

MOTHER'S DAY BRUNCH | MAY 8TH, 2016

CHILLED SEAFOOD STATION

jumbo gulf shrimp cocktail with mango-basil sauce, bloody mary cocktail sauce, and lemon wedges
chilled oysters on the half shell with pink champagne mignonette and horseradish sauce
pei mussels on the half shell with tomato-basil mignonette and saffron mayo

BRUNCH STATION

made to order omelets with diced black forest ham, crumbled applewood smoked bacon, cheddar, fontina, red and yellow peppers, scallions, cremini mushrooms, spinach, and tomato
scrambled farm eggs with fine herbs
soft poached eggs benedict with fried green tomato and red pepper hollandaise
lemon ricotta blueberry pancakes with maple butter and warm syrup
skillet breakfast potatoes
tropical fresh fruit display
applewood smoked bacon and sausage links

SALAD STATION

curried cucumber salad with chickpeas and a minted yogurt dressing
southwest caesar with black beans, red peppers, cheddar, crispy tortillas, and chipotle caesar dressing
florida citrus berry spring mix salad with gorgonzola, candied walnuts, and honey lavender vinaigrette

ENTRÉE STATION

carved tuscan grilled flank steak with arugula pesto and horseradish cream sauce
pan seared chicken with goat cheese, sundried tomatoes, parsley and citron sauce
grilled atlantic salmon with honey-balsamic glaze and fresh oregano
charred roasted eggplant 'caponata' with tomatoes, spring squash, yellow onion, and red pepper
lemon basmati rice pilaf
sea salt thyme focaccia

PETITE DESSERT DISPLAY

chocolate covered strawberries, white chocolate cherry brownie bites, mini cannoli, cream puffs, and eclairs

ARTISAN CAKE STAND

chocolate peanut butter, carrot cream cheese, and lemon blueberry buttermilk

BEVERAGE STATION

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

COMPLIMENTARY CHAMPAGNE AND MIMOSAS

\$39.00 adult per person

\$17.00 child per person

18% service charge will be added to parties of 6 or more
reservations strongly recommended

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

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