



Menu

Cobb Galleria Centre

HORS D'OEUVRES

Each item below sold in amounts of 100

Cold

Lime and Cumin Chicken Salad, Tortilla Crisp

Gorgonzola Stuffed Strawberry, Balsamic Drizzle

Thai Shrimp Salad, Wonton Crisp

Spicy Pecan Chicken in Cucumber Cup

Fresh Mozzarella, Tomato, White Balsamic

Hot

Vegetable Spring Roll, Thai Chili Sauce

Pecan Chicken Tender, Spicy Mustard

Spinach and Feta Stuffed Mushroom

Chicken Satay, Peanut Sauce

Brie and Pear in Phyllo

Spanokopita

Cold

Goat Cheese Stuffed Fig, Prosciutto Wrapped

Lump Crab Salad, Dill Profiterole

Roasted Red Pepper, Olive Tapenade Bruschetta

Traditional Beef Tartare, Ciabatta Crostini

Bronzed Foie Gras, Brioche Crouton, Peach Chutney

Hot

Beef Wellington

Asparagus & Fontina Wrapped in Phyllo

Shrimp Sate, Thai Chili Sauce

Lamb Chop, Pommery Mustard Sauce

Bacon Wrapped Scallop

Jerk Beef Satay, Mango Chutney

SPECIALTY STATIONS

Raw Bar

Jumbo Shrimp, Jonah Crab Claws, Oysters on the Half Shell
Lemon Wedges, Horseradish, Bloody Mary Cocktail Sauce
Hot Sauce and Crackers
(based on 4 pieces per person)

Seafood Boil

Clam Chowder, Oyster Crackers
Georgia Shrimp, Crab, Potatoes, Corn, Sausage
Sourdough Bread

Georgian

Cream of Celery Baked Chicken
Pecan Crusted Tilapia Nuggets, Jalapeno Tartare
Collard Greens, Mac N Cheese

Pâtisserie

Assorted Mini Pastries, Éclairs, Mini Peach Turnovers
Individual Apple Tarts, Key Lime Cheese Cake
Chocolate Truffle Torte

Sushi

California Roll, Spicy Tuna, Ebi Shrimp
Tuna Sashimi, Chef's Special Roll
Wakama & Cucumber Salad
Pickled Ginger, Soy & Wasabi
(based on 5 pcs per person)

Little Italy

Cheese Ravioli, Mushrooms, Tuscan Sheep's Cheese,
Marsala Cream
Rigatoni with Arugula and Sweet Fennel Sausage,
Pomodoro Sauce
Parmesan Garlic Breadsticks

Tapas

Cured Meats, Marinated Fresh Mozzarella, Country Olives
Chilled Beef Tenderloin, Cabrales on Focaccia
Pulled Chicken on Brioche, Orange Blossom Honey
Seafood Paella with Spanish Chorizo and Chicken

ATTENDED STATIONS

Chopped Salad

Crisp Romaine and Baby Field Greens
Toppings of Artichokes, Crumbled Feta,
Smoked Gouda, Roasted Peppers
Cucumbers, Cherry Tomatoes
Raspberry Balsamic Vinaigrette, Parmesan Peppercorn Dressing

Caesar Salad

Romaine Leaves, Croutons, Anchovies
Reggiano Parmesan, Traditional Caesar Dressing

Pasta

Tri Color Tortellini, Gorgonzola Cream
Pomodoro Penne Pasta, Arugula, Chicken, Basil
Crushed Red Pepper, Parmesan Cheese, Pine Nuts
Garlic Breadsticks

Potato

Sweet Potato, Roasted Garlic Yukon Mashers
Marshmallows, Maple Sugar Granules, Candied Pecans
Cheddar Cheese, Sour Cream, Green Onions, Bacon

Mac n Cheese

Cheddar Macaroni, White Cheddar Ditalini
Prosciutto Crisps, Lobster and Shrimp Ragout,
Asparagus Tips, Shredded Pecorino
Mushrooms, Sun Dried Tomatoes

Shrimp and Scallop Sauté

Jumbo Shrimp, Sea Scallops, Pesto
Sun Dried Tomatoes, Garlic, Tuxedo Orzo,
Parmesan Cheese

CARVING STATIONS

Steamship Round of Beef

Dijon, Pommery and Horseradish Cream
Silver Dollar Rolls

Brown Sugar and Clove Studded Ham

House Made Cinnamon and Brandy Apples
Cheddar Cheese Mini Biscuits

Herb and Garlic Rubbed Tenderloin of Beef

Cabernet Demi, Horseradish Aioli
Silver Dollar Rolls

Oven Roasted Tom Turkey

Cracked Pepper Sage Aioli, Orange Cranberry Relish
Cocktail Rolls



Sonoran Rubbed Pork Loin

Citrus Scotch Bonnet Jam
Sliced Artisan Baguette

Blackened Ribeye

Au Jus, Horseradish Cream
Mini Parker House Rolls

Mustard Seed Crusted Striploin

Pommery Demi, Herb Mayo
Onion Rolls

PRESENTATIONS

Breads and Spreads

Hummus, Spinach Dip, Warm Crab Spread
Pita, French and Rye Breads

Antipasto Table

Marinated Mushrooms, Artichokes, Tapenade, Olives
Feta Cheese, Marinated Mozzarella,
Basil Marinated Grape Tomatoes
Roasted Peppers, Hard Salami
Garlic Pita Chips, Sliced Ciabatta

Fresh Vegetable Harvest

Selection of Garden Fresh and Baby Vegetables
Crispy Flatbreads and Grissini
French Onion and Buttermilk Ranch

Fruit Display

Colorful Array of Seasonal Fruits and Berries
Key Lime Yogurt Dip



Cheese Table

Array of Soft, Semi Soft and Hard Cheeses
Fresh Berries and Seasonal Grapes
Display of Artisan Breads and Crackers

Chocolate Fountain

Choice of Milk, Dark and White Chocolate
Fresh Strawberries, Pineapple and Cantaloupe
Pretzels, Marshmallows, Fudge Brownies, Pound Cake
Available with advance notice, Minimum 100 people