



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 WEDDINGS FRANK LLOYD WRIGHT MENU

V. SEATED SERVED DINNER MENU

PASSED APPETIZERS

Choice of two:

Spinach and goat Cheese Puffs
Served with Red Pepper Vinaigrette

Wild Mushroom Tart
Served in a Filo Dough Cup

Fig and Goat Cheese Puff
Served with Balsamic Glaze

Shrimp Scampi Bruschetta
Shrimp, Tomato, Parmesan, and Garlic on Crustini

Saffron Shrimp Wonton
Served with Saffron Aioli

Lump Crab Cake
Served on a Wonton Crisp with Remoulade Sauce

Pistachio Crusted Chicken Spike
Served with Sweet Soy

Grilled Pork Tenderloin Crustini
Served with Mango Chutney

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, Water, and Coffee will be served at the table



MARIETTA/COBB MUSEUM OF ART WEDDINGS
FRANK LLOYD WRIGHT MENU

V. SEATED SERVED DINNER MENU
Also included in your package

<p align="center"><u>ENTRÉE</u></p> <p align="center">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 align="center">Roasted Beef Tenderloin <i>Served Medium Rare with Red Wine Butter Sauce</i></p> <p align="center">Kalmata Olive Crusted Chicken <i>Served with Goat Cheese Cream Sauce</i></p> <p align="center">Seared Tuna <i>Served Rare with Ginger Soy Sauce</i></p> <p align="center">Grilled Salmon <i>Served with Pesto Cream Sauce</i></p> <p align="center">Wild Mushroom Strudel (Vegan) <i>Served with Red Pepper Vinaigrette</i></p>	<p align="center"><u>SIDES</u></p> <p align="center">Choice of two:</p> <p align="center">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 align="center"><u>BREAD</u></p> <p align="center">Also included:</p> <p align="center">Assorted Rolls <i>Served with Honey Butter</i></p> <p align="center"><u>WEDDING CAKE</u></p> <p align="center">Traditional Pound Cake and Butter Cream Icing <i>Your choice of cake flavor, filling flavor, and design</i></p> <p align="center">(Fondant and intricate designs will cost extra)</p>
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