SAVORY SELECTIONS

FRITTATA ... 1.25 PER PIECE
eggs baked with roasted vegetables and cheese

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 *

MFA Café Catering menu  email info@mfacafe or call 713.521.4469
# FRUIT SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Platter or Bowl</td>
<td>2.00 per serve</td>
</tr>
<tr>
<td>Skewers</td>
<td>.90 each</td>
</tr>
<tr>
<td>Cups</td>
<td>3.00 each</td>
</tr>
<tr>
<td>Mix Berries</td>
<td>3.90 per serve</td>
</tr>
</tbody>
</table>

Side of cream

# BREAKFAST PACKAGES

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Assortment</td>
<td>6.90 per person</td>
<td>Coffee, Orange juice, Mini croissants, Mini quiche, Mini scones, Mini muffins</td>
</tr>
<tr>
<td>Taco Combo</td>
<td>9.00 per person</td>
<td>Coffee, Orange juice, Assortment of Tacos &amp; Wraps, Fruit skewers</td>
</tr>
<tr>
<td>The Good Morning</td>
<td>15.00 per person</td>
<td>Coffee, Hot tea, Orange juice, Frittata, Salmon platter, Bowl of berries with side of cream</td>
</tr>
<tr>
<td>The &quot;Continental&quot;</td>
<td>11.50 per person</td>
<td>Coffee, Hot tea, Orange juice, Croissants, Assorted danishes, Frittata, Fruit platter</td>
</tr>
</tbody>
</table>

# DRINK SELECTIONS

## COFFEE

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
<th>Includes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small (10-18)</td>
<td>15.00</td>
<td>sweeter, creamer, stirrers</td>
</tr>
<tr>
<td>Large (20-30)</td>
<td>30.00</td>
<td></td>
</tr>
</tbody>
</table>

## HOT TEA SERVICE

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
<th>Includes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small (18 teabags)</td>
<td>10.00</td>
<td>hot water urn, sweeter, creamer, stirrers</td>
</tr>
<tr>
<td>Large (30 teabags)</td>
<td>20.00</td>
<td></td>
</tr>
</tbody>
</table>

## ICED TEA

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
<th>Includes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small (10-18)</td>
<td>10.00</td>
<td>lemons, sugar, stirrers</td>
</tr>
<tr>
<td>Large (20-30)</td>
<td>20.00</td>
<td></td>
</tr>
</tbody>
</table>

## FRESH LEMONADE

<table>
<thead>
<tr>
<th>Price</th>
<th>Servings</th>
<th>Includes</th>
</tr>
</thead>
<tbody>
<tr>
<td>20.00 per gallon</td>
<td>12-18</td>
<td>9 oz plastic cups</td>
</tr>
</tbody>
</table>

## FRESH ORANGE JUICE

<table>
<thead>
<tr>
<th>Price</th>
<th>Servings</th>
<th>Includes</th>
</tr>
</thead>
<tbody>
<tr>
<td>26.00 per gallon</td>
<td>12-18</td>
<td>9 oz plastic cups</td>
</tr>
</tbody>
</table>

## WATER

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
<th>Servings</th>
<th>Includes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dasani bottle</td>
<td>1.25/L</td>
<td>1-8</td>
<td>* water pitcher upon request *</td>
</tr>
<tr>
<td>Pellegrino</td>
<td>250mL 1.75 / 500mL 2.50</td>
<td>1-8</td>
<td></td>
</tr>
</tbody>
</table>
### COOKIES & SWEETS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>COOKIES</td>
<td>1.25 EACH</td>
<td>assorted</td>
</tr>
<tr>
<td>COCONUT MACAROONS</td>
<td>1.25 EACH</td>
<td></td>
</tr>
<tr>
<td>FRENCH MACARONS</td>
<td>2.50 EACH</td>
<td>assorted flavors</td>
</tr>
<tr>
<td>MINI CHEESECAKES</td>
<td>1.25 EACH</td>
<td>assorted flavors</td>
</tr>
<tr>
<td>CANNOLI</td>
<td>1.90 EACH</td>
<td>sweet ricotta chocolate chip</td>
</tr>
<tr>
<td>TARTS</td>
<td>MINI 1.90 / REGULAR 3.90 EACH</td>
<td>lemon / mixed fruit / pecan / seasonal</td>
</tr>
<tr>
<td>CAKE SLICES</td>
<td>3.90 EACH</td>
<td>vanilla &amp; raspberry / Italian cream / tiramisu / carrot / chocolate &amp; raspberry</td>
</tr>
<tr>
<td>PETIT FOURS</td>
<td>2.90 EACH</td>
<td>iced, mini almond cakes</td>
</tr>
<tr>
<td>DESSERT BARS</td>
<td>2.25 EACH</td>
<td>lemon / blondie / raspberry cheesecake / fudge</td>
</tr>
<tr>
<td>BROWNIE</td>
<td>3.00</td>
<td>chocolate ganache</td>
</tr>
<tr>
<td>SWEET FILLED CROISSANTS</td>
<td>MINI 1.90 / REGULAR 3.90 EACH</td>
<td>almond / ricotta chocolate chip / nutella</td>
</tr>
<tr>
<td>ASSORTED SWEETS PLATTER</td>
<td>27.00</td>
<td>serves 10-12</td>
</tr>
</tbody>
</table>

*Email info@mfacafe or call 713.521.4469*
Boxed Lunch Options

MINIMALISM BOX

... 9.00 EACH

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

* chips & drink *

POST MINIMALISM BOX

... 10.90 EACH

sandwich choice, chips, cookie, drink

ABSTRACT BOX

... 11.90 EACH

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

EXPRESSIONISM BOX

... 13.90 EACH

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

COLOR-FIELD BOX

... 12.90 EACH

full salad, whole fruit, cookie, drink

SURREALISM BOX

... 10.90 EACH

small salad, side, cookie, drink

CONCEPTUAL BOX

... 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
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

<table>
<thead>
<tr>
<th>MACARONI SALAD</th>
<th>FRUIT CUP</th>
<th>ORZO PASTA SALAD</th>
</tr>
</thead>
<tbody>
<tr>
<td>peas, carrots, garlic aioli</td>
<td>mixed seasonal fruit</td>
<td>arugula, cherry tomato, cucumber, lemon oregano</td>
</tr>
<tr>
<td><strong>COUS-COUS</strong></td>
<td>* only for box lunch, refer to fruit options for platter set-ups *</td>
<td><strong>BROCCOLI SALAD</strong></td>
</tr>
<tr>
<td>curry, pistacio, cranberries</td>
<td></td>
<td>cranberries, pecans, cherry tomato, cabbage, creamy house</td>
</tr>
<tr>
<td><strong>POTATO SALAD</strong></td>
<td>ZA’ATAR ROASTED VEGETABLES</td>
<td><strong>CARROT SLAW</strong></td>
</tr>
<tr>
<td>dijon, green onion, parsley</td>
<td>fresh herbs, lemon oil</td>
<td>parsley, dill, cabbage, pickle</td>
</tr>
</tbody>
</table>

### Salad Options - For Platters & Box Lunches

<table>
<thead>
<tr>
<th>MFA SALAD</th>
<th>CAESAR SALAD</th>
<th>HOUSE SALAD</th>
</tr>
</thead>
<tbody>
<tr>
<td>mix greens, pecans, blue cheese, cherry tomatoes, blueberries, side honey lime vinaigrette</td>
<td>romaine, caesar dressing, parmesan cheese, croutons</td>
<td>mix greens, cherry tomato, cucumber, red onion, side creamy house dressing</td>
</tr>
<tr>
<td><strong>GREECA SALAD</strong></td>
<td><strong>CHOP SALAD</strong></td>
<td></td>
</tr>
<tr>
<td>mix greens, cucumber, tomato, red bell pepper, feta cheese, mixed olives, side lemon oregano vinaigrette</td>
<td>romaine, tomato, shredded cheddar, boiled egg, bacon bits, side blue cheese dressing</td>
<td></td>
</tr>
</tbody>
</table>
PLATTER PROTEIN OPTIONS

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

SIDE BREAD OPTIONS - FOR PLATTERS

* 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
roastedmary, 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
pistachios, 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

FRISSEE & 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 CREAM CARAMEL

PISTACIO LEMON TART

CHOCOLATE MOUSSE CAKE

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

MFA Café Catering menu email info@mfacafe or call 713.521.4469
**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. *

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. *