



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.



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

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

* locally sourced

menu.



A LA CARTE

BREAKFAST

Fresh Cut Fruit and Berries
Whole Seasonal Fruit
Croissants with Fruit Preserves and Whipped Butter
Assorted Muffins
Assorted Danish
Assorted Scones
Assorted Yogurts
Galleria Caramel Pecan Cinnamon Rolls
Buttermilk Biscuits with Sausage
Buttermilk Biscuits with Chicken Sausage
Fried Chicken Biscuit, House Preserves
Ham and Brie Stuffed Croissants
Vegetable Quiche
Ham and Gruyere Quiche
Assorted Bagels with Cream Cheese
Stuffed Bagel with Local Cured Salmon Spread
Chorizo, Egg, and Cheese on Ciabatta
Hard Boiled Eggs *

BEVERAGE

House Blend Coffee, Decaffeinated Coffee, Hot Tea
Assorted Soft Drinks
Bottled Water
Individual Bottled Juices
Galleria Punch or Lemonade
Iced Tea, Unsweetened or Sweet
Hot Chocolate
Odwalla Smoothies
Warm Cinnamon Infused Apple Cider

* *locally sourced*

SNACKS

Jumbo Soft Pretzel with Deli Mustard or Cheese Sauce
Individual Trail Mix
Assorted Gourmet Chips
Assorted Sun Chips
Individual Mixed Nuts
Individual Bags of Popcorn (Caramel or Cheese)
Cookies
Brownies
Blondies
Novelty Ice Cream Bars
Nutri-grain or Granola Bars
Pure Bliss Granola and Energy Bars (Organic) *
Hummus with Pita
Full Size Candy Bars



menu.



BREAKS

PACKAGE

Morning

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

Mid-Morning

Assorted Soft Drinks, Bottled Water, Coffee and Tea

Afternoon

Choice of Themed Break Below
Assorted Soft Drinks, Bottled Water, Coffee and Tea

THEMED BREAK

Includes bottled water and assorted soft drinks

POPURAMA Gourmet Assorted Savory and Sweet Crafted Popcorn Flavors *

GALLERIA COOKIE BREAK Assorted Miniature Cookies, Oatmeal Cookie Sandwich,
and Dark Chocolate Cookie Parfait

HEALTHY BREAK Vegetable Raw Bar with Avocado Dip, Homemade Granola Bars,
Seasonal Whole Fruit

* *locally sourced*

ENHANCED BREAK

Includes bottled water and assorted soft drinks

AT THE BALLPARK Homemade Pigs in a Blanket, Spicy Mustard Sauce, Mini
Cheeseburger Sliders, Roasted Peanuts, Caramel Popcorn, Pretzel Bites

DOUGHNUT PALOOZA Assorted Handcrafted Doughnuts to include Churros,
Beignets and Classic Styles

NUT-TASTIC Gourmet Assorted Savory and Sweet Crafted Nut Flavors:
Candied Cinnamon Pecans, Cajun Boiled Peanuts, Spiced Maple Walnuts *



menu.



SIGNATURE SANDWICHES

Have it your way

SIGNATURE SANDWICHES

ALL NATURAL ROASTED TURKEY BREAST Creamy Havarti, Cranberry Orange Brioche

SHAVED ROASTED PORK TENDERLOIN Green Chile Mayo, Pickled Red Onion, Arugula, Ciabatta

HAM & SWISS Maple Dijon Mustard Sauce, Bibb Lettuce, Pretzel Bun

GALLERIA CHICKEN SALAD with Red Grapes, Sliced Multigrain

ALL NATURAL ROAST BEEF White Cheddar, Caramelized Onion Relish, Classic Potato Bun

ULTIMATE VEGGIE Hummus, Balsamic Roasted Vegetables, Sprouts, Sundried Tomato Wrap

GLUTEN FREE TURKEY with Creamy Havarti Cheese, Heirloom Tomato, Bibb Lettuce, Gluten Free Bread

HEIRLOOM TOMATO AND MOZZARELLA Fresh Basil, White Balsamic Dressing, Square Cut Focaccia

SIDE ITEMS

Seasonal Whole Fruit

Individual Gourmet Chips

Black Bean, Quinoa, Roasted Corn Salad and Cilantro Lime Vinaigrette

Pesto Parmesan Potato Salad

Carrot, Ginger and Cabbage Slaw with Baby Kale

DESSERTS

Brownie

Chocolate Chunk Cookie

Blondie

SET AS A BOXED LUNCH

Choose up to 3 Sandwiches from the left column (must include Veggie), Side Item, Dessert, Canned Soda and Bottled Water

SET AS A BUFFET

Choose up to 3 Sandwiches from the left column (must include Veggie), Soup du Jour, Market Green Salad with Vinaigrette, Side Item, Dessert, Coffee and Tea Service

BOXED SALAD ENTRÉE

Includes One Dessert and Canned Soda or Bottled Water

SPINACH SALAD WITH ALMOND CRUSTED CHICKEN Wonton Crisps, Toasted Sesame Seeds, Carrot Ginger Vinaigrette

GEORGIA COBB SALAD Local Greens, Benton's Bacon, Roasted Tomato, Chopped Egg, Black-Eyed Peas, Roasted Pepper Vinaigrette

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.



PLATED

ENTRÉES

- HERB ROASTED CHICKEN** Local Polenta, Sautéed Spinach, Heirloom Carrot, Jus *
- BUTTERMILK FRIED CHICKEN** Three Cheese Mac, Pepper Jelly, Mustard Cream *
- BRAISED BEEF SHORT RIB** Roasted Garlic, Parsnip Puree, Sautéed Brussel Sprouts
- ROASTED SALMON** Cumin and Orange, Almond Basmati Rice, Zucchini, Citrus Butter Sauce
- 6 OZ. CENTER CUT FILET** Horseradish Butter, Oyster Mushroom Ragout, Potato Gratin
- HOUSE BBQ CHICKEN** Bourbon BBQ, Sweet Potato, Seasonal Greens, Grilled Scallions*
- ROASTED GROUPE** with Saffron Risotto, Pique Pepper Sauce, Asparagus

DUO ENTRÉES

- ROASTED CHICKEN & BRAISED SHORT RIB** with Garlic Confit, Yukon Puree, Roasted Asparagus
- CENTRE CUT FILET & ROASTED GROUPE** with Dauphinoise Potatoes, Heirloom Carrot, Spinach
- GRILLED SALMON & ROASTED CHICKEN** with Crushed Potatoes, Lemon, Herbs, Zucchini

SALADS

- GOURMET GREENS** with Cherry Tomato, Sliced Radish, Cucumber, Sourdough Crouton, Buttermilk Herb Dressing *
- SPINACH AND FRISEE SALAD** Smoked Blue Cheese, Candied Pecans, Dried Cherries, Citrus Honey Vinaigrette
- ARUGULA SALAD** Walnut Crusted Goat Cheese, Poached Pear, Local Bacon, Maple Balsamic Dressing
- BABY SWEET GEM** Cured Egg Yolk, Oven Roasted Tomato, Toast, Creamy Horseradish Dressing

ENHANCED SALADS

- GRILLED VEGETABLE SALAD** Shaved Manchego, Arugula, Lemon Vinaigrette
- MARINATED BEET SALAD** with Baby Kale, Marcona Almonds and Feta, Blood Orange Vinaigrette

DESSERTS

- VANILLA BEAN POUND CAKE** Lemon Cream, Blueberry Compote, Candied Mint
- CHOCOLATE PECAN TART** Bourbon Pecan, Dark Chocolate, Smoked Sea Salt Caramel
- SEASONAL FRUIT COBBLER CRUMBLE** Seasonal Fresh Fruit, Ginger Biscuit, Whipped Cream
- FLOURLESS CHOCOLATE TORTE** Mocha Cream, Hazelnut Brittle, Raspberry
- PEAR TART** Pistachio Streusel, Saffron Anglaise

ENHANCED DESSERTS

- GALLERIA PYRAMID** Dark Chocolate Mousse, Toasted Cocoa Nib, Mango Coulis
- CITRUS ALMOND CAKE** Dolce de Leche, Candied Citrus
- SWEET POTATO POUND CAKE** with Praline Sauce, Crispy Sweet Potato
- BAR À MOUSSES AUX CHOCOLATE** Milk Chocolate Mousse, Chocolate Cake, Feuilletine Crisp
- KEY LIME MOUSSE** with Toasted Meringue, Citrus, White Chocolate

* locally sourced

menu.



HORS D'OEUVRES

Per piece, 50 piece minimum

BENEATH THE WAVES

Grilled Zucchini & Smoked Salmon Roll (cold) *
Crab Hushpuppy, Roasted Corn Aioli (hot)
Gunpowder Shrimp, Coconut Curry Ketchup (hot)
Chimichurri Shrimp Salad, Citrus & Cucumber (hot)
Bacon Wrapped Scallop with Chipotle Sauce (hot)
Mini Crab Cake, Spicy Remoulade (hot)

YARD BIRD*

Curried Chicken Salad, Golden Raisins, Watercress, Profiterole (cold)
Pimento Cheese Deviled Egg with Bacon Jam (cold)
Garlic Parmesan Chicken Wing (hot)
Pecan Chicken Tender, Maple Honey Mustard (hot)
Galleria Chicken Wellington with Mushroom (hot)

PASTURE

Bourbon Glazed Lamb Chop, Sesame Seeds (warm) *
Mini Pulled Pork Bun, House-Made BBQ Sauce, Spiked Pickle (hot) *
Homemade Pigs "in" Blanket, Spicy Mustard Sauce (hot) *
Mini Cheeseburger Sliders (hot)
Mini Beef Philly Sliders (hot)
Thai Peanut Beef Satay (hot)

FROM THE GARDEN

Mini Grilled Vegetable Skewer (cold)
Roasted Garlic and Sweet Potato Crostini with Goat Cheese (cold) *
Tomato Basil Flat Bread (warm)
Miniature Turnip Green Pot Pie (hot) *
Artichoke Parmesan Crisp (hot)
Mac & Cheese Bites (hot) *
Portabella Fries with Roasted Garlic Aioli (hot)
Miso Glazed Heirloom Carrots with Ginger Sauce (hot)

* locally sourced

DISPLAYS

Per portion

DISPLAYS

MARKET FRESH CRUDITÉ Selection of Market Fresh Vegetables, Hummus

LOCAL AND REGIONAL CHEESE DISPLAY House Chutney, Seasonal Fruit and Candied Pecans *

BREADS AND SPREADS (hot) Goat Cheese with Roasted Vegetables and Cajun Style Crab Dip, Tortilla, Parmesan Garlic Toast and Rosemary Focaccia 8

SEASONAL FRUIT DISPLAY WITH MANGO YOGURT Assortment of Chef-Selected Fruit from Farmer's Market

FRENCH PATISSERIE Assorted Petit Fours, Macaroons, Éclairs and Crème Puffs

COBBLER BAR Apple Cobbler, Peach Cobbler and Strawberry Rhubarb Cobbler with Fresh Whipped Cream



menu.



STATIONS

CARVING STATIONS

Attendant Required

SLOW ROASTED PRIME RIB Classic Horseradish Cream, Parker House Rolls

BLACK PEPPER BRISKET Molasses BBQ Sauce, Chive Cheddar Biscuit

BRINED FRESH HAM Apple Chutney, Soft Hawaiian Bun

HONEY ROASTED TURKEY Cranberry Relish, Turkey Jus, Silver Dollar Rolls

DRY RUBBED PORK SHOULDER Slow Roasted, Alabama White BBQ, Pickle, Cornbread *



* locally sourced

SPECIALTY STATIONS

Per person

RAW, PICKLED AND CURED Farm to Table Vegetable Display with Black-eyed Pea Hummus and Watercress Goat Cheese Dip

SOUTHERN INSPIRED TAPAS STATION Assortment of Gourmet Regional Cheeses and Charcuterie, Pimento Cheese, Sundried Tomato Tapenade, Olive Oil, Candied Pecans, Basil Marinated Heirloom Tomatoes, Arugula Pesto, and Artisan Breads *

ATL CHICKEN AND WAFFLE STATION Tender Pieces of Hand Fried Buttermilk Chicken, Waffle, Vermont Maple Syrup

EMPIRE CITY SOUTH SLIDER BAR Handcrafted Beef Slider on Brioche, Local Gouda and Spiked Pickle; Handcrafted Fried Chicken Slider, Sweet Pickle, Comeback Sauce; Condiments to include House-Made Harissa Ketchup, Crispy Onion Strings, and Ale Mustard

A-TOWN SHORT RIB RAMEN (*vegetarian available*) Braised Short Rib Ramen, Egg, Ramen Noodle, Local Shitake, Bok Choy, Miso Pickled Carrot, Smokey Beef Broth

MAC AND CHEESE MELT DOWN Creamy Smoked Cheddar Macaroni – Crispy Pork belly, Scallions, Poached Lobster, Cornbread Crumble, Smoked Blue Cheese, C.P. Hot Sauce

BIG PEACH TACO STAND Slow Roasted Pork Shoulder, Charred Peach Salsa, Roasted Sweet Potato, Crispy Catfish Taco with Collard Green Slaw, Ancho Chili Aioli *

SOUTHERN PIE BAR Pecan Pie, Cherry Pie, Apple Pie, Chocolate Cream Pie, Blackberry Fried Pie, Gourmet Ice Cream (seasonal flavors) *

menu.



Bars and Wine

BEVERAGE SERVICE

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

SPECIALTY BARS

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

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.