

MOTHER'S DAY BRUNCH | MAY 14TH, 2017

CHILLED SEAFOOD STATION

chilled "creole" lump crab salad martini with sweet corn and green tomato succotash
jumbo shrimp cocktail with wasabi cream and bloody mary cocktail sauce
oysters on the half shell with pink champagne mignonette and fresh grated horseradish
tropical florida red snapper ceviche martini

BRUNCH STATION

made to order omelets with ham, bacon, red peppers, green peppers, tomato, spinach, cremini mushrooms, scallions, cheddar, and feta cheese
scrambled farm eggs with fine herbs
soft poached eggs benedict with canadian ham herbed hollandaise
vanilla-cinnamon dipped thick french toast with berry compote, warm syrup
sausage links and applewood smoked bacon
skillet breakfast potatoes
tropical fruit display

SALAD STATION

mediterranean orzo pasta salad with greek olives, roasted red peppers, basil, and feta cheese
smoked bacon, broccoli, and cheddar salad with herb ranch dressing
florida citrus and berry spring mix salad with honey lavender vinaigrette

ENTRÉE STATION

hand carved garlic & rosemary crusted prime rib with horseradish sauce and au jus
grilled gulf shrimp skewers with basil and lemon
sautéed prosciutto wrapped chicken breast with sage, fontina, and red wine demi-glace
creamy gorgonzola chive polenta
grilled zucchini and yellow squash
sea salt thyme focaccia

DESSERT STATION

assorted freshly baked tortes & petite desserts

BEVERAGE STATION

chilled water, ice tea, fresh florida orange juice, and freshly brewed coffee

COMPLIMENTARY CHAMPAGNE AND MIMOSAS

\$42.00 adult per person
\$19.00 child twelve and under per person
reservations strongly recommended

special engagement event, no discounts are available on mother's day
18% service charge will be added to parties of 6 or more

THE MFA CAFÉ IS AN ARTFUL COLLABORATION BETWEEN OLYMPIA CATERING 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 | MFACAFE@OLYMPIACATERING.COM