



# Menu

Cobb Galleria Centre

# PLATED DINNER

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

## Salads

Wedge of Baby Red and Green Romaine  
Fresh Parmesan, Ciabatta Crouton  
Caesar 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

## Upgraded 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 Wrapped 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

## 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

## Mediterranean

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

## 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