



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

Plated Dinners

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

FROM THE GARDEN

SPINACH SALAD Candied Pecans, Bleu Cheese, Lemon Vinaigrette

BOUQUET OF BABY GREENS Candied Pecans, Bleu Cheese, Lemon Vinaigrette

WATERCRESS SALAD Baby Corn, Hearts of Palm, Water Chestnut, Sesame and Roasted Peanut Vinaigrette

THE WEDGE Iceberg Lettuce, Crumbled Bleu Cheese, Bacon, Corn Bread Crouton, Bleu Cheese Dressing

ARUGULA AND SPINACH SALAD Balsamic Caviar, Roasted Red and Yellow Tomato, Garlic Confit and Herb Dressing

WEDGE CAESAR Parmesan Cheese, Cheese Crisp, Caesar Dressing

FRISÉE SALAD Poached Pear, Fried Leek, Smoked Roasted Shallot Dressing

ROMAINE Rice Paper, Shaved Parmesan, Baguette Crouton and Parmesan Dressing

SOUPS

LOBSTER BISQUE Finished with Brandy and Basil Foam

POTATO LEEK SOUP Hot or Cold, Served with Chive Oil

ROASTED BUTTERNUT SQUASH SOUP Brunoise of Butternut Squash and Sautéed Mushrooms

APPETIZERS

AMERICAN WAGYU BEEF CARPACCIO Herb Crust, Shaved Parmesan, Arugula, Fried Capers and Gaufrette Chip

CRAB & AVOCADO SALAD Micro Basil and Red Beet Syrup

CALAMARI GRATIN Parmesan Mashed Potato, Calamari, Crunchy Bread Topping

ROASTED DUCK LEG CONFIT Caramelized Shallot, Ginger Honey Compote, Balsamic Glaze, Herb Crouton

CAVIAR Selection of Caviar with Chopped Egg, Crème Fraîche, Caper, Red Onion

SWEET PEA AND TOMATO RISOTTO Mushroom Hazelnut Jus

ROASTED BEET AND GOAT CHEESE SALAD Frisée, Beet Vinaigrette, Micro Herbs



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ENTRÉE

- LEMON ROASTED HALF CHICKEN*** Pommes Dauphinoise, Steamed Asparagus, Roasted Tomato Puree
- GRILLED SALMON*** Risotto with Rock Shrimp, Yellow Tomato, Haricot Vert, Grilled Asparagus
- GINGER PORK TENDERLOIN** Roasted Pear and Bacon Confit, Sautéed Red Bliss Potatoes
- PETITE LAMB WELLINGTON** Butternut Squash Risotto, Steamed Broccoli Florets, Lamb Jus
- BRAISED SHORT RIB** Peruvian Purple Mashed Potato, Baby Carrots, Wilted Spinach and Natural Jus
- GRILLED FILET MIGNON AU POIVRE** Peppercorn Crusted Filet, Sautéed Mushrooms, Creamy Peppercorn Beef Jus
- DIVER SCALLOPS** Rosemary Skewer, Sautéed Gnocchi, Yellow Squash and Zucchini with Beurre Blanc
- GINGER PORK TENDERLOIN** Roasted Pear and Bacon Confit, Sautéed Red Bliss Potatoes
- HERB MARINATED GRILLED CHICKEN*** Artichoke Barigoule (Onions, Artichokes, Potatoes, Carrots, Saffron), Roasted Chicken Jus
- TILAPIA ROULADE** Fennel, Zucchini, Yellow Squash Fricassee, Fingerling Potatoes, Candied Lemon

DUAL ENTRÉE

- GRILLED FILET AND CHICKEN*** 4oz Filet, 4oz Chicken Breast with Garlic Mash, Asparagus, Roasted Tomato and Jus de Veau
- GRILLED CHICKEN AND SALMON**** 4oz Chicken Breast, 4oz Salmon Filet, Mushroom Risotto, Wilted Spinach and Tomato Jus
- GRILLED FILET AND SALMON** 4oz Filet, 4oz Salmon Filet, Parmesan Potato Cakes, Baby Carrots and Hollandaise

VEGETARIAN ENTRÉE

- GRILLED TOMATO "STEAK"** with Pearl Couscous, Diced Vegetables, Braised Romaine and Mushroom Jus
- GRILLED MARINATED TOFU** Lo Mein, Cabbage, Roasted Peppers, Green Onion and Sesame Glaze
- POTATO GNOCCHI** Tomato Puree, Braised Fennel, Asparagus, Parmesan Cheese and Balsamic Glaze



* Locally raised + Sustainable seafood

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FAMILY STYLE DESSERT

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

INDIVIDUAL PLATED DESSERTS

CLASSIC NEW YORK CHEESECAKE with Blueberry or Raspberry

LEMON CUSTARD STRIP

BANANA PUDDING

KEY LIME PIE MOUSSE

OPERA CAKE Layers of Thin Almond Sponge Soaked with Espresso, Filled with Ganache and Coffee Butter Cream, and Raspberry Sauce

COBB ENERGY CENTRE

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Dinner Buffets

LUAU

SHRIMP ONO NUI Coconut Shrimp

HEARTS OF PALM SALAD

STIR FRY VEGETABLES Zucchini, Onion, Carrot, Broccoli, Snap Peas, Baby Corn

ALOHA SWEET POTATO WEDGES with Brown Sugar Sauce

KALUA PORK Slow Roasted Pork

CHICKEN LUAU* Sautéed with Macadamia, Garlic, Spinach and Coconut

HAUPIA Mini Chilled Coconut Custard Tarts

WHITE CHOCOLATE AND MANGO CRÈME BRULÉE

ROLLS AND BUTTER

WATER, COFFEE, DECAFFEINATED COFFEE AND HOT TEA
ICED TEA UPON REQUEST

THE AMERICAN

ONION SOUP WITH GRUYERE CROUTON *Chef Attendant Required*

TOMATO SALAD Cucumber, Pink Peppercorn, Shallot and Champagne Vinaigrette

BAKED SQUASH Onions and Cheddar

ROASTED GARLIC MASHED POTATOES

BISTRO FILET Bleu Cheese Crust and Red Wine Sauce

GRILLED SALMON* with Braised Leeks

ASSORTED PETITE FOURS

ROLLS AND BUTTER

WATER, COFFEE, DECAFFEINATED COFFEE AND HOT TEA
ICED TEA UPON REQUEST

** Locally raised + Sustainable seafood*

SOUTHERN CHARM

LOADED POTATO SOUP *Chef Attendant Required*

MIXED GREEN SALAD Tomato, Cucumber, Cheddar, Ranch and Thousand Island

SUCCOTASH

ROASTED RED POTATOES

LEMON STUFFED NORTH GEORGIA RAINBOW TROUT

MARINATED HERB GRILLED CHICKEN BREAST* with Country White Vidallia Onion Gravy

BROWN SUGAR BACON WRAPPED PORK LOIN Fried Onions and BBQ Jus

KEY LIME PIE

BROWNIES AND BLONDIES

ROLLS AND BUTTER

WATER, COFFEE, DECAFFEINATED COFFEE AND HOT TEA
ICED TEA UPON REQUEST

JOURNEY THROUGH EUROPE

OXTAIL SOUP *Chef Attendant Required*

BRAISED CABBAGE

GERMAN POTATO SALAD Bacon, Onion and Chive

BEEF BOURGUIGNON

PAELLA

CHICKEN MARSALA*

BAKLAVA

CRÈME BRULÉE

ROLLS AND BUTTER

WATER, COFFEE, DECAFFEINATED COFFEE, AND HOT TEA
ICED TEA UPON REQUEST

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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.

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

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.