



# 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

### Breakfast Buffets

#### CLASSIC CONTINENTAL

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

#### BUSINESS CONTINENTAL

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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

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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

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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

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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

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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

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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

## MENU

### Create Your Own Breakfast

#### FROM THE BAKERY AND GARDEN

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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

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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

## 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

## MENU

### Lunch Buffets

#### ITALIAN

Tomato Basil Mozzarella Salad  
 Grilled Vegetable with Balsamic Glaze  
 Chef's Selection of Seasonal Vegetables, Grilled and  
 Topped with a Sweet Balsamic Reduction  
 Haricot Vert with Roasted Tomato, Garlic and Olive Oil  
 Gnocchi Genevese Potato Pasta with a Basil Pesto

*(Select 2)*

Braised Short Rib Braciolo  
 Shrimp and Asparagus Risotto  
 Cheese Tortellini and Grilled Chicken  
 with Roasted Tomato Cream

Canolis  
 Chocolate Hazelnut Bites

Rolls and Butter  
 Water, Coffee, Decaffeinated Coffee and Hot Tea  
 Iced Tea upon Request

#### FRENCH

French Onion Soup (*Chef Attendant Required*)  
 Baby Lettuces With Bleu Cheese and Provincial Dressing  
 with Olives, Tomatoes, Shallots, Garlic, Olive Oil In  
 Martini Glass  
 Haricot Vert with Roasted Tomato, Garlic And Olive Oil  
 Pomme Anna Potatoes - Gruyere Gratin Potatoes

*(SELECT 2)*

Baked Tilapia Roulade with Lemon Beurre Blanc  
 Grilled Flank Steak with Gloss De Veau Au Poive  
 Chicken En Croute - Chicken Stuffed with Mushrooms and  
 Parmesan Wrapped In Puff Pastry

Assorted Mini French Pastries and Petit Fours

Rolls and Butter  
 Water, Coffee, Decaffeinated Coffee and Hot Tea  
 Iced Tea upon Request

*\* Locally raised + Sustainable seafood*

#### ASIAN

Assorted Dim Sum  
 Asian Salad with Ginger Soy Dressing and Cashews  
 Vegetable Stir-Fry  
 Vegetable Fried Rice

*(Select 2)*

Chicken Almandine\*  
 Sesame Glazed Beef  
 Ginger and Plum Glazed Grilled Salmon+

Mandarin Orange Cheesecake Tart  
 Fortune Cookies

Rolls and Butter  
 Water, Coffee, Decaffeinated Coffee and Hot Tea  
 Iced Tea upon Request

#### SOUTHERN AMERICAN

Southern Style Potato Salad  
 Iceberg Wedge Salad with Thousand Island, Grape Tomato  
 and Bleu Cheese  
 Green Bean Casserole or Collard Greens  
 Country Style Cheese Grits or Mashed Potatoes

*(Select 2)*

BBQ Ribs  
 Lemon Stuffed Rainbow Trout  
 Fried Chicken with Thyme Gravy\*  
 Batter Fried Cod with Tartar Sauce

Pecan Pie  
 Key Lime Pie Mousse

Rolls and Butter  
 Water, Coffee, Decaffeinated Coffee and Hot Tea  
 Iced Tea upon Request

## MENU

## Lunch Buffets

**SANDWICH BUFFET**

*All Sandwich Buffets Include Mixed Green Salad with Tomatoes, Cucumbers & Carrots; Choice of Italian, Ranch or Balsamic Dressing; Choice of Southern Style Red Bliss Potato Salad or Chilled Cheese Tortellini Salad with Pesto; Assorted Cookies, Blondies & Fudge Brownies; Water, Coffee, Decaffeinated Coffee and Hot Tea; Iced Tea upon Request.*

***Choice of 3 Sandwiches Per Buffet.***

**SPICED SALMON PANINI**

Brie Cheese, Dill Aioli, Cucumber, Green Leaf Lettuce, Roasted Tomatoes, Red Onions

**BLACK FORREST HAM**

Alpine Swiss Cheese, Whole Grain Aioli on a Rustic French Baguette, Green Leaf Lettuce, Sliced Tomatoes, Red Onions

**PASTRAMI SPICED SALMON\***

Pepper Jack Cheese, Focaccia Bread, Green Leaf Lettuce, Sliced Tomato, Red Onions

**SMOKED TURKEY BREAST**

Gruyere Cheese, Creamy Dijon Aioli, Kaiser Roll, Green Leaf Lettuce, Sliced Tomato, Red Onions

**CHICKEN CAESAR WRAP\***

Parmesan Cheese, Romaine Lettuce, Caesar Dressing

**ROAST BEEF AND SWISS**

Tarragon Aioli, Challah Bread, Green Leaf Lettuce, Roasted Onions, and Tomatoes

**GRILLED CHICKEN HOAGIE\***

Provolone Cheese on a Hoagie Bun, Prosciutto, Grilled Zucchini, Green Leaf Lettuce, Sliced Tomatoes, Red Onions

**MEDITERRANEAN TUNA SALAD**

Roasted Peppers, Mixed Green Lettuce and Shaved Onions on a Ciabatta Panini

**BALSAMIC MARINATED GRILLED VEGETABLE WRAP**

\* Locally raised + Sustainable seafood

## MENU

## Boxed Lunch

*Maximum selection of 3 types of sandwiches*

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**SMOKED TURKEY BREAST**

Gruyere Cheese, Kaiser Roll, Green Leaf Lettuce, Sliced Tomato, Red Onions and Creamy Dijon Aioli. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

**BLACK FORREST HAM**

Alpine Swiss Cheese, Whole Grain Aioli on a Rustic French Baguette, Green Leaf Lettuce, Sliced Tomatoes, Red Onions. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

**ROAST BEEF AND SWISS**

Roasted Onions, Tarragon Aioli, Challah Bread, Green Leaf Lettuce and Tomatoes. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

**CHICKEN CAESAR WRAP\***

Romaine Lettuce, Parmesan Cheese, Caesar Dressing. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

**GRILLED CHICKEN HOAGIE\***

Prosciutto, Grilled Zucchini, Provolone Cheese, Hoagie Bun, Green Leaf Lettuce, Sliced Tomato, Red Onions. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

**GRILLED VEGGIE SANDWICH**

Peppers, Onions, Feta and Balsamic Ciabatta Roll. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

**CLASSIC CAESAR CHOPPED SALAD**

Herb Grilled Chicken, Croutons and Parmesan Dressing. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

**CHOPPED COBB SALAD**

Sliced Egg, Red Grape Tomatoes, Cheddar and Swiss Cheese, Shredded Carrots, Diced Turkey and Bacon Crumbles, Balsamic Dressing. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

*Add an item from list below for an additional \$4 or substitute for any side item for \$2.50*

**INSALATA CAPRESSE****TORTELLINI PASTA SALAD****GARDEN SALAD WITH GRAPE TOMATOES, CUCUMBERS, BALSAMIC DRESSING****RED BLISS POTATO SALAD**

*\* Locally raised*



## MENU

### Plated Lunches

*Served with Water, Coffee, Decaffeinated Coffee and Hot Tea; Iced Tea upon Request.*

#### SALADS

- MIXED GREEN SALAD** Cucumber, Tomato, Shredded Carrot, Daikon Sprout and Balsamic Vinaigrette  
**INSALATA CAPRESSE** Grape Tomatoes, Cligini Mozzarella, Fresh Basil and Olive Oil Served in a Martini Glass  
**ARUGULA AND SPINACH** Roasted Tomato, Bleu Cheese Crumbles, Bleu Cheese Dressing  
**ROMAINE WEDGE** Parmesan Cheese Crisp, Shredded Parmesan and Caesar Drizzle

#### ENTRÉES

- TILAPIA ROULADE** Braised Carrots in a Cumin and Orange Sauce and Poached Fingerling Potatoes  
**GRILLED SALMON\*** Wilted Spinach, Curry Sauce, Port Glaze and Potato Cake  
**MUSHROOM STUFFED CHICKEN BREAST** Potato Gratin, Baby Carrots, Asparagus and Veal Jus  
**PETITE FILET OF BEEF** Mashed Potato, Haricot Vert and Creamy Peppercorn Sauce  
**HERB MARINATED GRILLED CHICKEN BREAST\*** Tomato, Asparagus Risotto and Roasted Chicken Jus  
**CHICKEN PARMESAN LINGUINI\*** Jumbo Asparagus and Pomodoro Sauce  
**CHICKEN PICATTA\*** Red Bliss Potato, Baby Carrots, Asparagus Fricassee and Picatta Sauce  
**PAN SEARED SKIRT STEAK ROULADE** Roasted Garlic Potato Puree, Zucchini, Squash and Bordelaise Sauce

#### FAMILY STYLE DESSERTS

- 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  
**ASSORTMENT OF INDIVIDUAL CHOCOLATE PRALINE PETIT FOURS**  
**ASSORTED CHEESECAKE BITES** Blueberry, Strawberry and Plain  
**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  
**ASSORTED COOKIES, BROWNIES AND BLONDIES**

#### INDIVIDUAL PLATED DESSERTS

- CLASSIC NEW YORK CHEESECAKE** with Blueberry or Raspberry  
**LEMON CUSTARD STRIP**  
**BANANA PUDDING**  
**KEY LIME PIE MOUSSE**  
**DUET TRIANGLE AND MINI ROULADE CAKE** Praline Mousse Finished with Dark Chocolate Coating. Mini Roulade Cake: Lemon Mousse with Blueberries  
**CHOCOLATE PRALINE MOUSSE WITH FUILLITENE, AND CHOCOLATE SPONGE CAKE**  
**OPERA CAKE** Layers of Thin Almond Sponge Soaked with Espresso, Filled with Ganache and Coffee Butter Cream, and Raspberry Sauce

*\* Locally raised + Sustainable seafood*

## MENU

### Plated Dinners

*Served with Water, Coffee, Decaffeinated Coffee and Hot Tea; Iced Tea upon Request.*

#### FROM THE GARDEN

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**SPINACH SALAD** Candied Pecans, Bleu Cheese, Lemon Vinaigrette

**BOUQUET OF BABY GREENS** Candied Pecans, Bleu Cheese, Lemon Vinaigrette

**WATERCRESS SALAD** Baby Corn, Hearts of Palm, Water Chestnut, Sesame and Roasted Peanut Vinaigrette

**THE WEDGE** Iceberg Lettuce, Crumbled Bleu Cheese, Bacon, Corn Bread Crouton, Bleu Cheese Dressing

**ARUGULA AND SPINACH SALAD** Balsamic Caviar, Roasted Red and Yellow Tomato, Garlic Confit and Herb Dressing

**WEDGE CAESAR** Parmesan Cheese, Cheese Crisp, Caesar Dressing

**FRISÉE SALAD** Poached Pear, Fried Leek, Smoked Roasted Shallot Dressing

**ROMAINE** Rice Paper, Shaved Parmesan, Baguette Crouton and Parmesan Dressing

#### SOUPS

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**LOBSTER BISQUE** Finished with Brandy and Basil Foam

**POTATO LEEK SOUP** Hot or Cold, Served with Chive Oil

**ROASTED BUTTERNUT SQUASH SOUP** Brunoise of Butternut Squash and Sautéed Mushrooms

#### APPETIZERS

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**AMERICAN WAGYU BEEF CARPACCIO** Herb Crust, Shaved Parmesan, Arugula, Fried Capers and Gaufrette Chip

**CRAB & AVOCADO SALAD** Micro Basil and Red Beet Syrup

**CALAMARI GRATIN** Parmesan Mashed Potato, Calamari, Crunchy Bread Topping

**ROASTED DUCK LEG CONFIT** Caramelized Shallot, Ginger Honey Compote, Balsamic Glaze, Herb Crouton

**CAVIAR** Selection of Caviar with Chopped Egg, Crème Fraîche, Caper, Red Onion

**SWEET PEA AND TOMATO RISOTTO** Mushroom Hazelnut Jus

**ROASTED BEET AND GOAT CHEESE SALAD** Frisée, Beet Vinaigrette, Micro Herbs



## MENU

### Plated Dinners

#### ENTRÉE

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**LEMON ROASTED HALF CHICKEN\*** Pommes Dauphinoise, Steamed Asparagus, Roasted Tomato Puree  
**GRILLED SALMON\*** Risotto with Rock Shrimp, Yellow Tomato, Haricot Vert, Grilled Asparagus  
**GINGER PORK TENDERLOIN** Roasted Pear and Bacon Confit, Sautéed Red Bliss Potatoes  
**PETITE LAMB WELLINGTON** Butternut Squash Risotto, Steamed Broccoli Florets, Lamb Jus  
**BRAISED SHORT RIB** Peruvian Purple Mashed Potato, Baby Carrots, Wilted Spinach and Natural Jus  
**GRILLED FILET MIGNON AU POIVRE** Peppercorn Crusted Filet, Sautéed Mushrooms, Creamy Peppercorn Beef Jus  
**DIVER SCALLOPS** Rosemary Skewer, Sautéed Gnocchi, Yellow Squash and Zucchini with Beurre Blanc  
**GINGER PORK TENDERLOIN** Roasted Pear and Bacon Confit, Sautéed Red Bliss Potatoes  
**HERB MARINATED GRILLED CHICKEN\*** Artichoke Barigoule (Onions, Artichokes, Potatoes, Carrots, Saffron), Roasted Chicken Jus  
**TILAPIA ROULADE** Fennel, Zucchini, Yellow Squash Fricassee, Fingerling Potatoes, Candied Lemon

#### DUAL ENTRÉE

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**GRILLED FILET AND CHICKEN\*** 4oz Filet, 4oz Chicken Breast with Garlic Mash, Asparagus, Roasted Tomato and Jus de Veau  
**GRILLED CHICKEN AND SALMON\*+** 4oz Chicken Breast, 4oz Salmon Filet, Mushroom Risotto, Wilted Spinach and Tomato Jus  
**GRILLED FILET AND SALMON** 4oz Filet, 4oz Salmon Filet, Parmesan Potato Cakes, Baby Carrots and Hollandaise

#### VEGETARIAN ENTRÉE

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**GRILLED TOMATO "STEAK"** with Pearl Couscous, Diced Vegetables, Braised Romaine and Mushroom Jus  
**GRILLED MARINATED TOFU** Lo Mein, Cabbage, Roasted Peppers, Green Onion and Sesame Glaze  
**POTATO GNOCCHI** Tomato Puree, Braised Fennel, Asparagus, Parmesan Cheese and Balsamic Glaze



\* Locally raised + Sustainable seafood

## MENU

### Plated Dinners

#### FAMILY STYLE DESSERT

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**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

**ASSORTMENT OF INDIVIDUAL CHOCOLATE PRALINE PETIT FOURS**

**ASSORTED CHEESECAKE BITES** Blueberry, Strawberry and Plain

**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

**ASSORTED COOKIES, BROWNIES AND**

#### INDIVIDUAL PLATED DESSERTS

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**CLASSIC NEW YORK CHEESECAKE** with Blueberry or Raspberry

**LEMON CUSTARD STRIP**

**BANANA PUDDING**

**KEY LIME PIE MOUSSE**

**DUET TRIANGLE AND MINI ROULADE CAKE** Praline Mousse Finished with Dark Chocolate Coating. Mini Roulade Cake: Lemon Mousse with Blueberries

**CHOCOLATE PRALINE MOUSSE WITH FUILLITENE, AND CHOCOLATE SPONGE CAKE**

**OPERA CAKE** Layers of Thin Almond Sponge Soaked with Espresso, Filled with Ganache and Coffee Butter Cream, and Raspberry Sauce



## MENU

### Dinner Buffets

#### LUAU

**SHRIMP ONO NUI** Coconut Shrimp

**HEARTS OF PALM SALAD**

**STIR FRY VEGETABLES** Zucchini, Onion, Carrot, Broccoli, Snap Peas, Baby Corn

**ALOHA SWEET POTATO WEDGES** with Brown Sugar Sauce

**KALUA PORK** Slow Roasted Pork

**CHICKEN LUAU\*** Sautéed with Macadamia, Garlic, Spinach and Coconut

**HAUPIA** Mini Chilled Coconut Custard Tarts

**WHITE CHOCOLATE AND MANGO CRÈME BRULEE**

**ROLLS AND BUTTER**

**WATER, COFFEE, DECAFFEINATED COFFEE AND HOT TEA**  
**ICED TEA UPON REQUEST**

#### THE AMERICAN

**ONION SOUP WITH GRUYERE CROUTON** *Chef Attendant Required*

**TOMATO SALAD** Cucumber, Pink Peppercorn, Shallot and Champagne Vinaigrette

**BAKED SQUASH** Onions and Cheddar

**ROASTED GARLIC MASHED POTATOES**

**BISTRO FILET** Bleu Cheese Crust and Red Wine Sauce

**GRILLED SALMON\*** with Braised Leeks

**ASSORTED PETITE FOURS**

**ROLLS AND BUTTER**

**WATER, COFFEE, DECAFFEINATED COFFEE AND HOT TEA**  
**ICED TEA UPON REQUEST**

*\* Locally raised + Sustainable seafood*

#### SOUTHERN CHARM

**LOADED POTATO SOUP** *Chef Attendant Required*

**MIXED GREEN SALAD** Tomato, Cucumber, Cheddar, Ranch and Thousand Island

**SUCCOTASH**

**ROASTED RED POTATOES**

**LEMON STUFFED NORTH GEORGIA RAINBOW TROUT**

**MARINATED HERB GRILLED CHICKEN BREAST\*** with Country White Vidallia Onion Gravy

**BROWN SUGAR BACON WRAPPED PORK LOIN** Fried Onions and BBQ Jus

**KEY LIME PIE**

**BROWNIES AND BLONDIES**

**ROLLS AND BUTTER**

**WATER, COFFEE, DECAFFEINATED COFFEE AND HOT TEA**  
**ICED TEA UPON REQUEST**

#### JOURNEY THROUGH EUROPE

**OXTAIL SOUP** *Chef Attendant Required*

**BRAISED CABBAGE**

**GERMAN POTATO SALAD** Bacon, Onion and Chive

**BEEF BOURGUIGNON**

**PAELLA**

**CHICKEN MARSALA\***

**BAKLAVA**

**CRÈME BRULEE**

**ROLLS AND BUTTER**

**WATER, COFFEE, DECAFFEINATED COFFEE, AND HOT TEA**  
**ICED TEA UPON REQUEST**

## 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

# COBB ENERGY CENTRE

## MENU

### Bars

#### BEVERAGE SERVICE

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Champagne By The Glass  
Mixed Drinks, Premium Brands  
Cordials  
Specialty Drinks  
House Wines by the Glass  
Premium Wines by the Glass  
House Wines by the Bottle  
Premium Wines by the Bottle  
Domestic Beer  
Imported Beer / Microbrews  
Bottled Water  
Soft Drinks

#### HOSTED BAR

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Beverages are charged to your account per drink, plus a 22% service fee and applicable sales tax.

#### CASH BAR

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Beverages are sold on a cash basis and are inclusive of service fee and applicable sales tax.

#### SPECIALTY BARS

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##### MARGARITA BAR

Raspberry  
Strawberry Margarita  
Top Shelf With Grand Marnier

##### CHAMPAGNE BAR

**Prosecco**  
**Mimosa** Fresh Squeezed Orange Juice  
**Bellini** Champagne Infused With Peach Puree

##### MARTINI BAR

**Sour Apple** Vodka With a Sweet and Sour Apple Blend  
**Chocolate** Rich Chocolate Liquor, Chocolate Straw  
**Pomegranate** Pomegranate Juice With a Touch Of Sour  
**Galleria** Dirty Martini, Bleu Cheese Stuffed Olive

#### BRAND SELECTION

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**HOUSE WINES** Beringers Founders Chardonnay, Columbia Crest Grand Estates Cabernet Sauvignon

**PREMIUM WINES** Campanile Pinot Grigio, Mark West Pinot Noir

**BEERS** Bud Light, Miller Lite, Yuengling, Sweetwater 420, Monday Night Nerd Alert, Monday Night Eye Patch, Stella Artois

**PREMIUM BRANDS** Bacardi Rum, Dewars Scotch, Pinnacle Vodka, Bombay Gin, Jack Daniels, Sauza Tequila, Buffalo Trace Bourbon

## MENU

### Wine List

#### CHARDONNAY

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**J.LOHR ARROYO VISTA** U.S. – CALIFORNIA

Bright in the glass, a true chard on the nose and a very nice flavor on the palate.

**JOEL GOTT** U.S. – CALIFORNIA

The Joel Gott unoaked California Chardonnay has aromas of ripe pear and honeydew melon with floral notes. On the palate, the wine opens with bright citrus and tropical flavors.

**CAMBRIA BENCHBREAK** U.S. – CALIFORNIA

The Benchbreak Chardonnay opens with lively fruit and oak spice aromas. Citrus, pineapple, white peach and apple flavors carry through the mid-palate and into the fresh, clean finish.

#### WHITE - OTHER

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**KING ESTATE PINOT GRIS** U.S. – CALIFORNIA

Bright and exuberant as soon as it hits the glass, this wine has vibrant and persistent tangerine and white peach scents.

**EDNA VALLEY SAUVIGNON BLANC** U.S. – CALIFORNIA

Delightfully crisp with notes of citrus and grapefruit.

**NOBILIO ICON SAUVIGNON BLANC** NEW ZEALAND

A rich, complex, full bodied wine with a striking bouquet of passionfruit, gooseberries and nettles. Sophisticated and delicious.

**JADOT MACON VILLAGES WHITE BURGUNDY**

FRANCE

Ripe wine, pushing its toast, pear and apricot flavors. Smooth, with an English walnut taste, and green herb acidity.

**M. CHAPOUTIER BELLERUCHE BLANC COTE DUE RHONE**

FRANCE

The 2008 Cotes du Rhone Belleruche Blanc is an impeccably well-made white offering floral, mineral, honeyed grapefruit, and white citrus notes.

## MENU

### Wine List

#### SPARKLING

**GLORIA FERRER BLANC DE BLANC** U.S. – CALIFORNIA

Complex flavors of ripe pear, lemon meringue and hints of white chocolate along with mineral notes that persist on a fresh, lasting, precisely balanced finish

**MICHELLE** U.S. - CALIFORNIA

This sparkling wine is neither too sweet nor too dry with flavor notes of citrus with a light toasty finish.

**ZONIN PROSECCO** U.S. – CALIFORNIA

Fresh, fruit, intense and aromatic, this prosecco is dry with a pleasantly nutty background.

#### CABERNET

**BENZIGER** U.S. - CALIFORNIA

This Cabernet is rich in dark fruit flavors which are enhanced by spicy tobacco and tea nuances.

**KENWOOD SONOMA** U.S. - CALIFORNIA

Complex flavors of cassis and figs followed by hints of plums, bay leaf and tobacco. Full-bodied and smooth with rich tannins and a lingering finish

**OBERON NAPA** U.S. – CALIFORNIA

With its rich cherry, dark berry and cassis flavors, this lovely Napa Valley Cabernet is equally wonderful with beef, lamb, duck and flavorful cheeses.

#### RED - OTHER

**DUCK POND PINOT NOIR** U.S. – OREGON

Known for its intensely concentrated fruit, with toasty oak, silky tannins and a soft, fruity finish.

**LOUIS JADOT BOURGOGNE PINOT NOIR** FRANCE

This wine is harmonious and balanced, with a plump fruitiness and silky texture offset by round, gentle tannins in a wine of medium body and elegant structure.

**GABBIANO CHIANTI** ITALY

The dry, full-bodied palate of this Chianti is perfectly balanced with flavors that echo in the nose.

**MONTE ANTICO SUPER TUSCAN** ITALY

Deep ruby in color, its bouquet of leather, earth, herbs, black cherries, licorice and plums is confirmed on the medium to full-bodied palate – round, spicy, elegant, attractively fruity and extremely versatile with any fare

**VILLA ANTINORI SUPER TUSCAN** ITALY

This well-structured wine is full-bodied on the palate with soft, velvety tannins and a long and lingering red fruit finish.

**FRANCIS FORD COPPOLA DIAMOND CLARET**

U.S. - CALIFORNIA

This cabernet, merlot, cabernet franc, petit verdot, Malbec blend is a rich, firmly structured wine that offers lively aromas and succulent flavors of wild berries, plum, and anise.



## MENU

## Wine List

**RED - OTHER (continued)****M. CHAPOUTIER BELLERUCHE ROUGE COTE DU RHONE**

FRANCE

A perfect balance of natural fruit flavors from the grenache and the structure, spiciness, and gentle tannins from the syrah make it an excellent pairing for a wide variety of dishes.

**DANCING BULL BY RANCHO ZABACO ZINFANDEL**

U.S. – CALIFORNIA

An intensely robust wine exhibiting concentrated, syrupy flavors of black and blue fruit of dark cherry, plum, and cassis.

**D'ARENBERG STUMP JUMP SHIRAZ** AUSTRALIA

Inviting fresh plum aromas leap out of the glass and the palate is juicy and spicy with an abundance of red fruits that are fresh and vibrant.

**GREG NORMAN SHIRAZ** AUSTRALIA

This limestone coast shiraz has a medium bodied palate creating a flavor profile of rich cherry and blueberry.

**ALAMOS MALBEC** ARGENTINA

A classically Argentine wine, the Alamos Malbec blends the deeply concentrated plum flavors of the country's signature variety – Malbec – with small portions of Syrah and Bonarda to add dark cherry and blackberry flavors.



## MENU

### 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.