



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

\$10 per guest

coffee, decaf, iced tea, assorted hot teas

+ juice **\$12 per guest**

+ soda **\$14 per guest**

box 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 Salad

grilled chicken breast, romaine, garlic, oregano croutons, parmigiano reggiano, and creamy caesar dressing



deli buffet lunch

\$25 per guest

Includes iced tea, water, and coffee.

Minimum of 15 guests.

ADD-ON OPTION

Soup **+\$4 per guest**

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

mini sweet hors d'oeuvres

Selection of 4 / \$26 per guest – 1 Hour

Selection of 6 / \$32 per guest – 1 Hour

macarons *gf*

mini petit fours

brownie bites *gf, df*

fresh apple tart

key lime pie

chocolate mousse with raspberries



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 *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*

Grilled Lamb Chop Lollipop

moroccan cumin spiced, tamarind glaze *gf*

Crispy Spring Roll

with peanut chili lime sauce *v*

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

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

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



Premium Charcuterie Board

\$25 per guest

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

Grilled Vegetable Antipasti

\$18 per guest

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

Crisp Market Crudités

\$12 per guest

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

Cocktail Sliders

\$16 per guest

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

Fruit Platter

\$12 per guest

Seasonal selection of fruits and accompaniments



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, 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*

Tomato

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



plated dinner OR buffet dinner *CONT.*

Includes bread and butter.

Minimum 30 guests for plated and 50 guests for buffet

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 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 fillet 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*



family style dinner

\$62/per guest/1 salad/1 entrée/1 dessert

\$70/per guest/1 salad/2 entree/1 dessert

add entrée \$8/per guest

Includes bread and butter.

Minimum guests 50

SALADS

Harvest

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

Tomato

marinated tomatoes, fresh mozzarella, basil pesto, black olives,
aged balsamic, extra virgin olive oil, and a cheese crisp *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

family style dinner *CONT.*



Includes bread and butter.

Minimum guests 50

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 Cobbler

whipped mascarpone, fruit, and streusel *v*

v vegetarian

vg vegan

gf gluten-free

df dairy-free

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 *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*

Gnocchi Pomodoro

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

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

\$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
- 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

\$5

Miller Lite

Shiner Bock

Blue Moon

Ozark American Pale Ale

Local Seasonal

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

Anne Amie Pinot Noir

La Gioiosa Prosecco

Spirits

\$10 per drink

Tito's Vodka

Tanqueray Gin

Teremana Silver Tequila

Maker's Mark Whiskey

Monkey Shoulder Scotch

Diplomatico Clear Rum

SUPER PREMIUM

\$12 per drink

Grey Goose Vodka

Bombay Sapphire Gin

Patron 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 \$52 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.