



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 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.



BREAKS

PACKAGE

Morning

Freshly Baked Muffins, Croissants, Danish, Whipped Honey Orange Butter, Seasonal House Preserves
Seasonal Fruit and Fresh Berries
Assorted Local Yogurts
Fresh Squeezed Orange Juice, Apple Juice
Coffee, Decaffeinated Coffee and Tea

Mid-Morning

Assorted Soft Drinks, Bottled Water, Coffee and Tea

Afternoon

Choice of Themed Break Below
Assorted Soft Drinks, Bottled Water, Coffee and Tea

THEMED BREAK

Includes bottled water and assorted soft drinks

POPURAMA Gourmet Assorted Savory and Sweet Crafted Popcorn Flavors *

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

HEALTHY BREAK Vegetable Raw Bar with Avocado Dip, Homemade Granola Bars, Seasonal Whole Fruit

* *locally sourced*

ENHANCED BREAK

Includes bottled water and assorted soft drinks

AT THE BALLPARK Homemade Pigs in a Blanket, Spicy Mustard Sauce, Mini Cheeseburger Sliders, Roasted Peanuts, Caramel Popcorn, Pretzel Bites

DOUGHNUT PALOOZA Assorted Handcrafted Doughnuts to include Churros, Beignets and Classic Styles

NUT-TASTIC Gourmet Assorted Savory and Sweet Crafted Nut Flavors: Candied Cinnamon Pecans, Cajun Boiled Peanuts, Spiced Maple Walnuts *



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 sales and alcohol taxes where applicable. Service charge will be applied after the tax.

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.