



food.



Cobb Galleria Centre &
Cobb Energy Performing Arts Centre



menu.



Meet the Chef

CULINARY DIRECTOR/EXECUTIVE CHEF NICHOLAS WALKER

Nicholas Walker has been the Culinary Director/Executive Chef at the Cobb Galleria Centre and Cobb Energy Performing Arts Centre since August 2016. Previously he was Executive Chef at Cobb Galleria Centre for 6 years.

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 has been 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.

OUR CULINARY PHILOSOPHY



Chef Walker brings a fresh, innovative approach to corporate and social events at Cobb Galleria Centre and Cobb Energy Performing Arts Centre. His cuisine is inspired by his Georgia roots, with many of his dishes sourced from local and regional farms and small businesses.

Everything served from our kitchens is made fresh and from scratch, including all stocks, sauces, salad dressings, pastries and desserts. Our on-site garden, with its yield of peppers, herbs and other seasonal items, provides an inspiration for unique creations by the culinary team.

For an authentic taste of Georgia prepared in classical French cooking style, look no further than the culinary maestros at Cobb Galleria Centre and Cobb Energy Centre.

BOOK YOUR NEXT EVENT

For more information on planning your next occasion with us, please contact a sales or catering manager at 770.989.5022, events@cobbgalleria.com or visit our websites at cobbgalleria.com and cobbenergycentre.com.

menu.



BREAKFAST

Let's Get Started

JUST THE BASICS CONTINENTAL

Freshly Baked Muffins, Croissants, Danish, Whipped Honey Orange Butter, Seasonal Preserves
Seasonal Fruit and Fresh Berries
Fresh Squeezed Orange Juice, Apple Juice
Coffee, Decaffeinated Coffee and Tea

SUNRISE CONTINENTAL

Freshly Baked Muffins, Croissants, Danish, Whipped Honey Orange Butter, Seasonal Preserves
Seasonal Fruit and Fresh Berries
Pure Bliss Organics Granola & Yogurt Parfait *
Selection of 1 Enhancement from the list below
Fresh Squeezed Orange Juice, Apple Juice
Coffee, Decaffeinated Coffee and Tea

ENHANCEMENTS

STUFFED BISCUIT Choice of Egg, Cheese, Pork Sausage, Chicken Sausage, or Buttermilk Fried Chicken *

STUFFED CROISSANT Choice of Egg, Cheese, Pork Sausage, Chicken Sausage, Ham, or Brie

GALLERIA CARAMEL PECAN CINNAMON ROLLS

VEGETABLE QUICHE

HAM AND GRUYERE QUICHE

ASSORTED BAGELS with Cream Cheese

STUFFED BAGEL with Local Cured Salmon Spread

CHORIZO, EGG, AND CHEESE ON CIABATTA

* locally sourced

LET'S BUILD IT BUFFET

Freshly Baked Muffins, Croissants, Danish, Whipped Honey Orange Butter, Seasonal House Preserves
Seasonal Fruit and Fresh Berries
Scrambled Eggs with Scallions and Smoked Cheddar *

(Select Two)

Apple Wood Smoked Bacon *
Chicken Sausage Links *
Pork Sausage Links *
Home Fries with Caramelized Onions
Homemade Biscuits with Southern Style Sausage Gravy *
Old Fashioned Oatmeal, Honey, Blueberries, Golden Raisins
Smoked Cheddar Red Mule Grits *
Galleria Hash Brown Bake, Egg, Chives, Smoked Cheddar, Roasted Peppers
Praline French Toast with Vermont Maple Syrup
Fresh Squeezed Orange Juice, Apple Juice
Coffee, Decaffeinated Coffee and Tea

ON THE PLATE

All items served with honey orange butter, seasonal preserves, juice, coffee and tea. Choice of fruit parfait, homemade biscuits, pastries or scones.

CLASSIC Fluffy Scrambled Eggs, Smoked Bacon, Sausage, Breakfast Potatoes, Tomato Confit

GEORGIA FRIED CHICKEN BENEDICT Crispy Buttermilk Fried Chicken, Butter Poached Egg, Tabasco Hollandaise, Pepper Jelly

BANANA BREAD FRENCH TOAST Banana Bread French toast, Candied Bacon, Caramelized Bananas, Vermont Maple Syrup, Chicken Sausage

menu.



FOOD & BEVERAGE GUIDE

FOOD POLICIES

All menus will be charged service charge and sales tax.

Plated and buffet meals come with assorted rolls and butter. Coffee and tea service is provided table side by the service team.

Chef-attended and carving stations will require one attendant per 100 guests.

Buffets and plated events are based on 1.5 hours of continuous service, based on guarantee, unless otherwise stated. Tray passing requires one attendant per 100 guests.

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

MINIMUMS

- There is a 20-person minimum for all buffets, breaks, stations and displays.
- There is a 12-person minimum for all plated meals.
- There is a minimum of six sandwiches per type per boxed lunch order. Any quantity below six will be served as a wrap.
- All hors d'oeuvres must be ordered by the dozen, with a minimum of two dozen.
- If you are ordering for a small group, please review the A la Carte menu for options.

ALCOHOL POLICIES AND LAWS

Host and package bars will be charged a service charge, sales tax and alcohol tax where applicable.

Our standard bar service is 1 bartender per 100 guests. Additional bars can be added above the bar service standard, but minimums will apply. Please ask your catering manager for details.

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 Galleria Centre and 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.

DIETARY RESTRICTIONS AND FOOD ALLERGIES

Cobb Galleria Centre and Cobb Energy Centre make every effort possible to accommodate the dietary needs and allergies of guests. Please contact your Catering Manager with the specific needs of your group. Cobb Galleria Centre and Cobb Energy Centre will use reasonable efforts to prevent the introduction of the allergen of concern into the food through close attention during our sourcing, preparation and handling processes. However, it is ultimately the guest's individual discretion to make an informed choice regarding whether to consume particular items. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. Cobb Galleria Centre and Cobb Energy Centre do not have separate kitchens to prepare allergen-free items.