



LUNCH | SUMMER 2018

STARTERS

DAILY SOUP 4 | 6

SALADS

CAPRESE SALAD 12
 mixed summer greens, grape tomato, fresh mozzarella, basil, marinated artichoke hearts, grilled herb crostini, white balsamic vinaigrette

CAESAR SALAD 11
 romaine, marinated sun-dried tomatoes, parmesan tuile, house made garlic croutons, creamy lemon and garlic dressing
 add grilled chicken | 5 add grilled salmon | 6

SANDWICHES

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

TUNA AND FONTINA MELT 12
 all white tuna salad, melted fontina, vine-ripe tomato, bibb lettuce, toasted multigrain bread, house made chips

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

HERB GRILLED CHICKEN BREAST SANDWICH 13
 marinated grilled chicken breast, sun-dried tomato pesto, fontina, basil aioli, bibb lettuce, vine-ripe tomato, toasted brioche bun, house made chips

SUMMER CAPRESE SANDWICH 12
 yellow and red vine-ripe tomato, basil, fresh mozzarella, roasted garlic and artichoke tapenade, basil aioli, rosemary focaccia, house made chips

SMOKED SALMON CLUB 13
 atlantic smoked salmon, applewood smoked bacon, shaved red onion, cucumber, summer greens, dill and caper mayo, grilled ciabatta, 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

727.822.1032 | mfacafe@olympiacatering.com

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