFÉ CURATOR | LISA GREEN

CHEF | MATT CUMMINGS

727.822.1032 | MFACAFÉ@OLYMPIACATERING.COM

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