



# MENUS



## MENU

### Meet the Chef

#### **CULINARY DIRECTOR / EXECUTIVE CHEF NICHOLAS WALKER**

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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

### Build Your Own Break

#### SNACK OPTIONS

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- Granola Bars
- Fresh Baked Cookies
- Assorted Mixed Nuts
- Flat Salted Pretzels
- Assorted Dried Fruits
- House Made Trail Mix
- Individual Bags of Popcorn (White or Caramel)
- Individual Bags of Chips
- Individual Candy Bars
- Walnut Brownies and Blondies
- Selection of Dips (Pico De Gallo, Hummus & French Onion)
  - Served with an Assortment of Chips
- Baked Lentil Chips (Assorted Flavors) \*Gluten Free
- Individual Bags of Mini Cookies (Assorted Flavors) \* Gluten Free
- Food Should Taste Good Chips (Assorted Flavors) \*Gluten Free

#### BEVERAGE OPTIONS

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- Freshly Brewed Regular Coffee
- Freshly Brewed Decaffeinated Coffee
- Hot Water with Assorted Tazo Teas
- Assorted Soft Drinks
- Bottled Water
- Perrier Sparkling Bottled Water
- Monster Energy Drinks (Regular & Low Carb)
- Iced Tea (Sweet or Unsweet)
- All Natural Chilled Juices
- House Made Lemonade or Fruit Punch
- Individual Bottles of Milk (Whole, 2% & Chocolate)
- Assorted Fuze Drinks

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### Food & Beverage Guide

#### FOOD POLICIES

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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

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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.