Exclusive catering and bar services are hosted by our in-house catering team.

Our catering package includes china, crystal, flatware, and serving pieces for your event.

Crystal Bridges and the Momentary also provide bar set-up and service, ranging from a simple champagne toast to a full-service bar featuring some of our specialty cocktails.

Our chefs bring a superior level of creativity and flavor to the table. Our commitment to only the freshest, highest quality, seasonal ingredients is displayed in all we create.

Our commitment to use environmentally friendly, sustainable, and ethically produced foods is a core tenet of our food and beverage offering.

Our passionate, experienced Event Managers and chefs specialize in creating custom designed dining experiences.

Signature Catering Packages Include:
On-site Event Manager
Complimentary food/beverage consultation and tasting
Customizable seating arrangements/room design
House selection of tables and chairs
House selection of china, flatware, glassware
Service staff
Labor (set-up, break-down)
Cake cutting service

Complimentary private tastings
Scheduled according to the chef's availability on Wednesday through Friday, between 11 a.m. and 2 p.m., based on final menu selection.

Please contact your Event Manager if you would like to schedule a private listing. Includes two guests complimentary. You may include two additional guests starting at $35 per person. As a courtesy, industry professionals are always welcome.
breakfast

Ozark Continental

$30 per guest
coffee, decaf, assorted hot teas, assorted juices, assorted danish, muffins and scones, sliced fresh seasonal fruit tray, yogurt, granola, and fresh berries display

Frank Lloyd Wright Continental

$40 per guest
coffee, decaf, assorted hot teas, assorted juices, sliced fresh seasonal fruit tray, yogurt, granola, and fresh berries, display breakfast: cold meat and cheese platter, and farm-fresh hard-boiled eggs

Over the Pond Continental

$45 per guest
coffee, decaf, assorted hot teas, assorted juices, sliced fresh seasonal fruit tray, yogurt, granola, and fresh berries, display breakfast: cold meat and cheese platter, farm-fresh hard-boiled eggs, smoked salmon platter (fresh local bagels, smoked salmon, cream cheese, capers, onion, tomatoes)

Landscapers Breakfast

$45 per guest
coffee, decaf, assorted hot teas, banana bread, fresh cinnamon rolls, hickory smoked bacon, Petit Jean country ham, chicken apple sausage, country gravy and homemade buttermilk biscuits, hash browns with onions and peppers, grilled vegetables of roma tomato, fresh asparagus, bella mushrooms, scrambled cage-free eggs, and sliced seasonal fruit display of melons and berries

Baked Goods

assorted danish, muffins, and scones $38/dozen
bagels and cream cheese $38/dozen
fresh seasonal fruit tray $12/person
organic yogurt, granola, and fresh berries $12/person
organic cage-free hard-boiled eggs $25/dozen
smoked salmon platter (serves 8-10) $16/person
breakfast meat, and cheese display $12/person
granola bars $2/each

All Day Beverage Service

$8 per guest
coffee, decaf, iced tea, assorted hot teas

+ juice $10 per guest
+ soda $12 per guest
box lunches
$19 per guest

All lunches include kettle chips, fresh-baked cookie, whole fruit, and bottle of water. Minimum of 5 per selection. Minimum of 15 guests.

**Signature Turkey Club Sandwich**
smoked turkey breast, Black Forest ham, applewood bacon, tomato, avocado, cheddar cheese, mayonnaise, and lettuce on brioche

**Roast Beef**
roast beef with provolone, leaf lettuce, horseradish cream, and caramelized sweet onion on rye

**Traditional Chicken Salad Sandwich**
diced chicken, mignonette of shallots, celery, finely chopped Italian parsley, dried cranberry, tarragon, mayonnaise, and lettuce on croissant

**Grilled Vegetable Wrap**
grilled seasonal vegetables, marinated tomato, and avocado in a spinach wrap with red pepper hummus

**Grilled Chicken Caesar Salad**
grilled chicken breast, romaine, garlic, oregano croutons, Parmigiano Reggiano, and creamy Caesar dressing

**SUBSTITUTE**
gluten-free vegan wrap
+$2 per guest
**deli buffet lunch**

$25 per guest

*Includes iced tea, water, and coffee.*
Minimum of 15 guests.

**Assorted Deli Meats**
smoked honey ham, roast beef, oven-roasted turkey, and salami

**Assorted Sliced Cheeses**
provolone, cheddar, Swiss, and Monterey Jack

**Assorted Chefs Choice Breads**

**Vegetables/Dressings**
- baby lettuce
- sliced tomato
- sliced pickles
- dijon mustard
- mayonnaise

**Side Salads**
- potato salad
- fruit salad
- green salad

**Kettle Potato Chips**
*Individual Bags*

**Chocolate Chip Cookie Tray**
with Strawberries

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**south lawn lunch buffet**

$39 per guest/1 choice

*Includes iced tea, water, and coffee.*
Minimum of 30 guests.

**Protein Platter**
seasoned grilled chicken, steak, or shrimp

**Wild Rice and Quinoa Salad**
spiced cauliflower, carrot, pickled onion, and kale

**Vegetable Platter I**
roasted seasonal vegetables

**New Potato & Herb Salad**

**Hummus**
chickpeas, feta cheese, and Kalamata olives

**Gourmet Cookies**
with strawberries

**Vegetable Platter II**
fresh tomatoes, cucumbers, avocado, and baby lettuce

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**ADD-ON OPTION**

**Soup** +$4 per guest

**ADD-ON OPTION**

**Steak, Chicken, or Shrimp** +$7 per guest
**mini sweet hors d'oeuvres**

*Selection of 4 / $26 per guest – 1 Hour*  
*Selection of 6 / $32 per guest – 1 Hour*

- coconut cream pie
- dark chocolate cream pie
- chocolate peanut butter pecan pie
- fresh apple tart
- key lime pie
- chocolate mousse with raspberries

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**snacks**

**By the Dozen**

- freshly baked gourmet cookies  $24/dozen

**Individual Snacks**

- kettle chips  $1.75/each
- sun chips  $25/dozen
- granola bars  $1.75/each
- candy bars  $2/each
- greek yogurt  $2.5/each
- hummus and chips  $4/each
- seasonal whole fruit  $1.75/each

**Table Snacks**

Price per pound, one pound serves 8-12 guests

- mixed nuts  $20
- pretzels  $10
- snack mix  $10
- trail mix  $10
hors d'oeuvres & displays

Selection of 4/$26 per guest – 1 Hour
Selection of 6/$32 per guest – 1 Hour

Minimum of 30 guests.

WARM

Spanakopita Phyllo Pastry
classic greek pastry filled with spinach and cheese

Petite Puff Pastry Tarts
 CHOICE OF
mushroom and tomato with thyme
grilled zucchini tarts, arugula, parmesan, and pesto
rustic goat cheese tarts, mushroom, and thyme
arkansas tomato pie tarts, parmesan, gouda basil

Petite Quiche
miniature cheese tarts with baked custard filling with bacon or vegetables

Lemongrass Chicken Skewer
with lime chili sauce

Heritage Pork Rillettes
apple pear chutney and sourdough toast

Stuffed Cremini Mushrooms
with sausage and pecorino

Homemade Empanadas
two ways adobo pulled chicken, black bean, and cheese

Sea Scallop
wrapped in bacon

Crispy Blue Crab Cake
southern rémoulade sauce and fresh dill

Baby Fingerling Potatoes
with prosciutto crisp and garlic scallion aioli

Grilled BBQ Pork Skewers
blackberry bbq sauce, candied peppered bacon bites

Grilled Lamb Chop Lollipop
Moroccan cumin spiced, tamarind glaze

Elote Cup
grilled corn, queso, chili, and lime

Alaskan Salmon Cakes
scallion, corn, peppers, chives, herb, and rémoulade
hors d'oeuvres & displays CONT.

Selection of 4/$26 per guest – 1 Hour
Selection of 6/$32 per guest – 1 Hour

Minimum of 30 guests.

CHILLED

Endive
endive leaves with chèvre, almonds, and clover honey

Caprese Skewer
cherry tomato, fresh mozzarella, basil, and balsamic glaze

Prosciutto Melon Skewer

Skewered Watermelon Feta & Mint
with balsamic drizzle

Humboldt Fog Crostini
amarena cherries and toasted almond

Smoked Salmon
herb cheese, capers, and dill on toasted baguette

Brie & Glazed Apple Crostini

Sweet Pea & Artichoke Pesto
Pecorino Bruschetta

Smoked Arkansas Trout
pâté on crisp wonton with cucumbers and chive

Lump Crab Avocado Wonton
with pink grapefruit radish sprout
chef's displays

**Premium Charcuterie Board**
aged salami and prosciutto, chef's selection of market cheeses, house-marinated olives
smoked trout pâté jar, dijon chive egg salad, baby cucumber, pickles, cashews, dried apricots and dates, seasonal fresh berries and grapes, artisan breads and cracker selection

**$25 per guest**

**Grilled Vegetable Antipasti**
grilled summer squash, eggplant, asparagus, sweet peppers, cauliflower, shiitake mushrooms, marinated tomato, mozzarella, basil, marinated olives, hearts of palm and artichokes, shaved manchego cheese, arugula, sherry vinaigrette, aged balsamic and olive oil, french baguette and herb focaccia

**$15 per guest**

**Crisp Market Crudités**
Seasonal medley of baby zucchini, patty pan squash, asparagus, cherry tomatoes, baby carrots, radishes, broccoli, and cauliflower accompanied by herb chèvre dip

**$12 per guest**

**Cocktail Sliders**
shaved beef, horseradish cremé, chives, pulled bbq pork and southern slaw, heirloom tomato, mozzarella, tomato pesto, herb-roasted turkey breast and cranberry dijon with housemade pickles

**$16 per guest**

**Fruit Platter**
Sliced honeydew, mango, cantaloupe, pineapple, grapes, and seasonal berries

**$12 per guest**
plated dinner

OR buffet dinner

$62/per guest, 1 Salad/1 entrée/1 dessert
$70/per guest, 1 Salad/2 entrée/1 dessert
add entrée $8/per guest

Includes bread and butter.
Minimum 30 guests for plated and 50 guests for buffet

SALADS

Harvest
baby lettuce, tart apples, dried blueberries, chèvre cheese, toasted pecans, and maple balsamic

Pea
spring english peas, bibb lettuce, snap peas, french bean pea shoot, served with pink peppercorn ranch

Tomato
heirloom tomatoes, fresh mozzarella, basil pesto, black olives, aged balsamic, extra virgin olive oil, and tomato cheese crisp

Beet
roasted, sliced red and gold beets, creme fraiche, oranges, arugula, lemon vinaigrette, and black pepper pistachio

Farmer’s Market Salad
mixed baby lettuce and shaved seasonal vegetables served with herbed balsamic

Classic Caesar
romaine lettuce, shaved parmesan, and croutons served with creamy caesar dressing
**plated dinner**

OR **buffet dinner** CONT.

*Includes bread and butter.*

Minimum 30 guests for plated and 50 guests for buffet

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**ENTRÉES**

**Wine-Braised Beef Short Rib**
classic slow-braised premium short ribs, portobello mushrooms, pearl onions, and carrots, served with yukon gold potatoes

**Beef Tenderloin Filet**
flame-grilled angus beef with rosemary-cabernet demi-glace, garlic-whipped potatoes, tomato, and zucchini

*+$12/person with skewered grilled shrimp or seared sea scallops*

**Roasted Alaskan Salmon**
fresh alaskan salmon fillet topped with julienned vegetables, and white wine beurre blanc sauce

**Sweet Tea-Brined Chicken Breast**
farmer’s market chicken brined in southern sweet tea, roasted and served with sweet mashed and yukon gold potatoes, fresh green beans, and pepper peach compote

**Roasted Vegetable Tart**
creamed spinach and tomato concasse

**Seared Day Boat Scallops**
micro pea shoots, asparagus shavings, enoki mushrooms, lemon beurre blanc, carrot purée, green herb quinoa risotto with chanterelle mushrooms and leeks

**Relleno 42**
roasted poblano chile stuffed with savory whole-grain blend and smoked Gouda cheese, served with brown beans and roasted tomato vinaigrette

**Farmstead Pasta**
cavatappi pasta tossed gently with farmer’s market tomatoes, kalamata olives, capers, garlic, and local feta cheese

**Penne Pasta Puttanesca**
oil-cured olives, capers, candied tomatoes, and sherry wine
family style dinner

$62/per guest/1 salad/1 entrée/1 dessert
$70/per guest/1 salad/2 entrée/1 dessert
add entrée $8/per guest

Includes bread and butter.
Minimum guests 50

SALADS

Harvest
baby lettuce, tart apples, dried blueberries, chèvre cheese,
toasted pecans, and maple balsamic

Market
seasonal shaved crisp vegetables, local hydroponic mixed
lettuces, garlic croutons, served with buttermilk chive dressing

Pea
spring english peas, bibb lettuce, snap peas, french bean pea shoot,
served with pink peppercorn ranch

Tomato
heirloom tomatoes, fresh mozzarella, basil pesto, black olives,
age balsamic, extra virgin olive oil, and tomato cheese crisp

Beet
roasted, sliced red and gold beets, crème fraiche, oranges,
arugula, lemon vinaigrette, and black pepper pistachio

Farmer’s Market Salad
mixed baby lettuce and shaved seasonal vegetables served with
herbed balsamic or buttermilk chive dressing

Classic Caesar
romaine lettuce, shaved parmesan, and croutons served with
creamy caesar dressing
family style dinner CONT.

Includes bread and butter.
Minimum guests 50

ENTRÉES

Wine-Braised Beef Short Rib
carrots, vidalia onions, rosemary, covered with mashed potatoes

Side of Roasted Salmon
lemon, capers, wild rice, and julienne of seasonal vegetables

Chicken Skillet Pie
arkansas farm-raised chicken, potatoes, mushrooms, celery,
onions, and spring peas, draped in golden brown puffed pastry

Ozark Shepherd’s Pie
ground beef, seasonal vegetables, and buttered mashed potatoes

DESSERTS

Selection for any dinner style
add second dessert $5/per guest

Fresh Berries
vanilla crème fraîche

Honey Lavender Panna Cotta
fresh fruit in a mason jar

Lemon Curd Layered Sponge Cake
raspberry sauce

Shrimp and Grits
gulf shrimp and grits topped with sautéed onions, red peppers,
and chive oil

Vegetable Pot Pie
slow-cooked mushrooms, potatoes, carrots, onions, and peas,
covered in golden, flaky crust

Chocolate Cake
soft cream and berry compote

Carrot Cake
cream cheese icing

Seasonal Fruit Cobbler
fresh whipped cream
**chef stations**

$62/per guest, select 2
$70/per guest, select 3

*Mini meal stations with chef attendants*

Minimum 75 guests

**ENTRÉES**

**Spanish Saffron Shrimp**
with chorizo paella

**Slow-Braised Beef Short Rib**
on parsnip mash w roasted carrot and horseradish

**Bombay Vegetable Curry**
raita and mango mint chutney

**Thai Grilled Lemongrass Chicken**
stir-fried vegetable ginger rice

**Mushroom Ravioli**
truffle cream and fried sage

**Bourbon-Braised Pork Ribs**
with black apple slaw

**Sliced Beef Tenderloin**
rosemary cabernet demi-glace with root mash and garnishes

**Pan-Roasted Chicken Breast**
local organic shiitake mushroom crème with wild rice and garnishes

**Gnocchi Pomodoro**
soft potato dumplings, fresh-made tomato sauce, garden basil, and aged parmesan

**Pasta Cavatappi**
fresh tomato sauce, kalamata olives, feta, basil, Italian garlic crostini

**Chicken Mole Enchilada**
grilled corn and zucchini filled, queso, crema, and cilantro

**Gulf Wild Shrimp Scampi**
garlic parsley butter, lemon, with grilled baguette

**Heritage Pork Carnitas Tacos**
pickled red onion, cilantro, fresh tortillas, and salsa verde

**Lobster Mac 'n Cheese**
gruyere, white cheddar, pecorino, romano, and crisp butter crumb top

**Southern Chicken Pot Pie**
leeks and mushrooms, velvet white truffle cream, and puff pastry top
day of event platter
$28 per guest

Includes assorted fresh fruit, iced tea, and lemon water.
Minimum of 10 guests

Assorted Tea Sandwiches
CHOOSE 3
- english cucumber and watercress
- cold-smoked salmon with herb cream cheese
- curried chicken salad
- natural ham and cheese
- cream cheese, olive, and pimento
- deviled-egg salad

Chef’s Choice
ASSORTMENT OF SMALL SWEETS
- macaroons
- madeleines
- lemon tarts
- carrot cake

late night snacks
$16 per guest
Minimum of 50 guests

Mini Cheeseburgers
grilled angus prime, cheddar, lettuce, dijon pickles, on brioche

Chicken Biscuit
with comeback sauce, lettuce, and pickle

Carnitas Soft Taco
with salsa verde, cilantro, and onion

Mini Grilled Cheese
and tomato bisque

Chicken & Waffles
with maple syrup

Pork Steamed Buns
with soy-braised pork, pickled carrot, cilantro, and hoisin sauce

Flatbread Pizza
your choice of topping
**drink menu**

### Non-Alcoholic Beverages

$3

- WATER + MINERAL WATER + ICED TEA
- Coke Products

### Beer

$6

- Miller Lite
- Shiner Bock
- Blue Moon
- Ozark American Pale Ale
- Fossil Cove La Brea Brown

### Wine

$30 per bottle

- Imagery Chardonnay
- Imagery Sauvignon Blanc
- Imagery Pinot Noir
- Imagery Cabernet
- Toso Brut

**SUPER PREMIUM**

$45 a bottle

- Ron Rubin Chardonnay
- Spy Valley Sauvignon Blanc
- Charles Smith Cabernet
- Point North Pinot Noir

### Spirits

$10 per drink

- Tito’s Vodka
- Tanqueray Gin
- Patron Silver Tequila
- Maker’s Mark Whiskey
- Monkey Shoulder Scotch
- Diplomatico Clear Rum

**SUPER PREMIUM**

$12 per drink

- Grey Goose Vodka
- Bombay Sapphire Gin
- Avion Silver Tequila
- Basil Hayden Bourbon
- Dewar’s Scotch 12yr
- Ron Zacapa Rum

### Specialty Cocktails

$10 per drink

- **Red Moon**
  - bourbon, in-house-made strawberry puree, simple syrup, and fresh lime juice

- **Arkansas Mule**
  - Tito’s vodka, fresh lime juice, elderflower liqueur, dash of bitters, and Fever Tree ginger beer

- **Bel Fiori**
  - gin, fresh lime juice, simple syrup, Campari, and club soda

- **High South Daiquiri**
  - rum, fresh lime juice, cardamom simple syrup topped with club soda

- **Scottish Old Fashioned**
  - Scotch, simple syrup, a dash of Angostura and orange bitters
bar packages

Beer, Premium Wine & Non-Alcoholic
- Hour 2 $20 per guest
- Hour 3 $24 per guest
- Hour 4 $28 per guest
- Hour 5 $32 per guest
- Hour 6 $36 per guest

Premium Full Bar
- Hour 2 $24 per guest
- Hour 3 $34 per guest
- Hour 4 $42 per guest
- Hour 5 $50 per guest
- Hour 6 $56 per guest

Super Premium Full Bar
- Hour 2 $32 per guest
- Hour 3 $42 per guest
- Hour 4 $52 per guest
- Hour 5 $64 per guest
- Hour 6 $70 per guest

Add-On Signature Drink
$5 per drink
local partners

Vet Veggies    SPRINGDALE, ARKANSAS
Edgewood Creamery    PURDY, MISSOURI
Sweden Creek Mushroom Farm    KINGSTON, ARKANSAS
Ozark All Seasons    WINSLOW, ARKANSAS
Across The Creek Farm    WEST FORK, ARKANSAS
J&M Mushroom Farm    MIAMI, OKLAHOMA
Appel Farms Hanna Farm    SPRINGDALE, ARKANSAS
Hanna Farm    LUXORA, ARKANSAS
Vault Ice    NORMAN, OKLAHOMA
Killian Farm Beef    GOSHEN, ARKANSAS
A&A Orchards    PEA RIDGE, ARKANSAS
Vanzant Farms    SPRINGDALE, ARKANSAS
White River Creamery    WEST FORK, ARKANSAS

fine print

Service Charge & Pricing
All prices are subject to a taxable 20% service charge and applicable state and local taxes.

Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order.

Decorations
Decorations, signage, and displays brought onto the property must be approved prior to arrival.

Items may not be attached to any stationary wall, floor, window, or ceiling with nails, staples, table or any other substance in order to prevent damage to the fine fixtures and furnishings.

Confetti may not be used.

No open flame to be used at any event

There is a minimum of $400.00 cleaning fee for removing any excess decoration.

Labor fees may apply to any excessive decoration set up and removal.

Menu Guidelines
If you wish to offer additional entrees to your guests, you may add an additional entree for $8.00 per person.

Place cards identifying each guest’s names and choice of entrée will be required.

All entrée selections and final guarantees are required dependent on the date outlined in your contract.

Buffets will be serviced for a two-hour time limit.

Extended Event Surcharge
After 11:30 p.m., or if your event extends past six hours, there will be an additional fee of $1000.00 per additional hour.

Cake Cutting and Service
Included with all events. Includes cutting, plates, flatware, and service.

Guarantee
A final confirmation or guaranteed guest count will be given to CBMO 14 business days prior to the function.

The guaranteed number of guests cannot be reduced after this time and the final count will be charged based on the final guarantee or actual number of guests; whichever is greater.

CBMO will make an allowance to prepare 5% over your guarantee.

Alcoholic Beverages
All Alcoholic Beverages in event venues must be purchased through Crystal Bridges or the Momentary.

Cash bars are subject to a $150 bar set-up fee.

One bar required for every 125 guests.

Please be advised that in accordance with Arkansas law, it is the policy of CBMO that the sale and consumption of alcoholic beverages to any person under the age of 21 is not permitted. Bartenders are required to request proof of age.

Alcoholic beverages may not be removed from Crystal Bridges or the Momentary.

Smoking of cigars and/or cigarettes is not allowed in any of the indoor function spaces and Fire Danger regulations must be adhered to when in effect.