



holiday menu



Cobb Galleria Centre & Cobb Energy Performing Arts Centre

menu



Meet the Chef

EXECUTIVE CHEF NICK PANTER

Nick Panter was named Executive Chef at the Cobb Galleria Centre and Cobb Energy Performing Arts Centre in June 2022. Panter joined the culinary team in 2015 as Chef de Cuisine and has been promoted throughout his tenure to Sous Chef and Executive Sous Chef. As Executive Chef, Panter will oversee the entire kitchen and stewarding operation at both venues.

Born in Texas, Panter grew up in Oklahoma and New Mexico where he learned the art of creating powerful, spicy and craveable dishes drawing inspiration from Southeast Asian cuisine. Passionate about giving each guest a unique dining experience, Chef Panter plans to build upon the use of sustainable sourcing while expanding the network of local purveyors.

A veteran of the U.S. Air Force, Panter is married with three daughters.

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



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 Burlled 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

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 PACKAGE

Per person

PREMIUM BRANDS FULL BAR

SPECIALTY BARS

MARGARITA BAR

Raspberry
Strawberry
Top Shelf With Grand Marnier

CHAMPAGNE BAR

Prosecco

Mimosa Fresh Squeezed Orange Juice

Bellini Infused with Peach Puree

MARTINI BAR

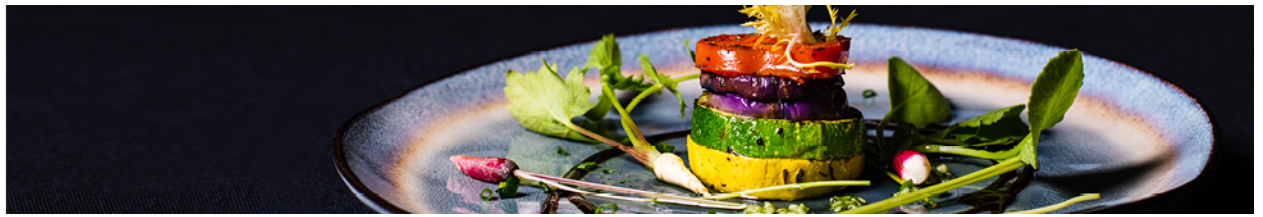
Sour Apple Vodka with a Sweet and Sour Apple Blend

Chocolate Rich Chocolate Liquor, Chocolate Straw

Pomegranate Pomegranate Juice with a Touch of Sour

Galleria Dirty Martini, Bleu Cheese Stuffed Olive

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. 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

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

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.

menu



FARM FRESH GUIDE

LOCAL AND REGIONAL FOOD SOURCING

The culinary team brings a fresh, innovative approach to corporate and social events at Cobb Galleria Centre and Cobb Energy Performing Arts Centre. Many of our dishes are 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, look no further than the culinary maestros at Cobb Galleria Centre and Cobb Energy Centre.



**Red Mule
Grits -
Mills Farm**



**BANNER
BUTTER**

