



# Cobb Galleria Centre & Cobb Energy Performing Arts Centre





## 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 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

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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

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For more information on planning your next occasion with us, please contact a sales or catering manager at 770.989.5022, [events@cobbgalleria.com](mailto:events@cobbgalleria.com) or visit our websites at [cobbgalleria.com](http://cobbgalleria.com) and [cobbenergycentre.com](http://cobbenergycentre.com).

# 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.



## 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.