



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 19th 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.

Marietta / Cobb Museum of Art Weddings

Frederic Remington Menu

III. Heavy Appetizer Menu

Choice of 5 appetizers

Snow Crab Fritters

Accompanied by a Tangy Remoulade Sauce

Pear and Blue Cheese Puff

Served with Port Balsamic Glaze

Pecan Crusted Chicken Bites

Served with Peach Melba 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)

Cocktail sauce

By Carriage House Event Management

65 Whitlock Ave, Marietta, Ga. 30064 / 770.875.2230

www.carriagehouseeventmanagement.com



Marietta / Cobb Museum of Art Weddings

Frederic Remington Menu

III. Heavy Appetizer Menu

Also included in your package

Station Choice

Choice of One Station:

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 Bites*

Let your guests make their own combinations

Grits Bar

*Cheddar cheese Grits, Shrimp and Tasso Ham Grits
Served with Cheese, Tomato, Bacon, Chives and Butter*

Served in Martini Glasses

Let your guests make their own combinations

Mashed Potato Bar

*Garlic, Cheddar and Sweet Mashed Potatoes
Served with Cheese, Bacon, Chives, Sour Cream, Butter,
Pecan and Brown Sugar*

Served in Martini Glasses

Let your guests make their own combinations

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

Bone In Baked Ham

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 & Lemonade

Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings

Soft Drink Station

Wedding Cake

Traditional Pound Cake and Butter Cream Icing

Your choice of cake flavor, filling flavor and design

(Fondant and intricate designs will cost extra)

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