



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 ART WEDDINGS JAMES WHISTLER MENU

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 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:

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 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, Unsweetened Tea, Water, and Coffee Station



MARIETTA/COBB MUSEUM OF ART WEDDINGS
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 (Vegetarian)

SIDES

Choice of two:

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)