



Crystal Bridges



The Momentary



Heartland Whole Health Institute

CRYSTAL BRIDGES CAMPUS

Catering Menu



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Catering Menu

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

Our catering services include china, crystal, flatware, and serving pieces for your event.

Crystal Bridges Campus 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 Coordinators and chefs specialize in creating custom designed dining experiences.

Signature Catering Services Include:

On-site Event Coordinator

Customizable room layout/design

House selection of tables and chairs

House selection of china, flatware, glassware

Service staff

Event set-up and break-down of house items

breakfast



Ozark Continental

\$30 per guest

coffee, decaf, assorted hot teas, 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, sliced fresh seasonal fruit tray, yogurt, granola, and fresh berries, display breakfast: farm-fresh

Over the Pond Continental

\$45 per guest

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

Landscapers Breakfast

\$50 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

À la Carte

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 **\$14/person**

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

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

+\$2 per guest for optional boxes/bags

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

Minimum of 5 per selection. Minimum of 15 guests.



SUBSTITUTE

grain salad
+\$2 per guest

Turkey BLT

sliced turkey, lettuce, bacon, tomato, and garlic aioli on sourdough bread

Roast Beef

roast beef, provolone, lettuce, horseradish cream, and caramelized onion on marbled rye

Chicken Salad Sandwich

roasted chicken, dried cranberry, mayonnaise, and lettuce on wheatberry bread

Soy Marinated Veggie Wrap

spinach, hummus, soy sauce, bell pepper, broccolini, red onion, carrot, and cucumber in a spinach tortilla

Grilled Chicken Caesar Wrap

chicken breast, romaine, parmesan, and caesar dressing in a spinach tortilla



deli buffet lunch

\$25 per guest

Includes iced tea, water, and coffee.

Minimum of 15 guests.

ADD-ON OPTION

Additional side **+\$4 per guest**

Assorted Deli Meats

smoked honey ham, roast beef, oven-roasted turkey, and salami

Assorted Sliced Cheeses

Assorted Chef's Choice Breads

including GF bread

Vegetables/Dressings

baby lettuce

sliced tomato

sliced pickles

Dijon mustard

mayonnaise

basil pesto

Sides *CHOOSE 2*

chef's choice soup

potato salad

fruit salad

green salad (with maple balsamic vinaigrette and classic ranch dressing)

Kettle Potato Chips *INDIVIDUAL BAGS*

Chocolate Chip Cookies

south lawn lunch buffet

\$39 per guest

Includes iced tea, water, and coffee.

Minimum of 30 guests.

ADD-ON OPTION

Steak or Shrimp **+\$8 per guest**

Protein Platter

seasoned grilled chicken

Vegetable Platter

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

Hummus

chickpeas, lavash, and assorted crackers

Kale and Grain Salad

quinoa, spiced cauliflower, carrot, pickled onion, and kale

Roasted Fingerling Potato & Herb Salad

Gourmet Cookies

snacks



By the Dozen

gourmet chocolate chip cookies **\$24/dozen**

gourmet assorted cookies **\$30/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 **\$22**

pretzels **\$12**

snack mix **\$15**

trail mix **\$15**



passed hors d'oeuvres

Selection of 4 / \$30 per guest – 1 Hour

Selection of 6 / \$38 per guest – 1 Hour

Each additional hour is 50% of the original price per guest.

+\$3 per guest for stationed appetizers

Minimum of 30 guests.

WARM

Spanakopita Phyllo Pastry

classic Greek pastry filled with spinach and cheese *v*

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

Grilled BBQ Pork Skewers

BBQ sauce, candied peppered bacon bites *gf*

Arancini Bites

smoked Gouda, with peppercorn aioli

Salmon Cakes

scallion, 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

Each additional hour is 50% of the original price per guest.

+\$3 per guest for stationed appetizers

Minimum of 30 guests.

CHILLED

Petite Puff Pastry Tarts

CHOICE OF

caramelized onion, ricotta, and pickled cucumber ✓

fig jam, Brie, candied pecan ✓

rustic goat cheese tarts, mushroom, and thyme ✓

pimento cheese and crispy ham

Stuffed Peppadew Peppers

with pimento cheese *gf*

Greek Skewer

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

Prosciutto & Melon Skewer*

gf, df

Skewered Watermelon & Feta*

with balsamic drizzle *v, gf*

Onion Jam Crostini

oyster mushroom, Bleu cheese, thyme

Smoked Salmon

herb cheese, capers, and dill on toasted baguette

Peppercorn Shaved Beef

with pink peppercorn aioli, crostini, and chive

Brie & Apple Butter Crostini

with fennel ✓

Herb Ricotta Crostini

heirloom tomato salad on a crostini ✓

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.

Charcuterie Board

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

\$26 per guest

Grilled Vegetable Antipasti

seasonal grilled, raw, and pickled vegetables, marinated feta, assorted olives, ciliegine, tomato & cucumber salad, whipped goat cheese, fig jam, spicy mustard, assorted bread and lavash

\$22 per guest

Crispy Market Crudités

Seasonal medley of raw vegetables accompanied by caramelized onion ricotta

\$12 per guest

Cocktail Sliders

shaved beef, horseradish créme, 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

\$12 per guest

salads

Selection for buffet or plated dinners.

Harvest

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

Kale

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

Tomato Salad (seasonal April–Oct)

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

Beet

roasted, sliced red and gold beets, crème fraîche, 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

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

\$85 per guest. 1 salad/2 entrée/1 dessert

+\$8 per guest to add an entrée

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

Roasted Salmon

fresh 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, broccolini, and bourbon peach glaze *gf*

Shrimp and Grits

blackened shrimp, served with cheese grits and andouille 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 (vg or gf option)*

Veggie Crumble Bolognese

rich vegan sausage and tomato sauce, burrata, pappardelle, and fresh herbs *v*

Penne Pasta Pomodoro

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

Mushroom Ragu

hearty mushroom and San Marzano tomato gravy over creamy polenta with fresh herbs *v*

Mushroom Ravioli

truffle cream, Parmesan, and fried sage *v*

v vegetarian

vg vegan

gf gluten-free

df dairy-free



buffet dinner

\$75 per guest, select 2 (two entrées/two sides)

\$85 per guest, select 3 (three entrées/two sides)

+\$8 per guest to add salad

+\$8 per guest to add an entrée

+\$4 per guest to add a side

Includes bread and butter.

Minimum of 50 guests.

ENTRÉES

Wine Braised Beef Short Ribs

marinated filet of beef with rosemary cabernet demi-glace *gf*

Ancho Braised Beef Short Ribs

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

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*

Blackened Shrimp

with andouille gravy

Mushroom Ravioli

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

Penne Pasta Pomodoro

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

SIDES

Garlic Whipped Potatoes *v, gf*

Herbed Rice *vg, gf*

Brown Butter Spätzle

with squash, Brussels sprouts, pumpkin seeds and sage *v*

Chipotle Roasted Sweet Potatoes *vg*

Cheesy Grits *v*

Seasonal Roasted Vegetables *vg*

Julienned Squash, Carrots & Cabbage *vg*

Roasted Portobello, Oyster & Cremini Mushrooms *v*

Grilled Broccolini *vg*

Grilled Asparagus *vg*

Southern Style Ratatouille

crispy garlic and fresh herbs *v*

v vegetarian

vg vegan

gf gluten-free

df dairy-free



plated desserts

Selection of 1 dessert for buffet or plated dinners

+\$5 per guest to add a second dessert

Pecan Pie Bread Pudding

bourbon caramel sauce ✓

Chocolate Mousse

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

Lemon Sponge Cake

raspberry sauce ✓

Chocolate Cake

soft cream and berry compote ✓

Carrot Cake

cream cheese icing ✓

Seasonal Fruit Trifle

whipped mascarpone, fruit, and streusel ✓

Apple Tart

spiced apple filling in a mini tart shell ✓

passed mini desserts

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

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

Each additional hour is 50% of the original price per guest.

macarons ✓, *gf*

mini petit fours ✓

brownie bites ✓, *gf, df*

fresh apple tart ✓

key lime pie ✓

chocolate mousse with raspberries ✓

✓ vegetarian

✓ *vg* vegan

gf gluten-free

df dairy-free

chef stations

\$65/per guest, select 2

\$75/per guest, select 3

+\$5 per guest to add salad



Attendant fee: \$75/per attendant

No attendants in Tower Bar

Minimum 75 guests

(Please no substitutions)

SMALL PLATE ENTRÉES

Shrimp & Grits

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

Slow-Braised Beef Short Rib

on parsnip mash w roasted carrot and horseradish *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*

Penne Pasta Pomodoro

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

Southern Style Ratatouille

polenta, crispy garlic, fresh herbs *v*

Veggie Crumble Bolognese

rich vegan sausage and tomato sauce, burrata, pappardelle, and fresh herbs *vg*

Ancho Braised Short Rib

salsa verde and crema *gf*

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, Gruyère, white cheddar, and Cajun spice crumb top

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 Sliders

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

- macarons *gf*
- petit fours
- brownies *gf, df*

late night snacks

\$16 per guest

Stationed

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 *v*

Chicken & Waffles

with maple syrup

Pork Banh Mi

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

Flatbread

basil pesto, crispy pancetta, cherry tomato, kalamata, pearl mozzarella, shaved red onion

v vegetarian

vg vegan

gf gluten-free

df dairy-free

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

Monkey Shoulder 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

Johnny Walker Black Scotch

Signature Cocktail

starting at \$12 per cocktail

charged based on preparation, not consumption

Signature Mocktail

starting at \$7 per cocktail

charged based on preparation, not consumption

bar packages



Does not include Signature Cocktails & Mocktails.

Beer, Premium Wine & Non-Alcoholic

- Hour 2 \$22/guest
- Hour 3 \$28/guest
- Hour 4 \$36/guest
- Hour 5 \$42/guest

Premium Full Bar

- Hour 2 \$28/guest
- Hour 3 \$38/guest
- Hour 4 \$46/guest
- Hour 5 \$58/guest

Super Premium Full Bar

- Hour 2 \$34/guest
- Hour 3 \$44/guest
- Hour 4 \$56/guest
- Hour 5 \$68/guest

Add-On Signature Drink

\$5 per person/per recipe



Service Charge, Gratuity & 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

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.

Culinary count and final guaranteed guest count must match.

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

Complimentary up to 300 guests with all events. Includes cutting, plates, flatware, and service.

Guarantee

A guaranteed guest count and dietary restrictions will be given to CBMO 21 business days prior to the function to be accommodated.

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 \$250 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 Campus 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.