

A white rectangular graphic with a black border is tilted and placed over a photograph of a classical building with statues. The graphic contains the text 'MFA | Café' in a serif font, 'CATERING MENU' in a bold sans-serif font, and a list of services: 'Breakfasts, Lunch Trays, Dinners & Cocktail Parties' in a typewriter-style font. A dashed line separates the title from the services.

MFA | Café

CATERING MENU

Breakfasts, Lunch Trays,
Dinners & Cocktail Parties

MFA Cafe
Catering Menu

5601 Main St.
Houston, TX 77005

713.521.4469
info@mfacafe.com

BAKED BREAKFAST - Pick and choose, selections served on trays

TOASTED CROISSANTS

Served with whipped butter and apricot jam
2.90 / ea.

SWEET CROISSANTS

Almond, Nutella, Ricotta and Chocolate Chip
Large 4.00 / ea., Mini 1.00 / ea.

SAVORY CROISSANTS

Ham and Cheese or Egg and Cheese
4.60 / ea.

ROASTED VEGETABLE FRITTATA

Seasonal roasted vegetables baked with whipped eggs
and marscapone cheese
1.90 per piece

INDIVIDUAL QUICHE

Eggs baked in a flaky crust with Kalamata olive, sundried
tomato and feta cheese
2.90 / ea.

HOMEMADE COUNTRY STYLE BISCUITS

Served with apricot jam and whipped butter
2.40 / ea.

SCONES

Halved and topped with apricot jam and clotted cream
2.00 / ea.

MUFFINS

Array of sweet and savory muffins, ask for options
2.50 / ea.

BOX O' BREAKFAST SANDWICHES

Served on an english muffin: 3.90 / ea.

- Ham, egg and cheese
- Avocado egg and cheese
- Bacon, turkey and cheese
- Salmon, egg white and cream cheese

FRUIT SELECTIONS

FRUIT PLATTER

Sliced seasonal fruits
2.00 per person, minimum 8 people

FRUIT & YOGURT PARFAIT

Honey yogurt layered with fresh fruit and house
granola, Served in individual pots
3.90 / ea.

FRUIT BOWL

2.00 per person, minimum 8 people

FRUIT SKEWERS

.90 / ea.

BEVERAGE SERVICE

All beverage service includes cups, sugar, stirrers,
creamer and straws, as applicable

COFFEE

30.00 / 1.5 gal Urn (serves 20-30)

ICE TEA

20.00 / 2 gal (serves 20 - 30)

ORANGE JUICE

1 gallon 22.00 (serves 10-12)

BANANA YOGURT SMOOTHIES

2.75 each

CHIA STRAWBERRY SMOOTHIE

2.75 each



THE BOX LUNCH COLLECTION

MINIMALISM BOX

Choose Ham and cheddar, Turkey and provolone or Vegetarian, served with chips
8.00

POST-MINIMALISM BOX

Sandwich, chips, cookie and can soda or bottle water
10.00

ABSTRACT BOX

½ sandwich, ½ salad with cookie, fruit salad and can soda or bottle water
11.90 per person

EXPRESSIONISM BOX

Sandwich or Wrap, salad, cookie and chips with can soda or bottle water
13.90 per person

COLOR FIELD BOX

Salad, piece of whole fruit, fruit and jam slice with can soda or bottle water
11.90 per person

SALAD CHOICES

GRECA

Romaine and spring mix with cucumber, tomato, red onion, feta and Kalamata olives with lemon oregano vinaigrette

MFA SALAD

Arugula, spiced pecans, blue cheese, cherry tomatoes and crispy prosciutto with honey lime vinaigrette

CAESAR SALAD

Romaine, feta cheese, garlic croutons with traditional Caesar dressing

KALE SALAD

Marinated kale with cherry tomatoes, sliced almonds, parmesan cheese and garlic croutons

SANDWICH FILLINGS

Chicken salad with lettuce and tomatoes

Tuna salad with pickles

Salmon & Cucumber with dill and lemon cream cheese

Turkey and brie with apricot jam

“Caprese” with Roasted bell pepper and pesto sauce

Prosciutto & Arugula with fresh mozzarella

Roast Beef & Cheddar with Dijon mustard

Roasted Vegetable with sun dried tomato aioli



THE CURATED COLLECTION

Arranged Tray of points, fingers, wraps and mini baguettes, minimum 8 people
6.90 / per person, minimum 8 people

Available Additions For Sandwich Tray

FRUIT

Fruit platter,
minimum 8 people
2.00 / per person

Fruit Cup
3.00 / ea.

SALAD

Bowl of Salad,
minimum 8 people
3.00 per person

SOUP

By the kettle,
minimum 8 people
2.50 per person

DRINK SERVICE

PITCHER SERVICE

Water and Fountain drinks
1.90 / per person

COFFEE

30.00 / 1.5 gal Urn (serves 20-30)

ICE TEA

20.00 / 2 gal (serves 20 - 30)

SODA CANS, BOTTLED WATER

Coke, Diet Coke, Dr. Pepper, Sprite, Bottled water
1.00 / per piece

SAN PELLEGRINO, APPLE JUICE

2.50 / per piece

SPINDRIFT SODA

Grapefruit, orange melon, ginger beer or blackberry
3.00 / per piece

COOKIES AND SWEETS

ASSORTED COOKIE TRAY

.90 / per piece

SMALL PASTRIES, ASSORTED

1.90 / per piece

MEDIUM PASTRIES

3.00 / per piece

LARGE PASTRIES

4.00 / per piece

Ask your catering specialist for
available options



HOT BUFFET LUNCHES

Minimum 10 people

Includes salad bowl, choice of one side, bread and butter.

for parties of 25 or more two options or more may be chosen, ask our catering director for details

Choose one option:

CASUAL BUFFET

17.50 / per person

- Lasagna, classic Italian lasagna
- Vegetarian Lasagna, with roasted mushrooms and béchamel
- Turkey Meatloaf with sweet and sour BBQ sauce
- Eggplant Parmesan, baked with fresh mozzarella and tomato sauce

PREMIUM BUFFET

22.90 / per person

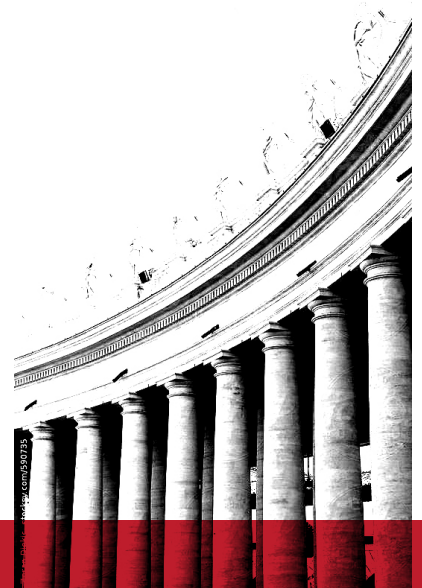
- Roasted chicken, with roasted tomato and lemon oregano jus
- Sliced flatiron on caramelized onion and roasted bell pepper topped with salsa verde
- Lemon honey glazed salmon over wilted kale and Dijon glaze
- Ricotta gnocchi, tossed in lemon basil cream sauce over mixed vegetables

SIDE OPTIONS

12.00 per tray (serves 10)

Choose 1, additional choices offered a la carte

- Roasted potatoes,
- Polenta,
- Sautéed mushrooms,
- Vegetable ratatouille,
- Creamed spinach



PREMIUM MEALS

Three courses.

39.00 / per person, minimum 12 people

Speak to our catering director for your available options.

STARTERS

- Ricotta gnocchi with roasted mushrooms, shaved parmesan and salsa verde
- Summer Salad: Toasted almonds, diced cantaloupe, picked oregano, parsley and dill, feta cheese and green olives in a lime vinaigrette.
- Buffalo mozzarella mixed with diced watermelon, tarragon gremolata and lemon oil.
- Salmon rilletes spread on toasted sourdough, dressed arugula and peashoots

ENTREES

- Slow roasted pork tenderloin, pickled radish, roasted potato and grilled broccolini with mustard cream
- Shrimp and grits, harissa burre blanc, sliced scallions, finished with celery salad
- Pan seared Filet, sweet potato ragu with arugula and caperberry slaw
- Coriander crusted market fish, red pepper coulis, wilted kale and glazed carrots
- Eggplant and lemon ricotta napolean, sweet pea puree, pinenut cream, julienne beet and chili oil

DESSERT

- “Cookies and Milk” Panna cotta, cookie crumb crust, dulce de leche cream
 - Lemon Tart, blueberry compote, vanilla crème fraiche
 - Espresso crème brulee, lemon crisp, caramel biscotti
 - Chocolate cake, chocolate ganache, strawberry bon bon
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COCKTAIL PARTY OPTIONS

CASUAL

Minimum 10 people per tray

White Bean Hummus served with chips 28.00 (serves 12-15)

Roasted eggplant dip with toasted sourdough 31.00 (serves 12-15)

Vegetable crudité with seasonal dipping sauces 36.00 (serves 10-12)

Antipasto trays - Assorted roasted and marinated vegetables, mixed cheeses, olives, white bean hummus, crispy feta triangles and toasted sourdough bread

- Vegetarian, as above 38.00 (serves 10-12)
- Deluxe, with cured Italian meats 64.00 (serves 10-12)

BASIC

Priced per dozen pieces

Bruschetta- Tomato and red onion, Avocado, feta and bell pepper, Mozzarella, basil and diced tomato 12.00

Meatballs with tomato sauce 16.00

Roasted vegetable frittata 12.00

Traditional sausage rolls 17.00

Pizzette- margherita, salame, mushroom and arugula 17.00

Sweet sesame soy chicken skewers 18.00

Spinach and ricotta rolls 16.00

Olive and sundried tomato quiche 17.00

Prosciutto wrapped cantaloupe 19.00

Caprese bites 14.00

PREMIUM

Priced per dozen pieces

Crispy shrimp skewers 24.00

Oxtail croquettes 22.00

Cauliflower "meatballs" with tomato jam 20.00

Smoked salmon on crème fraiche biscuit 22.00

Mushroom and scallion summer rolls with peanut glaze 25.00

Shaved steak, polenta cake, avocado mousse 26.00

Bacon wrapped butternut squash with mozzarella 21.00





Fin.

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