WEDDING CATERING PACKAGES AT CARNEGIE MUSEUMS
Congratulations

Your celebration at the Carnegie Museums of Pittsburgh will be an unforgettable event for you and your loved ones in the most beautiful venue in the city.

Our wedding catering packages include:

ONE HOUR HOSTED BAR RECEPTION
WITH FIVE BUTLER-PASSED HORS D’OEUVRES

A SUMPTUOUS THREE COURSE DINNER
WITH HOSTED WINE SERVICE

CHAMPAGNE TOAST FOR THE WEDDING PARTY

A CUSTOM WEDDING CAKE

ELEGANT TABLE SETTINGS, FLOOR LENGTH LINENS AND NAPKINS
IN YOUR CHOICE OF COLORS

THREE ADDITIONAL HOURS OF HOSTED BAR

WAIT STAFF, BARTENDERS, AND 21% SERVICE CHARGE

A TASTING OF YOUR MENU FOR UP TO FOUR GUESTS
WITH OUR CATERING MANAGER

Should you prefer to customize your entire wedding menu, we will be delighted to discuss additional selections with you.
WEDDING RECEPTION PACKAGES
HORS D’OEUVRES

Fines Herbes Gougère with Chilled Cucumber, Herb & Tomato Salad
Smoked Goat Cheese Crostini with Honey and Strawberry
Warm Brie en Croute with Port Poached Figs
Tiny Boursin and Sundried Tomato Grilled Cheese Sandwiches on Brioche
Shiitake and Portobello Mushroom Tartlet
Smoked Chicken Tostada with Cilantro, Red Onion and Sour Cream
Chicken Ragout on Lahvosh, Thyme-Goat Cheese
Skewered Rosemary Beef Tenderloin with Roasted Peppers and Balsamic Glaze
BBQ Short Ribs with Caramelized Root Vegetables, Celery Root and Gremolata
Baby Colorado Lamb in Corn Tortilla Crisp with Lavender-Rosemary Mustard Sauce and Tabouleh
Curried Crab Cake with Mango-Chili Chutney
Smoked Salmon on Rye Bread, Crème Fraîche, Capers
Seared Ahi Tuna on a Wonton Crisp with Wasabi Cream
Shrimp and Lobster Ceviche on Tortilla Crisp, Avocado Crema

Pittsburgh Style Hors d’oeuvres:
Miniature Stuffed Cabbage on Spoon
Parma Kielbasa and Kraut stuffed Potato “Pierogi” with Penn Pilsner Mustard Sauce

SALADS

Seasonal Salad Selection
Caesar Salad with Hearts of Romaine and Radicchio,
Rye Croutons, Shaved Parmesan
Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette
Spring Greens, Seasonal Tomatoes, Mozzarella, Basil Pesto Vinaigrette
Baby Greens, Port Poached Pears, Pecan Crusted Goat Cheese,
Mission Fig Vinaigrette
Mediterranean Greek Salad, Romaine and Spinach Lettuces,
Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, Red Wine Vinaigrette
Please Select Five Butler Passed Hors D’oeuvres
Please Select One Salad

**SILVER PACKAGE ENTRÉES**

**Braised Short Rib with Roasted Garlic, Mashed Potatoes and Haricots Verts**

**Roasted Chicken Breast stuffed with Prosciutto, Fontina and Sage, Broccolini, Herbed Risotto, Tomato Confit and Balsamic Reduction**

**Pan Seared Chicken with Pennsylvania Mushrooms and Madeira, Baby Carrots and Chive Mashed Potatoes**

**Herb Crusted Salmon, Citrus–Thyme Fennel Purée, Dilled Potatoes and Seasonal Vegetables**

**Duet of Roasted Breast of Chicken, Grilled Salmon, Fingerling Potatoes, Seasonal Vegetables and Fines Herbes Beurre Blanc**

**Butternut Squash Ravioli, Pine Nuts and Light Brown Butter Sauce (V)**

**Potato and Leek Tart, Roasted Cauliflower and Broccoli, Sautéed Bitter Greens, Caper Vinaigrette (V)**

**Custom Wedding Cake and Coffee Service**

$160.00 to $215.00 per person*

*depending upon bar package selection

All menu prices are subject to state sales tax of 7%
GOLD PACKAGE

Please Select Five Butler Passed Hors D’oeuvres
Please Select One Salad

GOLD PACKAGE ENTRÉES
Porcini Rubbed Beef Tenderloin, Chive Mashed Potatoes,
Cabernet Butter and Fire Roasted Vegetables

Carved Beef Tenderloin
Fondant Potatoes and Root Vegetable Mélange

Pan Seared Cod with Lemon and Chive Butter,
Toasted Basmati Rice and Roasted Eggplant

Sliced Beef Tenderloin and Grilled Shrimp with Caper Beurre Blanc,
Fire Roasted Vegetables and Potato Anna

Grilled Salmon with Fingerling Potatoes,
Roasted Sunchoke and Fennel Sauce

Prime Sirloin and Crab Cake with Salsa Verde, Charred Lemon Butter,
Baby Vegetables and Rosti Potato

Blistered Corn Risotto, Roasted Wild Mushrooms,
Baby Root Vegetables, Sauce Sorbise (V)

Grilled Tomato Marinated Zucchini, Creamy Cannellini Beans, Charred Artichokes,
Radishes, Cucumbers, Fennel, Black Olives, Sweet Pepper Vinaigrette
(Vegan, Gluten Free and Dairy Free)

Custom Wedding Cake and Coffee Service

$174.00 to $229.00 per person*
*depending upon bar package selection

All menu prices are subject to state sales tax of 7%.
PLATINUM PACKAGE

Please Select Five Butler Passed Hors D’oeuvres
Please Select One Salad

PLATINUM PACKAGE ENTRÉES

Wagyu Strip Steak with Cabernet Reduction,
Baby Seasonal Vegetables, Rosti Potato

Roasted Sea Bass, Artichoke Sauce, Anna Potatoes and Seasonal Vegetables

Duet of Grilled Filet of Beef with Shallot Demi and Citrus-roasted Sea Bass
Tarragon-Chive Butter, Dill-whipped Potatoes, Seasonal Baby Vegetables

Duet of Rosemary Rubbed Filet of Beef, Paprika Demi Glace
and Preserved Lemon Butter Poached Lobster,
White Cheddar and Scallion Potato Cake, Citrus-steamed Asparagus

Duet of Seared Mignon of New York Strip, Burgundy Demi Glace
and Grilled Shrimp, Citrus Beurre Blanc, Boursin Potato Mousseline
and Seasonal Baby Vegetables

Custom Wedding Cake and Coffee Service

$185.00 to $240.00 per person*
*depending upon bar package selection

All menu prices are subject to state sales tax of 7%
DISPLAYS

IMPORTED AND DOMESTIC CHEESES
with Crackers and Crisps
$5.00 per person

SEAFOOD TOWER
Shrimp, Crab Claws, Clams, Oysters, Mussels
Market Price

ASSORTED MACARONS
$8.00 per person

GOURMET COFFEE STATION
Freshly Brewed Regular and Decaffeinated Coffee with Two Flavored Syrups,
Cinnamon Sticks, Whipped Cream, and Chocolate Shavings
$5.00 per person

WEDDING CAKE UPGRADE OPTIONS
  Fondant
  Elaborate Buttercream Piping
  Premium Fillings
  Premium Cake Flavors
  Additional Fillings Between Each Cake Layer
  Please consult with our Executive Pastry Chef for pricing

LUXURY LINENS

All menu prices are subject to state sales tax of 7%
BAR PACKAGES
Spirits:

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<th>Type</th>
<th>Silver</th>
<th>Gold</th>
<th>Platinum</th>
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<tbody>
<tr>
<td>Vodka</td>
<td>Svedka</td>
<td>Tito’s</td>
<td>Grey Goose</td>
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<tr>
<td>Bourbon</td>
<td>Jim Beam</td>
<td>Four Roses</td>
<td>Maker’s Mark</td>
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<tr>
<td>Gin</td>
<td>Gordon’s</td>
<td>Beefeater</td>
<td>Bombay Sapphire</td>
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<tr>
<td>Scotch</td>
<td>Clan McGregor</td>
<td>Dewar’s</td>
<td>Johnny Walker Red</td>
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<tr>
<td>Tequila</td>
<td>Jose Cuervo</td>
<td>Cuervo Gold</td>
<td>Herrudera</td>
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<tr>
<td>Rum</td>
<td>Bacardi Light</td>
<td>Bacardi Light</td>
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<td></td>
<td>Captain Morgan</td>
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Wines:

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<th>Variety</th>
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<th>Gold</th>
<th>Platinum</th>
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<tr>
<td>Cabernet</td>
<td>Canyon Road</td>
<td>Vista Point</td>
<td>Chateau Ste Michelle</td>
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<tr>
<td>Merlot</td>
<td>Canyon Road</td>
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<td>Chateau Ste Michelle</td>
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<td>Chardonnay</td>
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<td>Chateau Ste Michelle</td>
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<tr>
<td>Pinot Grigio</td>
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<td>Chateau Ste Michelle</td>
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<tr>
<td>Sauvignon Blanc</td>
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<td>Chateau Ste Michelle</td>
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<tr>
<td>Riesling</td>
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<td></td>
<td>Chateau Ste Michelle</td>
</tr>
</tbody>
</table>

Beer:
Yuengling Lager, Miller Lite, Dos Equis, Full Pint Chinookie IPA

Beer Upgrade:
Sierra Nevada Pale Ale, Stella Artois, Great Lakes Varieties, Corona
+$5 per person

Cordial Package Upgrades:
Baileys, Kahlua, Gran Gala, Amaretto di Amore
+$3 per person

Bailey’s, Kahlua, Grand Marnier, Amaretto di Sorrono, Hennessy VS
+$5 per person

Champagne Toast for all guests:
+$3 per person

Special Craft Beers available by the case
Specialty Spirits available by the bottle

Pricing applies for 2020 weddings and subject to change without notice.
Carnegie Museums of Pittsburgh

Four distinctive museums

Photographs: Michael Will, Christina Montemurro, & Dave Dicello

Culinaire is the exclusive caterer for the four Carnegie Museums of Pittsburgh