

menu

Cobb Galleria Centre
& Cobb Energy
Performing Arts Centre



menu



Meet the Chef

EXECUTIVE CHEF NICK ALVAREZ

Nick Alvarez was named Executive Chef at the Cobb Galleria Centre and Cobb Energy Performing Arts Centre in November 2022.

Alvarez has more than 15 years of experience working in a variety of culinary settings including the Cherokee Town & Country Club, Ansley Golf Club and as Sous Chef for Bacchanalia, one of the most recognized fine-dining restaurants in Atlanta. Most recently, Alvarez was the Executive Chef at the Marietta campus of Kennesaw State University.

With a foundation in classical, French training, Alvarez describes his culinary style as new American, not limited to a specific style or region but borrowing from a variety of influences.

Alvarez holds a bachelor's degree in management from Kennesaw State University and studied culinary arts at Chattahoochee Technical College and mechanical engineering at Georgia Tech. A west Cobb County resident, Alvarez is married with one daughter.

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 or visit our websites at cobbgalleria.com and 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, and 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, and Smoked Cheddar

ON THE PLATE

All plated breakfast menus are served with freshly baked muffins, croissants, danish, whipped 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, and Tomato Confit

GEORGIA FRIED CHICKEN & WAFFLES Buttermilk Fried Chicken, Belgian Waffle, Scrambled Eggs, Maple Syrup, and 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, and Scrambled Eggs

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.

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menu



A LA CARTE

BREAKFAST

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

BEVERAGE

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

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
Sicilian Pan Pizza (Quattro Formaggi, Soppressata & Calabrian Pepper, Margherita)

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

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

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

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

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

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

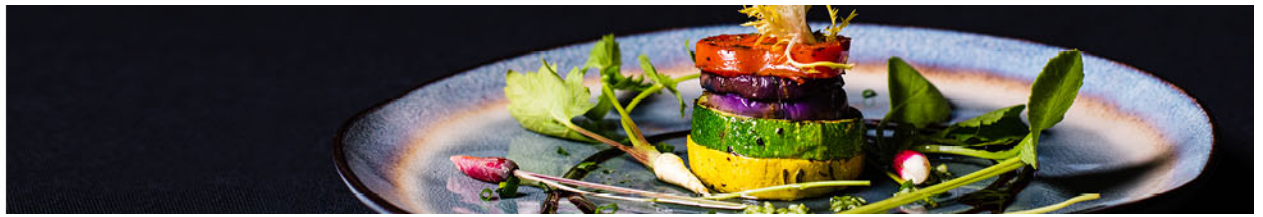
Sour Apple Vodka with a Sweet and Sour Apple Blend

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.
- 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**

