Menus

Cobb Galleria Centre

PLATED DINNER

Dinner selections include your choice of Salad and Dessert, Rolls and Butter, Coffee, Decaffeinated Coffee, Iced Tea

Salads

Chopped Baby Red and Green Romaine
Fresh Parmesan, Ciabatta Crouton
Ceasar Dressing

Spinach Salad
Baby Spinach Leaves, Strawberry, Candied Pecans
Gorgonzola Crumbles, Citrus Vinaigrette

Bibb Lettuce, Marinated Tomatoes, Pancetta Cracklings
Bleu Cheese, Sesame Lavosh Cracker
Port Wine Vinaigrette

Mixed Baby Greens, Marinated Olives
Roasted Roma Tomato, Feta Cheese
Herb Dijon Vinaigrette

Signature Salads

Cucumber Wrapped Frisee, Baby Romaine and Lola Rosa
Marinated Artichokes, Goat Cheese Medallion
Champagne Vinaigrette

Sun Dried Tomato Tart, Micro Greens, Mache
Grape Tomatoes, Balsamic Mop
Basil Vinaigrette

Dinner Enhancements

Soups

Georgia Shrimp & Corn Chowder
Thyme Crackers

Wild Mushroom Bisque, Basil Oil

Cold Appetizers

Five Spice Seared Rare Tuna
Pickled Cucumber Ribbons, Fried Shallots

Grilled Marinated Shrimp
Beluga Lentils with Roasted Peppers
Avocado Salsa

Hot Appetizers

Pan Seared Lump Crab Cake
Roasted Corn Relish, Lemon Aioli

Potato Gnocchi, Baby Peas, Broken Shrimp
Forest Mushrooms, Gorgonzola Crumbles
Tarragon Cream

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Dinner Entrees

Entrees include Seasonal Vegetables and Chef's Selection of Starch

Rosemary Seared Boneless Pork Chop
Blackberry Demi

Coffee & Herb Crusted Filet of Beef
White Truffle Au Gratin Potato
Port Wine Reduction

Pancetta Chicken
Fontina, Sage, Sweet Roasted Peppers,
Stewed Tomato Sauce

Tapenade Crusted Baked Red Snapper
Golden Jewel Blend, Tomato Fondue

Grilled Marinated Breast of Chicken
Smoked Cheddar and Sweet Onion Grits
Jack Daniels Sauce

Dinner Entrees (continued)

Herb Crusted Mahi-Mahi
Jasmine Rice
Key Lime Butter Sauce

Wild Mushroom Stuffed Filet of Beef
Caramelized Onion Lyonnaise Potato
Gorgonzola Cream

Herb Roasted Breast of Chicken
Fresh Tomatoes and Artichokes
Feta and Ditalini

Iron Seared Grouper
Black Olive Orzo
Saffron Fennel Bronzed Shrimp Ragout

Stuffed Breast of Chicken
Spinach and Herb Cheese
Thyme Demi

PLATED DINNER

Dinner Desserts

Galleria Pyramid
Chocolate Mousse Duo
with Fresh Berries and Raspberry Coulis

Bittersweet Chocolate Marquise
with Walnut Praline and Cardamom Cream

White Chocolate Citrus Mousse
with Ruby Red Grapefruit, Marcona Almond
and Tarragon Coulis

Preserved Fruit Crumble
with Hazelnut Lavender Biscotti and Honeyed Mascarpone

Red Raspberry Tart with Pistachio Crisp

Dinner Desserts (continued)

Classic Crème Brulée
with Seasonal Fruit Garnish
Only Available for Parties of 500 People or Fewer

Chevre Honey Cake
With Almond Lace Cookie, Preserved Fig and Crème Fraiche

BUFFET DINNER

All buffets require a minimum of 25 people and a maximum 2-hour service time.

Mediterranean

Tuscan White Bean Soup
Pesto Asparagus and Roasted Cherry Tomatoes
Chopped Romaine, Ciabatta Croutons, Fresh Anchovies
Traditional Ceasar Dressing

Grilled Monkfish, Saffron Couscous, Olive Salad
Chianti Brined Chicken, Tomato Basil Ragu
Pork Scaloppini, Sautéed Arugula, Capers, Lemon Zest
Gnocchi with Sage and Sun Dried Tomatoes
Grilled Seasonal Vegetables

Focaccia and Dinner Rolls

Orange Ricotta Cheese Cake
Vanilla Roasted Plum Panna Cotta, Almond Praline Toast
Chocolate Lemon Panna Cotta, Pine Nut Rosemary Biscotti
Chocolate Truffle Torte
Coffee, Decaffeinated Coffee, Iced Tea

Georgian Buffet

Field Greens, Peppered Bacon, Grape Tomatoes
Maple Vinaigrette
Southern Style Potato Salad
Spicy Slaw

Corn Bread Stuffed Breast of Chicken with
Southern Squash Cassoulet
Pecan Crusted Trout, Grilled Peach Chutney
Black Pepper Crusted Striploin, Sweet Onion Marmalade
Candied Yams
Pole Beans, Okra and Corn

Sweet Biscuits, Apple Butter

Lemon Cream Tart
Key Lime Pie
Chocolate Bread Pudding, Bourbon Vanilla Sauce
Chocolate Peanut Butter Cake
Coffee, Decaffeinated Coffee, Iced Tea

BUFFET DINNER

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Welcome To Napa

Corn and Crab Chowder
Tomato Avocado Salad,
Toasted Cumin Vinaigrette
Artichoke and Baby Spinach Salad,
Tarragon Dressing

Pinot and Herb Marinated Chicken,
Citrus Salsa
Braised Lambs Shanks,
Mushroom Bolognese
Grilled Halibut, Corn and Bean Salad,
Broken Tomato Vinaigrette
Celery Root Mashed Potatoes
Roasted Squash and Beans

Artisan Rolls and Butter

Chocolate Truffle Tart, Grape Gastrique
Apple Tatin, Fresh Goat Cheese & Walnuts
Seasonal Berry Brioche, Burgundy Syrup
Dried Fruit & Point Reyes Bleu Quiche,
Berry Preserves
Coffee, Decaffeinated Coffee, Iced Tea

American Buffet

Grilled Tomato Soup, Parmesan Croutons
Roasted Yukon and Mushroom Salad
Mixed Baby Greens, Bleu Cheese, Tomatoes,
Ranch Dressing

Rubbed Pork Loin, Maple Blueberry Glaze
Citrus and Thyme Chicken, Herb Demi
Chimichurri Flat Iron Steaks,
Tomato Marmalade
Almond Honey Green Beans
Bacon Cheddar Mashed Potatoes

Assorted Rolls and Butter

Mississippi Mud Pie, Rich Ganache
Individual Cherry Pie
Mixed Berry and Peach Cobbler,
Vanilla Cream
New York Style Cheese Cake
Coffee, Decaffeinated Coffee, Iced Tea

South by Southwest

Tortilla Soup
Grilled Hearts of Palm, Roasted Corn,
Nopalitos
Mixed Greens, Goat Cheese, Tomato,
Pasilla Citrus Vinaigrette

Cumin Seared Swordfish,
Cucumber Cilantro Relish
Chili Rubbed Beef Tenderloin Tips, Black
Beans and Yellow Rice
Grilled Breast of Chicken, Tomatillo Chili
Sweet Potato and Boniato Mash
Lime Marinated Grilled Vegetables

Artisan Rolls and Butter

Tres Leche Rice Pudding,
Cajeta Caramel Sauce
Grilled Pineapple Upside Down Cake,
Vanilla Anglaise
Spiced Chocolate Truffle Cake, Citrus Salsa
Guava Empanadas
Coffee, Decaffeinated Coffee, Iced Tea