

The background image shows a grand, ornate interior space, likely a museum or grand hall, with high ceilings, intricate architectural details, and a large chandelier. The floor is covered with a patterned carpet. In the foreground, a long table is set for a wedding reception. The table is covered with a light-colored, patterned tablecloth and is set with white plates, silverware, and glasses. A large, vibrant bouquet of flowers, including white hydrangeas, pink roses, and pink peonies, is the centerpiece. Several gold-colored votive candles are placed around the bouquet. The overall atmosphere is elegant and sophisticated.

WEDDING CATERING  
PACKAGES AT  
CARNEGIE MUSEUMS



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# *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



## SILVER PACKAGE



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

## 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

## 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

# RECEPTION ENHANCEMENTS

## DISPLAYS

IMPORTED AND DOMESTIC CHEESES  
with Crackers and Crisps

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

ASSORTED MACARONS

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

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



BAR  
PACKAGES



# BAR PACKAGES

**Spirits:**

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

**Wines:**

Cabernet	Canyon Road	Vista Point	Chateau Ste Michelle
Merlot	Canyon Road	Vista Point	Chateau Ste Michelle
Chardonnay	Canyon Road	Vista Point	Chateau Ste Michelle
Pinot Grigio	Canyon Road	Vista Point	
Sauvignon Blanc			Chateau Ste Michelle
Riesling			Chateau Ste Michelle

**Beer:**

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

**Beer Upgrade:**

Sierra Nevada Pale Ale, Stella Artois, Great Lakes Varieties, Corona

**Cordial Package Upgrades:**

Baileys, Kahlua, Gran Gala, Amaretto di Amore

Bailey's, Kahlua, Grand Marnier, Amaretto di Sorrono, Hennessy VS

**Champagne Toast for all guests:**

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

# 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

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