



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.

MARIETTA/COBB MUSEUM OF ART SOCIAL EVENTS
FRANK LLOYD WRIGHT MENU

V. SEATED SERVED DINNER MENU

<p align="center"><u>PASSED APPETIZERS</u></p> <p align="center">Choice of two:</p> <p>Spinach and goat Cheese Puffs <i>Served with Red Pepper Vinaigrette</i></p> <p>Wild Mushroom Tart <i>Served in a Filo Dough Cup</i></p> <p>Fig and Goat Cheese Puff <i>Served with Balsamic Glaze</i></p> <p>Shrimp Scampi Bruschetta <i>Shrimp, Tomato, Parmesan, and Garlic on Crustini</i></p> <p>Saffron Shrimp Wonton <i>Served with Saffron Aioli</i></p> <p>Lump Crab Cake <i>Served on a Wonton Crisp with Remoulade Sauce</i></p> <p>Pistachio Crusted Chicken Spike <i>Served with Sweet Soy</i></p> <p>Grilled Pork Tenderloin Crustini <i>Served with Mango Chutney</i></p>	<p align="center"><u>SALAD</u></p> <p align="center">Choice of one:</p> <p>Spinach Pecan Salad <i>Served with Candied Pecans, Gorgonzola, Poached Pears, and Baby Spinach</i></p> <p>Ensalada Caprese Mixed Field Greens <i>Served with Fresh Tomatoes, Mozzarella, Balsamic, Olive Oil, and Pepper</i></p> <p>Mixed Berry Salad Mixed Field Green <i>Served with Mixed Berries, Feta Cheese, and Peach Vinaigrette</i></p> <p>Traditional Garden Salad Mixed Greens <i>Served with Seasonal Vegetables and a Light Vinaigrette</i></p> <p align="center"><u>BEVERAGES</u></p> <p align="center">Also included:</p> <p align="center">Sweet Tea, Water, and Coffee will be served at the table</p> <p align="center"><u>BREAD</u></p> <p align="center">Also included:</p> <p align="center">Assorted Rolls <i>Served with Honey Butter</i></p>
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Also included in your package

<u>ENTRÉE</u>	<u>SIDES</u>
<p>Choice of one per person:</p> <p>A seating chart will need to be provided to the Carriage House Event Management along with final count.</p> <p>Split Entrée is Additional \$4.00 per person.</p>	<p>Choice of two:</p>
<p>Roasted Beef Tenderloin <i>Served Medium Rare with Red Wine Butter Sauce</i></p>	<p>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</p>
<p>Kalmata Olive Crusted Chicken <i>Served with Goat Cheese Cream Sauce</i></p>	<p><u>DESSERTS</u> Choice of one:</p>
<p>Seared Tuna <i>Served Rare with Ginger Soy Sauce</i></p>	<p>Chocolate Panna Cotta <i>Served with Pecan Brittle</i></p>
<p>Grilled Salmon <i>Served with Pesto Cream Sauce</i></p>	<p>Tiramisu <i>Served in a Coffee Cup with Lady Fingers</i></p>
<p>Wild Mushroom Strudel (Vegan) <i>Served with Red Pepper Vinaigrette</i></p>	<p>Green Tea Mousse <i>With Ginger Cookies</i></p>
	<p>Crème Brûlée <i>Flavor of choice with Caramelized Sugar</i></p>