

a wedding buffet
in the rotunda at the natural history museum
125 guests

the dinner buffet opens and guests are invited by table

evening buffet

roasted whole new york shell

chef carved to order

the most tender cut of beef

rubbed with fresh herbs & garlic

roasted to pink perfection

cabernet-port wine sauce on the side

mixed forest mushroom lasagna

hand-rolled pasta layered with mixed wild mushrooms

layered with a blend of herbed fresh goat cheese

four layers of flavor, topped with chive cream

hand mashed sweet potatoes

creamy & very rich

beet couscous with caramelized onions

fresh italian parsley

sautéed melange of baby vegetables

baby stem carrots, zucchini, sunburst squash

asparagus tips, tiny tomatoes

finished with a swirl of sweet butter

mixed up garden lettuces & flat bread salad

dressed up & tossed with ruby grapefruit sections

served on crispy strips of parmesan flat bread

sprinkled with sweet & spicy pecans

dessert & coffee service

dark chocolate mosaic wedding cake

very special & very decadent