

*MFA* | *Café*

# **Catering Menu**

**SAVORY SELECTIONS****GF FRITTATA ... 1.25 PER PIECE**

*eggs baked with roasted vegetables and cheese*

**GF BAKED POLENTA & EGG TART ... 2.90 EACH**

*stewed tomato, parsley*

**BREAKFAST SANDWICHES ... 4.25 EACH**

*Ham, egg & provolone croissant / Egg, provolone & tomato croissant / Egg white, spinach, tomato & spinach english muffin / Sausage & cheddar english muffin / Bacon, egg & cheddar ciabatta*

*\* sub gluten free bread 1.00 extra \**

**BREAKFAST WRAPS ... 5.90 EACH**

*egg, cheese & potato. Choice of Bacon OR Avocado. Flour OR spinach tortilla*

**BREAKFAST TACOS ... 2.50 EACH**

*egg, cheese & potato. Choice of Bacon OR Avocado, corn OR flour tortilla*

**BREAKFAST QUICHE ... 2.75 EACH**

*eggs baked with cheese in pastry crust*

*\* choose Ham, bacon & cheddar OR Asparagus, tomato & parmesan \**

**GRANOLA & YOGURT PARFAITS ... SMALL (2 OZ) 2.5 / LARGE (5 OZ) 3.90 EACH**

*granola, vanilla honey yogurt, mixed berries*

**SALMON PLATTER ... 7.90 PER SERVE**

*cured salmon, boiled eggs, sliced tomato, red onion, capers, creme fraiche, lemon slices, toast*

**BAKED GOODS****BAKED CROISSANTS ... MINI 1.00 / REGULAR 2.90**

*whipped butter, jam*

**SEASONALLY FLAVORED SCONES ... MINI 1.50 / REGULAR 2.90**

*served with butter & jam*

**SEASONALLY FLAVORED MUFFINS ... MINI 1.50 / REGULAR 2.90**

*served with butter*

**CINNAMON ROLLS ... MINI 1.90 / REGULAR 3.00**

*white chocolate cream cheese ganache*

**CORNBREAD & HONEY BUTTER ... 2.50 PER PIECE****ASSORTED DANISHES ... 2.25 EACH**

*raspberry, lemon, cinnamon, apple*

**ASSORTED BAKED GOODS PLATTER ... MINI MIX 17.00 / REGULAR MIX 32.00**

*butter & jam*

*\* serves 10-12 people \**

**FRUIT SELECTIONS**

**PLATTER OR BOWL ... 2.00 PER SERVE**

**SKEWERS ... .90 EACH**

**CUPS ... 3.00 EACH**

**MIX BERRIES ... 3.90 PER SERVE**

*side of cream*

**BREAKFAST PACKAGES**

**MINI ASSORTMENT ... 6.90 PER PERSON**

*Coffee, Orange juice, Mini croissants, Mini quiche, Mini scones, Mini muffins*

**TACO COMBO ... 9.00 PER PERSON**

*Coffee, Orange juice, Assortment of Tacos & Wraps, Fruit skewers*

**THE GOOD MORNING ... 15.00 PER PERSON**

*Coffee, Hot tea, Orange juice, Frittata, Salmon platter, Bowl of berries with side of cream*

**THE "CONTINENTAL" ... 11.50 PER PERSON**

*Coffee, Hot tea, Orange juice, Croissants, Assorted danishes, Frittata, Fruit platter*

**DRINK SELECTIONS**

**COFFEE ... SMALL (10-18)  
15.00 / LARGE (20-30)  
30.00**

*includes sweeter, creamer,  
stirrers*

**ICED TEA ... SMALL 10.00  
(10-18) / LARGE 20.00  
(20-30)**

*includes lemons, sugar,  
stirrers*

**HOT TEA SERVICE ... SMALL  
(18 TEABAGS) 10.00 / LARGE  
(30 TEA BAGS) 20.00**

*includes hot water urn,  
sweeter, creamer, stirrers*

**FRESH LEMONADE ... 20.00  
PER GALLON**

*serves 12-18*

*\* includes 9 oz plastic cups \**

**FRESH ORANGE JUICE ...  
26.00 PER GALLON**

*serves 12-18*

*\* includes 9oz plastic cups \**

**WATER**

*Dasani bottle 1.25 / San*

*Pellegrino 250mL 1.75 /*

*500mL 2.50*

*\* water pitcher upon request*

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## **COOKIES & SWEETS**

**COOKIES ... 1.25 EACH**

*assorted*

**COCONUT MACAROONS ... 1.25 EACH**

**FRENCH MACARONS ... 2.50 EACH**

*assorted flavors*

**MINI CHEESECAKES ... 1.25 EACH**

*assorted flavors*

**CANNOLI ... 1.90 EACH**

*sweet ricotta chocolate chip*

**TARTS ... MINI 1.90 / REGULAR 3.90 EACH**

*lemon / mixed fruit / pecan / seasonal*

**CAKE SLICES ... 3.90 EACH**

*vanilla & raspberry / Italian cream / tiramisu / carrot / chocolate & raspberry*

**PETIT FOURS ... 2.90 EACH**

*iced, mini almond cakes*

**DESSERT BARS ... 2.25 EACH**

*lemon / blondie / raspberry cheesecake / fudge*

**BROWNIE ... 3.00**

*chocolate ganache*

**SWEET FILLED CROISSANTS ... MINI 1.90 / REGULAR 3.90 EACH**

*almond / ricotta chocolate chip / nutella*

**ASSORTED SWEETS PLATTER ... 27.00**

*serves 10-12*

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## MINIPLISM BOX

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**... 9.00 EACH**

*choice of: Ham & cheddar on white / Turkey Provolone on wheat / Vegetarian spinach wrap*

*\* chips & drink \**

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## POST MINIMALISM BOX

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**... 10.90 EACH**

*sandwich choice, chips, cookie, drink*

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## ABSTRACT BOX

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**... 11.90 EACH**

*½ sandwich, small salad OR side, chips, cookie, drink*

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## EXPRESSIONISM BOX

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**... 13.90 EACH**

*full sandwich, small salad OR side, chips, cookie, drink*

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## COLOR-FIELD BOX

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**... 12.90 EACH**

*full salad, whole fruit, cookie, drink*

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## SURREALISM BOX

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**... 10.90 EACH**

*small salad, side, cookie, drink*

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## CONCEPTUAL BOX

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**... 13.90 EACH**

*½ sandwich, small salad, side, cookie, drink*

## **PLATTER SET UP**

\* please see following pages for options \*

**PROTEIN OPTIONS ... 6.90 PER SERVE**

**SIDE OPTIONS ... 3.90 PER SERVE**

**SALAD BOWL ... 2.00 PER SERVE**

**BREAD ... 1.25 PER SERVE**

**FRUIT BOWL OR PLATTER ... 2.00 PER SERVE**

**ASSORTED COOKIES ... 1.25 EACH**

## **LUNCH PACKAGES**

**TRADITIONAL ... 13.00 PER PERSON**

*Assorted sandwich tray, Salad bowl, Assorted cookie tray, Iced tea, Lemonade*

**TRADITIONAL #2 ... 15.00 PER PERSON**

*Assorted sandwich tray, choice of Side, Fruit platter, Assorted cookie tray, Iced tea, Lemonade*

**THE PREMIUM ... 16.00 PER PERSON**

*Assorted specialty sandwiches tray, Salad bowl, choice of Side, Assorted cookie tray, Iced tea, Lemonade*

**CAFÉ CLASSIC ... 17.00 PER PERSON**

*Choice of Protein, Side, Salad bowl, Assorted sweets tray, Iced tea, Lemonade*

# All the options...

## FOR BOX LUNCH

### DRINKS

*Coke, Diet Coke, Sprite, Dr. Pepper, Bottle water*

### CHIPS

*Sea salt, BBQ, Jalapeno, Sea Salt & vinegar*

## SANDWICH OPTIONS- FOR BOX LUNCH & SANDWICH PLATTER

### CHICKEN SALAD

*tortilla wrap, greens, tomato*

### TUNA SALAD

*spinach wrap, lettuce, tomato*

### HAM & CHEDDAR

*white bread, dijon, lettuce,  
tomato, cheddar*

### ROASTED VEGETABLE

*spinach wrap, hummus, mix  
vegetables, alfalfa sprouts*

### CAPRESE

*ciabatta, sliced tomato, fresh  
mozzarella, pesto*

### TURKEY & BRIE

*wheat bread, apricot jam,  
arugula, brie cheese*

### PROSCIUTTO & PESTO

*wheat bread, provolone, pesto  
aioli, arugula*

## SPECIALTY SANDWICH OPTIONS...ADD \$1.50

### SALMON & CUCUMBER

*multigrain bread, cream  
cheese, mix greens*

### CHICKEN & GOAT CHEESE

*ciabatta, raspberry jam,  
arugula*

### SPICY CHICKEN

*baguette, tomato, romaine,  
chili garlic aioli, pimento  
spread*

### CUBAN HAM

*ciabatta, provolone, pickles,  
lettuce, tangy mustard sauce*

### ROAST BEEF

*challah bun, cheddar, dijon  
aioli, horseradish sauce, red  
onion, pea shoots*

# Options continued..

## SIDE OPTIONS- FOR PLATTERS & BOX LUNCHES

### MACARONI SALAD

*peas, carrots, garlic aioli*

### COUS-COUS

*curry, pistacio, cranberries*

### POTATO SALAD

*dijon, green onion, parsley*

### FRUIT CUP

*mixed seasonal fruit*

\* only for box lunch, refer to  
fruit options for platter  
set-ups \*

### ZA'ATAR ROASTED VEGETABLES

*fresh herbs, lemon oil*

### BLACK RICE SALAD

*brussel sprouts, orange,  
shallot, scallions, sesame soy  
vinaigrette*

### ORZO PASTA SALAD

*arugula, cherry tomato,  
cucumber, lemon oregano*

### BROCCOLI SALAD

*cranberries, pecans, cherry  
tomato, cabbage, creamy  
house*

### CARROT SLAW

*parsley, dill, cabbage, pickle*

## SALAD OPTIONS- FOR PLATTERS & BOX LUNCHES

### MFA SALAD

*mix greens, pecans, blue cheese, cherry tomatoes, blueberries, side honey lime vinaigrette*

### CAESAR SALAD

*romaine, caesar dressing, parmesan cheese, croutons*

### HOUSE SALAD

*mix greens, cherry tomato, cucumber, red onion, side creamy house dressing*

### GRECA SALAD

*mix greens, cucumber, tomato, red bell pepper, feta cheese, mixed olives, side lemon oregano vinaigrette*

### CHOP SALAD

*romaine, tomato, shredded cheddar, boiled egg, bacon bits, side blue cheese dressing*



# More options...

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## PLATTER PROTEIN OPTIONS

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### SANDWICH TRAY

*assorted sandwiches and wraps cut in points and fingers*

### ROASTED CHICKEN BREAST

*kale, lemon jus, cherry tomatoes*

### ROASTED BEEF

*thin sliced prime rib, chimichurri, roasted tomato, grilled onion*

### SEAFOOD MEDLEY

*shrimp salad, smoked salmon, tuna salad, sliced tomato, creamy house sauce, capers, red onion, lemon*

### CURRIED CHICKEN BREAST

*spinach, herb slaw*

### DELI PLATTER

*salami, chicken salad, egg salad, candied pecan, boiled egg*

### CUBAN PORK TENDERLOIN

*shredded cabbage, pickle relish, tangy mustard sauce*

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## SIDE BREAD OPTIONS - FOR PLATTERS

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*\* served with whipped butter \**

### SOURDOUGH, TOASTED

### BAGUETTE, TOASTED

### WHITE BREAD

### WHEAT BREAD

### FOCACCIA

### GLUTEN FREE BREAD, TOASTED ... 2.00 PER SERVE

# Hot Buffet Set-ups

... 19.90 PER PERSON

*Includes: choice of Hot Entrée, choice of Hot Side, House salad OR Greca salad, bread & butter.*

## ENTRÉE OPTIONS

### ROASTED CHICKEN BREAST

*roasted tomato, lemon jus, kale*

### EGGPLANT PARMESAN

*breaded eggplant, mozzarella cheese, marinara  
sauce*

### RICOTTA SPINACH STUFFED SHELLS

*choice of Beef Bolognese sauce OR Marinara*

### LEMON HONEY GLAZED SALMON

*wilted spinach*

### BBQ CHICKEN BREAST

*braised cabbage, creamed corn*

### SLICED PRIME RIB

*sautéed mushrooms, wilted spinach*

## SIDE OPTIONS

### ROASTED POTATOES

*rosemary, thyme, basil, olive oil*

### POLENTA

*cream, parmesan*

### SAUTÉED GREEN BEANS

*roasted garlic, sliced almonds*

### ROASTED VEGETABLES

*lemon oil, fresh herbs*

### FUSILI MARINARA

*parmesan cheese*

### BROCCOLI CASSEROLE

*parmesan, cream, panko crust*

# Plated Lunch

... 30.00 PER PERSON, DINE IN

... 40.00 PER PERSON, OFF-SITE DELIVERY AND PLATING

*Price includes Iced tea and water service, 1 attendant per 15 guests. Pick one from each category to build a plate.*

## PROTEIN OPTIONS

**ROASTED CHICKEN BREAST, LEMON OREGANO  
AU JUS**

**FLATIRON STEAK, AVOCADO SALSA**

**HERB ROASTED SALMON, PEA SHOOT SLAW  
CAULIFLOWER MEATBALLS, ROASTED TOMATO  
SAUCE, PARMESAN**

## VEGETABLE OPTIONS

**GLAZED CARROTS**

**GRILLED ASPARAGUS**

**SAUTÉED MUSHROOM MEDLEY**

## SALAD/SIDE OPTIONS

### QUINOA SALAD

*arugula, mint, preserved lemon, olive oil*

### CURRIED COUS-COUS

*pistacios, cranberries, herbs*

### KALE SALAD

*caesar dressing, sliced almonds, feta, cherry  
tomato*

### ORZO PASTA SALAD

*lemon dressing, arugula, cucumber, cherry  
tomato*

## DESSERT OPTIONS

**MIXED BERRIES WITH CREAM**

**ITALIAN COOKIES**

**BROWNIE**

# Pre-Fixe Menu

... **48.00 PER PERSON**

Full service 3 course meal. Price includes iced tea and water service, bread & butter, 1 server per 12 guests.

\* Please choose 2 options per course to create your menu. Ask our catering director about wine, beer and cocktail options \*

## STARTERS

### FRISEE & APPLE SALAD

*pecans, goat cheese, crispy prosciutto, poached egg, honey mustard*

### BURRATA & TOMATO CONFIT

*grilled peach, olive oil, pea shoots*

### RICOTTA GNOCCHI

*shaved parmesan, salsa verde*

### CRAB CAKE

*remoulade sauce, fennel herb salad*

## ENTRÉES

### CHICKEN ROULADE

*spinach, trumpet mushroom, sun dried tomato forbidden rice, cashew cream sauce*

### FARRO RISOTTO

*vegetable medley, tomato relish, crispy garlic*

### PISTACIO CRUSTED PORK TENDERLOIN

*glazed carrots, polenta rosti, spring onion, peach chili chutney*

### BEEF TENDERLOIN

*turnip puree, roasted vegetables, green peppercorn brandy sauce*

### SEARED MARKET FISH

*corn succotash, confit sweet potato, miso burre blanc*

## DESSERTS

**BUTTER CAKE WITH BLACKBERRY COMPOTE**

**BUTTERSCOTCH CREME CARAMEL**

**PISTACIO LEMON TART**

**CHOCOLATE MOUSSE CAKE**

\* Ask our catering director for specialty menus custom to your event \*

# Cocktail Party

## SHARED TRAYS & PLATTERS

### **ANTIPASTO TRAY ... 3.50 PER SERVE**

*assorted marinated vegetables, sliced mozzarella, provolone, hummus, seasonal dip, olives, toasted nuts, apricot jam, seasonal fruits, assorted crackers, garnish*

### **CHARCUTERIE TRAY ... 4.75 PER SERVE**

*assorted marinated vegetables, fresh mozzarella, sliced provolone, mixed olives, toasted nuts, Prosciutto de Parma, cotto ham, salami, white bean hummus, seasonal dip, pepperoncinis, assorted crackers*

### **CHEESE PLATTER ... 3.25 PER SERVE**

*cubed cheddar, mozzarella, white cheddar, sliced provolone, grapes, assorted crackers*

### **ARTISINAL CHEESE PLATTER ... 4.75 PER SERVE**

*selection of artisinal cheeses, jams & toasted nuts, assorted crackers, garnish*

### **FRUIT & CHEESE PLATTER ... 3.75 PER SERVE**

*assortment of seasonal fruits & cheeses, assorted crackers, garnish*

### **DIP TRAY ... 4.00 PER SERVE**

*choose 2 dips or go with our chef's selection - white bean hummus, roasted tomatillo & avocado, spinach ricotta, pimento cheese, carrot ricotta, roasted corn & cilantro*

### **THE "TEA" PLATTER ... 6.90 PER SERVE**

*curated assortment of tea sandwiches, small bites, petite fours, seasonal fruits. perfect for a light afternoon reception*

### **THE MFA BOARD ... 5.75 PER SERVE**

*curated selection and arrangement of imported meats, cheeses, seasonal dips, fruits, small bites, crackers, breads, and garnish*

*\* speak with our catering team to customize a special board for your event \**

# Cocktail Party

## **SNACKS**

*heartier 2-3 bite options*

*\* priced per dozen \**

### **BRUSCHETTA ... 12.00**

*basil & tomato / feta & red bell pepper*

### **MEATBALLS ... 16.00**

*marinara*

### **SPICY CHICKEN BITES ... 18.00**

*sweet chili sauce*

### **PIZZETTES ... 17.00**

*margherita / salami / mushroom & arugula*

### **SESAME CHICKEN SKEWERS ... 18.00**

### **PULLED PORK SLIDERS ... 19.00**

*cole slaw, hawaiian roll*

### **SPINACH RICOTTA ROLLS ... 16.00**

### **SWEET CHILI CHICKEN SLIDERS ... 20.00**

### **HERB GOAT CHEESE CROISSANTS ... 22.00**

### **SHAVED STEAK BAGUETTE ... 24.00**

*horseradish, dijon aioli*

### **ASSORTED RIBBON SANDWICHES ... 12.00**

## **GLUTEN FREE SNACKS**

### **PECAN CRUSTED CHICKEN ... 20.00**

### **SHRIMP & CRAB CAMPECHANA ... 24.00**

### **CURRIED DEVILED EGGS ... 13.00**

### **CAULIFLOWER MEATBALLS ... 21.00**

*marinara sauce*

**BITES**

\* priced per dozen \*

**BRIE & BALSAMIC ON CRANBERRY WALNUT TOAST ... 19.00**

**MINI ROASTED VEGETABLE QUICHE ... 14.00**

*in filo cup*

**SHAVED BEEF CROSTINI ... 25.00**

*dijon aioli, horseradish cream*

**AVOCADO TOAST POINTS ... 19.00**

*roasted corn, crumbled cheese*

**PETITE CRAB CAKE ... 29.00**

*chili garlic aioli*

**TAHINI CHICKEN SALAD ... 20.00**

*in filo cup*

**ASSORTED SUSHI ROLLS ... 22.00**

*wasabi aioli, pickled ginger, sesame soy sauce*

**GLUTEN FREE BITES**

**POTATO PANCAKE, SMOKED SALMON ... 22.00**

*creme fraiche*

**CAPRESE BITES ... 14.00**

**BLT BABY POTATO ... 21.00**

*bacon bit, garlic aioli, tomato, lettuce*

**PECAN CRUSTED GOAT CHEESE BALLS ... 19.00**

**MANCHEGO, JAMON & OLIVE SKEWER ... 19.00**

**BACON WRAPPED SHRIMP ... 25.00**

**MUSHROOM SCALLION SUMMER ROLLS ... 25.00**

*peanut glaze*

**SHRIMP TACO BITE ... 23.00**

**PROSCIUTTO MELON BITES ... 19.00**

## **SERVICE CHARGES**

**IN CAFÉ SERVICE ... 20.00 PER HOUR**

**OUT OF CAFÉ SERVICE ... 25.00 PER HOUR**

*can apply to any event requiring multiple deliveries out of café, extended hour events or requested service for an event outside of the café*

**OFF SITE DELIVERY ... 25.00**

**BEFORE/AFTER HOURS AND MONDAY EVENTS ... 25.00**

\* Monday events also may require a \$250.00 minimum \*

## **TERMS OF SERVICE**

### **PLACEMENT OF ORDERS**

*we require all catering orders to be placed and confirmed minimum of 48 hours in advance.*

\* all orders placed LESS than 48 hours before event will be subject to a 15% charge and will not guarantee specific requested items. Late orders will be confirmed with available items prior to preparation. \*

### **CHANGES TO ORDERS**

*changes to orders can be considered up to 5 hours before and event within in reasonable parameters.*

*Unreasonable parameters are considered to be, but not limited to : guest change over 35, cancellation of order or more than 50% of order, time change of over 1.5 hours, requests for service.*

### **CANCELLATIONS**

*cancellations of full orders 1 full business day or less are subject to charges of 50% or more.*

### **SERVICE**

*Service charges include a person to be available at your event. The duties of server include set up of café catered items, service of food/beverage as applicable for the duration of event, breakdown and general clean up.*

\* Service is charged for the hours of the event PLUS 1 hour for set up and breakdown times respectively. Larger events may require extra time for set up and breakdown. Please speak with your catering director to ensure you are requesting the proper service for your event. \*



## **SET UP AND BREAK DOWN**

*Please be clear and work closely with your catering director to have appropriate set up and breakdown times for your event. Additional charges may apply for set up and break downs outside of café hours.*

\* If a set up or breakdown time is changed, be sure it is confirmed with the catering director in time to make proper arrangements. \*

## **INVOICES AND PAYMENTS**

*Invoices will be sent to provided email. Please look over all invoices and follow up emails to make any necessary adjustments. Orders not confirmed within 48 hours may be subject to cancellation or alteration depending on circumstance.*

\* Invoices are due in full by the day after the event. Late payments may be subject to additional charges. Payments may be made online with credit or debit card or in the Café by check, cash or card.

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## **DELIVERY**

*Please speak with you catering director for any delivery requests. If delivery is available for your event, please note deliveries outside 5 mile are subject to 1.95 per mile. Deliveries to outside areas include a \$25 charge for delivery and additional \$25 for same day pick up.*

\* Delivery of china and glassware are subject to 15% charge. \*

## **RESERVATIONS IN CAFÉ**

*Please be advised there is no charge for café reservations, although the party may be required to meet a \$15.00 per person minimum. We are able to reserve tables but will not hold them for more than 25 minutes, especially during peak times.*

\* During high volume times, MFA Café reserves the right to refuse a space reservation, no matter what the size or when it is requested. We thank you for your understanding. \*