



# holiday menu



## 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 sons. In his spare time, he is an avid home brewer and enjoys entertaining family and friends.

You can follow Chef Walker on Instagram [@chefnicholaswalker](https://www.instagram.com/chefnicholaswalker).



## BOOK YOUR HOLIDAY PARTY

For more information on planning your holiday party with us, please contact a catering sales manager at 770.989.5063, [events@cobbgalleria.com](mailto:events@cobbgalleria.com) or visit our websites at [cobbgalleria.com](http://cobbgalleria.com) and [cobbenergycentre.com](http://cobbenergycentre.com).

# menu



## HOLIDAY BRUNCH

### BRUNCH

Assorted House-Made Breakfast Breads and Freshly Baked Pastries  
Cubed Seasonal Fresh Fruit and Berries  
Field Green Salad with Choice of Dressing  
Fluffy Scrambled Eggs with Sautéed Wild Mushrooms  
Country Style Biscuits with Tasso Ham Gravy  
Smoked Bacon  
Fried Chicken  
Three Cheese Mac and Cheese  
Assorted Chilled Juices  
Coffee, Decaffeinated Coffee and Iced Tea

## HOLIDAY RECEPTIONS

### PASSED BITES

*Per piece*

Scallop Ceviche, Plantain, Cilantro, Mango Vinaigrette  
Stuffed Mushroom, Smoked Bacon, Gruyere Cream  
Local Cured Duck, Red Onion Marmalade, Toast  
Aerated Goat Cheese, Persimmons, Focaccia Crostini  
Brussels Sprout Pop, Apple Cider Gastrique, Everything Bagel Panko Crust  
Shrimp & Grit Croquette  
Smoked Chicken, Jalapeno Corn Cake, Roasted Corn Aioli, Radish  
Bourbon Glazed Pork Meatball, Sweet Potato, Rosemary  
Crisp Potato Cake, Crème Fraiche, Caviar  
Lump Crab Cake with Lemon Aioli, Bay Leaf

### DISPLAYS

*Per portion*

**SEASONAL CHEESE DISPLAY** Assorted Local and Regional Cheese, House Chutney, Assorted Artisan Breads and Crackers

**BREADS AND SPREADS** Artichoke & Spinach Dip with Garlic Parmesan Toast, Corn and Crab Queso Fundido, with Crispy Tortilla

#### WINTER WONDERLAND TAPAS STATION

Charred Butternut Squash with Goat Cheese Spread, Toasted Pumpkin Seeds  
Grilled Vegetable Kabobs with Arugula Pesto, Marinated Olives with Citrus and Rosemary  
Artisan Cured Meat Selection with Gourmet Crackers  
Farro and Wild Mushroom Salad, Shaved Parmesan

#### THE NUTCRACKER SWEETS DISPLAY

Peppermint Bark, Candied Maple Pecans, Nutcracker Crunch Popcorn, Chia Spiced Apple Tartlet, Hot Chocolate Mousse Cake Bites, Eggnog Cheesecake

*All menus are prepared at a required minimum of 30 people and include 1.5 hours of service.*

*Please see the Food & Beverage Policies page for further details on service times, guarantees, and attendant requirements.*

March 2021. Prices subject to change.



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## HOLIDAY RECEPTIONS

### CARVING STATIONS

*Attendant Required*

**SLOW ROASTED PRIME RIB** Classic Horseradish Cream, Parker House Rolls  
(Feeds 50)

**BLACK PEPPER BRISKET** Molasses BBQ Sauce, Chive Cheddar Biscuit  
(Feeds 50)

**CARVED PORCHETTA** Arugula Pesto, Ciabatta  
(Feeds 50)

**HONEY ROASTED TURKEY** Cranberry Relish, Turkey Jus, Silver Dollar Rolls  
(Feeds 50)

### CARVING STATION ADD-ONS

*Per person*

Loaded Mashed Potatoes, Cheese and Chives  
Whipped Sweet Potatoes, Pecan Streusel, Bourbon Caramel  
Creamed Spinach, Smoked Bacon  
Smoked Cheddar Mac and Cheese  
Haricot Vert, Caramelized Shallots  
Baked Parmesan Grits, Cured Cherry Tomatoes  
Seasonal Vegetables with Grilled Radicchio

### RECEPTION PACKAGES

#### ONE

Choice of 3 Passed Bites with Nutcracker Sweets

#### TWO

Choice of 3 Passed Bites, 1 Holiday Display, with Nutcracker Sweets

#### THREE

Choice of 3 Passed Bites, 1 Holiday Display, 1 Carving Station (1 side included), with Nutcracker Sweets



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## HOLIDAY BUFFETS

### SOUP

**CREAM OF CELERY ROOT** Sourdough Crouton

### SALAD

**KALE AND FARRO SALAD** Dried Cherries, Candied Pecans, Shaved Pecorino, Apple, Honey Vinaigrette

### ENTRÉES

**CARVED MAPLE GLAZED TURKEY BREAST** Natural Jus, Roasted Hazelnuts

**CARVED LEG OF LAMB, CITRUS HERB RUB** Roasted Onions, Chermoula Sauce

**POMEGRANATE GLAZED CHICKEN** Saffron Carrot Puree, Chicken Jus

**GRILLED HANGAR STEAK** Horseradish Butter, Shitake Mushrooms, Demi-Glace

**SEARED SEABASS** Green Curry Butter Sauce, Winter Radish

### SIDES

**LOADED MASHED POTATOES** Cheese and Chives

**WHIPPED SWEET POTATOES** Pecan Streusel, Bourbon Caramel

**CREAMED SPINACH** Smoked Bacon

**SMOKED CHEDDAR MAC AND CHEESE**

**HARICOT VERT** Caramelized Garlic

**BAKED PARMESAN GRITS** Cured Cherry Tomatoes

**SEASONAL VEGETABLES** with Grilled Radicchio

**TURNIPS** with Garlic Breadcrumbs and Parmesan

**CAULIFLOWER** with Pumpkin Seeds, Brown Butter, and Orange

**GRILLED CARROTS** with Cumin-Serrano Yogurt, Roasted Shallots

### HOLIDAY DESSERTS

**CHAI SPICED APPLE TART** Yogurt Cream, Cinnamon Infused Honey

**PECAN, BOURBON, AND BUTTERSCOTCH BREAD PUDDING**

**HOT CHOCOLATE MOUSSE CAKE** Burred Marshmallows

**PUMPKIN POUND CAKE** Pumpkin Seed Brittle, Ginger Glaze

**RASPBERRY SWISS ROLL** Raspberry Gelée, Cream Cheese Icing

## BUFFET PACKAGES

### ONE

Select 1 Salad, 1 Soup, 2 Entrées, 2 Sides and 2 Desserts

### TWO

Select 1 Salad, 1 Soup, 3 Entrées, 3 Sides, and 3 Desserts



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## Bars and Wine

### BEVERAGE SERVICE

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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

### HOSTED BAR PACKAGES

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*Per person*

#### PREMIUM BRANDS FULL BAR

#### BEER AND WINE PACKAGE

### SPECIALTY BARS

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#### MARGARITA BAR

Raspberry  
Strawberry  
Top Shelf With Grand Marnier

#### CHAMPAGNE BAR

##### Prosecco

**Mimosa** Fresh Squeezed Orange Juice

**Bellini** Infused with Peach Puree

#### MARTINI BAR

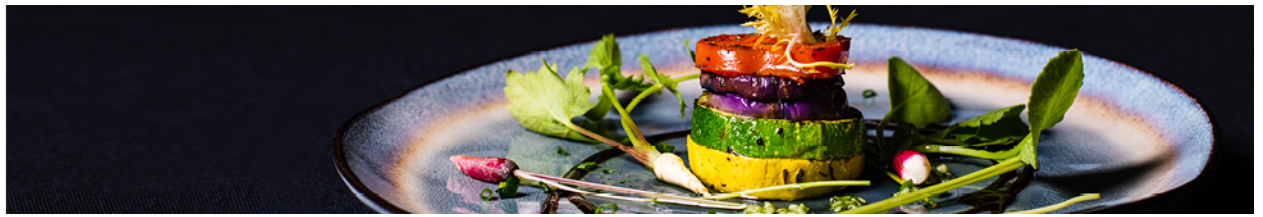
**Sour Apple** Vodka with a Sweet and Sour Apple Blend

**Chocolate** Rich Chocolate Liquor, Chocolate Straw

**Pomegranate** Pomegranate Juice with a Touch of Sour

**Galleria** Dirty Martini, Bleu Cheese Stuffed Olive

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## FOOD & BEVERAGE GUIDE

### FOOD POLICIES

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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. Attendants will be charged for each attendant, for four hours, unless included in the menu package. Each additional hour will be charged per attendant.

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 30-person minimum for all buffets, breaks, plated meals, stations and displays.
- There is a minimum of 20 boxed lunches, with additional increments of 5 boxes and a maximum of 5 of each type, per boxed lunch order.
- 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

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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

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We make every effort possible to accommodate the dietary needs and allergies of guests. For plated meals, we can prepare Gluten Free, Vegan, Lactose Free, Keto, Halal, and Kosher. For seamless service we provide 3 to 5 percent of final guarantee as Gluten Free, Dairy Free, and Vegan. Specialty meals such as Keto, Halal, and Kosher need to be ordered one week in advance. All special meals are created seasonally and with the full meal in detail. 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.



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## FARM FRESH GUIDE

### LOCAL AND REGIONAL FOOD SOURCING

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.



Red Mule  
Grits -  
Mills Farm



BANNER  
BUTTER

