

# Marietta/Cobb Museum of Art- Weddings

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Edgar Degas was a French artist famous for his work in painting, sculpture, printmaking, and drawing. He is regarded as one of the founders of Impressionism, although he rejected the term and preferred to be called a realist. He is especially identified with the subject of the dance and over half of his works depict dancers. These display his mastery in the depiction of movement. His portraits are considered to be among the finest in the history of art. In 1872 Degas lived in New Orleans. One of his New Orleans works depicting a scene at the cotton exchange was his only work purchased by a museum in France during his lifetime.

## EDGAR DEGAS MENU (page 1)

### I. Light Appetizers Menu

<u>Appetizers</u>	<u>Beverages (Choice of one)</u>
<b>Miniature Finger Sandwiches</b> <i>Served with Chicken Salad, Cream Cheese, Cucumber and Pimento Cheese</i>	<b>Sparkling Wedding Punch</b>
<b>Fresh Sliced Fruit</b> <i>Served on a Framed Mirror</i>	<b>Sweet and Unsweetened Iced Tea</b>
<b>Domestic Cheese Platter</b> <i>Served with Grapes and Assorted Crackers</i>	<b>Pink Lemonade with Sliced Strawberries/Mint and Cucumber Infused Water</b>
<b>Fresh Beignets</b> <i>Served with Powdered Sugar</i>	<b>Gourmet Coffee Station</b> <i>Served with Sweeteners, Cream, Whipped Cream and Chocolate Shavings</i>
	<b>Soft Drink Station</b>

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Leonardo da Vinci was an Italian scientist, mathematician, engineer, inventor, anatomist, painter, sculptor, architect, botanist, musician, and writer. Born as the illegitimate son of a notary and peasant woman, Leonardo was educated in Florence. He later worked in Rome, Bologna, and Venice spending his final years in France. Leonardo has often been described as the archetype of the “Renaissance Man” a man whose seemingly infinite curiosity was equaled only by his powers of invention. He is widely considered to be one of the greatest painters of all time and perhaps the most diversely talented person ever to have lived. Two of his works, the Mona Lisa and The Last Supper, occupy unique positions as the most famous, most reproduced and most parodied paintings of all time.

## LEONARDO DA VINCI MENU (page 2)

### II. Medium Appetizer Menu

#### Appetizers

##### **Gorgonzola Blue Cheese Torta**

*Served with Candied Walnuts and Crackers*

##### **Mini Fried Chicken Croquettes**

*Served with Sundried Tomatoes,  
Goat Cheese and an Olive Aioli*

##### **Grilled Beef Skewers**

*Served with Basil Chimi Churi Sauce*

##### **Tomato and Mozzarella Platter**

*Served with Fresh Basil, Pepper, Extra Virgin  
Olive Oil and Balsamic Reduction*

##### **Penne Pasta with Alfredo or Roasted Tomato Marinara**

*Served with Fresh Parmesan Cheese*

#### Sandwiches

(Choice of one)

##### **Miniature Grilled Panini Sandwiches**

*Served with Turkey, Ham, Veggies  
and Fontina Cheese  
Aioli and Mustard on the side*

##### **Tea Sandwiches**

*Cucumber with Dill Cream Cheese,  
Chicken Salad and Pimento Cheese*

#### Beverages

(Choice of one)

##### **Sparkling Wedding Punch**

##### **Sweet and Unsweetened Iced Tea**

##### **Pink Lemonade with Sliced Strawberries/ Mint and Cucumber Infused Water**

##### **Gourmet Coffee Station**

*Served with Sweeteners, Cream,  
Whipped Cream and Chocolate Shavings*

##### **Soft Drink Station**

# Marietta/Cobb Museum of Art- Weddings



Andrew Newell Wyeth is an American realist painter and regionalist artist. He was one of the best known artists of the 20<sup>th</sup> Century and sometimes referred to as the “painter of the people” due to his popularity with the American public. Wyeth’s favorite subject was the land and inhabitants around Pennsylvania and Maine. One of the most well known images in 20<sup>th</sup> Century art is Christina’s World.

## ANDREW WYETH MENU (page 3 & 4)

### II. Medium Appetizer Menu

#### Appetizers

(Choice of 5)

#### **Snow Crab Fritters**

*Accompanied by a Tangy Remoulade Sauce*

#### **Pear and Blue Cheese Baguette**

*Served with Port Balsamic Glaze*

#### **Cashew Chicken Bites**

*Served with Sweet Orange Sauce*

#### **Brie and Raspberry Puff**

*Served with Raspberry Coulis*

#### **Smoked Salmon**

*Served with Caviar; Egg, Onions, and Capers*

#### **Jerk Chicken Bites**

*Served with Cilantro Lime Sauce*

#### **Grilled Beef Skewers**

*Served with Horseradish Dipping Sauce*

#### **Hot Artichoke Soufflé**

*Served with Assorted Crackers*

#### **Hot Blue Crab Soufflé**

*Served with Assorted Crackers*

#### **Grilled Beef Skewers**

*Served with Teriyaki Sauce*

#### **Fried Chicken Bites**

*Served with Honey Mustard Sauce*

#### **Domestic Cheese Platter**

*Served with Grapes and Assorted Crackers*

#### **Miniature Cocktail Meatballs**

*Teriyaki or Burgundy Sauce*

#### **Fresh Sliced Fruit**

*Served on a Framed Mirror*

#### **Mini Twice Baked Potatoes**

*Served with Cheese, Chives and Sour Cream on the side*

#### **Seasonal Fresh Roasted or Grilled Vegetables**

*Served with Chipotle Ranch Sauce*

#### **Tomato and Mozzarella Platter**

*Served with Fresh Basil, Pepper, Extra Virgin Olive Oil, and Balsamic Reduction*

#### **Raw Vegetable Tray**

*Served with Peppered Ranch Sauce*

#### **Penne Pasta with Alfredo or Roasted Tomato Marinara**

*Served with Fresh Parmesan Cheese*

#### **Spicy Shrimp Cocktail (Add \$3.00 per person)**

*Served with Cocktail Sauce*



## ANDREW WYETH MENU

### II. Medium Appetizer Menu

Also included in your package

#### **Sandwich Choice**

(Choice of one)

#### **Miniature Finger Sandwiches**

*Served with Chicken Salad, Cream Cheese, Cucumber and Pimento Cheese*

#### **Miniature Silver Dollar Sandwiches**

*Served with Smoked Turkey, Ham, and Roasted Beef with Horseradish, Grain Mustard and Aioli*

#### **Beverages**

(Choice of one)

#### **Sparkling Wedding Punch**

#### **Sweet and Unsweetened Iced Tea**

**Pink Lemonade with Sliced Strawberries/  
Mint and Cucumber Infused Water**

#### **Gourmet Coffee Station**

*Served with Cream, Sweeteners, Whipped Cream and Chocolate Shavings*

#### **Soft Drink Station**

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The Reverend Howard Finster was a folk artist from Summerville, Georgia who claimed to be inspired by God to spread the gospel through the environment of Paradise Garden and over 46,000 pieces of art. The youngest of 13 children, Finster began preaching as a teenager in rural Alabama – but it was not until 1976, at the age of 60, that he saw a dab of paint on his finger become a face which commanded him to “make sacred art.” All of his works were part of his crusade to save the world before it was too late. He appeared with Johnny Carson and his artwork decorates album

covers for groups such as R.E.M. and the Talking Heads.

## HOWARD FINSTER MENU (page 5 & 6)

### III. Heavy Appetizer Menu

#### **Buttermilk Fried Chicken Bites**

*Served with House Made Honey Mustard*

#### **Pork BBQ Tarts**

*Served with Vinegar Based Barbeque Sauce*

#### **Grilled Steak Skewers**

*Served with Wild Mushroom Sauce*

#### **Roasted Garden Vegetables**

*Served with a Roasted Red Pepper Vinaigrette and Fresh Goat Cheese*

#### **Southern Bourbon Pecan Cheese Ring**

*Served with Strawberry Preserves and an Assortment of Crackers*

#### **Fried Green Tomatoes**

*Served with Roasted Corn Salad*

#### **Seasonal Fresh Fruit**

*Served with Mint Cream*



## HOWARD FINSTER MENU

### III. Heavy Appetizer Menu

Also included in your package

#### Station Choice

(Choice of one)

##### **Grits Bar**

*Served in Martini Glasses*

**Cheddar Cheese Grits**

**Shrimp and Tasso Ham Grits**

*Served with Cheese, Tomato,  
Bacon, Chives and Butter*

*Let your guests make their own combinations*

##### **Mashed Potato Bar**

*Served in Martini Glasses*

**Garlic, Cheddar and Sweet Mashed Potatoes**

*Served with Cheese, Bacon, Chives, Sour  
Cream, Butter, Pecans and Brown Sugar*

*Let your guests make their own combinations*

#### Carving Station

(Choice of one, under 150 guests)

(Choice of two, over 150 guests)

**Whole Grilled New York Strip Steak**

**Herb Roasted Fresh Turkey Breast**

**Grilled Mojo Pork Tenderloin**

**Herb Roasted Leg of Lamb**

*Served with Assorted Rolls, Horseradish,  
Grain Mustard and Aioli*

#### Beverages

(Choice of one)

**Sparkling Wedding Punch**

**Sweet Tea, Unsweetened Tea**

**Pink Lemonade with Sliced Strawberries/ Mint  
and Cucumber Infused Water**

**Gourmet Coffee Station**

*Served with Cream, Sweeteners,  
Whipped Cream and Chocolate Shavings*

**Soft Drink Station**



Salvador Dali was a Spanish painter best known for the striking and the bizarre images in his surrealist work. His best known work, The Persistence of Memory was completed in 1931. His artist repertoire also included film, sculpture, and photography. He collaborated with Walt Disney and Alfred Hitchcock. Widely considered to be greatly imaginative, Dali had an affinity for doing unusual things to draw attention to himself. This sometimes irked those who loved his art as much as it annoyed his critics since his eccentric manner sometimes drew more public attention than his art work.

## **SALVADOR DALI MENU (page 7 & 8)**

### **III. Heavy Appetizer Menu**

#### Appetizers

##### **Seared Chicken Bites**

*Served with Lemongrass, Coconut Sauce*

##### **Grilled Beef Skewers**

*Served with Cilantro Chimi Churi Sauce*

##### **Spanish Anti Pasto**

*Manchego Cheese, Salami, Kalmata Olive,  
Marinated Artichoke Hearts and Hearts of Palm*

##### **Asparagus and Red Pepper a la Plancha**

*Lemon Artichoke Vinaigrette and Toasted Pine Nuts*

##### **Ceviche**

*Chef chosen Fresh Fish Marinated in Kiffer Lime Juice,  
Cilantro, Red Onion and Serrano Chili*

##### **Refreshing Jicama Salad**

*Bitter Orange Vinaigrette, Plantain and Cilantro*





## SALVADOR DALI MENU Continued

### III. Heavy Appetizer Menu

#### Station Choice

(Choice of one)

#### **Barcelona Pasta Bar**

*Penne Pasta, Cheese Tortellini  
and Wild Mushroom Ravioli*

*Served with Saffron Alfredo, Marinara  
y Chorizo, Olive Tapanade  
and Fresh Parmesan Cheese*

#### **Paella Station**

*Saffron Rice with Chicken Sausage, Shrimp,  
Artichoke Hearts, Peas, Pimentos, and Parsley*  
*Served in Martini Glasses*

#### **Spanish Taco Bar**

*Flour and Corn Tortillas*

*Served with Braised Beef Brisket, Queso  
Fresco, Roasted Grouper with Jalapeno Aioli,  
and Shredded Cabbage, Braised Chicken with  
Avacado Creama, and Caramelized Red Onion,  
Pico Tomatillo, Queso and  
Creama served on the side*

#### Carving Station

(Choice of one, under 150 guests)

(Choice of two, over 150 guests)

**Whole Grilled New York Strip Steak**

**Herb Roasted Fresh Turkey Breast**

**Grilled Mojo Pork Tenderloin**

**Herb Roasted Leg of Lamb**

*Served with Assorted Rolls, Horseradish,  
Grain Mustard and Aioli*

#### Beverages

(Choice of one)

**Sparkling Wedding Punch**

**Sweet and Unsweetened Iced Tea**

**Pink Lemonade with Sliced Strawberries/ Mint  
and Cucumber Infused Water**

**Gourmet Coffee Station**

*Served with Cream, Sweeteners, Whipped Cream  
and Chocolate Shavings*

**Soft Drink Station**



# Marietta/Cobb Museum of Art- Weddings



Frederic Remington was an American painter, illustrator, sculptor, and writer who specialized in depictions of the Old American West, specifically concentrating on the last quarter of 19<sup>th</sup> Century American West and images of cowboys, American Indians and the US Calvary. He attended art school at Yale University, the only male in the freshman year. His focus was firmly on the people and animals of the West, with landscape usually of secondary importance. Remington was one of the first American artists to illustrate the true gait of the horse in motion. The galloping horse became Remington's signature subject, copied, and interpreted by many Western artists who followed him.

## FREDERIC REMINGTON MENU (page 9 & 10)

### III. Heavy Appetizer Menu

#### Appetizers

(Choice of 5)

#### **Snow Crab Fritters**

*Accompanied by a Tangy Remoulade Sauce*

#### **Pear and Blue Cheese Baguette**

*Served with Port Balsamic Glaze*

#### **Cashew Chicken Bites**

*Served with Sweet Orange Sauce*

#### **Brie and Raspberry Puff**

*Served with Raspberry Coulis*

#### **Smoked Salmon**

*Served with Caviar, Egg, Onions and Capers*

#### **Jerk Chicken Bites**

*Served with Cilantro Lime Sauce*

#### **Grilled Beef Skewers**

*Served with Horseradish Dipping Sauce*

#### **Hot Artichoke Soufflé**

*Served with Assorted Crackers*

#### **Hot Blue Crab Soufflé**

*Served with Assorted Crackers*

#### **Grilled Beef Skewers**

*Served with Teriyaki Sauce*

#### **Fried Chicken Bites**

*Served with Honey Mustard Sauce*

#### **Domestic Cheese Platter**

*Served with Grapes and Assorted Crackers*

#### **Miniature Cocktail Meatballs**

*Teriyaki or Burgundy Sauce*

#### **Fresh Sliced Fruit**

*Served on a Framed Mirror*

#### **Mini Twice Baked Potatoes**

*Served with Cheese, Chives  
and Sour Cream on the side*

#### **Seasonal Fresh Roasted or Grilled Vegetables**

*Served with Chipotle Ranch Sauce*

#### **Tomato and Mozzarella Platter**

*Served with Fresh Basil, Pepper, Extra Virgin Olive Oil  
and Balsamic Reduction*

#### **Raw Vegetable Tray**

*Served with Peppered Ranch Sauce*

#### **Penne Pasta with Alfredo or**

#### **Roasted Tomato Marinara**

*Served with Fresh Parmesan Cheese*

#### **Spicy Shrimp Cocktail (Add \$3.00 per person)**

*Served with Cocktail Sauce*



## FREDERIC REMINGTON MENU

### III. Heavy Appetizer Menu

Also included in your package

#### Station Choice

(Choice of one)

##### **Pasta Bar**

*Penne Pasta, Cheese Tortellini  
and Wild Mushroom Ravioli*

*Served with Alfredo, Roasted Tomato Basil  
Marinara, Olive Tapanade, Fresh Parmesan  
Cheese, and Grilled Chicken*

##### **Grits Bar**

*Cheddar Cheese Grits, Shrimp  
and Tasso Ham Grits*

*Served with Cheese, Tomato, Bacon,  
Chives and Butter  
Served in Martini Glasses*

##### **Mashed Potato Bar**

*Garlic, Cheddar and Sweet Mashed Potatoes  
Served with Cheese, Bacon, Chives, Sour  
Cream, Butter, Pecans and Brown Sugar  
Served in Martini Glasses*

#### Carving Station

(Choice of one)

(Choice of two if guest count is over 150)

**Whole Grilled New York Strip Steak**

**Herb Roasted Fresh Turkey Breast**

**Herb Roasted Leg of Lamb**

#### Beverages

(Choice of one)

**Sparkling Wedding Punch**

**Sweet and Unsweetened Iced Tea**

**Pink Lemonade with Sliced Strawberries/ Mint  
and Cucumber Infused Water**

**Gourmet Coffee Station**

*Served with Cream, Sweeteners,  
Whipped Cream and Chocolate Shavings*

**Soft Drink Station**

# Marietta/Cobb Museum of Art- Weddings



Massachusetts in 1834, James McNeill Whistler spent most of his adult life in England and France in an era when an American artist in Europe was something of a rarity. He specialized in landscapes and portraits and his etchings are highly regarded. Witty, cranky, and a bit of a devil, Whistler was a gadabout in British society. He had a running feud with playwright Oscar Wilde, each of them trying to outwit the other with cutting remarks. His Arrangement in Grey and Black: Portrait of the Painter's Mother is more famously known as Whistler's Mother. (1871)

## JAMES WHISTLER MENU (page 11 & 12)

### IV. Buffet Dinner Menu

#### Stationary Appetizers

(Choice of two)

#### **Warm Spinach and Parmesan Dip**

*Served with New York Flat Breads*

#### **Domestic Cheese Platter**

*Served with Fruit Garnishes and Assortment of Crackers*

#### **Fresh Fruit Display**

*Served with Grapes and Berries on a Framed Mirror*

#### **Artichoke Parmesan Savory Cheese Cake**

*Served with French Mini Toasts*

#### **Cold Charleston Crab Spread**

*Served with an Assortment of Crackers*

#### **Fig and Goat Cheese Torte**

*Served with Assorted Crackers*

#### **Gorgonzola Blue Cheese and Walnut Torte**

*Served with Cranberry Reduction*

#### Bread

(Also included)

#### **Assorted Rolls**

*Served with Honey Butter*

#### Salad

(Choice of one)

#### **Spinach Pecan Salad**

*Served with Candied Pecans, Gorgonzola, Poached Pears and Baby Spinach*

#### **Ensalada Caprese**

*Mixed Field Greens Served with Fresh Tomatoes, Mozzarella, Balsamic, Olive Oil and Pepper*

#### **Mixed Berry Salad**

*Mixed Field Greens Served with Mixed Berries, Feta Cheese and Peach Vinaigrette*

#### **Traditional Garden Salad**

*Mixed Greens Served with Seasonal Vegetables and Light Vinaigrette*

#### Beverages

(Also included)

#### **Sweet Tea**

#### **Unsweetened Tea**

#### **Water**

#### **Coffee Station**

*With Cream, Sweeteners, Shaved Chocolate and Whipped Cream*



## JAMES WHISTLER MENU

### IV. Buffet Dinner Menu

Also included in your package

#### Entrée

(Choice of two)

##### **Braised Beef Brisket**

*Served with Wild Mushroom Sauce*

##### **Grilled Lemon Broil**

*Served with Red Wine Sauce*

##### **Kalmata Olive Crusted Chicken**

*Served with Goat Cheese Cream Sauce*

##### **Seared Chicken Breast**

*Served with Tomato, Lemon Zest, and Caper Salsa*

##### **Wild Mushroom Stuffed Chicken Breast**

*Served with Truffle Veloute*

##### **Grilled Salmon**

*Served with Lemon Cream Sauce*

##### **Seared Tilapia**

*Served with Pomegranate Butter Sauce*

##### **Portabella and Spinach Pasta**

*Served with Garlic Herb Sauce*

#### Accompaniments

(Choice of two)

##### **Garlic Whipped Mashed Potatoes**

##### **Wild Rice Pilaf**

##### **Rosemary Roasted Potatoes**

##### **Wild Mushroom Risotto**

##### **Sautéed Mixed Vegetables**

##### **Fresh Green Beans and Red Peppers**

# Marietta/Cobb Museum of Art- Weddings



Frank Lloyd Wright was born in Wisconsin in 1867. After studying engineering, he worked for an architect. His theory of "Form and Function Are One" would be the influence for his house. They had a style all their own, horizontal with no basements or attics. Built with natural materials and never painted, Wright used low-pitched rooflines with deep overhangs and uninterrupted walls of windows to merge into their environments. His Falling Water house is well recognized as well as the fabulous Guggenheim Museum. He died at 92 in Arizona after becoming internationally recognized for his innovative building style and contemporary designs.

## FRANK LLOYD WRIGHT MENU (page 13 & 14)

### V. Seated Served Dinner Menu

#### Passed Appetizers

(Choice of two)

#### **Spinach and Goat Cheese Puffs**

*Served with Red Pepper Vinaigrette*

#### **Wild Mushroom Tart**

*Served in a Filo Dough Cup*

#### **Fig and Goat Cheese Puff**

*Served with Balsamic Glaze*

#### **Shrimp Scampi Bruschetta**

*Shrimp, Tomato, Parmesan  
and Garlic on Crustini*

#### **Saffron Shrimp Wonton**

*Served with Saffron Aioli*

#### **Lump Crab Cake**

*Served on a Wonton Crisp  
with Remoulade Sauce*

#### **Cashew Crusted Chicken Spike**

*Served with Sweet Orange Sauce*

#### **Grilled Pork Tenderloin Crustini**

*Served with Mango Chutney*

#### Salad

(Choice of one)

#### **Spinach Pecan Salad**

*Served with Candied Pecans, Gorgonzola,  
Poached Pears and Baby Spinach*

#### **Ensalada Caprese**

*Mixed Field Greens Served with Fresh  
Tomatoes, Mozzarella, Balsamic,  
Olive Oil and Pepper*

#### **Mixed Berry Salad**

*Mixed Field Greens  
Served with Mixed Berries,  
Feta Cheese and Peach Vinaigrette*

#### **Traditional Garden Salad**

*Mixed Field Greens  
Served with Seasonal Vegetables  
and Light Vinaigrette*

# Marietta/Cobb Museum of Art- Weddings

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## FRANK LLOYD WRIGHT MENU

### V. Seated Served Dinner Menu

Also included in your package

#### Entrée

Offer your guests a choice of three on your response card or serve everyone a dual entrée.

A seating chart will need to be provided to the Carriage House Event Management along with the final count.

#### **Roasted Beef Tenderloin**

*Served Medium Rare with  
Red Wine Butter Sauce*

#### **Kalamata Olive Crusted Chicken**

*Served with Goat Cheese Cream Sauce*

#### **Seared Tuna**

*Served Rare with Ginger Soy Sauce*

#### **Grilled Salmon**

*Served with Pesto Cream Sauce*

#### **Wild Mushroom Strudel**

*Served with Red Pepper Vinaigrette*

#### Accompaniments

(Choice of two)

#### **Scalloped Potatoes**

#### **Garlic Mashed Potatoes**

#### **Wild Rice**

#### **Wild Mushroom Risotto**

#### **Sautéed Asparagus**

#### **French Green Beans and Red Peppers**

#### **Roasted Yellow Squash and Grape Tomatoes**

#### **Coconut Sticky Rice**

#### Bread

#### **Assorted Rolls**

*Served with Honey Butter*