



# WEDDING MENUS

  
COBB ENERGY  
PERFORMING ARTS CENTRE

## MENU

### Hors D'Oeuvres

*All Items Are Per Piece.*

#### SEAFOOD

**LUMP CRAB SALAD** with Curry Mayo in a Puff Pastry  
**SALMON CAKES** with Saffron Aioli  
**GINGER MARINATED AHI TUNA TARTAR**  
**LUMP CRAB CAKE**  
**PANCETTA WRAPPED SEA SCALLOP**  
**SMOKED SALMON** with Crème Fraiche and Potato Bellini  
**MARINATED SHRIMP** with Lemon Capers, Celery Seed, Olive Oil and Red Onion  
**COCONUT LOBSTER SKEWER**  
**LOBSTER CAPPUCCINO** Bisque Style with Savory Whipped Cream and Chives, Served in a Shot Glass  
**CHIPOTLE SPICED SHRIMP** with an Avocado and Tomato Cocktails Sauce, Served in a Shot Glass  
**SHELLFISH SALAD** Scallop, Shrimp, Mussels & Crab in a Sea Scallop Shell

#### POULTRY & FOUL

**SMOKED CHICKEN IN PHYLLO** with Stone Ground Mustard Aioli and Capers  
**CHILE-LIME CHICKEN SKEWERS** with Onions, Poblano and Red Peppers  
**CASHEW CHICKEN SPRING ROLLS** Served with Thai Peanut Sauce in a Stainless Ramekin  
**BBQ OSTRICH SLIDERS** with Gorgonzola on Mini-Sesame Rolls  
**FRIED CHICKEN DRUM** with Bleu Cheese Fondue, Served in a Stainless Ramekin  
**SPICY CHINESE PLUM CHICKEN** with Fennel, Served on a Fried Won Ton

#### VEGETARIAN

**TOMATO, AVOCADO & BASIL BRUSCHETTA** with Shaved Parmesan  
**FIG & GOAT CHEESE** in Puff Pastry  
**VEGETABLE SKEWERS** with Onions, Poblano & Red Peppers Herb & Cheese Stuffed Mushroom Cap  
**FLATBREAD** with Spinach and Pesto  
**VEGETABLE NAPOLEON** served on Flat Bread  
**MUSHROOM TRUFFLE RISOTTO** in Phyllo  
**ROASTED BEETS** with Goat Cheese and Fresh Mint, served on Melba Toast  
**ROASTED RED PEPPER HUMMUS** on Garlic Toasted Pita Crisp in Stainless Ramekins  
**MANGO MELON SOUP SHOOTERS** served in a shot glass

#### MEAT

**HOUSE CURED BEEF CARPACCIO** on Focaccia with Apricot Chutney & Shaved Parmesan  
**CANTALOUPE SKEWER** with Serrano Ham & Mint  
**MINIATURE BEEF WELLINGTON**  
**PARMESAN CHEESE BISON SLIDERS** with Onion on Mini-Sesame Rolls  
**CHIPOTLE STEAK SKEWERS** with Onions, Poblano and Red Peppers  
**MINI-NEW YORK REUBEN** served Open Faced on Toasted Rye  
**BISON LOIN TARTAR** with Dijon, Fried Capers and Spice, served in a Savory Cone  
**NEW ZEALAND BABY LAMB CHOPS** with Cucumber Mint Relish

## MENU

### Receptions

#### DISPLAYED ITEMS

**JUMBO SHRIMP** Peeled Shrimp, with Tail on, Seasoned and Served with a Chipotle Cocktail Sauce and Lemons on Iced Platters

**SEAFOOD SALAD** A Combination of Shellfish, Including Shrimp, Scallops, Crab and Mussels, Marinated and Served In a Jumbo Scallop Shell

**GRILLED SEASONAL VEGETABLE SKEWERS** Marinated Seasonal Vegetables, Skewered, Grilled and Placed in Rocks Glasses with a Lemon Basil Aioli

**SUSHI** Assorted, Hand Rolled Sushi with Wasabi, Pickled Ginger and Soy. Sushi Includes: California Roll, Spicy Tuna Roll and Eel Roll

**ANTIPASTO SMALL PLATES** Italian and Spanish Cured Meats With Grilled Asparagus, Roasted Red Bell Peppers, Portabella Mushrooms And Assorted Marinated Olives, Served On Individual Small Plates

**ARTISAN CHEESE DISPLAY** A Fine Selection of Imported Cheeses, Served with Crisp Baguettes, Lavash Crackers and Other Assorted Crackers. Cheeses Include: Mimolette Carrot Washed Aged Cheddar; Rembrandt Smoked Gouda, Davinci Semi-Soft Herbed, Dutch Gouda, and Aged Swiss |

**CRAB STUFFED SALMON EN CROUTE** Salmon Stuffed with Crab Mousse, Wrapped in a Flaky Puff Pastry and Baked Until Warmed Through

**WARM BAKED BRIE** Brie Cheese Wrapped in a Flaky Puff Pastry and Baked Until the Cheese is Warmed Through and Soft. Accompanied by Grapes and Assorted Crackers

#### CHEF CARVED MEATS

*Chef attendant required. Minimum of 25 guests.*

*All carved items come with Button Rolls and Appropriate Condiments.*

**BOURBON & MAPLE ROASTED HAM** with Specialty Mustards and Fresh Fruit Relish (serves 40-50)

**WHOLE ROASTED TOM TURKEY** with Orange-zest Cranberry Sauce and Sage Scented Jus (serves 40-50)

**SALT AND HERB CRUSTED SIRLOIN OF BEEF** (serves 35-400)

**ROSEMARY ROASTED RACK OF LAMB** with Minted Pesto (serves 20)

**HERB & MUSTARD CRUSTED TENDERLOIN OF BEEF** (serves 30)

**MARINATED FLANK STEAK** with button mushroom gravy (serves 50)

**CHILI-LIME MARINATED PORK TENDERLOIN** served with Mango chutney (serves 50)



## MENU

### Receptions

#### CHEF ATTENDED SPECIALTY STATIONS

**PASTA & RISOTTO** Cheese Tortellini with Pesto Cream, Potato Gnocchi with Pomodoro, Wild Mushroom Risotto, Rock Shrimp and Asparagus Risotto, Served with Tomato Focaccia and Italian Rustic Breads

**CLASSIC REUBENS** Hot Pastrami and Melted Swiss set atop Open Faced Toasted Rye Bread with 1000 Island Drizzle

**FRIED MAC & CHEESE** Deep Fried Creamy Macaroni and Cheese Shaped into Orbs with a Crunchy Coating and Served with a Romesco Sauce in a Martini Glass with Fried Basil

**HOME STYLE MEATLOAF** House Made Meatloaf, Served Atop Garlic Whipped Mashed Potatoes in a Frosted Rock Glass with a BBQ Gravy Drizzle

**MARTINI SALAD** Frisee, Poached Pears and Candied Pecans, Crumbled Feta, Baby Romaine with Kalamata Vinaigrette, Served in a Martini Glass

**CAESAR ON THE ROCKS** Hand Cut Romaine, Shaved Parmesan, Parmesan Peppercorn Dressing, Served in a Frosted Rock Glass with a Parmesan Cracker and Breadstick  
Add Grilled Chicken  
Add Grilled Shrimp



#### DESSERT SPECIALTIES

**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

**MOUSSE CUPS** (Select two) Chocolate & White Chocolate, Cherries Jubilee, Raspberry & Chocolate Truffle, Blueberry & White Chocolate, Chocolate Brownie Chunk & Hazelnut. All Served in Edible Chocolate Coffee Cups

**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 CHEESECAKE BITES** Blueberry, Strawberry and Plain

**CHOCOLATE FOUNTAIN** with Cubed Fruits, Strawberries, Pound Cake, Marshmallows and Rice Krispie Treats

**SLICE OF LIFE** (Choose 2) Pre-sliced Cakes: Blueberry or Strawberry Cheesecake, Mixed Berry Tort, and Flourless Chocolate

#### WEDDING CAKES

Our preferred cake company is:

**FROSTED PUMPKIN GOURMET, INC.**

770-205-7998 [frostedpumpkin.com](http://frostedpumpkin.com) Jeffrey Schwerzler

## MENU

### Reception Packages

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#### LOVE PACKAGE

*For groups of 25+*

A light hors d'oeuvres reception.

Three trays of passed hors d'oeuvres (page 2), Three stationed hors d'oeuvres (page 2),  
One chef carving station (page 3), One specialty station (page 4), Two dessert options (page 4)

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#### BLISS PACKAGE

*For groups of 25+*

A heavy mingling style reception.

Three trays of passed hors d'oeuvres (page 2), Three stationed hors d'oeuvres (page 2), One displayed item (page 3),  
Two chef carving stations (page 3), One specialty station (page 4), Two dessert options (page 4)



## MENU

### Plated Dinner

#### APPETIZERS

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*(Choose one)*

**PEPPERCORN CRUSTED AHI TUNA** with Tomato Confit, Fennel & Smoked Tomato Vinaigrette

**MEDITERRANEAN LUMP CRAB SALAD** with Pickled Red Onions and Saffron Aioli

**CHILLED ORCCHIETTE PASTA SALAD** with Artichokes, Cabbage, Red Beans & Parmesan Reggiano and Sherry Dressing

**ROASTED BABY PEAR WITH BLEU CHEESE HERB SALAD** and Muscat Pepper Sauce *(for groups of 100 or less)*

**SMOKED SALMON** with Potato Bellini & Crème Fraiche

**GRILLED OCTOPUS** with Chickpea, Charred Tomatoes and Lemon Rosemary Sauce

**SMOKED SALMON PASTRAMI** with Artichokes ala Greque, Tomatoes and Fennel

#### SALADS

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*(Choose one)*

**FRISÉE & MACHE** with Candied Pecans, Bleu Cheese and Lemon Vinaigrette

**SPINACH SALAD** with Roquefort Cheese, Candied Pecans and Balsamic Vinaigrette

**ROMAINE HEARTS** with Chickpeas, Salami & Parmesan and Roasted Shallot Vinaigrette

**FIELD GREENS** with Herbed Goat Cheese Cake, Bacon Confit, and Balsamic Vinaigrette

**LOLA ROSSA & SPINACH SALAD** with Goat Cheese & Black Radish and Balsamic Vinaigrette

**ARUGULA** with Roasted Baby Artichokes, Red Radish and Lemon Rosemary Vinaigrette

**ROMAINE WEDGE** with Parmesan Cheese Crisp, Shredded Parmesan and Caesar Dressing

#### SOUPS

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*Service for 200 or less. (Choose one)*

**ROASTED TOMATO BASIL GAZPACHO** served in a Ciabatta Bread Bowl

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

**CHILLED LEMON GRASS SWEET CORN SOUP** and Tomato Kabob

## MENU

## Plated Dinner

*All Entrees Include a Choice of Starch and Vegetable, Water or Iced Tea, a Basket of Assorted Breads with Butter, Coffee and Hot Tea Service.*

## ENTRÉES

*(Choose one)*

**8OZ GRILLED SALMON** with Mango Chutney and a Citrus Bur Blanc Cream

**8OZ STEAMED SEA BASS** with Herb Vinaigrette

**CHIPOTLE ROASTED CHICKEN** with Black Bean Sauce

**ROASTED CHICKEN** with Ragout of Woodland Mushrooms

**8OZ FILET OF BEEF** with a Mushroom Cabernet & Peppercorn Sauce

**12OZ GRILLED BONE-IN PORK CHOP** with Lemon Gremolata Sauce

**8OZ PORCINI CRUSTED BISON LOIN** with Roasted Mushrooms and Hazelnut Jus

## DUO ENTRÉES

*(Choose one)*

**ROASTED CHICKEN BREAST AND 4OZ GRILLED SALMON** served atop Creamed Spinach

**4OZ BEEF FILET WITH BORDELAISE AND 4OZ HALIBUT** with a Shaved Fennel Salad

**4 OZ HERB CRUSTED LAMB CHOP & 4OZ STRIPED BLACK BASS** served with a Red Wine Demi Sauce

**4OZ PORCINI CRUSTED BISON LOIN & A 4OZ ROASTED MONKFISH** with a Red Wine Fish Demi

## VEGETARIAN ENTRÉES

*(Choose one)*

**GRILLED VEGETABLE BUNDLE** with Linguini and Pomodoro & Balsamic Glaze

**VEGETABLE NAPOLEON** with Goat Cheese and Romesco Sauce

**ARTICHOKE & PINE NUT STUFFED OVEN ROASTED TOMATOES** with Spiced Basmati Rice & a Warm Olive Caper Vinaigrette

**STUFFED PORTOBELLO MUSHROOM** with Wilted Spinach Garlic Puree & Balsamic Vinegar Reduction |

*Vegetarian entree selections are complete meals and do not come with side item choices.*

## MENU

### Plated Dinner Sides

*Included with Main Entrée Selections. Select two from any category.*

#### POTATOES

Baked with Butter, Sour Cream & Chives  
Twice Baked with Goat Cheese and Roma Tomato  
Twice Baked with Pesto  
Garlic Whipped  
Wasabi Whipped  
Goat Cheese & Pesto Whipped  
Smashed Yukon Gold (skin on)  
Whipped Sweet Potato with Brown Sugar  
Deep Fried Parmesan Potato Cakes  
Potato and Leek Gratin  
Scallion and Potato Mini-Pancakes  
Thyme Scented Boulangier Potatoes  
Chickpea "Fries"

#### VEGETABLES

Steamed Jumbo Broccoli Florets  
Baby Roasted Corn with Herbs  
Haricot Vert  
Steamed Jumbo Asparagus with Baby Carrots  
Green Beans Almandine  
Sautéed Yellow Squash & Zucchini with Garlic & Italian Herbs  
Summer Squash & Thyme Gratin  
Creamed Spinach with Goat Cheese Parmesan  
Orange Coriander Seed and Extra Virgin Olive Oil Braised Endive  
Sweet Corn Mustard  
Braised Fennel  
Roasted Tomatoes with Herbs and Extra Virgin Olive Oil  
Steamed Jumbo Asparagus with White Balsamic Drizzle

#### RICE

Steamed Rice  
Jasmine Rice  
Wild Rice  
Brown Rice

#### RISOTTO AND PASTA

Wild Mushroom Risotto  
Tomato, Garlic & Herb Risotto  
Creamy Asparagus Risotto  
Butternut Squash Risotto  
Shrimp and Truffle Oil Risotto

## MENU

### Plated Dinner Desserts

*Choose One.*

#### INDIVIDUAL DESSERTS

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

**CLASSIC TIRAMISU**

**GEORGIA PECAN TART**

**BANANA CARAMEL PUDDING** with Nilla Wafer Crumb and Chocolate Dipped Banana Garnish

**KEY LIME TARTLET**

**CHOCOLATE LAVA CAKE**

**CAPPUCCINO MOUSSE** Served in a Chocolate Coffee Cup

#### FAMILY STYLE DESSERTS

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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

**MOUSSE CUPS** (*Select two*) Chocolate & White Chocolate, Cherries Jubilee, Raspberry & Chocolate Truffle, Blueberry & White Chocolate, Chocolate Brownie Chunk & Hazelnut. All Served in Edible Chocolate Coffee Cups

**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 CHEESECAKE BITES** Blueberry, Strawberry & Plain

**MINIATURE OPERA CAKES**

**MINIATURE CANNOLI AND ITALIAN COOKIES**

**MINI-TIRAMISU CAPPUCCINO** served in a Chocolate Cup

## MENU

### Bars

*The law prohibits any alcoholic beverages being brought into or removed from our licensed establishment.*

#### 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 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** Heineken, Bud Light, Yuengling, Miller Lite, Sweetwater 420, Stella Artois

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

## MENU

### Wedding Information

Picturing your wedding reception at the Cobb Energy Performing Arts Centre is easy to do with our dramatic, unique architecture that is perfect for photos, our one-of-a-kind ballroom, fine cuisine and personal and attentive service.

We would be delighted to host you and your guests on the most important day of your life. We have the experience, the setting and the service to transform your wedding day into a dream come true.

Our custom tailored wedding packages include:

- Linens and napkins
- dance floor, tables, chairs, china, glasses, silverware
- gift table, cake table and guest book table
- exclusive, in-house catering

#### LINENS

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We provide complimentary linens in the following colors & sizes:

Napkins - black & white

90x90 overlays - black & white

132" round underlays - black & white

Other colors and sizes can be rented (see our list of preferred decorators & linen companies). Our linens are a 50/50 blend of polyester & cotton.

#### TABLES AND CHAIRS

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We will provide you with facility tables & chairs for your event. Standard black linens will be provided unless you would prefer white.

#### COAT CHECK

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We provide complimentary coat check for all wedding events.

#### STAGE AND DANCE FLOOR

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We provide a complimentary stage up to a 32x12 and dance floors up to a 30x30 section. Size of both will vary depending on room set. Larger sizes will require rental. Please ask your sales manager for details.

## MENU

### Food and Beverage Guide

#### FOOD POLICIES

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Plated and Buffet meals come with assorted rolls and crackers and butter preset to all tables. Coffee service and tea service are provided table side by the service team. Our plated entrees come with your choice of two sides, which allows you to create the perfect meal. Plated menu choices will include a vegetarian entrée of your choice.

We discourage multiple menu selections but offer duo entrée choices as an alternative.

We can make anything organic. Chef Attended and Carving Stations will require (1) attendant per 100 guests.

Buffets and Plated events are based on 2 hours of service, unless otherwise stated. Tray passing is based on 1 hour of service. Extension of service time does not increase the amount of food prepared.

We will provide additional seating & menu selections up to 10 additional. 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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Cash bars include all taxes and service charges in the drink price. Our standard bar service is 1 bartender per 100 guests.

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.