BREAKFAST BUFFET

All Buffets are displayed for two hours; additional time incurs a Fee of $18 per person per hour. 12 Person Minimum on all Continental packages.

**Crystal Continental $25/Person**
- Coffee, Decaf, Assorted Hot Teas, Assorted Juices
- Assorted Danish, Muffins and Scones
- Sliced Fresh Seasonal Fruit Tray

**Ozark Continental $35/Person**
- 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 $45/Person**
- 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
All prices are subject to a taxable 20% service charge and applicable state and local taxes.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order.

**BREAKFAST BUFFET**

All Buffets are displayed for two hours; additional time incurs a fee of $18 per person per hour.
12 Person Minimum on all Continental packages.

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**Over the Pond Continental**

$55/Person

*50 Person Minimum on Hot Breakfast Buffet.*

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)

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**Hot Crystal Breakfast Buffet**

$35/Person

Coffee, Decaf, Assorted Hot Teas, Assorted Juices
Assorted Danish, Muffins and Scones
Sliced Fresh Seasonal Fruit Tray
Farm Fresh Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
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**À La Carte**

**Beverage Station**
$6/Person
- Coffee, Decaf, Assorted Hot Teas
- Add Juice (Additional $2/Person)
- Add Soda (Additional $1.25/Person)

**Baked Goods**
*All Baked Goods must be ordered by the Dozen.*
- Assorted Danish $48/Dozen
- Assorted Muffins $48/Dozen
- Assorted Scones $48/Dozen
- Assorted Danish $48/Dozen
- Bagels & Cream Cheese $48/Dozen

- Fresh Fruit Tray $8/Person
- Yogurt, Granola & Fresh Berries $12/Person
- Smoked Salmon Platter (Serves 8-10) $15/Person
- Organic Cage Free Hard Boiled Eggs $30/Dozen
- Breakfast Meat & Cheese Display $12/Person
- Granola Bars $2/Each
All lunches served with Kettle chips, cookie, apple, and a bottle of water. Minimum of 10 per selection. $15 each. Minimum of 30 guests.

**Smoked Honey Ham and Swiss Sandwich**

**Roast Beef and Cheddar Sandwich**

**Oven-Roasted Turkey Breast and Monterey Jack Sandwich**

**Chef’s Salad**
Lettuce, ham, turkey, cheeses, tomato, hardboiled egg, cucumber, and ranch dressing

**Spinach Salad**
Strawberries, feta, pecans, and balsamic dressing
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PLATED LUNCH

LUNCH (COLD)

$35/person/1 choice
$39/person/2 choices
Includes bread and butter, iced tea, water, coffee, and cookies. Minimum of 30 guests. Minimum 10 per selection.

Salmon Niçoise
Fresh grilled salmon filet, Niçoise olives, crisp greens, hardboiled eggs, capers, cherry tomatoes, baby potatoes, and tarragon-basil vinaigrette, served with toasted French bread

Chicken Salad
Crystal Bridges’ classic chicken salad with dried cranberries, tarragon, celery, and mayonnaise, served with seasonal fresh fruits and artisan walnut bread

Mediterranean Plate
Grilled, sliced rib eye steak, grilled seasonal vegetables, hummus, tomato, feta cheese, and olives, with naan flatbread
*Chicken or shrimp may be substituted for beef*

Harvest Chicken Salad
Tender grilled chicken breast, fresh field greens, apples, dried blueberries, toasted pecans, and chèvre, tossed in maple-balsamic vinaigrette

OPTION
Add soup +$5/person
PLATED LUNCH

LUNCH (HOT)

$35/person/1 choice
$39/person/2 choices
Includes bread and butter, iced tea, water, coffee, and cookies. Minimum of 30 guests. Minimum 10 per selection

**Pot Roast** CHEF’S CHOICE
Slow braised in a classic blend of herbs spices, onions, potatoes, and carrots

**Blue Crab Cakes**
Southern favorite lump blue crab cakes with rémoulade sauce, seasonal side salad, and lemon wedge

**Shrimp and Grits**
Sautéed Gulf shrimp over War Eagle Mill grits, Boar’s Head smoked Gouda, sautéed bell peppers and onions, drizzled with roasted red pepper coulis

**Quiche with Fruit Salad**
Vegetable or bacon quiche with seasonal fruit salad or garden salad

**Farmstead Pasta** VEGETARIAN
Cavatappi pasta tossed gently with Farmer’s Market tomatoes, Kalamata olives, capers, garlic, and local feta cheese, shrimp may be added at no charge

OPTION
Add soup +$5/person
DELI BUFFET

$25/person
Lunch only. Includes iced tea, water, and coffee. Minimum of 30 guests.

Assorted Boar’s Head Deli Meats
Smoked honey ham, roast beef, oven-roasted turkey, and salami

Assorted Sliced Cheeses
Provolone, cheddar, Swiss, and Monterey Jack

Assorted Breads

Side Salads
CHOOSE 2
- Potato Salad
- Fruit Salad
- Green Salad

Vegetables/Dressings
- Baby Lettuce
- Sliced Tomato
- Sliced Pickles
- Dijon Mustard
- Mayonnaise

Kettle Potato Chips INDIVIDUAL BAGS

Chocolate Chip Cookie Tray with Strawberries

OPTION
Add chef’s choice of soup +$5/person
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SOUTH LAWN LUNCH BUFFET

$37/person
Includes iced tea, water, and coffee. Menu to change seasonally. Minimum of 30 guests.

Platters of seasoned grilled chicken, steak or shrimp

Platters of roasted seasonal vegetables

Hummus with chick peas, feta cheese, and Kalamata olives

Grilled naan flatbread

Platters of fresh tomatoes, cucumbers, avocado, and baby lettuce

Wild rice and quinoa salad with spiced cauliflower, carrot, pickled onion, and kale

New potato and herb salad

Gourmet cookies with strawberries

Additional protein; steak, chicken, or shrimp +$7/person
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À La Carte

Snacks By the Dozen
- Assorted Muffins, Scones, and Danish $38/dozen
- Bagels and Cream Cheese $36/dozen
- Freshly Baked Gourmet Cookies $24/dozen

Packaged Snacks [EACH]
- Kettle Chips $1.75
- Sun Chips $1.75
- Granola Bars $1.75
- Candy Bars $2
- Individual Greek Yogurt $2.50
- Hummus and Chips $4
- Seasonal Whole Fruit $1.75

Displays [PER PERSON]
- Seasonal Sliced Fruit $5
- Yogurt, Granola, and Fresh Berries $10
- Domestic and International Cheese $15

Beverages [BILLED ON CONSUMPTION]
- Coca-Cola products $2
- Dasani $2.5
- Assorted Fruit Juice $3.5
- Coffee by the urn (2.5 gal.) $36
- Iced tea by the urn (2.5 gal.) $36
- Infused water by the urn $36

ALL DAY OPTIONS
- Coffee, iced tea, hot tea, and iced water $6/person
- $8 per person all of the above plus juice
CURATE YOUR OWN RECEPTION

We encourage you to create a reception that reflects your personal tastes. Mix and match your favorite passed hors d'oeuvres, add a beautiful display, or allow our chef to create a small-plate station that is sure to impress. Minimum 30 guests.

BAR 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

4 /$24 per person – 1 Hour
6 /$32 per person – 1 Hour, 30 minutes

- Eleven Endive
  Endive leaves with chèvre, almonds, and clover honey

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

- Southern Peppadew Cheese
  on pumpernickel rounds

- Eleven Bruschetta
  with dried figs, gorgonzola cheese, walnuts, and honey

- Spanakopita Phyllo Pastry
  Classic Greek pastry filled with spinach and cheese

- Petite Puff Pastry Tarts
  of mushroom and tomato with thyme

- Petite Quiche
  Miniature cheese tarts with baked custard filling with bacon or vegetables

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

Reception Packages pg. 1
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Smoked Arkansas Trout
paté on crisp wonton with cucumbers and chive

Seared Fresh Tuna
on tortilla chip, with avocado, Sriracha aioli, and cilantro

Sea Scallop
wrapped in bacon

Beef Tenderloin
on crostini with pink peppercorn aioli

Antipasto Skewer
with cured meat, olives, and mozzarella cheese

Prosciutto Melon Skewer

Spicy Andouille Sausage
and smoked Gouda in puff pastry

Crispy Blue Crab Cake
with Southern rémoulade sauce and fresh dill

Smoked Salmon Rillettes
served on baguette with half-sweet pickles

SPECIALTY PASSED HORS D’OEUVRES
Add $2 each per person when included on basic package

Shrimp Cocktail

Grilled Lamb Lollipop
with tamarind-mint sauce

Chicken Satay
with peanut sauce

Individual Mini Shrimp and Grits

Individual Braised Pork Belly
served on apple slaw
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**PASSED MINI SWEET-BITES**

- Coconut Cream Pie
- Dark Chocolate Cream Pie
- Chocolate Peanut Butter Banana Pie
- Pecan Pie
- Fresh Apple Tart
- Fresh Raspberry Tart
- Key Lime Pie
- Chocolate Mousse with Raspberries

**RECEPTION ADD-ONS**

*Prices are per person for display items*

- Cheese and Fruit $15
- Charcuterie and Cheese $20
- Arkansas Traveler $15
- Farm-to-Table Seasonal $20
- Cocktail Sandwich Carvery $20

*Choice of beef, turkey, or ham*

Chef’s choice of seasonal small plate items with a table station display starting at $15/person
PLATED DINNER

$60/person, 1 entrée choice
$70/person, 2 entrée choices
Includes bread and butter, iced tea, water, and coffee. Minimum 30 guests.

SALADS
SELECT ONE

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

Harvest Salad
Fresh field greens, apples, dried blueberries, toasted pecans, and chèvre, tossed in maple balsamic vinaigrette

Classic Caesar
Romaine lettuce, shaved Parmesan, and croutons, served with creamy Caesar dressing

Bibb and Sweet Pea Salad
Boston bibb lettuce, fresh mint, baby peas, and snap peas, with pink peppercorn dressing

Spring Asparagus  MARCH–MAY
Tender spring asparagus, minced hardboiled egg, and savory prosciutto crisps, drizzled with lemon garlic aioli

Market Heirloom Tomato  JUNE–AUGUST
Fresh mozzarella, basil, and vine-ripe heirloom tomatoes, drizzled with aged balsamic vinegar and olive oil

Plated Dinner Packages pg. 1
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**ENTRÉES**

**SELECT ONE**

**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.

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

**Roasted Alaskan Salmon**
Fresh Alaskan Salmon fillet topped with julienne vegetables and a white wine Beurre Blanc.

**Sweet-Tea Brined Chicken Breast**
Fresh Farmer’s Market chicken brined in Southern sweet tea, roasted and served with half-sweet mashed potatoes, fresh green beans, and pepper peach compote.

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

**DESSERTS**

**SELECT ONE**

**Fresh Seasonal Berries**
With vanilla crème fraîche.

**Honey Lavender Panna Cotta**
With fresh fruit in a Mason jar.

**Lemon Curd Layered Sponge Cake**
With raspberry sauce.

**Eleven Chocolate Cake**
With whipped cream and fresh berries.

**Carrot Cake**
With cream cheese icing.

**Seasonal Fruit Cobbler**
With fresh whipped cream.
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BUFFET DINNER

$47/person/2 salads + 1 entrée
$57/person/2 salads + 2 entrées
Includes two seasonal chef’s choice side items, bread and butter, iced tea, water, and coffee. Minimum of 50 guests.

SALADS

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

Harvest Salad
Fresh field greens, apples, dried blueberries, toasted pecans, and chèvre, tossed in maple-balsamic vinaigrette

Classic Caesar
Romaine lettuce, shaved Parmesan, and croutons, served with creamy Caesar dressing

Spinach Salad
Fresh spinach, strawberries and blueberries, Canyon Creek goat cheese, and toasted almonds, with strawberry vinaigrette

Iceberg Wedge
Crisp wedge of iceberg lettuce, oven-roasted tomato, smoked bacon, and onions, with buttermilk blue cheese dressing

Spring Asparagus
Tender spring asparagus, minced hardboiled egg, and savory prosciutto crisps, drizzled with lemon garlic aioli

Watermelon Salad  JUNE–AUGUST
Farmer’s Market watermelon, local feta cheese, and fresh basil with a drizzle of balsamic vinaigrette
ENTRÉES

Sliced Beef Tenderloin
Flame-grilled Angus beef with rosemary cabernet demi-glace

Roasted Salmon
Fresh Alaskan Salmon fillet topped with julienne vegetables and a white wine Beurre Blanc

Grilled Sweet Tea Brined Chicken Breast
Fresh Farmer’s Market chicken brined in Southern sweet tea, roasted and served with a peach compote and Dijon au jus

Pan-Roasted Chicken Breast
Served with local organic shiitake mushroom crème

Farmstead Pasta
Cavatappi pasta tossed gently with Farmer’s Market tomatoes, Kalamata olives, capers, garlic, and local feta cheese

Baked Rigatoni
Italian sausage, ricotta, and Parmesan, with tomato-basil sauce
Vegetarian Option: Omit Sausage

Ozark Shepherd’s Pie
Slow simmered beef, veal lamb layered with Jullienne vegetables and butter mashed potatoes

DESSERTS
SELECT ONE $8/PERSON

Fresh Berries
With vanilla crème fraîche

Honey Lavender Panna Cotta
With fresh fruit in a Mason jar

Lemon Curd Layered Sponge Cake
With raspberry sauce

Eleven Chocolate Cake
With soft cream and berry compote

Carrot Cake
With cream cheese icing

Seasonal Fruit Cobbler
With fresh whipped cream
Family Style

$55/person/ 1 salads + 1 entrée

Includes choice of farm fresh salad, entrée selection with appropriate sides, bread and butter, iced tea, and coffee. This very special meal is served family style in perfectly designed and sized bowls, platters, and cast iron skillets to accommodate large tables of friends, family, and guests. Intended to be served in groups of 8 – 10

Salads

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

Ozark Harvest Salad
Fresh field greens, apples, dried blueberries, toasted pecans, and chèvre, tossed in maple-balsamic vinaigrette

Classic Caesar
Romaine lettuce, shaved Parmesan, and croutons, served with creamy Caesar dressing

Entrées

Wine-Braised Beef Short Ribs
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

Shrimp and Grits
Gulf Shrimp and War Eagle grits topped with sauteed inions, red peppers and chive oil

Vegetable Pot Pie
Teeming with slow-cooked mushrooms, potatoes, carrots, onions, and peas, covered in golden, flakey crust
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DESSERTS
SELECT ONE $8/PERSON

Fresh Berries
With vanilla crème fraîche

Honey Lavender Panna Cotta
With fresh fruit in a Mason jar

Lemon Curd Layered Sponge Cake
With raspberry sauce

Eleven Chocolate Cake
With soft cream and berry compote

Carrot Cake
With cream cheese icing

Seasonal Fruit Cobbler
With fresh whipped cream
BEVERAGE MENU

WINE SOLD BY THE BOTTLE

Sparkling / Rose
La Gioiosa, Prosecco Superiore DOCG, Italy 34
Sauvage, Blanc de Blanc, American 40
Bouvet, Brut, Loire Valley, France 35
Nicolas Feuillatte, Brut Reserve, France 90
Steel, Cabernet Franc Rosé, Lake County 40
Red Car, Rosé of Pinot Noir, Sonoma Coast 50

Sauvignon Blanc
Crystal Bridges House Sauvignon Blanc 30
Honig, Sauvignon Blanc, Napa 45
Pascal Jolivet, Sancerre, France 50

Chardonnay
Crystal Bridges House Chardonnay 30
Mer Soilel, Silver Chardonnay, Monterey County 30
Louise Jadot, Pouilly-Fuissé, France 40
Rombauer, Chardonnay, Carneros 75

Blends / Varietals
Trimbach, Pinot Blanc, Alsace 30
Terlato, Pinot Grigio, Italy 40

Merlot
McNab, Merlot, Mendocino County 38
Duckhorn, Merlot, Napa 65
Northstar, Merlot, Columbia Valley 110

Pinot Noir / Malbec
Crystal Bridges House Pinot Noir 30
Four Graces, Pinot Noir, Willamette Valley 40
Red Car, Pinot Noir, Sonoma Coast 70

Cabernet Sauvignon
Crystal Bridges House Cabernet 30
Freakshow, Cabernet Sauvignon, Lodi 40
Quilt, Cabernet Sauvignon, Napa Valley 60
Ladera, Reserve Cabernet Sauvignon, Howell Mountain 110

Wines may vary with availability.
SPIRITS PRICED PER DRINK

Cognac/Scotch
Dewars 12 year  $10
Glenlivet 12 year  $10
Glenfidich 12 year  $12
Macallan 12 year  $12

Vodka
Rock Town  $8
Tito’s  $10
Grey Goose  $12

Gin
Pinnacle  $8
Tanqueray  $10
Bombay Sapphire  $12

Tequila
Rancho Allegre Silver  $8
Patron Silver  $10
Avion Reposado  $12

Rum
Mount Gay Eclipse  $8
Ron Zapaca  $12

Whiskey/Bourbon
Evan Williams 1783  $8
Jack Daniels  $10
Maker’s Mark  $10
Crown Royal  $10
Rittenhouse Rye  $10
Elijah Craig  $12

Cordials
Frangelico  $8
Baileys  $8
Rumchata  $8
DiSaronno  $8
Trader Vic’s Macadamia Nut Liqueur  $8

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BEER

- Shiner Bock 4
- Reds Apple Ale 4
- Blue Moon 4
- Peroni 4
- Miller Lite 4

Local Craft Beers

- Ozark Beer Co. American Pale Ale 4
- Ozark Beer Co. Belgian Style Golden Strong 4
- Ozark Beer Co. Cream Stout 4
- Fossil Cove LaBrea Brown 4
- Fossil Cove Paleo Ale 4

Cash bars are subject to a $100 bar set-up fee. One bar required for every 75 guests.

All prices are subject to a taxable 20% service charge and applicable state and local taxes. The museum must provide all alcohol for any event that takes place at Crystal Bridges. 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.