



# CRYSTAL BRIDGES & THE MOMENTARY Catering Menu

**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 provides 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 am and 2 pm, 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

**\$14 per guest**

coffee, decaf, iced tea, assorted hot teas, sodas

+ juice **\$2 per guest**

# grab 'n go lunches

\$19 per guest



*All lunches include kettle chips, fresh-baked cookie, whole fruit, and bottle of water.*

Choose 3 selections (4 selections at \$21 per guest).

Minimum of 5 per selection. Minimum of 15 guests.

## **SUBSTITUTE**

gluten-free vegan wrap

**+\$2 per guest**

## **Signature Turkey Club Sandwich**

smoked turkey breast, 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, fresh herbs, dried cranberry, 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 Wrap**

grilled chicken breast, romaine, garlic, oregano croutons, parmigiano reggiano, and creamy caesar dressing in a spinach wrap

# 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, Monterey Jack, and Mozzarella

## Assorted Chefs Choice Breads

## Vegetables/Dressings

baby lettuce

sliced tomato

sliced pickles

dijon mustard

mayonnaise

basil pesto

## Side Salads *CHOOSE 2*

potato salad

fruit salad

green salad

## Kettle Potato Chips *INDIVIDUAL BAGS*

## Chocolate Chip Cookie Tray with Strawberries

# south lawn lunch buffet

\$39 per guest / 1 choice of protein

*Includes iced tea, water, and coffee.*

Minimum of 30 guests.

*ADD-ON OPTION*

Steak, Chicken, or Shrimp **+\$7 per guest**

## Protein Platter *SELECT 1*

seasoned grilled chicken, steak, or shrimp

## Vegetable Platter

roasted seasonal vegetables, fresh tomatoes, cucumbers, avocado, and baby lettuce

## Hummus

chickpeas, feta cheese, and Kalamata olives

## Wild Rice and Quinoa Salad

spiced cauliflower, carrot, pickled onion, and kale

## New Potato & Herb Salad

## Gourmet Cookies

with strawberries

# 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

Priced per pound, one pound serves 8-12 guests

mixed nuts \$20

pretzels \$10

snack mix \$10

trail mix \$10

# passed hors d'oeuvres

Selection of 4 / \$28 per guest – 1 Hour

Selection of 6 / \$36 per guest – 1 Hour

+\$3 per guest for stationed appetizers

## SWEET

macarons *gf*

mini petit fours

brownie bites *gf, df*

fresh apple tart

key lime pie

chocolate mousse with raspberries

*v* vegetarian

*vg* vegan

*gf* gluten-free

*df* dairy-free



# passed hors d'oeuvres

Selection of 4 / \$28 per guest – 1 Hour

Selection of 6 / \$36 per guest – 1 Hour

+\$3 per guest for stationed appetizers

Minimum of 30 guests.

## WARM

### Spanakopita Phyllo Pastry

classic greek pastry filled with spinach and cheese v

### Petite Puff Pastry Tarts

CHOICE OF

caramelized onion, ricotta, and pickled cucumber v

grilled zucchini, parmesan, pesto, and crispy argula v

rustic goat cheese tarts, mushroom, and thyme v

pimento cheese and crispy ham

### Petite Quiche

miniature cheese tarts with assorted baked custard filling

### Lemongrass Chicken Skewer

with lime chili sauce, sesame, and cilantro gf

### Candied Braised Bacon

with BBQ spice gf, df

### Stuffed Cremini Mushrooms

with chorizo, cream cheese, and cilantro gf

### Homemade Empanadas

with black bean, cheese, cotija, and paprika v

### Sea Scallop

wrapped in bacon gf

### Crispy Blue Crab Cake

southern rémoulade sauce and fresh dill

### Peppercorn Shaved Beef

with pink peppercorn aioli, crostini, and chive

### Grilled BBQ Pork Skewers

bbq sauce, candied peppered bacon bites gf

### Arancini Bites

Smoked Gouda, with Peppercorn Aioli

### Alaskan Salmon Cakes

scallion, corn, peppers, chives, herb, and rémoulade df

### Smoked Andouille Sausage

whole grain mustard and puff pastry

### Falafel

with cucumber and dill yogurt v, gf

v vegetarian

vg vegan

gf gluten-free

df dairy-free



# passed hors d'oeuvres

Selection of 4 / \$28 per guest – 1 Hour

Selection of 6 / \$36 per guest – 1 Hour

+\$3 per guest for stationed appetizers

Minimum of 30 guests.

## CHILLED

### Stuffed Peppadew Peppers

with pimento cheese *gf*

### Caprese Skewer

cherry tomato, fresh mozzarella, basil, and balsamic glaze *gf*

### Prosciutto & Melon Skewer\*

*gf, df*

### Skewered Watermelon & Feta\*

with balsamic drizzle *v, gf*

### Humboldt Fog Crostini

amarena cherries and toasted almond

### Smoked Salmon

herb cheese, capers, and dill on toasted baguette

### Brie & Glazed Apple Crostini

with fennel *v*

### Sweet Pea & Artichoke Bruschetta

with roasted pepper pesto on a crostini *v*

### Smoked Arkansas Trout

pâté on rice cracker with cucumbers and chive

### Crab Salad

with jalapeno, scallion and citrus on a tortilla chip *gf*

### Elote Cup

grilled corn, queso, chili, and lime *gf*

\*seasonally available: June–November

*v* vegetarian

*vg* vegan

*gf* gluten-free

*df* dairy-free

# chef's displays



Minimum of 30 guests.

## Premium Charcuterie Board

Chef's selection of artisan meats and cheeses, pickles, dried fruits, seasonal fresh fruits, artisan breads, and cracker selection

**\$26 per guest**

## Grilled Vegetable Antipasti

grilled squash, asparagus, sweet peppers, cauliflower, mushrooms dressed in aged balsamic and olive oil  
marinated tomato, mozzarella, basil, and pesto  
marinated olives, hearts of palm, artichokes tossed with shaved cheese, arugula, and sherry vinaigrette  
french baguette and herb focaccia

**\$22 per guest**

## Crisp Market Crudités

Seasonal medley of squash, asparagus, cherry tomatoes, baby carrots, radishes, broccoli, and cauliflower accompanied by caramelized onion ricotta dip

**\$12 per guest**

## Cocktail Sliders

shaved beef, horseradish cremé, chives  
pulled bbq pork and southern slaw  
heirloom tomato, mozzarella, tomato pesto  
smoked turkey breast, dijonnaise, and B&B pickles

**\$16 per guest**

## Fruit Platter

Seasonal selection of fruits and accompaniments

**\$12 per guest**

# salads

Selection for any dinner style.

## Harvest

baby lettuce, dried blueberries, chèvre cheese, toasted pecans, and maple balsamic *v, gf*

## Kale

baby kale, shredded carrot, cauliflower, red onion, sunflower seeds, pumpkin seeds, served with miso-sesame dressing *vg, gf*

## Heirloom Tomato (seasonal April–Oct)

marinated tomatoes, fresh mozzarella, basil pesto, olives, aged balsamic, extra virgin olive oil, and tomato cheese crisp *v, gf*

## Beet

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

## Farmer's Market Salad

mixed baby lettuce and shaved seasonal vegetables served with buttermilk chive dressing and garlic croutons *v*

## Classic Caesar

romaine lettuce, shaved parmesan, and croutons served with creamy caesar dressing

*v* vegetarian

*vg* vegan

*gf* gluten-free

*df* dairy-free



# plated dinner

\$65 per guest. 1 salad/1 entrée/1 dessert

\$75 per guest. 1 salad/2 entrée/1 dessert

add entrée, \$8 per guest



***Includes bread and butter.***

Minimum of 30 guests.

## ENTRÉES

### Wine-Braised Beef Short Rib

classic slow-braised premium short ribs, portobello mushrooms, pearl onions, and carrots, served with yukon gold potatoes *gf*

### Beef Tenderloin Filet

Traditional: angus beef with rosemary-cabernet demi-glace, garlic-whipped potatoes, and asparagus *gf*

OR

Farmhouse: herb marinated, served with housemade brown butter spätzle, squash, brussels sprouts, pumpkin seeds, sage, and a brandy sauce

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

### Roasted Alaskan Salmon

fresh alaskan salmon filet with herbed rice, julienned vegetables, and white wine beurre blanc sauce *gf*

### Peppercorn Brined Chicken Breast

farmer's market chicken brined in peppercorns and herbs, roasted and served with chipotle sweet potatoes, brocolini, and chimichurri sauce *gf*

### Spice Roasted Cauliflower

with cous cous, roasted vegetables, harissa romesco sauce, and lemon *vg*

### Shrimp and Grits

spiced and seared, served with cheese grits, onions and peppers with andouille pepper gravy *gf*

### Relleno 42

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

### Farmstead Pasta

cavatappi pasta tossed gently with farmer's market tomatoes, kalamata olives, capers, garlic, local feta cheese with lemon sauce *v*

### Penne Pasta Pomodoro

with fresh tomato and garlic sauce, ricotta, lemon, Parmesan, and fried basil *v*

*v* vegetarian

*vg* vegan

*gf* gluten-free

*df* dairy-free



# buffet dinner

\$65 per guest, select 2 (two entrées/two sides)

\$75 per guest, select 3 (three entrées/two sides)

add salad, \$5 per guest

*Includes bread and butter.*

Minimum of 50 guests.

## ENTRÉES

### Wine Braised Beef Short Ribs

Marinated Filet of Beef with Rosemary Cabernet Demi-Glace

### Peppercorn Crusted Sliced Beef Tenderloin

with a brandy sauce *gf*

### Roasted Side of Salmon

with Buerre Blanc *gf*

### Peppercorn Brined Chicken Breast

with chimichurri *gf, df*

### Spice seared Shrimp

with andouille pepper gravy

### Spice Roasted Cauliflower

with Harissa Romesco & Lemon *vg, gf*

### Mushroom Ravioli served

with a truffle cream, parmesan & fried sage *v*

### Farmstead Pasta

Cavatappi served with tomatoes, olives, capers, feta & a lemon sauce *v*

### Penne Pasta Pomodoro

served with fresh tomato & garlic sauce, ricotta, lemon-parmesan & fried basil *v*

## SIDES

### Garlic Whipped Potatoes

### Herbed Rice

### Brown Butter Spaetzle

with Squash, brussels sprouts, pumpkin seeds and sage

### Chipotle Roasted Sweet Potatoes

### Cous Cous

with fresh herbs

### Cheesy Grits

### Seasonal Roasted Vegetables

### Julienned Squash, Carrots & Cabbage

### Roasted Portobello, Oyster & Cremini Mushrooms

### Grilled Broccolini

### Grilled Asparagus

*v* vegetarian

*vg* vegan

*gf* gluten-free

*df* dairy-free

# family style dinner

\$65 per guest (1 salad/1 entrée/1 dessert)

\$75 per guest (1 salad/2 entrées/1 dessert)

add entrée \$8 per guest

*Includes bread and butter.*

Minimum of 50 guests.

## ENTRÉES

### Ancho Braised Beef Short Rib

grits, cotija, crema, shaved cabbage, and salsa verde *gf*

### Side of Roasted Salmon

lemon, capers, herbed rice, and julienne of seasonal vegetables  
*gf*

### 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  
*gf*

### Shrimp and Grits

spiced and seared with cheese grits, onions, peppers, and andouille pepper gravy *gf*

### Vegetable Pot Pie

slow-cooked mushrooms, potatoes, carrots, onions, and peas, covered in golden, flaky crust *v*

## DESSERTS

*Selection for any dinner style*

add second dessert \$5/per guest

### Fresh Berries

vanilla crème fraîche

### Chocolate Mousse

blueberry compote, cocoa almonds, and orange zest *v, gf*

### Lemon Curd Layered Sponge Cake

raspberry sauce *v*

### Chocolate Cake

soft cream and berry compote

### Carrot Cake

cream cheese icing *v*

### Seasonal Fruit Trifle

whipped mascarpone, fruit, and streusel *v*

*v* vegetarian

*vg* vegan

*gf* gluten-free

*df* dairy-free

# chef stations

\$65/per guest, select 2

\$75/per guest, select 3

add salad \$5 per guest

## Mini meal stations

Minimum 75 guests

Add chef attendants: \$150 staffing fee

(Please no substitutions)

## ENTRÉES

### Spanish Saffron Shrimp

with chorizo paella *gf*

### Slow-Braised Beef Short Rib

on parsnip mash w roasted carrot and horseradish *gf*

### Bombay Vegetable Curry

raita and mango mint chutney *v*

### Thai Grilled Lemongrass Chicken

stir-fried vegetable ginger rice *gf*

### Mushroom Ravioli

truffle cream and fried sage *v*

### Sliced Beef Tenderloin

rosemary cabernet demi-glace and root mash *gf*

### Pan-Roasted Chicken Breast

shiitake mushroom crème with herbed rice *gf*

### Pasta Cavatappi

fresh tomato sauce, kalamata olives, feta, basil, italian garlic crostini

### Farmstead Pasta

cavatappi pasta, tomatoes, kalamata olives, capers, garlic, feta cheese with a lemon sauce *v*

### Ancho Braised Short Rib

grits, cotija, shaved cabbage, and salsa verde *gf*

### Chicken Mole Enchilada

grilled corn and zucchini filled, queso, crema, and cilantro

### Three Cheese Manicotti

truffle mornay sauce, lemon, and oregano *v*

### Heritage Pork Carnitas Tacos

pickled red onion, cilantro, fresh tortillas, and salsa verde *gf*

### Crawfish Mac 'n Cheese

crawfish, gruyere, white cheddar, and cajun spice crumb top

### Chicken Pot Pie

with potatoes, mushrooms, celery, onions, peas, and draped in golden brown puffed pastry

*v* vegetarian

*vg* vegan

*gf* gluten-free

*df* dairy-free

# day of event platter

\$32 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  
pimento cheese  
deviled-egg salad

## Chef's Choice

ASSORTMENT OF SMALL SWEETS

macaroons *gf*  
petitfours  
brownies *gf, df*

# 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

## Mini Grilled Cheese

and tomato bisque

## Chicken & Waffles

with maple syrup

## Pork Banh Mi

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

Local Pale Ale

Local Pilsner

## Wine

\$30 per bottle

Imagery Chardonnay

Imagery Sauvignon Blanc

Imagery Pinot Noir

Imagery Cabernet

Toso Brut

SUPER PREMIUM

\$45 a bottle

Robert + Rogers Chardonnay

Spy Valley Sauvignon Blanc

Charles Smith Cabernet Sauvignon

Anne Amie Pinot Noir

La Gioiosa Rose Prosecco

## Spirits

\$10 per drink

Tito's Vodka

Tanqueray Gin

Olmecca Altos Blanco Tequila

Four Roses Bourbon

Johnny Walker Black Scotch

Bacardi Superior Light Rum

SUPER PREMIUM

\$12 per drink

Grey Goose Vodka

Bombay Sapphire Gin

Patron Silver Tequila

Basil Hayden Bourbon

Diplomatico Planas Rum

Monkey Shoulder Scotch

# bar packages



## Beer, Premium Wine & Non-Alcoholic

Hour 2 \$22 per guest

Hour 3 \$28 per guest

Hour 4 \$36 per guest

Hour 5 \$42 per guest

## Premium Full Bar

Hour 2 \$28 per guest

Hour 3 \$38 per guest

Hour 4 \$46 per guest

Hour 5 \$58 per guest

## Super Premium Full Bar

Hour 2 \$34 per guest

Hour 3 \$44 per guest

Hour 4 \$56 per guest

Hour 5 \$68 per guest

## *Add-On* Signature Drink

\$5 per person/per recipe

# 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 22% 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, tape 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 \$1500.00 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.