



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)

Marietta / Cobb Museum of Weddings

James Whistler

IV. Buffet Dinner

Stationary Appetizers

Choice of Two Appetizers:

*Warm Spinach and Parmesan Dip
Served with New York Flat Breads*

*Domestic Cheese Platter
Served with Fruit Garnishes and an 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 Salad:

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

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

*Mixed Berry Salad
Mixed Field Green served with Mixed Berries, Feta Cheese and Peach Vinaigrette*

*Traditional Garden Salad
Mixed Greens Served with Seasonal Vegetables and a Light Vinaigrette*

Beverages

Also included:

Sweet Tea, Un Sweet Tea, Water and Coffee Station

By Carriage House Event Management
65 Whitlock Ave, Marietta, Ga. 30064 / 770.875.2230
www.carriagehouseeventmanagement.com

Also included in your package



Marietta / Cobb Museum of Art Weddings

James Whistler

IV. Buffet Dinner

Entrée

Choice of Two Entrées:

*Braised Beef Brisket
Served with Wild Mushroom Sauce*

*Grilled London 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 a garlic Herb Sauce (Vegetarian)*

Sides

Choice of Two Sides:

*Garlic Mashed Potatoes
Wild Rice*

*Rosemary Roasted Potatoes
Wild Mushroom Risotto
Sautéed Mixed Vegetables
Fresh Green Beans and Red Peppers*

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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