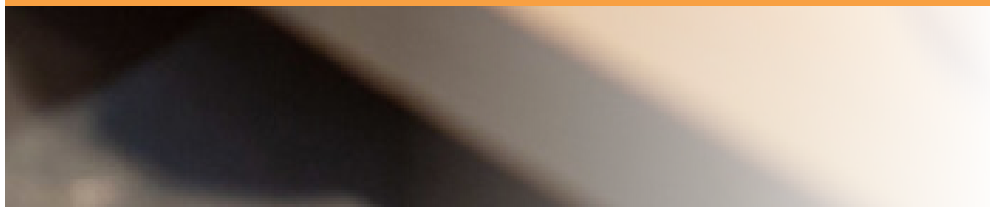
food.

Cobb Galleria Centre &
Cobb Energy Performing Arts Centre



COBB GALLERIA CENTRE
ATLANTA

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.

COBB GALLERIA CENTRE ATLANTA

COBB ENERGY PERFORMING ARTS CENTRE

menu.

HORS D'OEUVRES

Per piece, 50 piece minimum

BENEATH THE WAVES

Grilled Zucchini & Smoked Salmon Roll (cold) *
Crab Hushpuppy, Roasted Corn Aioli (hot)
Gunpowder Shrimp, Coconut Curry Ketchup (hot)
Chimichurri Shrimp Salad, Citrus & Cucumber (hot)
Bacon Wrapped Scallop with Chipotle Sauce (hot)
Mini Crab Cake, Spicy Remoulade (hot)

YARD BIRD*

Curried Chicken Salad, Golden Raisins, Watercress, Profiterole (cold)
Pimento Cheese Deviled Egg with Bacon Jam (cold)
Garlic Parmesan Chicken Wing (hot)
Pecan Chicken Tender, Maple Honey Mustard (hot)
Galleria Chicken Wellington with Mushroom (hot)

PASTURE

Bourbon Glazed Lamb Chop, Sesame Seeds (warm) *
Mini Pulled Pork Bun, House-Made BBQ Sauce, Spiked Pickle (hot) *
Homemade Pigs "in" Blanket, Spicy Mustard Sauce (hot) *
Mini Cheeseburger Sliders (hot)
Mini Beef Philly Sliders (hot)
Thai Peanut Beef Satay (hot)

FROM THE GARDEN

Mini Grilled Vegetable Skewer (cold)
Roasted Garlic and Sweet Potato Crostini with Goat Cheese (cold) *
Tomato Basil Flat Bread (warm)
Miniature Turnip Green Pot Pie (hot) *
Artichoke Parmesan Crisp (hot)
Mac & Cheese Bites (hot) *
Portabella Fries with Roasted Garlic Aioli (hot)
Miso Glazed Heirloom Carrots with Ginger Sauce (hot)

* *locally sourced*

DISPLAYS

Per portion

DISPLAYS

MARKET FRESH CRUDITÉ Selection of Market Fresh Vegetables, Hummus

LOCAL AND REGIONAL CHEESE DISPLAY House Chutney, Seasonal Fuit and Candied Pecans *

BREADS AND SPREADS (hot) Goat Cheese with Roasted Vegetables and Cajun Style Crab Dip, Tortilla, Parmesan Garlic Toast and Rosemary Focaccia 8

SEASONAL FRUIT DISPLAY WITH MANGO YOGURT Assortment of Chef-Selected Fruit from Farmer's Market

FRENCH PATISSERIE Assorted Petit Fours, Macaroons, Éclairs and Crème Puffs

COBBLER BAR Apple Cobbler, Peach Cobbler and Strawberry Rhubarb Cobbler with Fresh Whipped Cream

COBB GALLERIA CENTRE
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menu.

STATIONS

CARVING STATIONS

Attendant Required

SLOW ROASTED PRIME RIB Classic Horseradish Cream, Parker House Rolls

BLACK PEPPER BRISKET Molasses BBQ Sauce, Chive Cheddar Biscuit

BRINED FRESH HAM Apple Chutney, Soft Hawaiian Bun

HONEY ROASTED TURKEY Cranberry Relish, Turkey Jus, Silver Dollar Rolls

DRY RUBBED PORK SHOULDER Slow Roasted, Alabama White BBQ, Pickle, Cornbread *

* *locally sourced*

SPECIALTY STATIONS

Per person

RAW, PICKLED AND CURED Farm to Table Vegetable Display with Black-eyed Pea Hummus and Watercress Goat Cheese Dip

SOUTHERN INSPIRED TAPAS STATION Assortment of Gourmet Regional Cheeses and Charcuterie, Pimento Cheese, Sundried Tomato Tapenade, Olive Oil, Candied Pecans, Basil Marinated Heirloom Tomatoes, Arugula Pesto, and Artisan Breads *

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, Charred Peach Salsa, Roasted Sweet Potato, Crispy Catfish Taco with Collard Green Slaw, Ancho Chili Aioli *

SOUTHERN PIE BAR Pecan Pie, Cherry Pie, Apple Pie, Chocolate Cream Pie, Blackberry Fried Pie, Gourmet Ice Cream (seasonal flavors) *

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.