

LUNCH | SUMMER 2017

STARTERS

DAILY SOUP 4 | 6

ROASTED RED PEPPER HUMMUS 8
seasonal vegetable crudite, tzatziki, grilled herb flatbread, extra virgin olive oil

SALADS

CAFÉ COBB SALAD 13
chopped romaine, grilled chicken breast, tillamook cheddar, avocado, cherry tomato, marinated garbanzo beans, boiled egg, buttermilk blue cheese dressing

CAESAR SALAD 11
romaine hearts, creamy lemon garlic dressing, cherry tomatoes, seasoned house made croutons, parmesan

SUMMER BERRY MIXED GREENS SALAD 13
mixed lettuces, seasonal berries, citrus segments, gorgonzola, candied walnuts, honey lavender vinaigrette

add grilled chicken | 5 add grilled salmon | 6 add grilled gulf shrimp | 6

SANDWICHES

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

APPLE & WALNUT TARRAGON CHICKEN SALAD 12
melted brie, crisp green apple, butter lettuce, toasted multi-grain bread, house made chips

GRILLED CAPRESE FLATBREAD 12
basil pesto, ripe tomato, fresh mozzarella, basil chiffonade, balsamic reduction

BILL EDWARDS BURGER* 12
smoked tillamook cheddar, garlic aioli, leaf lettuce, vine ripe tomato, brioche bun, fries

BLACKENED GRILLED MAHI-MAHI BLT 13
basil pesto aioli, vine ripe tomato, bibb lettuce, applewood smoked bacon, brioche bun, house made chips

add soup, salad, or fries | 2

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.