



Wedding Menu

Cobb Galleria Centre

A WEDDING TO REMEMBER

A wedding at Cobb Galleria Centre sets the standard for romantic elegance. Whether you envision a small intimate gathering of close friends and family, or an extravagant wedding celebration, Cobb Galleria Centre is dedicated to turning fantasies into reality.

The elegantly appointed facility, gourmet cuisine and world-class customer service comes together to create memories for a lifetime together. We are confident that you and your guests will be delighted with one of the following custom tailored wedding packages.

We realize that this is the most exciting and special time of your life and we want to assist you in making all of your wedding dreams come true.

Wedding package includes:

White glove service by our professional staff

White floor length linens and napkins

Dance floor, tables, chairs, china and glassware

Complimentary centerpieces with votive candles
for a candlelight reception

Gift table, cake table and guest book table

Complimentary parking



RECEPTION STYLE

Specialty Items

International and Domestic
Cheese Display with Fresh Fruit Garnish
and Assorted Crackers

Garden Fresh Vegetable Crudite
with Bleu Cheese and Ranch Dips

Cold Hors d'oeuvres (Select Two Items)

Pecan Chicken Salad in a Cucumber Cup
Pita Chips with Lemon, Garlic Hummus
Brushetta with Fresh Mozzarella,
Tomato and Basil
Genoa Salami Cornets with Asiago
Stuffed Olives

Hot Hors d'Oeuvres

(Select Four Items)

Roasted Vegetable Tart
Mushrooms Florentine
Peanut Chicken Satay with Ginger Sauce
Quiche Lorraine
Vegetable Spring Rolls with Hot Mustard
Spanakopita

SPECIALTY STATIONS

Select One Specialty Station

Pasta Station

Tri-Flavored Tortellini Pasta Made to
Order with Marinara, Alfredo, and Pancetta
Cream Sauces,
Parmesan Cheese, Pinenuts
and Garlic Bread

Shrimp and Scallop Station

Szechuan Shrimp and Scallops with
Steamed Rice

Thai Station

Stir Fry Thai Beef or Chicken Station
with Steamed Rice

CARVING STATIONS

Select Two Carving Stations

Roasted Steamship Round of Beef
with Appropriate Condiments
and Silver Dollar Rolls

Bourbon Glazed Ham Served with Spicy
Mustard and Assorted Rolls

Roasted Turkey with Cranberry Relish
and Assorted Rolls

Additional Dessert Selection
Dessert Station

*Specialty Stations and Carving Stations
Require a Chef Attendant.*



BUFFET DINNER

Dinner selections include Rolls and Butter, Coffee, Decaffeinated Coffee, Iced Tea

Specialty Items

International and Domestic Cheese Display
with Fresh Fruit Garnish
and Assorted Crackers

Garden Fresh Vegetable Crudite
with Bleu Cheese and Ranch Dips

Salads

(Select Two)

Tossed Garden Salad with Julienne
Vegetables, Choice of Three (3) Dressings
Ambrosia Fruit Salad
Tomato and Basil Salad
Tri-Colored Tortellini Pasta Salad

Entree

(Select Two)

Roasted Prime Rib
Roasted Chicken with Oranges
and Lemons
Pork Chops with a Apple Berry Sauce
Saffron Poached Salmon

Vegetable

(Select One)

Yellow Summer Squash and Zucchini
Braised with Tomatoes and Fresh Herbs
Green Beans and Almonds
Broccoli Florets
with Three Cheese Au Gratin

Starch

(Select One)

Vegetable Rice Pilaf
Rosemary Roasted Potatoes
Garlic Mashed Potatoes

Additional Selections

Dessert Station

Add One Additional Entrée

Add Two Additional Entrées



PLATED DINNER

Dinner selections include Rolls and Butter, Coffee, Decaffeinated Coffee, Iced Tea

Specialty Items

International and Domestic Cheese Display
with Fresh Fruit Garnish
and Assorted Crackers

Garden Fresh Vegetable Crudite
with Bleu Cheese and Ranch Dips

Salad

House Salad of Seasonal Greens
and Julienne Vegetables
with Buttermilk Herb Dressing

Additional Salad Selections

Wedge of Crisphead Lettuce, Crumbled Blue
Cheese Vinaigrette

Riped Herbed Tomatoes
with Aged Balsamic Vinaigrette

Tomato and Mozzarella Salad

Entrée Selections

Pan Roasted Chicken with a Pink Peppercorn
and Mushroom Pernod Sauce, Orzo Pasta

Breast of Chicken
Filled with Spinach Florentine, Mornay Sauce

Roasted Salmon Fillet
with an Herb and Parmesan Cheese Crust
served with Artichoke Supreme Sauce and
White and Wild Rice

Entrées (continued)

Grilled Filet of Sirloin and Sauteed Shrimp
with Button Mushrooms in a Red Wine Demi
Glazed Sauce with Garlic Whipped Potatoes

Filet Mignon
with Wild Mushroom Sauce,
Horseradish Whipped Potatoes
Topped with Gorgonzola Butter

Duo of Grilled Petite Filet Mignon
and Breast of Chicken
with a Tomato-Horseradish Sauce

Grilled Salmon and a Petite Filet Mignon
with a White Wine Demi Glazed Sauce

Dessert Selection



BEVERAGE SELECTIONS

BEVERAGE SERVICE

Mixed Drinks, Deluxe Brands
Cordials and Specialty Drinks
Domestic Beer
Imported Beer
House Wines by the Glass
Premium Wines by the Glass
House Wines by the Bottle
Premium Wines by the Bottle
Non-Alcoholic Beverages
Champagne Toast by the Glass

HOSTED BAR

Hosted Bar can be based on consumption
or a per person price.

Deluxe Brands Full Bar

Beer and Wine Package

CASH BAR

*The law prohibits any alcoholic beverages being brought into or
removed from a licensed establishment.*

