

Salvador Dali was a Spanish painter best known for the striking and the bizarre images in his surrealist work. His best known work, <u>The Persistence of Memory</u> 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 imaginatived, 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.

# MARIETTA/COBB MUSEUM OF ART SOCIAL EVENTS SALVADOR DALI MENU

### 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

BY CARRIAGE HOUSE EVENT MANAGEMENT 999 WHITLOCK AVE, SUITE 5, MARIETTA, GA 30064 | 770.426.1530 WWW.CARRIAGEHOUSEEVENTMANAGEMENT.COM



# MARIETTA/COBB MUSEUM OF ART SOCIAL EVENTS SALVADOR DALI MENU

# III. HEAVY APPETIZER MENU Also included in your package

### 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

Let your guests make their own combinations

#### **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:

(Choice of two if guest count is over 150)

## Whole Grilled New York Strip Steak Herb Roasted Fresh Turkey Breast Bone in 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**

Served with Whipped Cream and Chocolate Shavings

**Soft Drink Station** 

### **DESSERTS**

Miniature Assorted Panna Cotta, Tiramisu, and Pistachio Frangipane Bars with Red Wine Soaked Cherries

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