



Cobb Galleria Centre & Cobb Energy Performing Arts Centre





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.



BUFFETS

SOUTHERN FLAIR*

Local Lettuce, Shaved Radish, and Cherry Tomatoes, Goat Cheese, Sweet Onion Dressing
Sweet Potato Salad, Local Honey, Spiced Pecans
Brined Pork Loin, Sorghum Glaze, Bourbon and Apples
Buttermilk Fried Chicken
Creamy Three Cheese Macaroni with Buttered Cornbread Topping
Southern Style Green Beans with Black-Eyed Peas, Smoked Bacon
Cornbread and Biscuits
Seasonal Fruit Cobbler
Banana Walnut Cake with Vanilla Cream Cheese Icing
Chocolate Peanut Butter Pie

SOUTH OF THE BORDER

Black Bean Soup
SALADS Crisp Romaine, Roasted Peppers, Crispy Tortilla with Avocado Vinaigrette
Quinoa, Black Bean, Roasted Corn Salad & Cilantro Lime Vinaigrette
BUILD YOUR TACOS (choice of 2)(All 3 for additional \$3) Grilled Chicken, Steak, and/or Portabella
CONDIMENTS Salsa Rojo, Sour Cream, Shredded Lettuce, Queso Fresco, Limes and Jalapeños
SIDES Frijoles Charros (White Beans with Chorizo) and Tomato Cumin Rice
DESSERTS Spiced Chocolate Torte and Sweet Lime Tartlet

TUSCAN

Vegetable Minestrone Soup
Shaved Fennel, Arugula, and Spinach Salad, Blood Orange Dressing
Seared Chicken Piccata, White Wine, Capers, Herbs and Shallots
Orecchiette Pasta Florentine, Roasted Garlic Tomato Sauce
Braised Short Rib Ragout with Polenta and Gorgonzola
Roasted Broccoli and Tomato Basil Relish
Cannoli
Tiramisu Parfait

* locally sourced

MEDITERRANEAN

Lentil Soup with Garden Vegetables
Artisan Baby Greens with Cucumber, Red Onions, Feta, Greek Peppers and Tomato Greek Yogurt Dressing
Orzo with Cumin, Lemon, Fresh Herbs, and Olive Oil
Grilled Greek Chicken with Oregano and Saffron Tomato Stew
Seared Salmon with Preserved Lemon and Herbs
Roasted Zucchini with Eggplant, Artichokes and Olives
Pita and Flat Breads
Lemon Pistachio Cake
Greek Yogurt Parfait with Honey and Walnuts

EAST MEETS WEST

Chicken Soup with Lemongrass, Ginger and Wontons
Bok Choy, Carrot and Collard Green Slaw, Sesame Dressing
Sambal Lime Chicken with Peppers
Hoisin Glazed Flat Iron with Mushrooms
Vegetable Stir Fried Rice
Miso Glazed Carrots
Kung Pao Brussel Sprouts with Chiles
Green Tea and Lemongrass Pound Cake
Coconut Rice Pudding

AMERICAN SPLENDOR

Sweet Potato and Corn Chowder
Baby Iceberg Wedge, Marinated Tomatoes, Blue Cheese
Cucumber Salad, Red Onion, Roma Tomatoes, Mint, Red Wine Vinaigrette
Citrus Marinated Chicken, Chermoula Sauce, Grilled Vegetables
Grilled Swordfish, Green Tomato, Orange, Avocado Cream
Slow Roasted Prime Rib, Red Wine Sauce with Braised Cipollini Onions
Fingerling Potatoes, Coriander, Green Chili and Fire Roasted Red Pepper
Swiss Chard with Chorizo, Dried Cranberries and Toasted Pine Nuts
Roasted Apple Bread Budding with Bourbon Anglaise
Crème Puffs with Hazelnut Mousse, Chocolate Glaze

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.