



Menu

Cobb Galleria Centre

LUNCH BUFFETS

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

Taste of Italy

Lentil and Fennel Sausage Soup
Cannellini Bean Salad
Fresh Mozzarella, Tomato and Arugula,
White Balsamic Vinaigrette

Pork Paillard, Artichokes, Capers
Meyers Lemon Butter Sauce
Rigatoni Pasta with Grilled Chicken,
Asparagus Tips, Sun Dried Tomatoes
Vegetable Ratatouille
Saffron Orzo
Assorted Rolls and Butter

Cannolis
Hazelnut Cookies
Lemon Pistachio Polenta Cake
Coffee, Decaffeinated Coffee, Iced Tea

Caribbean Buffet

Caribbean Shrimp Chowder
Field Greens with Plantain Chips,
Dried Mango and Papaya
Mojito Vinaigrette
Hearts of Palm, Baby Spinach, Orange,
Jicama Salad, Cilantro Dressing

Seared Breast of Chicken,
Mango Black Bean Salsa
Macadamia Dusted Snapper,
Orange Butter Sauce
Ginger Basmati Rice
Island Succotash
Assorted Rolls and Butter

Ruby Red Grapefruit Cake
Key Lime Pie
Passion Fruit Mousse
Coffee, Decaffeinated Coffee, Iced Tea

Galleria Buffet

Mixed Baby Greens, Roasted Red
and Gold Beets, Two Dressings
Mixed Beans Salad

Fried Chicken
Roasted Pork Loin, Peach Compote,
Candied Pecans
Collard, Mustard and Turnip Greens
Baked White Cheddar Ditalini
Rice and Black Eyed Peas
Caramelized Onion Biscuit
Corn Bread

Pecan Pie
Mississippi Mud Pie
Devil's Food Cake
Coffee, Decaffeinated Coffee, Iced Tea

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Low Country

Southern Chopped Salad, Iceberg, Carrots, Cucumber,
Tomato, Hard Boiled Eggs, with Blue Cheese Dressing
Green Cabbage Slaw in Buttermilk Dressing
Roasted Corn and Tomato Salad with Pecan Vinaigrette

Low Country Boil, Sausage, Shrimp, Potato, Corn
Southern Carolina Barbeque Pulled Pork
Cornmeal Crusted Tilapia, Jalapeno Remoulade
Butter Beans
Black Eyed Peas
Onion Cheddar Corn Bread

Coconut Cakes
Carrot Cake
Mississippi Mud Pie
Coffee, Decaffeinated Coffee, Iced Tea

New York Deli

Tomato Bisque
Baby Greens, Walnuts, Bleu Cheese, Grape Tomatoes
Ranch and Balsamic Vinaigrette
Oven Roasted Potato Salad

Sliced Turkey, Ham, Roast Beef
Skillet Warmed Pastrami
Cheddar, Swiss, Provolone Cheese
Sauerkraut, Sprouts, Tomato, Lettuce, Pickles
Stone Ground Mustard, Herb Aioli, Mustard and Mayo
Assorted Breads and Rolls

Thumb Print Cookies
Cream Cheese Fudge Bars
Individual Apple Tarts
Coffee, Decaffeinated Coffee, Iced Tea

PLATED LUNCH

Lunch includes your choice of Salad and Dessert, Rolls and Butter, Coffee, Decaffeinated Coffee, Iced Tea

Salads

Baby Iceberg Lettuce
Diced Tomatoes, Bleu Cheese Crumbles
Bacon Bits, Basil Vinaigrette

Mixed Baby Field Greens
Grape Tomatoes, Carrot, Mushrooms
House Made Ranch Dressing

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

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

Entrees

Lemon and Sage Roasted Breast of Chicken
Red Onion Marmalade

Chorizo and Forest Mushroom Stuffed Chicken
Ancho and Tomatillo Salsa

Entrees (continued)

Braised Beef Short Ribs, Asiago Risotto
Roasted Root Vegetables

Grilled Fresh Water Striped Bass
Golden Raisin and Eggplant Caponata

Herb Marinated Breast of Chicken
Pappardelle Pasta, Sun Dried Tomato Cream

Medallions of Beef Pizzaiola
Baked Parmesan Polenta Cake

Cilantro Pesto Grilled Swordfish
Balsamic Tomatoes and Fresh Oregano

Spinach, Feta and Lemon Zest Stuffed Chicken
Roasted Garlic and Thyme Cream

Dessert

Key Lime Cheese Cake, Brulée
with Tropical Citrus Salsa

Individual Chocolate Mousse
with Macerated Berries

Chocolate Pecan Tart with Salted Caramel
and Fresh Whipped Cream

Chicory Coffee Crumble Cake
with Brulée Peaches and Cinnamon Crème
Anglaise

Lemon Chiffon Pound Cake
with Blackberry Gelee and Candied Lemon

Seasonal Fruit "Cobbler" Tart

Caramel Apple Gratin
with Cinnamon Phyllo Tuile
and Bourbon Sauce

BOXED LUNCHES

Includes Whole Fresh Fruit, Freshly Baked Cookie, and Soft Drink or Bottled Water

CAFÉ SANDWICHES

All Natural Roasted Turkey Breast
Creamy Havarti with Cranberry Spread
Multi-Grain Wheat

Black Forrest Ham
with Smoked Cheddar
Focaccia

All Natural Roast Beef
with Horseradish Chive Havarti
Onion Bun

Ultimate Veggie Wrap
Hummus, Grilled Vegetables, and Sprouts

SIGNATURE SANDWICHES

Galleria Club
All Natural Sliced Turkey Breast and Black Forest Ham
Creamy Havarti Cheese, Benton's Bacon and Local Butter
Bibb Lettuce
Sliced Honey Wheat and Oat

Local Cured Salmon Bagel
Sliced Tomato, Local Bibb Lettuce
and House made Crème Fraîche
Everything Bagel

Parisian Ham and Gruyere
Brioche

Boxed Lunch Options

Choose One

Miss Vikki's Kettle Cooked Potato Chips
Couscous Salad with Feta, Olives and Mint
Tomato Basil Pasta Salad with Spanish Olive Oil
Chickpea Salad with Roasted Peppers