

# 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 770.989.5055, [events@cobbgalleria.com](mailto:events@cobbgalleria.com) or visit our websites at [cobbgalleria.com](http://cobbgalleria.com) and [cobbenergycentre.com](http://cobbenergycentre.com).



# menu



## BREAKFAST

### CONTINENTALS

#### FROM THE BAKERY

Freshly Baked Muffins, Croissants, Danish, Whipped Honey Orange Butter, Seasonal Preserves

Fresh Squeezed Orange Juice, Coffee, Decaffeinated Coffee, and Hot 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

Fresh Squeezed Orange Juice, Coffee, Decaffeinated Coffee, and Hot Tea

#### ENHANCED SUNRISE CONTINENTAL

Freshly Baked Muffins, Croissants, Danish, Whipped Honey Orange Butter, Seasonal Preserves

Seasonal Fruit and Fresh Berries

Pure Bliss Organic Granola and Yogurt Parfait

Farm Fresh Scrambled Eggs

Fresh Squeezed Orange Juice, Coffee, Decaffeinated Coffee, and Hot Tea

### LET'S BUILD IT BUFFET

Freshly Baked Muffins, Croissants, Danish, Whipped Honey Orange Butter, Seasonal Preserves

Seasonal Fruit and Fresh Berries

Farm Fresh Scrambled Eggs

Fresh Squeezed Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

#### (Select Two)

Apple Wood Smoked Bacon

Pork Sausage Links

Homemade Biscuits with Southern

Style Sausage Gravy

Smoked Cheddar Red Mule Grits

Chicken Sausage Links

Home Fries with Caramelized Onions

Old-Fashioned Oatmeal

### SUNRISE BREAKFAST STATIONS

*Buffet enhancements or stand-alone action stations*

**FRENCH TOAST BAR** Cinnamon Brioche- Maple Syrup, Fresh Berries, Whipped Cream, and Caramel Sauce

**OATMEAL BAR** Hot Oatmeal- Local Honey, Granola, Fresh Berries, Banana Chips, Golden Raisins

**BISCUIT BAR** Buttermilk Biscuit- Fried Chicken, Smoked Bacon, Scrambled Eggs, Whipped Butter, Preserves, and Sausage Gravy

**BREAKFAST TACO BAR** Scrambled Eggs, Chopped Chorizo Sausage, Diced Bacon, Sautéed Peppers, Assorted Salsas, Smoked Cheddar

### ON THE PLATE

*All plated breakfast menus are served with assorted breakfast breads, honey orange butter, seasonal preserves, juice, coffee and hot tea. Fresh Fruit or Granola Parfait can be added to any plated meal.*

**CLASSIC** Farm Fresh Scrambled Eggs, Smoked Bacon, Sausage, Breakfast Potatoes, Tomato Confit

**GEORGIA FRIED CHICKEN & WAFFLES** Buttermilk Fried Chicken, Belgian Waffle, Scrambled Eggs, Maple Syrup, Strawberry Jam

**SOUTHWEST STEAK AND EGGS** Seared Flat Iron Steak, Charred Tomato Salsa, Scrambled Eggs, Yukon Potato and Chorizo Hash

**FRENCH TOAST** Cinnamon Brioche- Candied Pecans, Maple Syrup, Smoked Bacon, Blackberries, Scrambled Eggs

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# menu



## A LA CARTE

### BREAKFAST

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Fresh Cut Fruit and Berries  
Whole Seasonal Fruit  
Large Croissants with Fruit Preserves and Whipped Butter  
Assorted Muffins  
Assorted Danish  
Assorted Scones  
Assorted Yogurts  
Glazed Donuts (Krispy Kreme)  
Buttermilk Biscuits with Sausage  
    add egg  
Buttermilk Biscuits with Chicken Sausage  
    add egg  
Fried Chicken Biscuit  
Ham and Smoked Cheddar Croissants  
    add egg  
Vegetable Quiche (individual)  
Ham and Gruyere Quiche (individual)  
Assorted Bagels with Cream Cheese (Einstein's)  
Hard Boiled Eggs  
Grab and Go Granola & Yogurt Parfaits  
Grab and Go Cut Fruit

*Please speak with your Catering Sales Manager for opportunities to customize snack packaging with your brand or logo.*

### BEVERAGE

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House Blend Coffee, Decaffeinated Coffee, Hot Tea  
Assorted Soft Drinks  
Bottled Water  
Assorted Sparkling Water  
Apple Juice  
Orange Juice  
Grapefruit Juice  
Individual Bottled Juices  
Galleria Punch or Lemonade  
Iced Tea, Unsweetened or Sweet  
Hot Chocolate  
Warm Cinnamon Infused Apple Cider  
Infused Water (Lemon Cucumber or Strawberry Basil)

### SNACKS

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Jumbo Soft Pretzel with Deli Mustard  
Individual Trail Mix  
Assorted Zapps Chips  
Assorted Sun Chips  
Individual Mixed Nuts  
Individual Bags of Gourmet Popcorn (Caramel & Cheese)  
Cookies  
Brownies  
Blondies  
Hand Crafted Ice Cream Cookie Sandwiches  
Pure Bliss Granola and Energy Bars (Organic)  
Full Size Candy Bars  
Gourmet Cupcakes (chocolate or vanilla)  
Classic French Petit Fours  
Grab and Go Hummus & Crudité  
16" Pizzas (Cheese, Pepperoni, or Veggie)

# menu



## BREAKS

### THEMED BREAK

*Includes bottled water and assorted soft drinks*

**POP-U-RAMA** Gourmet Assorted Savory and Sweet Crafted Popcorn Flavors

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

**HEALTH ZEN BREAK** Vegetable Raw Bar with Avocado Dip, Homemade Granola Bars, Strawberry Kabobs with Yogurt Dip and Seasonal Whole Fruit

**DOUGHNUT PALOOZA** *\*Attended*

Assorted Handcrafted Doughnuts to include Churros, Beignets and Classic Styles

**HOME STYLE GOURMET CHIPS & DIP**

House-Made BBQ Blue Cheese, Herb Ranch, Sea Salt Vinegar, & Parmesan Gourmet Chips  
French Onion Dip and Pimento Cheese Dip

**ICE CREAM SOCIAL** *\*Attended*

Showcase of local frozen treats, with a flair. Assortment of Ice Cream Sandwiches, Gourmet Gelato and Ice Cream Flavors, Cups and Waffle Cones. Let's not forget the topping: Cherries, Whipped Cream and Sprinkles!

### ALL DAY BREAK

#### Morning

Freshly Baked Muffins, Croissants, Danish, Whipped Honey Orange Butter, Seasonal House Preserves  
Fresh Squeezed Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

#### Mid-Morning

Assorted Soft Drinks, Bottled Water, Coffee and Tea

#### Afternoon

Choice of one themed break from the left column  
Assorted Soft Drinks, Bottled Water, Coffee and Tea

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## FRESH PROVISIONS

### *Sandwiches and Sides*

#### SIGNATURE SANDWICHES

*Boxed Lunch Includes: choice of side item, chocolate chunk cookie, bottled water and/or soda. All sandwiches available on gluten free options.*

**ROASTED TURKEY** Country Wheat, Creamy Havarti, Apricot Preserves, Bibb Lettuce

**CURRIED CHICKEN SALAD CROISSANT** Golden Raisins, Toasted Almonds, Seasonal Greens

**CLASSIC ROAST BEEF AND CHEDDAR** Brioche, Horseradish Aioli, Baby Arugula

**CHICKEN SALAD WRAP** Herb Mayo, Red Grapes, Seasonal Greens

**HAM & GRUYERE** Baguette, Spinach, Grain Mustard Spread

**GRILLED SPICED EGGPLANT** Pumpernickel, Roasted Peppers, Hummus Spread, Seasonal Greens

**ROASTED BBQ PORK LOIN** Sourdough, Shredded Cabbage, Celery Seed Vinaigrette, Paprika Mayo

**MUFFULETTA** Sesame Bun, Local Cured Ham and Salamis, Olive Salad, Herb & Garlic Vinaigrette

#### SIDES

**GOURMET ZAPP'S CHIPS** Sea Salt (GF)

**PASTA SALAD** with Roasted Vegetables, Buttermilk Vinaigrette (VEG)

**SWEET POTATO SALAD** Roasted Peppers, Honey Vinaigrette, Toasted Pecans, Arugula (GF, V)

**FRUIT SALAD** Basil and Ginger Marinated - fruit changes seasonally (GF, V)

**CHICKPEA SALAD** with Celery Leaves, Red Onion, Toasted Cumin Yogurt Dressing (GF)

GF=Gluten Free

VEG=Vegetarian

V=Vegan

#### SET AS A BOXED LUNCH

*Includes: choice of side item, Chocolate Chunk Cookie, Bottled Water and/or Soda. Minimum of 20 boxes, additional increments of 5 boxes. Thank you for selecting a maximum of 5 of each type.*

#### SET AS A BUFFET

*Minimum of 30 people. Thank you for selecting a maximum of 5 of each sandwich type.*

Soup Du Jour

Market Green Salad with Red Wine Vinaigrette

Choice of One Side (see above)

Freshly Baked Assorted Cookies and Brownies

Beverage Service with Tea and Water

#### DELI COUNTER

*Add to existing buffet. Served warm. Attendant required.*

**FRENCH DIP** Slow Roasted Sliced Top Round, Natural Au Jus, Hoagie Roll

**REUBEN** Corned Beef, Sauerkraut, Russian Dressing, Swiss and Pumpernickel

**CUBAN** Shredded Pork, Local Ham, Spiced Pickle, Swiss, Yellow Mustard, and Ciabatta

**GRILLED VEGETABLE PANINI** Seasonal Vegetables, Basil Pesto, Focaccia

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## FRESH PROVISIONS

*Salads and Bento Boxes*

### BOXED SALADS & COLD ENTRÉES

*Includes Chocolate Chunk Cookie, Bottled Water and/or Soda*

**LOADED SALAD BOX** Local Seasonal Greens, Pulled Chicken, Bacon Lardons, Smoked Blue Cheese, Chopped Egg, Radish, Toasted Almonds, Creamy Herb Yogurt Dressing

**BIG GARDEN** Local Seasonal Greens, Radish, Tomato, Shaved Zucchini, Shaved Carrot, Herb Crouton, Daikon Sprouts, House Balsamic Dressing

### BENTO BOX

*Includes Bottled Water and/or Soda*

**GRILLED & CHILLED CHICKEN LETTUCE WRAPS** Basil & Heirloom Carrot Salad, Roasted Red Pepper Hummus, Mini Brownie

**GRILLED & CHILLED SALMON LETTUCE WRAPS** Fresh Herbs and Lemon, Ponzu Citrus Cucumbers, Wild Rice Salad, Snap Peas, Mini Lemon Bar

**GRILLED & CHILLED FLAT IRON LETTUCE WRAPS** Roasted Garlic Cherry Tomatoes, Broccoli and Cauliflower Salad, Smoked Almonds, Local Tomme, Mini Cookie Sandwich

**ROASTED ORGANIC MUSHROOM WRAP** Grilled Sweet Potatoes, Bok Choy, Sesame Almonds, Fresh Fruit



*Minimum of 20 boxes. Additional boxes must be ordered in increments of 5.*

# menu



## PLATED MEALS

### CENTRE PLATE CLASSICS

**FRIED CHICKEN** Buttermilk Mashed Potatoes, Heirloom Carrot, Spinach, Chicken Gravy

**SEARED HONEY BBQ SALMON** Local Grits, Roasted Asparagus, Charred Pepper Vinaigrette, Arugula (GF)

**BRAISED SHORT RIB** Smoked Cheddar Mac and Cheese, Haricot Vert, Cornbread Gremolata

**PEPPERCORN CRUSTED FILET** Rosemary Poached Potatoes, Creamed Kale, Bordelaise Sauce (GF)

**HERB ROASTED CHICKEN** Parmesan Risotto, Shitake, Charred Broccolini, White Wine Chicken Jus (GF)

**ROASTED PORK LOIN AND BELLY** Roasted Brussels Sprouts, Root Vegetable Puree, Apple Gastrique (GF)

**GRILLED SWORDFISH** Black Eyed Pea Pico, Corn Puree, Charred Radicchio, Green Onion Verde Sauce (GF)

### DUO ENTRÉES

**ROASTED LEMON CHICKEN & BRAISED SHORT RIB** Fava Bean Puree, Yukon Potato, Pomegranate

**SEARED GROUPER & ROASTED FILET** Saffron Risotto, Herbs, Grilled Eggplant, Asparagus (GF)

**PISTACHIO CRUSTED SALMON & GRILLED FILET** Roasted Fingerlings, Smoked Paprika, Sautéed Spinach (GF)

### SEASONAL ENTRÉES

*Our seasonally designed menus utilize local farmers and butchers.*

**SPRING/SUMMER** March through September | Market Pricing

**FALL/WINTER** October through February | Market Pricing

GF=Gluten Free

### SALADS

**KALE CAESAR SALAD** Cornbread Crouton, Parmesan, Buttermilk Caesar Dressing

**LOCAL GOURMET GREENS** Cucumber, Tomato, Radish, House Vinaigrette

**ARUGULA** Chicory, Smoked Goat Cheese, Caramelized Pecans, Pickled Strawberry, White Balsamic

**CORNBREAD PANZANELLA SALAD** Cucumber, Tomato, Smoked Bacon and Sweet Onion Dressing

**BABY SPINACH** Dried Fig, Pickled Red Onion, Almond, Roasted Shallot Dressing

**ROMAINE** Toasted Flat Bread Crouton, Fresh Herbs, Tomato, Preserved Lemon Vinaigrette

**GRILLED VEGETABLE SALAD** Tahini Sauce, Sundried Tomato, Crispy Chickpeas, Yogurt Dressing

### DESSERTS

**LEMON POUND CAKE** Lemon Custard, Pineapple Compote, Vanilla Crème Fraiche

**CARAMEL POPCORN PARFAIT** Smoked Sea Salt, Malted Cream, Caramel

**BLACKBERRY CUSTARD TART** Baked Vanilla Custard, Lemon Cream, Blackberry

**CHOCOLATE TOFFEE CAKE** Mocha Cream, Toffee Sauce, Caramelized Cocoa Nibs

**ORANGE RICOTTA CHEESECAKE** Orange Marmalade, Dried Strawberry

**DARK GERMAN CHOCOLATE CAKE** Crèmeux, Chocolate Ganache

**PEANUT BUTTER BAR** Graham Cracker Crust, Dark Chocolate, Fried Peanuts

**CARROT CAKE** Crème Fraiche, Orange Caramel Sauce, White Chocolate, Dried Orange

**PASSION FRUIT PANNA COTTA** White Chocolate, Mango, Coconut Toast (GF)

**CHOCOLATE CARAMEL CRUNCH CHEESECAKE** Salted Pretzel Crust

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## BUFFETS

### SOUTHERN FLAIR

Local Lettuce, Radish, Tomatoes, Cucumbers, Buttermilk Herb Dressing  
Cabbage Collard Slaw with Heirloom Carrot, Celery Seed Vinaigrette  
Pepper Crusted Pork Shoulder, Pork Broth, Roasted Onions  
Buttermilk Fried Chicken, Spiced Honey  
Creamy Three Cheese Macaroni with Buttered Cornbread Topping  
Braised Collards with Local Smoked Ham Hock, Bone Broth  
Yeast Rolls with Whipped Butter  
Banana Pudding "IN A JAR" - Mason of Course!  
Hummingbird Cake with Brulee Pineapple, Cream Cheese Icing  
Chocolate Peanut Butter Pie

### SOUTH OF THE BORDER

Black Bean Soup, Avocado Crème Fraiche  
Crisp Romaine, Roasted Peppers, Crispy Tortilla with Roasted Red Pepper  
Vinaigrette  
Citrus Marinated Chicken with Mojo Orange Vinaigrette  
Slow Cooked Pork Barbacoa, Ancho Chili Jus  
Roasted Sweet Potatoes, Poblanos, Queso Fresco  
Frijoles Charros with Chorizo  
Tomato Cumin Rice  
Warm Soft Flour Tortillas  
Sopapillas, Mezcal Caramel Sauce  
Citrus Flan Parfait, Candied Citrus  
Dark Chocolate Chili Torte

### MEDITERRANEAN

Spinach & Lentil Soup  
Artisan Baby Greens, Cucumber, Red Onions, Marinated Feta, and Tomato with  
Tahani Garlic Dressing  
Vegetable Salad, Sundried Tomato, and Chickpeas  
Lemon Chicken with Saffron, Tomato Sauce  
Seared Salmon with Olive Relish, Dill  
Almond Orange Rice Pilaf with Golden Raisins  
Roasted Eggplant, Parsley, Lemon and Olive Oil  
Warm Flatbreads  
Honey Cake with Toasted Almonds and Dried Strawberries  
Baklava Cheesecake with Orange Vanilla Syrup and Crispy Phyllo Garnish

### TUSCAN

Tuscan Kale Ribollita Soup  
Rucola e Parmigiano Salad - Arugula, Shaved Parmesan and Lemon Vinaigrette  
Seared Chicken Piccata, White Wine, Capers, Herbs and Shallots  
Orecchiette Pasta Florentine, Roasted Garlic Tomato Sauce, Fresh Mozzarella  
Braised Short Rib Ragout with Wild Mushrooms  
Baked Polenta with Gorgonzola  
Roasted Broccolini with Toasted Pine Nuts  
Chocolate Hazelnut Torte, Macerated Dried Fruit  
Vanilla Pana Cotta with Raspberries and Honey  
Chocolate and Pistachio Biscotti

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## EAST MEETS WEST

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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 Honey Glazed Carrots  
Kung Pao Brussel Sprouts with Chiles  
Green Tea and Lemongrass Pound Cake  
Coconut Rice Pudding

## AMERICAN SPLENDOR

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Sweet Potato and Corn Chowder  
Baby Iceberg Wedge, Marinated Tomatoes, Blue Cheese  
Cucumber Salad, Red Onion, Roma Tomatoes, Mint, Red Wine Vinaigrette  
Roasted Chicken with Charred Radicchio, Fennel, Chicken Jus  
Cornmeal Crusted Grouper with Tomato Gravy  
Slow Roasted Prime Rib, Red Wine Sauce, Horseradish  
Roasted Baby Potatoes, Fresh Herbs and Onion Jam  
Creamed Kale Gratin with Parmesan Breadcrumbs  
Bourbon Apple Cobbler  
Vanilla Crème Brûlée Tartlet  
Dark Chocolate Mousse Cake with Cherry Compote

## LOW COUNTRY

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Roasted Tomato Crab Bisque  
Local Greens with Cucumber, Cornbread Crouton, Radish, and Buttermilk Vinaigrette  
Fried Green Tomatoes, Goat Cheese Fondue  
Slow Roasted Beef Brisket with Molasses BBQ Sauce  
Southern Fried Chicken, Roasted Garlic Honey Drizzle  
Frogmore Stew, Seasonal Seafood, Shrimp, Corn and Potatoes  
Baked Stone Ground Cheese Grits  
Southern Style Green Beans with Black-Eyed Peas, Smoked Bacon  
Braised Tomatoes and Okra  
Coconut Cake with Coconut Cream  
Chocolate and Banana Cheesecake  
Rum Bread Pudding  
Biscuits and Corn Bread

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## HORS D'OEUVRES

*Per piece, 50 piece minimum*

### BENEATH THE WAVES

Bacon Wrapped Scallop with Chipotle Sauce (hot)  
Creole Crab Cake, Spicy Remoulade (hot)  
Coconut Shrimp Wonton, Avocado Crème Fraiche, Pickled Red Onion  
Smoked Salmon, Potato Crisp, Caviar, Chive Cream  
Mini Lobster Roll, Tarragon Mayo

### YARD BIRD

Chicken and Waffle Bite, Chili Maple Drizzle  
House Chicken Tender, Jalapeno Honey Mustard  
Cheese and Jalapeno Arepa with Smoked Chicken, Cilantro, Corn Aioli  
Peanut Chicken Satay, Thai Chili, Cilantro  
Chicken and Apple Meatball, Brie, Fennel Honey Glaze

### PASTURE

BBQ Pork Slider, Cheddar Chive Biscuit  
Braised Short Rib Arancini, Roasted Pepper Sauce  
Lamb Meatball, Salsa Verde  
Bourbon Glazed Lamb Lollipop, Toasted Sesame  
Garlic Beef Kabob, Grilled Onion, Harissa Yogurt Sauce  
Bao Bun, Pork Belly, Pickled Vegetables

### FROM THE GARDEN

Artichoke Parmesan Crisp (hot)  
Pimento Mac and Cheese Bites (hot)  
Mini Grilled Vegetable Skewer (warm)  
Roasted Mushroom Puff, Caramelized Shallots Blue Cheese, Baby Arugula (cold)  
Miso Honey Glazed Heirloom Carrots with Toasted Peanut (hot)  
Golden Beet with Smoked Goat Cheese, Toasted Almonds (cold)  
Petit Grilled Cheese, Brioche, Charred Tomato Jam (hot)  
"Tater Tot" with Gochujang Mayo

## FROM THE BAKE SHOP

Banana Whoopi Pie  
Cheesecake Bites, Caramel Crunch and Tropical Citrus  
Mini Fruit Eclair, Seasonal  
Chocolate Peanut Butter Cup

## DISPLAYS

*Per portion*

**LOCAL & REGIONAL CHEESE DISPLAY** House Chutney, Assorted Artisan Breads and Crackers

**CARVED FRUIT DISPLAY WITH CITRUS FRUIT DIP** Assortment of Chef-Selected Seasonal and Tropical Fruits

**FRENCH PATISSERIE** Assorted Petit Fours, Macarons, Éclairs and Crème Puffs

**RAW, PICKLED & CURED** Farm to Table Vegetable Display featuring Seasonal Vegetables, Hummus and Green Goddess Dip

**SOUTHERN INSPIRED TAPAS STATION** Gourmet Regional Cheeses and Charcuterie, Pimento Cheese, Sundried Tomato Tapenade, Candied Pecans, Assorted Artisan Breads and Crackers

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

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## STATIONS

### 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 40)

**BRINED FRESH HAM** Pineapple Chili Chutney, Soft Hawaiian Bun  
(Feeds 40)

**HONEY ROASTED TURKEY** Cranberry Relish, Turkey Jus, Silver Dollar Rolls  
(Feeds 40)

**MEMPHIS PORK SHOULDER** Slow Roasted, Molasses BBQ, Pickle, Jalapeno Cornbread  
(Feeds 40)

### CARVING STATION ADD-ONS

*Per person. All sides are prepared at a required minimum of 40 people*

Loaded Mashed Potatoes, Cheese and Chives  
Creamed Spinach, Smoked Bacon  
Smoked Cheddar Mac and Cheese  
Haricot Vert, Caramelized Shallots  
Baked Parmesan Grits  
Seasonal Vegetables with Basil Pesto

### SPECIALTY STATIONS

*Per person*

**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 with Charred Peach Salsa, Crispy Catfish Taco with Collard Green Slaw, Ancho Chili Aioli

**SOUTHERN PIE BAR** Chocolate Pecan Pie, Key Lime Pie, Apple Pie, Fried Hand Pie, Gourmet Ice Cream and Gelato (local/seasonal flavors)

# menu



## 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 PACKAGE

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*Per person*

### PREMIUM BRANDS FULL BAR

### 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

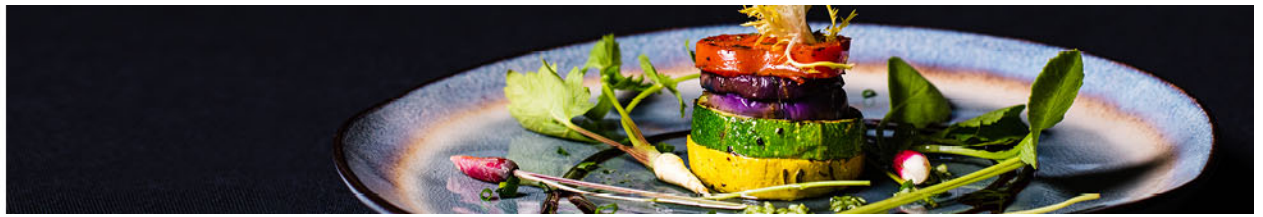
**Sour Apple** Vodka with a Sweet and Sour Apple Blend

**Chocolate** Rich Chocolate Liquor, Chocolate Straw

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

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

# 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.
- There is a minimum of 50 pieces on all hors d'oeuvres.
- 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**

