



MENUS

MENU

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

Hors D'Oeuvres

All Items Are Per Piece, a Minimum of 50 Required.

BY SKY

CHICKEN CORDON BLEU Chicken, Ham and Swiss in Puff Pastry

SMOKED CHICKEN IN PHYLLO Stone Ground Mustard Aioli and Capers

CHILE – LIME CHICKEN SKEWERS Onions, Green and Red Peppers

CASHEW CHICKEN SPRING ROLLS Served with Thai Peanut Dipping Sauce

DUCK SPRING ROLL Sweet Chili Sauce

BY SEA

PANANG SHRIMP Curried Shrimp in a Crispy Shell

COCONUT SHRIMP Breaded in Coconut and Fried Golden Brown

SHRIMP IN BACON Wrapped in Bacon and Baked

BACON WRAPPED SCALLOP Wrapped in Bacon, Baked and Tossed in Pepper Butter

JUMBO LUMP CRAB SALAD Pickled Onions in a Chinese Spoon

OYSTER SHOOTERS Bluepoint Oysters with Bloody Mary Cocktail

TUNA TARTAR Ginger Tuna Tartar in a Chinese Spoon

SHELLFISH SALAD Scallop, Shrimp, Mussel and Crab in a Scallop Shell

COCONUT LOBSTER SKEWERS

INDIVIDUAL SHRIMP COCKTAILS Avocado Crème

BY LAND

MINIATURE BEEF WELLINGTON Beef and Mushrooms in Puff Pastry

CHIPOTLE STEAK SKEWERS Onions, Red and Green Peppers

MINI PHILLY CHEESE STEAK

PULLED BBQ PORK BISCUITS

LAMB LOLLIPOPS Dijon and Herb Crust

SAUSAGE STUFFED MUSHROOMS

BEEF FILET AND GORGONZOLA Wrapped in Bacon

MINI MONTE CRISTO Turkey, Ham, and Swiss on French Toast

BY GARDEN

ASPARAGUS ROLL UP Bleu Cheese and Phyllo

CRANBERRY & BRIE IN PHYLLO Wrapped in Crispy Dough and Baked

QUESADILLA TRUMPETS Cheese and Spices in Cone

BRAISED ARTICHOKE AND PEPPER PIZZA

MAC N CHEESE with Romesco Sauce

BRUSCHETTA Diced Tomato with Basil on Garlic Crustini

CHILLED PEACH SOUP SHOOTER Peach and Mint Soup

MUSHROOM AND BRIE TARTS Savory Tarts Filled with Duxelle and Brie

HUMMUS Black Bean Hummus with Pita Chip

CAPRESSE SALAD Ciligini Mozzarella Grape Tomatoes, Balsamic Glaze

CRUDITÉS Match Stick Carrot, Celery and Zucchini with Avocado Ranch

CAESAR SALAD ROLL
Petite Romaine Wrapped in
Rice Paper

MENU

Displays

FOOD ART

IMPORTED AND DOMESTIC CHEESE DISPLAY with Assorted Crackers and Flatbreads

Small Platter (*Serves 25-100*)

Medium Platter (*Serves 100-200*)

Large Platter (*Serves 200-300*)

INDIVIDUAL VEGETABLE CRUDITÉS with Spiced Ranch Dressing

INDIVIDUAL ANTIPASTI PLATES Italian and Spanish Cured Meats with Grilled Mushroom and Asparagus, Roasted Bell Peppers and Olives

Baked Brie in a Flaky Pastry Crust Grapes, Baguettes and Crackers (*Serves 40*)

ASSORTED SUSHI DISPLAY (*Please refer to our Sushi Menu*)

JUMBO SHRIMP ON ICE with Cocktail and Lemon (*2 Shrimp per person*)

SEASONAL AND EXOTIC SLICED FRUITS AND BERRIES

ARTISANAL TERRINE AND PATE DISPLAY with Crackers, Baguettes and Grapes

SUSHI

CALIFORNIA ROLL Nori, Rice, Crab Stick, Avocado and Cucumber

SHRIMP TEMPURA ROLL Nori, Rice, Shrimp and Cucumber

TUNA AVOCADO ROLL Nori, Rice, Tuna and Avocado

CUCUMBER ROLL Nori, Rice, Avocado, Cream Cheese, Wrapped in Cucumber

SPICY TUNA ROLL Nori, Rice, Tuna, Hot Sauce, Masago, Green Onion and Cucumber

EEL CUCUMBER ROLL Nori, Rice, Broiled Eel and Cucumber

All Sushi is Accompanied by Wasabi, Soy and Pickled Ginger.

SUSHI POLICIES

The consumption of raw or undercooked egg, hamburgers, shellfish, poultry, fish, and steaks may increase your risk of foodborne illness. Especially if you have certain medical conditions.

Sushi Chef can be added to create a more authentic Sushi experience.

A Sushi Roll will net about 6-8 pieces of Sushi or Sashimi. To ensure that service is not compromised to your guests we require minimum of (2) pieces of each Sushi/Sashimi to be ordered per guarantee.

We highly recommend that (3) pieces are ordered when selecting seafood items.

MENU

Food Stations

All stations priced per person, based on 1 ½ hours of service. All stations are chef attended.

SALADS

CAESAR SALAD STATION Hand Cut Romaine Lettuce, Croutons and Shaved Parmesan Cheese with a Parmesan Peppercorn Dressing, Served in a Martini Glass

SALAD STATION Baby Spinach and Frisee, Feta Cheese, Candied Red Onion, Roasted Red Peppers and Warm Bacon Vinaigrette, Tossed to Order
ADD: Grilled Chicken or Shrimp

PASTA

Served with Tomato Focaccia and Italian Rustic Breads

LOBSTER AND CHEESE RAVIOLI with Sage Brown Butter Sauce, Roasted Yellow and Red Tomato

PORCINI MUSHROOM AGNOLATTI with Creamy Carbonara Sauce, Eggplant, Capers and Peppers
ADD: Grilled Chicken or Shrimp

RISOTTO

Served with Tomato Focaccia and Italian Rustic Breads

MARINATED ARTICHOKE AND LEMON RISOTTO with Peas, Herbs, Boursin and Parmesan Cheese and Garlic

FORRESTER MUSHROOM RISOTTO with Goat Cheese, Herbs and Garlic
ADD: Grilled Chicken or Shrimp

FAJITAS

Served with Pico de Gallo, Sour Cream, and Shredded Cheese

Sautéed with Peppers, Onions and Mushrooms, Brown Rice, Lettuce and Flour Tortillas
Chicken* Beef Shrimp

FROM THE BUTCHER SHOP

BOURBON & MAPLE ROASTED HAM* Red Onion Confit and German Mustard, Silver Dollar Rolls (Serves 40-50)

WHOLE ROASTED TOM TURKEY Gravy and Champagne and Cranberry Chutney, Silver Dollar Rolls (Serves 40-50)

HERB SCENTED PRIME RIB OF BEEF Au Jus and Horseradish, Silver Dollar Rolls (Serves 40-50)

PEPPER CRUSTED TENDERLOIN OF BEEF Roasted Veal Jus and Dijon Aioli, Silver Dollar Rolls (Serves 30)

CRAB STUFFED SALMON EN CROUTE* Crab Stuffed Salmon Wrapped in a Puff Pastry (Serves 25)



* Locally raised + Sustainable seafood

MENU

Food Stations – Desserts & Sweets

All stations priced per person, based on 1 ½ hours of service. All stations are chef attended.

BAKERY AND BAR

Select 2

ASSORTED FRESHLY BAKED COOKIES Oatmeal Raisin, Chocolate Chip, White Chocolate Macadamia Nut

BROWNIES AND BLONDIES

ASSORTMENT OF INDIVIDUAL CHOCOLATE PRALINE PETIT FOURS

GALAXY “BLACK AND WHITE” DESSERTS

Ivory Brownie Squares, Chocolate And Lemon Bites, Dark Chocolate Tartlets, White Chocolate Tartlets, Chocolate Mini Choux, Orange Ganache Tartlets, Gianduja Rectangles, Crunchy Chocolate Pyramids, Venezuelan Chocolate Ganache Tartlets

CHOCOLATE TRUFFLES AND MACAROONS Chocolate Truffle Selection: Semi Sweet, Milk, White Chocolate, Champagne, Grand Orange, and Hazelnut. Macaroon Flavor Selection: Vanilla, Pistachio, Coffee, Raspberry, Lemon, Chocolate

MINI CANOLLI

OPERA CAKE BITES

MINI PASTRY SHOP

Select 2

CHEESECAKE LOLLIPOPS Toffee, Chocolate, Pink Cherry

DESSERT BARS Chocolate Peanut Butter Brownie, Key Lime, Berry Frangipane, Coconut and Chocolate

ASSORTED MINI CHEESECAKES Dolce De Leche, Mocha Cappuccino, Decadent Turtle

HAPPY ENDING ACTION STATIONS

All stations are attended

ROOT BEER FLOAT STATION Attended Root Beer Floats Made to Order with Barq’s Root Beer and Vanilla Ice Cream

CHOCOLATE FOUNTAIN Served with Cubed Fruits, Strawberries, Pound Cake, Marshmallows, Rice Krispie Treats
(Requires Special Fountain Rental.)

BANANAS FOSTER STATION Fresh Bananas Cooked with Brown Sugar, Rum, Banana Liquor. Served Warm Over Vanilla Bean Pastry Cream

MENU

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.