



# MFA CAFÉ

at the Museum of Fine Arts

**10<sup>th</sup> ANNUAL FIREWORKS BUFFET | JULY 4<sup>TH</sup>, 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](mailto: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.