



# MENUS

## MENU

### Meet the Chef

#### **CULINARY DIRECTOR / EXECUTIVE CHEF NICHOLAS WALKER**

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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.

# COBB ENERGY CENTRE

## MENU

### Hors D'Oeuvres

All Items Are Per Piece, a Minimum of 50 Required.

#### BY SKY

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**CHICKEN CORDON BLEU** Chicken, Ham and Swiss in Puff Pastry

**SMOKED CHICKEN IN PHYLLO** Stone Ground Mustard Aioli and Capers

**CHILE – LIME CHICKEN SKEWERS** Onions, Green and Red Peppers

**CASHEW CHICKEN SPRING ROLLS** Served with Thai Peanut Dipping Sauce

**DUCK SPRING ROLL** Sweet Chili Sauce

#### BY SEA

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**PANANG SHRIMP** Curried Shrimp in a Crispy Shell

**COCONUT SHRIMP** Breaded in Coconut and Fried Golden Brown

**SHRIMP IN BACON** Wrapped in Bacon and Baked

**BACON WRAPPED SCALLOP** Wrapped in Bacon, Baked and Tossed in Pepper Butter

**JUMBO LUMP CRAB SALAD** Pickled Onions in a Chinese Spoon

**OYSTER SHOOTERS** Bluepoint Oysters with Bloody Mary Cocktail

**TUNA TARTAR** Ginger Tuna Tartar in a Chinese Spoon

**SHELLFISH SALAD** Scallop, Shrimp, Mussel and Crab in a Scallop Shell

**COCONUT LOBSTER SKEWERS**

**INDIVIDUAL SHRIMP COCKTAILS** Avocado Crème

#### BY LAND

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**MINIATURE BEEF WELLINGTON** Beef and Mushrooms in Puff Pastry

**CHIPOTLE STEAK SKEWERS** Onions, Red and Green Peppers

**MINI PHILLY CHEESE STEAK**

**PULLED BBQ PORK BISCUITS**

**LAMB LOLLIPOPS** Dijon and Herb Crust

**SAUSAGE STUFFED MUSHROOMS**

**BEEF FILET AND GORGONZOLA** Wrapped in Bacon

**MINI MONTE CRISTO** Turkey, Ham, and Swiss on French Toast

#### BY GARDEN

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**ASPARAGUS ROLL UP** Bleu Cheese and Phyllo

**CRANBERRY & BRIE IN PHYLLO** Wrapped in Crispy Dough and Baked

**QUESADILLA TRUMPETS** Cheese and Spices in Cone

**BRAISED ARTICHOKE AND PEPPER PIZZA**

**MAC N CHEESE** with Romesco Sauce

**BRUSCHETTA** Diced Tomato with Basil on Garlic Crustini

**CHILLED PEACH SOUP SHOOTER** Peach and Mint Soup

**MUSHROOM AND BRIE TARTS** Savory Tarts Filled with Duxelle and Brie

**HUMMUS** Black Bean Hummus with Pita Chip

**CAPRESSE SALAD** Ciligini Mozzarella Grape Tomatoes, Balsamic Glaze

**CRUDITÉS** Match Stick Carrot, Celery and Zucchini with Avocado Ranch

**CAESAR SALAD ROLL**  
Petite Romaine Wrapped in  
Rice Paper



## MENU

### Displays

#### FOOD ART

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**IMPORTED AND DOMESTIC CHEESE DISPLAY** with Assorted Crackers and Flatbreads

Small Platter (*Serves 25-100*)

Medium Platter (*Serves 100-200*)

Large Platter (*Serves 200-300*)

**INDIVIDUAL VEGETABLE CRUDITÉS** with Spiced Ranch Dressing

**INDIVIDUAL ANTIPASTI PLATES** Italian and Spanish Cured Meats with Grilled Mushroom and Asparagus, Roasted Bell Peppers and Olives

**Baked Brie in a Flaky Pastry Crust** Grapes, Baguettes and Crackers (*Serves 40*)

**ASSORTED SUSHI DISPLAY** (*Please refer to our Sushi Menu*)

**JUMBO SHRIMP ON ICE** with Cocktail and Lemon (*2 Shrimp per person*)

**SEASONAL AND EXOTIC SLICED FRUITS AND BERRIES**

**ARTISANAL TERRINE AND PATE DISPLAY** with Crackers, Baguettes and Grapes

#### SUSHI

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**CALIFORNIA ROLL** Nori, Rice, Crab Stick, Avocado and Cucumber

**SHRIMP TEMPURA ROLL** Nori, Rice, Shrimp and Cucumber

**TUNA AVOCADO ROLL** Nori, Rice, Tuna and Avocado

**CUCUMBER ROLL** Nori, Rice, Avocado, Cream Cheese, Wrapped in Cucumber

**SPICY TUNA ROLL** Nori, Rice, Tuna, Hot Sauce, Masago, Green Onion and Cucumber

**EEL CUCUMBER ROLL** Nori, Rice, Broiled Eel and Cucumber

*All Sushi is Accompanied by Wasabi, Soy and Pickled Ginger.*

#### SUSHI POLICIES

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The consumption of raw or undercooked egg, hamburgers, shellfish, poultry, fish, and steaks may increase your risk of foodborne illness. Especially if you have certain medical conditions.

*Sushi Chef can be added to create a more authentic Sushi experience.*

*A Sushi Roll will net about 6-8 pieces of Sushi or Sashimi. To ensure that service is not compromised to your guests we require minimum of (2) pieces of each Sushi/Sashimi to be ordered per guarantee.*

*We highly recommend that (3) pieces are ordered when selecting seafood items.*

## MENU

### Food Stations

All stations priced per person, based on 1 ½ hours of service. All stations are chef attended.

#### SALADS

**CAESAR SALAD STATION** Hand Cut Romaine Lettuce, Croutons and Shaved Parmesan Cheese with a Parmesan Peppercorn Dressing, Served in a Martini Glass

**SALAD STATION** Baby Spinach and Frisee, Feta Cheese, Candied Red Onion, Roasted Red Peppers and Warm Bacon Vinaigrette, Tossed to Order  
*ADD: Grilled Chicken or Shrimp*

#### PASTA

*Served with Tomato Focaccia and Italian Rustic Breads*

**LOBSTER AND CHEESE RAVIOLI** with Sage Brown Butter Sauce, Roasted Yellow and Red Tomato

**PORCINI MUSHROOM AGNOLATTI** with Creamy Carbonara Sauce, Eggplant, Capers and Peppers  
*ADD: Grilled Chicken or Shrimp*

#### RISOTTO

*Served with Tomato Focaccia and Italian Rustic Breads*

**MARINATED ARTICHOKE AND LEMON RISOTTO** with Peas, Herbs, Boursin and Parmesan Cheese and Garlic

**FORRESTER MUSHROOM RISOTTO** with Goat Cheese, Herbs and Garlic  
*ADD: Grilled Chicken or Shrimp*

#### FAJITAS

*Served with Pico de Gallo, Sour Cream, and Shredded Cheese*

Sautéed with Peppers, Onions and Mushrooms, Brown Rice, Lettuce and Flour Tortillas  
Chicken\* Beef Shrimp

#### FROM THE BUTCHER SHOP

**BOURBON & MAPLE ROASTED HAM\*** Red Onion Confit and German Mustard, Silver Dollar Rolls *(Serves 40-50)*

**WHOLE ROASTED TOM TURKEY** Gravy and Champagne and Cranberry Chutney, Silver Dollar Rolls *(Serves 40-50)*

**HERB SCENTED PRIME RIB OF BEEF** Au Jus and Horseradish, Silver Dollar Rolls *(Serves 40-50)*

**PEPPER CRUSTED TENDERLOIN OF BEEF** Roasted Veal Jus and Dijon Aioli, Silver Dollar Rolls *(Serves 30)*

**CRAB STUFFED SALMON EN CROUTE<sup>+</sup>** Crab Stuffed Salmon Wrapped in a Puff Pastry *(Serves 25)*



\* Locally raised + Sustainable seafood

## MENU

### Food Stations – Desserts & Sweets

*All stations priced per person, based on 1 ½ hours of service. All stations are chef attended.*

#### BAKERY AND BAR

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Select 2

**ASSORTED FRESHLY BAKED COOKIES** Oatmeal Raisin, Chocolate Chip, White Chocolate Macadamia Nut

**ASSORTMENT OF INDIVIDUAL CHOCOLATE PRALINE PETIT FOURS**

**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

**MINI CANOLLI**

**OPERA CAKE BITES**

#### MINI PASTRY SHOP

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Select 2

**CHEESECAKE LOLLIPOPS** Toffee, Chocolate, Pink Cherry

**ASSORTED MINI CHEESECAKES** Dolce De Leche, Mocha Cappuccino, Decadent Turtle

#### HAPPY ENDING ACTION STATIONS

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*All stations are attended*

**ROOT BEER FLOAT STATION** Attended Root Beer Floats Made to Order with Barq's Root Beer and Vanilla Ice Cream

**CHOCOLATE FOUNTAIN** Served with Cubed Fruits, Strawberries, Pound Cake, Marshmallows, Rice Krispie Treats  
*(Requires Special Fountain Rental.)*

**BANANAS FOSTER STATION** Fresh Bananas Cooked with Brown Sugar, Rum, Banana Liquor. Served Warm Over Vanilla Bean Pastry Cream

## MENU

### Food & Beverage Guide

#### FOOD POLICIES

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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.

#### 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.
- If you are ordering for a small group, please review the A la Carte menu for options.

#### ALCOHOL POLICIES AND LAWS

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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.