



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.



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.



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.