



MENUS

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Meet the Chef

CULINARY DIRECTOR / EXECUTIVE CHEF NICHOLAS WALKER

Nicholas Walker has been the Culinary Director / Executive Chef at the Cobb Energy Performing Arts Centre and Cobb Galleria Centre since August 2016. Previously he was Executive Chef at Cobb Galleria Centre for 6 years. Chef Walker brings a fresh, innovative approach to corporate and social events at the Centre. His cuisine is inspired by his Georgia roots, with many of his dishes sourced from local and regional farms and small businesses.

A Milledgeville native, Walker came to the Centre from the Intercontinental Hotel Buckhead, where he served as Sous Chef for Au Pied du Cochon and later Banquet Chef for the hotel.



Walker is a graduate from the Art Institute of Atlanta's Culinary Arts Management Program (magna cum laude / Bachelor of Science). Walker worked at various restaurants in the Athens and Atlanta areas, and he has worked in almost every kitchen setting including country clubs, resorts, hotels and off-premise catering. Chef Walker also has worked with the Food Network and the continuing education department of AIA as an instructor. He currently is an instructor with Kennesaw State University's Institute for Culinary Sustainability and Hospitality Management.

Walker and his wife, Kathleen, live in Tucker with their two young sons. In his spare time, he is an avid home brewer and enjoys entertaining family and friends.

MENU

Breakfast Buffets

CLASSIC CONTINENTAL

Chilled Orange and Cranberry Juice
Seasonal Fruits and Berries
Freshly Baked Breakfast Pastries and Muffins
Coffee, Decaffeinated Coffee and Tea

BUSINESS CONTINENTAL

Chilled Orange and Cranberry Juice
Seasonal Fruit Kabobs
Seasonal Berries and Cream
Mini Fruit Parfaits
Assorted Pastry and Breakfast Breads with Butter
and Fresh Fruit Preserves
Coffee, Decaffeinated Coffee and Tea

COBB ENERGY SIGNATURE BUFFET

25+ Guests

Choice of Chilled Juice: Orange, Grapefruit, Cranberry
Seasonal Fruit Kabobs
Seasonal Berries and Cream
Mini Fruit Parfaits
Farm Fresh Scrambled Eggs
Crisp Bacon or Smoked Sausage
Smoked Paprika & Rosemary Dusted Roasted Red Bliss
Potatoes
Assorted Pastry and Breakfast Breads with Butter
and Fresh Fruit Preserves
Coffee, Decaffeinated Coffee and Tea

Plated Breakfast

THE AMERICAN

Scrambled Eggs, Crisp Bacon or Sausage Links, Smoked
Paprika and Rosemary Dusted Roasted Red Bliss Potatoes,
an Assortment of Freshly Baked Pastries and Muffins, a
Bowl of Fruit Kabobs, Preset Orange Juice, and Coffee and
Hot Tea Served Tableside

BRIOCHE FRENCH TOAST

Vermont Maple Syrup, Choice of Crisp Bacon or Sausage
Links, an Assortment of Freshly Baked Pastries and Muffins,
a Bowl of Fruit Kabobs, Preset Orange Juice, and Coffee and
Hot Tea Served Tableside

THE EYE OPENER

Toasted Brioche Topped with Canadian Bacon, Sautéed
Spinach, and Scrambled Eggs with Rosemary Dusted
Roasted Red Bliss Potatoes, an Assortment of Freshly Baked
Pastries and Muffins, a Bowl of Fruit Kabobs, Preset Orange
Juice, and Coffee and Hot Tea Served Tableside

COBB ENERGY

Eggs Benedict Served in a Flaky Puff Pastry, Canadian Bacon,
Spinach, Hollandaise, and Southern Roasted Potatoes,
an Assortment of Freshly Baked Pastries and Muffins, a
Bowl of Fruit Kabobs, Preset Orange Juice, and Coffee and
Hot Tea Served Tableside

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Create Your Own Breakfast

FROM THE BAKERY AND GARDEN

Assorted Mini Danishes (Strawberry, Blueberry, Cheese) and Bear Claws
Assorted Mini Pastries (Peach Turnovers, Pinwheels, Blueberry, Cheese Strip)
Assorted Breakfast Muffins (Blueberry, Cranberry, Banana Nut, Raisin Bran)
Assorted Bagels and Cream Cheese
Pecan Coffee Cake
Banana Bread
Mini Chocolate Croissants
Mini Martini Yogurts (Pina Colada, Mixed Berry)
Sliced Fruit Platters
Fruit Kabobs with Yogurt Dips
Mini Fruit Parfaits
Mixed Berries with Chantilly Crème
Whole Fresh Seasonal Fruit

FROM THE FARM AND LAND

Farm Fresh Scrambled Eggs
Apple Wood Smoked Bacon
Breakfast Sausage Links
Sausage, Egg, Cheese Biscuit
Sausage and Cheese Biscuit
Fried Chicken and Cheese Biscuit
Smoked Paprika and Rosemary Dusted Roasted Red Potatoes
Hash Browns
Steel Cut Oatmeal with Brown Sugar and Raisins
Cheese Grits
Smoked Salmon with Bagels and Cream Cheese
Belgian Waffles with Vermont Maple Syrup, Warm Fruit Compote
French Toast with Vermont Maple Syrup, Fresh Fruit Compote

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Food & Beverage Guide

FOOD POLICIES

Plated and buffet meals come with assorted rolls and butter pre-set to all tables. Coffee and tea service is provided table side by the service team.

Chef attended and carving stations will require (1) attendant per 100 guests. Buffets and plated events are based on 2 hours of continuous service, unless otherwise stated. Tray passing is based on 1 hour of service and requires (1) attendant per 100 portions.

Our goal is to provide the best possible service to you and your guests. If you prefer to quicken service due to time constraints please let us know in advance so we can plan the best service possible for you.

ALCOHOL POLICIES AND LAWS

Due to state and county laws, alcohol cannot be brought into the facility without having been purchased through a licensed distributor and delivered to the facility with proper invoicing. Donated alcohols will not be accepted without proper licensing and permits; see your catering manager for details.

Cobb Energy Centre will comply with all federal and state laws regarding the sales and service of alcohol. We reserve the right to refuse alcoholic service to intoxicated or underage persons. No alcoholic beverages may be removed from the premises.