

# ..... Museao. ....

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## Your *Enchanting Escape* from Ordinary

Museao is the premier special event venue located in the heart of Columbia, MO.

Our modern flair and especially unique design sets us apart as an unforgettable destination, sure to awe your guests from the moment they arrive until the get-away car is whisking you away at the end of the evening. Our venue offers various spaces able to accommodate numerous event styles and sizes from large wedding ceremonies and receptions to intimate cocktail hours and themed soirées.

Need dinner, a wedding cake, and/or hors d'oeuvres served during your reception or special event? It is our passion to ensure every guest has a wonderful experience and we set out to make that happen by offering full service catering on-site. Museao partners with leading catering company, The Upper Crust Bakery & Café to make these services easily available to you. Please see below for our catering menu listing food and beverage pricing as well as bar packages offered. In order to best meet the specific needs of your special event, all menus are fully customizable. Have a catering question or want to inquire about items not listed on the menu?

Please reach out to us at 573.777.4443!

# *Catering Menu*

## *Breakfast*

Fresh fruit, bacon and sausage, meat/veggie quiche or casserole, assorted pastries, coffee and juice.  
\$12.95 per person

## *Lunch Menu*

### **Buffet Meal Pricing:**

#### **Choice of Any One Entrée**

*\$13.95 per person*

#### **Choice of Any Two Entrée's**

*\$16.95 per person*

*\*Plated Meals available for an additional \$2.00 per person.*

*All meals include assorted breads and spreads, salad, dressing, starch side, vegetable side, and entrée.*

### **Entrée Choices**

#### **Buttermilk Pecan Chicken Breast**

*(Pecan Encrusted and baked to perfection)*

#### **Sautéed Parmesan Chicken**

*(Sautéed and topped with a parmesan garlic cream sauce)*

#### **Pork Tenderloin**

*(Hand Cut Medallions topped with balsamic raspberry sauce)*

#### **Atlantic Salmon**

*(Grilled and topped with roasted red pepper sauce)*

#### **Beef Tenderloin**

*(Drizzled peppercorn sauce...our most popular!)*

#### **Butternut Squash Lasagna**

*(Butternut squash, spinach, and white cream sauce)*

### **Salad Choices**

#### **Spinach Salad**

*(Topped with strawberries, Feta, Almonds, and choice of dressing)*

#### **Mixed Green Salad**

*(Topped with Dried Cranberries, Brie, and Toasted Pecans)*

#### **Classic Caesar Salad**

*(Grated Parmesan Cheese, Croutons, and Caesar Dressing)*

#### **Fresh Garden Salad**

*(Topped with assorted fresh vegetables and choice of dressing)*

#### **Dressing Choices:**

*Raspberry Vinaigrette, Balsamic Vinaigrette, Peppercorn Cream, Caesar, Maple Bacon, Blue Cheese, and Italian.*

## Side Choices

### **Starch Sides:**

Yukon Twice Baked Potatoes  
Roasted Sweet Potatoes  
Bacon Lardoons & Wild Mushroom Risotto  
Herb Roasted Potatoes  
Garlic Parmesan Mashed Potatoes  
Pasta Side Dish  
Wild Rice Pilaf

### **Vegetable Sides:**

Medley of Fresh Vegetables  
Roasted Asparagus  
Broccoli with Lemon Butter  
Country Style Green Beans  
Honey Braised Carrots  
Mixed Baby Greens

### **Boxed Lunch Pricing:**

**Boxed Lunch** (without dessert)

*\$8.95 per person*

**Boxed Lunch** (with dessert)

*\$9.95 per person*

*All boxed lunches include salad or sandwich and choice of a side.*

## Boxed Lunch Choices

### **Sandwich Options:**

**Apple and Brie-** Brie, Granny Smith apples, lettuce, raspberry vinaigrette dressing

**Grilled Chicken-** Chicken breast, bacon, avocado, sprouts, lettuce, tomato, and peppercorn dressing

**The Chipotle-** Ham, salami, pepper jack cheese, onion, lettuce, tomato, chipotle mayo

**Chicken Salad-** Marinated chicken breast, golden raisins, walnuts, and lettuce

**Tuna Salad-** Tuna salad with a touch of curry, black olives, lettuce, and tomato

**Greco Roman-** Turkey, feta, kalamata olives, red onion, red peppers, lettuce, tomato, and Greek dressing

**Veggie-** Lettuce, tomato, hummus, boursin, cucumbers, bell peppers, red onion, black olives, sprouts

**The Fred-** Sliced roast beef, roasted red peppers, crumbled bleu cheese, horseradish mayo, and lettuce

**Deli-** Lettuce, tomato, and your choice of (ham, salami, turkey, cheddar, Swiss, and provolone)

### **Salad Options:**

**Chicken Caesar-** Grilled chicken, parmesan cheese, and house-made croutons

**Apple and Brie-** Brie cheese, Granny Smith Apples, and walnuts

**Cobb-** Grilled chicken, bacon, egg, tomato, avocado, red onion, cheddar, and bleu cheese

**Spinach-** Bacon, Asiago cheese, egg, tomato, onion, and carrots

**Specialty-** Turkey, carrots, red cabbage, bell peppers, and walnuts

**Greek-** Cucumbers, bell peppers, tomato, onion, kalamata olives, feta cheese, and peppercini.

**Chevre-** Chevre cheese, pine nuts, toasted almonds, cranberries, and cabbage

**Nicoise-** Tuna, tomato, cucumbers, egg, capers, kalamata olives, and green beans

**Dressing Choices:** Caesar, Raspberry Vinaigrette, Bleu Cheese, Maple Bacon, Greek, Balsamic Vinaigrette

### **Side Options:**

Pasta Salad  
Chips

### **Dessert Options:**

Assorted Cookies  
Assorted Brownies

### **Cold Lunch Buffet Pricing**

#### **Buffet Lunch**

*\$12.95 per person*

*All cold lunch buffets include your choice of salad listed above, choice of assorted sandwiches (cut in half), choice of side, and choice of dessert.*

# Desserts

*The Upper Crust is well known for our decadent desserts. Presentation is just as important as taste to our pastry chefs who work meticulously to create each and every dessert for your next event. Whether it is a simple dessert with dinner or a full-scale extravagant dessert display we are here to help. We are also happy to create custom options for your upcoming event. We look forward to serving you!*

## Dessert Choices

### **Assorted Mini Desserts** \$3.95 per person

*(Chocolate Decadence bites, cheesecakes bites, cream puffs, tartlets, etc. Each guest receives three pieces per person. This is our most popular dessert option!)*

### **Assorted Cheesecake** \$3.95 per person

*(Chocolate, New York, Praline, Pumpkin, Raspberry Swirl, Chocolate Orange Swirl)*

### **Assorted Three Layer Cake** \$3.95 per person

*(Strawberry, Carrot, German Chocolate, Chocolate Raspberry Ganache, Chocolate Decadence, All-American Chocolate, Italian Cream, Coconut, Red Velvet, and Lemon)*

### **Assorted Pies** \$3.95 per person

*(Assorted fruit, Meringue, and Cream available)*

### **Chocolate Covered Strawberries** \$2.50 per person

*(Choice of milk or dark chocolate)*

### **Encore Desserts** \$7.50 per person

*(Truly the most amazing desserts in Columbia! Choices include Encore Crème Brulee, Apple Dumpling, Chocolate Decadence, Raspberry Miroir, Key Lime Calypso, and Ultimate Sundae)*

### **Chocolate Fountain Display** \$5.50 per person

*(White and dark chocolate fountains with dipping items such as fresh fruit, homemade cakes, sugar cookies, pretzels, homemade marshmallows, and more!)*

### **Customized Desserts** prices vary

*(Allow us to create custom desserts for your next event. We can produce everything from perfectly decorated cakes to gourmet plated desserts. We will be happy to assist you with your dessert needs.)*

# *Appetizer Menu*

*Museao offers appetizers priced per tray or per person. The appetizers listed are our most popular options but many other choices are available upon request. Appetizers may be placed on stations, buffet, or passed butler style.*

## **Appetizer Per Person Pricing:**

**Light Appetizers** (Choice of 4 pieces)  
*\$11.50 per person*

**Medium Appetizers** (Choice of 7 pieces)  
*\$17.50 per person*

**Heavy Appetizers** (Choice of 10 pieces)  
*\$23.50 per person*

Appetizers may also be purchased by the tray.  
Each tray consists of 36 pieces and is priced at \$75.00.

## **Appetizer Choices**

### **Cold Appetizers:**

Grilled Jumbo Shrimp  
Fresh Fruit Skewers  
Spicy Peppered Cheese Crostini  
Beef Tenderloin on Herb Toast with Horseradish  
Veggie/Crudite Display  
Rice Paper Spring Rolls  
Mexican Spicy Roll Ups  
Spicy Crab Stuffed Artichoke Hearts  
Mini Gourmet Sandwiches  
Veggie Wraps  
Asparagus Stalks wrapped in Ham and Boursin  
Pork Tenderloin and Pineapple Skewers

### **Hot Appetizers:**

Oriental Pot Stickers (Pork, Beef, or Veggie)  
Cajun Andouille Sausage and Mozzarella  
Wild Mushroom and Boursin in Phyllo  
Spinach and Feta Phyllo  
Bacon and Boursin Mushroom Caps  
Meatballs (Swedish, BBQ, or Sweet and Sour)  
Mini Quiche (Meat or Veggie)  
Mini Maryland Crabcakes with Remoulade  
Mini Gourmet Pizza  
Spinach and Three Cheese Pinwheels

# *Dinners*

## **Dinner Meal Pricing**

### **Choice of Any One Entrée**

*\$22.95 per person*

### **Choice of Any Two Entrée's**

*\$27.95 per person*

*All meals include assorted breads and spreads, salad, dressing, starch side, vegetable side, entrée, iced tea and water.*

## **Entrée Choices**

### **Chicken Options:**

#### **Buttermilk Pecan Chicken Breast**

*(Pecan Encrusted and baked to perfection)*

#### **Sautéed Parmesan Chicken**

*(Sautéed and topped with a parmesan garlic cream sauce)*

#### **Candlewood Chicken Italiano**

*(Broiled with mushrooms, artichokes, bacon, and onion in a garlic cream sauce)*

#### **Chicken Picatta**

*(Breaded and sautéed in a lemon butter sauce)*

#### **Chicken Danielle**

*(Topped with Broccoli, Mushrooms, Garlic, and a three cheese Mornay)*

### **Beef Options:**

#### **Beef Tenderloin**

*(Our most popular entrée, served with a creamy mushroom sauce)*

#### **Prime Rib**

*(Carved with Horseradish Sauce and Aus Jus)*

#### **Grilled Rib-Eye**

*(Hand Cut Choice Rib eye grilled and topped with steak butter)*

#### **Steak Just Jon**

*(Hand Cut Steak topped with pepper, mushrooms, onions and a tangy sauce)*

#### **Bistro Royale**

*(Bistro Steak topped with cracked pepper, scallions and bacon)*

### **Pork Options:**

#### **Pork Tenderloin**

*(Hand Cut Medallions topped with balsamic raspberry sauce)*

#### **Roasted Pork Loin**

*(Topped with brandy green pepper sauce)*

#### **Marinated Slow Roasted Pork Loin**

*(Topped with ginger and red pepper plum sauce)*

#### **Sliced Pit Ham**

*(Served with a maple Dijon glaze)*

**Seafood Options:**

**Atlantic Salmon**

*(Grilled and topped with roasted red pepper sauce)*

**Grilled Tilapia**

*(Tender and Flaky fish topped with a garlic lemon wine sauce)*

**Crab Stuffed Jumbo Shrimp**

*(Blue crab stuffed and topped with a garlic cream sauce)*

## **Salad Choices**

**Spinach Salad**

*(Topped with strawberries, Feta, Almonds, and choice of dressing)*

**Mixed Green Salad**

*(Topped with Dried Cranberries, Brie, and Toasted Pecans)*

**Classic Caesar Salad**

*(Grated Parmesan Cheese, Croutons, and Caesar Dressing)*

**Fresh Garden Salad**

*(Topped with assorted fresh vegetables and choice of dressing)*

**Dressing Choices:**

*Raspberry Vinaigrette, Balsamic Vinaigrette, Peppercorn Cream, Caesar, Maple Bacon, Blue Cheese, and Italian.*

## **Side Choices**

**Starch Sides:**

Yukon Twice Baked Potatoes

Roasted Sweet Potatoes

Bacon Lardoons & Wild Mushroom Risotto

Herb Roasted Potatoes

Garlic Parmesan Mashed Potatoes

Pasta Side Dish

Wild Rice Pilaf

**Vegetable Sides:**

Medley of Fresh Vegetables

Roasted Asparagus

Broccoli with Lemon Butter

Country Style Green Beans

Honey Braised Carrots

Mixed Baby Greens

## *Additional Services:*

### **Domestic and International Cheese Display**

*Selection of premium domestic and international cheeses served with freshly baked artisan bread, crackers, and fresh fruit*

*\$5.95 per person*

### **Supreme Sundae Station**

*Decadent Cold Stone Vanilla Ice Cream served with your choice of toppings*

*\$4.95 per person*

### **Decadent Dessert Grand Finale**

*Served with Regular and Decaffeinated Coffee and Hot Herbal Teas*

### **Suggested Items:**

### **Chocolate Fondue Station**

*White, Milk or Dark Chocolate Fountains*

*Skewered for dipping: strawberries, pineapple and seasonal fresh fruit*

*Scratch-made marshmallows, cookies, pretzels and cake bites*

*\$7 per person*

### **Cookies and Milk**

*Freshly Baked Cookies served with Ice Cold Milk in a martini glass*

*\$4 per person*



## *Bar Services*

*We offer full bar services tailored to your exact needs. Both host and cash bar options (or a combination of the two) are available. A \$25.00 per hour bartending fee applies to all events with a cash bar. We do not charge a bar set-up fee.*

### **Bar Pricing:**

**Domestic and Bottled Beer** - \$3.00  
**Mixed Drinks (House Liquor)** - \$4.00  
**Mixed Drinks (Call Liquor)** - \$6.00  
**House Wine** - \$4.00 Glass / \$18.00 Bottle  
**Keg Beer** - Priced based on Brands  
**Soda, Bottled Water, Juice** - \$1.50

### **Bar Packages:**

*All bar packages include unlimited drinks for a four-hour period. These packages include all hourly bartender fees and are perfect for wedding receptions!*

**Beer, Wine, and Soda** - \$12.00 per person  
(Includes Domestic Keg Beer, House Wine)  
**House Liquor, Beer, Wine, and Soda** - \$14.00 per person  
(House Brand Mixed Drinks, Domestic Keg Beer, House Wine)  
**Call Liquor, Beer, Wine, and Soda** - \$17.00 per person  
(Call Brand Mixed Drinks, Domestic Keg Beer, House Wine)  
**Wine Connoisseur's Delight**- custom selection chosen specifically for  
your event, price varies by selection  
**Champagne Toast** - \$2.50 per person  
(Traditional Champagne toast for your guests)

**All catering is proudly provided by The Upper Crust:**

