Exclusive catering and bar services are hosted by the museum's in-house catering team.

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

The museum also provides bar set-up and service, ranging from a simple champagne toast to a full-service bar featuring some of the museum's 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:
- Crystal Bridges chef for exclusive catering
- On-site Crystal Bridges 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**

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

**All Day Beverage Service**

$7 per guest  
coffee, decaf, iced tea, assorted hot teas

+ juice $10 per guest  
+ soda $12 per guest
box lunches
$18 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.

Thai Chicken Wrap
grilled chicken tossed in a spicy peanut sauce wrapped in a flour tortilla with romaine lettuce, cucumber, carrots, scallions, basil, mint, and sesame

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

The Italian
genoa salami, prosciutto, mozzarella, beefsteak tomatoes, balsamic vinegar, and extra virgin olive oil on a baguette

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

Cobb Salad
romaine, watercress, grilled chicken breast, applewood bacon, chopped egg, avocado, Roquefort cheese, and French vinaigrette
**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** **CHOOSE 2**
- 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

**Vegetable Platter I**
roasted seasonal vegetables

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

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

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

**New Potato & Herb Salad**

**Gourmet Cookies**
with strawberries

**ADD-ON OPTION**

Soup  $4 per guest

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

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**mini sweet hors d'oeuvres**

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

cocoanut cream pie
dark chocolate cream pie
chocolate peanut butter pecan pie
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

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

Smoked Andouille Sausage

Cheddar Puffs Beef Tenderloin
crostini with pink peppercorn aioli

Crispy Blue Crab Cake
southern remoulade sauce and fresh dill

Baby Fingerling Potatoes
with prosciutto crisp and garlic scallion aioli

Blistered Shishito Peppers
finishing sea salt & cracked pepper

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

Grilled Lamb Chop Lollipop
moroccan cumin spiced, tamarind glaze

Cheddar Pecan Shortbread Wafers

Elote Cup
grilled corn, queso, chili, and lime

Alaskan Salmon Cakes
scallion, corn, peppers, chives, herb, and remoulade
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

Eleven Endive
doncive 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

Vegetable Summer Rolls
with peanut chili lime sauce

Spicy Tuna Tartar
sriracha aioli and cucumber rounds

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

High South
cheddar shortbread wafers, summer crisp market crudités, homemade onion dip,
tarragon chicken salad tea sandwich, peppadew cheese, toast points, wild gulf
shrimp cocktail sauce, spiced pecans, and pickled okra
$18 per guest

Cocktail Sliders
shaved beef, horseradish créme, chives, pulled bbq pork and souths slaw,
heirloom tomato, mozzarella, tomato pesto, herb-roasted turkey breast and cranberry
dijon with housemade pickles
$16 per guest

English Tea
smoked salmon, chicken salad, baked ham, and classic cucumber tea sandwiches
served with cheddar cheese rounds, seedless grapes, and strawberries
$25 per guest

Fruit Platter
sliced honeydew, mango, cantaloupe, pineapple, grapes, and seasonal berries
$12 per guest

Provençe Grill
fire-grilled shrimp and rosemary garlic chicken with grilled zucchini and sun-dried
tomatoes; accompanied by marinated olives, herb chèvre dip, and roasted pepper
$25 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

Asparagus
spring asparagus, sieved farm egg, prosciutto crisp, served with lemon-garlic dressing

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

Kale
baby kale, alfalfa sprouts, shredded carrot, blanched cauliflower, red onion, sunflower seeds, pumpkin seeds, served with miso-sesame 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, 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 or buttermilk chive dressing

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

**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

**Turnedo of Beef**
spiced pumpkin seeds, sage, sherry beef jus, brown butter spaetzle, butternut squash, and brussel sprouts

**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

**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**
olive-cured olives, capers, candied tomatoes, and sherry wine

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

**Asparagus**

spring asparagus, sieved farm egg, prosciutto crisp, served with lemon-garlic dressing

**Market**

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

**Kale**

baby kale, alfalfa sprouts, shredded carrot, blanched cauliflower, red onion, sunflower seeds, pumpkin seeds, served with miso-sesame 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, 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 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

Sliced Braised Short Ribs
garden root mash baby carrot, mushrooms, glazed pearl onion

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

Spinach Ricotta Cannelloni
sauce béchamel, lemon, and oregano

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

Chopped BBQ Brisket
whipped sweet potato and toasted pecans

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
## Non-Alcoholic Beverages

$3

- WATER + MINERAL WATER + ICED TEA
- Coke Products

## Beer

$5

- 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
  - La Gioiosa Prosecco

- **$45**
  - Mira Chardonnay
  - Mount Riley Sauvignon Blanc
  - Rock & Vine Cabernet
  - Boen Pinot Noir
  - Bouvet Brut

## Spirits

- **$10 per drink**
  - Grey Goose Vodka
  - Bombay Sapphire Gin
  - Patron Silver Tequila
  - Basil Hayden Bourbon
  - Dewar’s Scotch 12yr
  - Ron Zacapa Rum

- **$12 per drink**
  - 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 $14 per guest
- Hour 3 $18 per guest
- Hour 4 $25 per guest
- Hour 5 $31 per guest
- Hour 6 $38 per guest

Premium Full Bar
- Hour 2 $18 per guest
- Hour 3 $22 per guest
- Hour 4 $28 per guest
- Hour 5 $35 per guest
- Hour 6 $42 per guest

Beer, Super Premium Wine & Non-Alcoholic
- Hour 2 $17 per guest
- Hour 3 $25 per guest
- Hour 4 $33 per guest
- Hour 5 $41 per guest
- Hour 6 $51 per guest

Super Premium Full Bar
- Hour 2 $20 per guest
- Hour 3 $28 per guest
- Hour 4 $37 per guest
- Hour 5 $46 per guest
- Hour 6 $56 per guest

Add-On Signature Drink
$5 per drink
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 the museum 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.

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

Alcoholic Beverages
All Alcoholic Beverages in event venues must be purchased through the museum.

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 the museum 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 the Museum.

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.