



MENUS

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Meet the Chef

CULINARY DIRECTOR / EXECUTIVE CHEF NICHOLAS WALKER

Nicholas Walker has been the Culinary Director / Executive Chef at the Cobb Energy Performing Arts Centre and Cobb Galleria Centre since August 2016. Previously he was Executive Chef at Cobb Galleria Centre for 6 years. Chef Walker brings a fresh, innovative approach to corporate and social events at the Centre. His cuisine is inspired by his Georgia roots, with many of his dishes sourced from local and regional farms and small businesses.

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 currently is 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.

MENU

Lunch Buffets

ITALIAN

Tomato Basil Mozzarella Salad
 Grilled Vegetable with Balsamic Glaze
 Chef's Selection of Seasonal Vegetables, Grilled and
 Topped with a Sweet Balsamic Reduction
 Haricot Vert with Roasted Tomato, Garlic and Olive Oil
 Gnocchi Genevese Potato Pasta with a Basil Pesto

(Select 2)

Braised Short Rib Braciolo
 Shrimp and Asparagus Risotto
 Cheese Tortellini and Grilled Chicken
 with Roasted Tomato Cream

Canolis
 Chocolate Hazelnut Bites

Rolls and Butter
 Water, Coffee, Decaffeinated Coffee and Hot Tea
 Iced Tea upon Request

FRENCH

French Onion Soup (*Chef Attendant Required*)
 Baby Lettuces With Bleu Cheese and Provincial Dressing
 with Olives, Tomatoes, Shallots, Garlic, Olive Oil In
 Martini Glass
 Haricot Vert with Roasted Tomato, Garlic And Olive Oil
 Pomme Anna Potatoes - Gruyere Gratin Potatoes

(SELECT 2)

Baked Tilapia Roulade with Lemon Beurre Blanc
 Grilled Flank Steak with Gloss De Veau Au Poive
 Chicken En Croute - Chicken Stuffed with Mushrooms and
 Parmesan Wrapped In Puff Pastry

Assorted Mini French Pastries and Petit Fours

Rolls and Butter
 Water, Coffee, Decaffeinated Coffee and Hot Tea
 Iced Tea upon Request

** Locally raised + Sustainable seafood*

ASIAN

Assorted Dim Sum
 Asian Salad with Ginger Soy Dressing and Cashews
 Vegetable Stir-Fry
 Vegetable Fried Rice

(Select 2)

Chicken Almandine*
 Sesame Glazed Beef
 Ginger and Plum Glazed Grilled Salmon⁺

Mandarin Orange Cheesecake Tart
 Fortune Cookies

Rolls and Butter
 Water, Coffee, Decaffeinated Coffee and Hot Tea
 Iced Tea upon Request

SOUTHERN AMERICAN

Southern Style Potato Salad
 Iceberg Wedge Salad with Thousand Island, Grape Tomato
 and Bleu Cheese
 Green Bean Casserole or Collard Greens
 Country Style Cheese Grits or Mashed Potatoes

(Select 2)

BBQ Ribs
 Lemon Stuffed Rainbow Trout
 Fried Chicken with Thyme Gravy*
 Batter Fried Cod with Tartar Sauce

Pecan Pie
 Key Lime Pie Mousse

Rolls and Butter
 Water, Coffee, Decaffeinated Coffee and Hot Tea
 Iced Tea upon Request

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Lunch Buffets

SANDWICH BUFFET

All Sandwich Buffets Include Mixed Green Salad with Tomatoes, Cucumbers & Carrots; Choice of Italian, Ranch or Balsamic Dressing; Choice of Southern Style Red Bliss Potato Salad or Chilled Cheese Tortellini Salad with Pesto; Assorted Cookies, Blondies & Fudge Brownies; Water, Coffee, Decaffeinated Coffee and Hot Tea; Iced Tea upon Request.

Choice of 3 Sandwiches Per Buffet.

SPICED SALMON PANINI

Brie Cheese, Dill Aioli, Cucumber, Green Leaf Lettuce, Roasted Tomatoes, Red Onions

BLACK FORREST HAM

Alpine Swiss Cheese, Whole Grain Aioli on a Rustic French Baguette, Green Leaf Lettuce, Sliced Tomatoes, Red Onions

PASTRAMI SPICED SALMON⁺

Pepper Jack Cheese, Focaccia Bread, Green Leaf Lettuce, Sliced Tomato, Red Onions

SMOKED TURKEY BREAST

Gruyere Cheese, Creamy Dijon Aioli, Kaiser Roll, Green Leaf Lettuce, Sliced Tomato, Red Onions

CHICKEN CAESAR WRAP*

Parmesan Cheese, Romaine Lettuce, Caesar Dressing

ROAST BEEF AND SWISS

Tarragon Aioli, Challah Bread, Green Leaf Lettuce, Roasted Onions, and Tomatoes

GRILLED CHICKEN HOAGIE*

Provolone Cheese on a Hoagie Bun, Prosciutto, Grilled Zucchini, Green Leaf Lettuce, Sliced Tomatoes, Red Onions

MEDITERRANEAN TUNA SALAD

Roasted Peppers, Mixed Green Lettuce and Shaved Onions on a Ciabatta Panini

BALSAMIC MARINATED GRILLED VEGETABLE WRAP

* Locally raised + Sustainable seafood

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Boxed Lunch

Maximum selection of 3 types of sandwiches

SMOKED TURKEY BREAST

Gruyere Cheese, Kaiser Roll, Green Leaf Lettuce, Sliced Tomato, Red Onions and Creamy Dijon Aioli. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

BLACK FORREST HAM

Alpine Swiss Cheese, Whole Grain Aioli on a Rustic French Baguette, Green Leaf Lettuce, Sliced Tomatoes, Red Onions. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

ROAST BEEF AND SWISS

Roasted Onions, Tarragon Aioli, Challah Bread, Green Leaf Lettuce and Tomatoes. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

CHICKEN CAESAR WRAP*

Romaine Lettuce, Parmesan Cheese, Caesar Dressing. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

GRILLED CHICKEN HOAGIE*

Prosciutto, Grilled Zucchini, Provolone Cheese, Hoagie Bun, Green Leaf Lettuce, Sliced Tomato, Red Onions. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

GRILLED VEGGIE SANDWICH

Peppers, Onions, Feta and Balsamic Ciabatta Roll. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

CLASSIC CAESAR CHOPPED SALAD

Herb Grilled Chicken, Croutons and Parmesan Dressing. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

CHOPPED COBB SALAD

Sliced Egg, Red Grape Tomatoes, Cheddar and Swiss Cheese, Shredded Carrots, Diced Turkey and Bacon Crumbles, Balsamic Dressing. Cookies, Individual Bags of Potato Chips, Whole Fruit, Soda or Water.

Add an item from list below for an additional \$4 or substitute for any side item for \$2.50

INSALATA CAPRESSE

TORTELLINI PASTA SALAD

GARDEN SALAD WITH GRAPE TOMATOES, CUCUMBERS, BALSAMIC DRESSING

RED BLISS POTATO SALAD

** Locally raised*

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Plated Lunches

Served with Water, Coffee, Decaffeinated Coffee and Hot Tea; Iced Tea upon Request.

SALADS

- MIXED GREEN SALAD** Cucumber, Tomato, Shredded Carrot, Daikon Sprout and Balsamic Vinaigrette
INSALATA CAPRESSE Grape Tomatoes, Cligini Mozzarella, Fresh Basil and Olive Oil Served in a Martini Glass
ARUGULA AND SPINACH Roasted Tomato, Bleu Cheese Crumbles, Bleu Cheese Dressing
ROMAINE WEDGE Parmesan Cheese Crisp, Shredded Parmesan and Caesar Drizzle

ENTRÉES

- TILAPIA ROULADE** Braised Carrots in a Cumin and Orange Sauce and Poached Fingerling Potatoes
GRILLED SALMON⁺ Wilted Spinach, Curry Sauce, Port Glaze and Potato Cake
MUSHROOM STUFFED CHICKEN BREAST Potato Gratin, Baby Carrots, Asparagus and Veal Jus
PETITE FILET OF BEEF Mashed Potato, Haricot Vert and Creamy Peppercorn Sauce
HERB MARINATED GRILLED CHICKEN BREAST* Tomato, Asparagus Risotto and Roasted Chicken Jus
CHICKEN PARMESAN LINGUINI* Jumbo Asparagus and Pomodoro Sauce
CHICKEN PICATTA* Red Bliss Potato, Baby Carrots, Asparagus Fricassee and Picatta Sauce
PAN SEARED SKIRT STEAK ROULADE Roasted Garlic Potato Puree, Zucchini, Squash and Bordelaise Sauce

FAMILY STYLE DESSERTS

- GALAXY "BLACK AND WHITE" DESSERTS** Ivory Brownie Squares, Chocolate and Lemon Bites, Dark Chocolate Tartlets, White Chocolate Tartlets, Chocolate Mini Choux, Orange Ganache Tartlets, Gianduja Rectangles, Crunchy Chocolate Pyramids, Venezuelan Chocolate Ganache Tartlets
ASSORTMENT OF INDIVIDUAL CHOCOLATE PRALINE PETIT FOURS
ASSORTED CHEESECAKE BITES Blueberry, Strawberry and Plain
CHOCOLATE TRUFFLES AND MACAROONS Chocolate Truffle Selection: Semi Sweet, Milk, White Chocolate, Champagne, Grand Orange, and Hazelnut. Macaroon Flavor Selection: Vanilla, Pistachio, Coffee, Raspberry, Lemon, Chocolate
ASSORTED COOKIES, BROWNIES AND BLONDIES

INDIVIDUAL PLATED DESSERTS

- CLASSIC NEW YORK CHEESECAKE** with Blueberry or Raspberry
LEMON CUSTARD STRIP
BANANA PUDDING
KEY LIME PIE MOUSSE
DUET TRIANGLE AND MINI ROULADE CAKE Praline Mousse Finished with Dark Chocolate Coating. Mini Roulade Cake: Lemon Mousse with Blueberries
CHOCOLATE PRALINE MOUSSE WITH FUILLITENE, AND CHOCOLATE SPONGE CAKE
OPERA CAKE Layers of Thin Almond Sponge Soaked with Espresso, Filled with Ganache and Coffee Butter Cream, and Raspberry Sauce

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Food & Beverage Guide

FOOD POLICIES

Plated and buffet meals come with assorted rolls and butter pre-set to all tables. Coffee and tea service is provided table side by the service team.

Chef attended and carving stations will require (1) attendant per 100 guests. Buffets and plated events are based on 2 hours of continuous service, unless otherwise stated. Tray passing is based on 1 hour of service and requires (1) attendant per 100 portions.

Our goal is to provide the best possible service to you and your guests. If you prefer to quicken service due to time constraints please let us know in advance so we can plan the best service possible for you.

ALCOHOL POLICIES AND LAWS

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 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.