



WEDDING  
**MENUS**  
Cobb Galleria Centre



COBB GALLERIA CENTRE  
ATLANTA

## MENU

## 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

Gift table, cake table and guest book table



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cobb Galleria.com

# MENU

## Reception Style

### CARVING STATIONS

*Each Station Requires Attendant*

**RIBEYE** Sherry Caramel, Crispy Onions, Pommery Mustard, Chive Potato Bun

**BRINED FRESH HAM** Apple Mustard, Rosemary Focaccia

**HONEY ROASTED TURKEY** Cranberry Relish, Pretzel Roll

### RECEPTION DISPLAYS

**LOCAL AND REGIONAL CHEESE DISPLAY** House Chutney, Seasonal Fruit and Candied Pecans

**MARKET FRESH CRUDITÉ** Selection of Market Fresh Vegetables, Green Goddess Dip and Lemon Sesame Hummus

**BREADS AND SPREADS** (*choose two*) Warm Spinach Artichoke Dip, Pimento Cheese Dip, Black Eyed Pea "Hummus" or Roasted Corn Crab Dip; Served with Warm Tortilla, Garlic Toast, and Rosemary Focaccia

**IMPORTED CHEESE AND CURED MEAT DISPLAY** Assorted Pickles and Olives, Grain Mustards, and Artisanal Breads

**EXOTIC FRUIT DISPLAY WITH MANGO YOGURT** Assortment of Chef Selected Fruit from Farmer's Market

### DESSERT DISPLAYS

**SOUTHERN SWEET TOOTH** Banana Pudding Parfait, Whoopie Pies, Pecan Pie Shortbread, Strawberry Short Cake

**CHOCOLATE LOVER'S** Fudge Cream Cheese Chocolate Brownie Bites, Dark Chocolate Truffle Torte, Chocolate Crème Puffs, Marble Cheesecake Bites, Milk Chocolate Hazelnut Crunch

**FRENCH PATISSERIE** Assorted Petit Fours, Macarons, Éclairs and Crème Puffs

### STATION PRESENTATIONS

*Each Station Requires Attendant*

**PASTA** (*choose two*) Campanelle – Grilled Chicken, Sweet Peas, Tomatoes, Pecorino; Orecchiette – Roasted Vegetables, Arugula, Sundried Tomato Cream; Penne – Spicy Marinara, Spinach; Tortellini – Pesto Cream, Parmesan, Red Pepper Flakes, Focaccia, Garlic Breadsticks

**SOUTHERN STYLE SHRIMP AND GRITS STATION** Tender Shrimp Cooked to Order with Garlic, Andouille Sausage, Green Onion, Red Mule Cheddar Grits

**CHOPPED SALAD STATION** Baby Iceberg and Gourmet Mixed Greens, Smoked Bacon, Smoked Cheddar, Cherry Tomatoes, Marinated Cucumbers, Cornbread Croutons, Black Pepper Ranch and Apple Cider Vinaigrette

### HAND PASSED HORS D'OEUVRES

**VEGGIE** Pesto Marinated Tomato and Buffalo Mozzarella Skewer, Artichoke Parmesan Crisp, Boursin Stuffed Mushroom, Spring Roll with Thai Chili, Fingerling Potato with Lemon Mascarpone, Smoked Sea Salt, and Chive

**SEAFOOD** Tarragon Shrimp Salad with Pickled Red Onion and Cucumber, Smoked Salmon with Georgia Caviar, Crispy Potato and Buttermilk Crème Fraiche, Mini Crab Cake with Smoked Tomato Aioli

**POULTRY** Pecan Chicken Tender with Spicy Honey Mustard, Curried Chicken Salad with Golden Raisins, Watercress and Profiterole, Mini Chicken Wellington

**MEAT** Beef Satay with Toasted Sesame and Peanut Sauce, Mini Pulled Pork Bun with House Made BBQ Sauce, Mini Chive Biscuit with Country Ham and Pimento Cheese



MENU

Reception Style

**RECEPTION PACKAGES**

*Includes Coffee Station, Water Service, Attendant and Cake Cutting, Cake Stand*

**PICK THE FOLLOWING:**

2 Passed Hors d'oeuvres (1 hour), 2 Reception Displays, 1 Station Presentation, 1 Carving and 1 Dessert Station

3 Passed Hors d'oeuvres (1 hour), 2 Reception Displays, 2 Station Presentation, 1 Carving and 1 Dessert Station

4 Passed Hors d'oeuvres (1 hour), 3 Reception Displays, 2 Station Presentation, 2 Carving and 1 Dessert Station



## MENU

### Buffet Dinner

*Reception Hour, Coffee Service, Water Service, Cake Cutting, Cake Stand and Bread Service*

#### SALADS

**ARTISAN BABY GREENS** Marinated Olives, Haricot Verts, Tomato, Pickled Red Onion, Balsamic Vinaigrette

**BABY ROMAINE** Shaved Pecorino, Garlic Sourdough Croutons, Mélange Peppercorn Caesar

**SPINACH AND CHICORY** Spiced Walnuts, Goat Cheese, Seared Red Grapes

**GREEK SALAD** Baby Greens, Cucumber, Red Onions, Marinated Feta, Olives, Greek Yogurt Dressing

#### ENTRÉES

**HERB ROASTED CHICKEN** Tarragon and Mushroom Ragout

**BRINED PORK LOIN** Red Wine Jus

**SLOW ROASTED RIB EYE** Sweet Onion, Veal Jus

**SAUTÉED ATLANTIC SALMON** Creamed Leeks

#### SIDES

**GARLIC AND CHIVE WHIPPED YUKON GOLD POTATOES**

**ROASTED FINGERLING POTATOES** with Rosemary

**CREAMED SPINACH** with Smoked Bacon and Shallots

**HARICOT VERTS** with Pecan Butter Sauce

**SEASONAL VEGETABLE**

**MACARONI GRATIN** Local Ham, Béchamel

#### PACKAGE ONE

Select 1 Displayed Reception Item

Select 1 Salad, 2 Entrees and 2 Sides

Select 1 Dessert Presentation

#### PACKAGE TWO

Select 1 Passed Hors d'oeuvre (1 hour)

Select 1 Displayed Reception Item, Select 2 Salads, 2 Entrees and 2 Sides

Select 1 Dessert Presentation

#### PACKAGE THREE

Select 2 Passed Hors d'oeuvre (1 hour)

Select 2 Displayed Reception Items

Select 2 Salads, 3 Entrees, and 3 Sides

Select 1 Dessert Presentation



## MENU

### Plated Dinner

*Includes one display item at reception or dessert presentation, Choice of Plated Salad, Coffee, Water, Cake Cutting and Bread*

#### SALADS

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**GEORGIA FIELD GREENS** with Cherry Tomato, Cucumber and Carrot, Sherry Vinaigrette

**GALLERIA WEDGE** Baby Iceberg, Diced Roma, Smoked Bacon, Blue Cheese, Buttermilk Vinaigrette

**SPINACH AND CHICORY** Shaved Fennel, Goat Cheese, Roasted Pecans, Sherry Thyme Vinaigrette

#### ENTRÉES

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**HERB ROASTED CHICKEN** Tomato Marmalade, Roasted Chicken Jus

**GRILLED HANGER STEAK** Garlic Herb Butter, Yukon Potato Puree, Crispy Leeks

**PISTACHIO CRUSTED SALMON** with Ratatouille and Citrus Beurre Blanc

**GALLERIA DUO** Petite Filet with Grilled Shrimp, Peppercorn Demi, Potato Gratin



MENU

## Beverage Selections

### BEVERAGE SERVICE

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- Mixed Drinks, Premium 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

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

### PREMIUM BRANDS FULL BAR

### BEER AND WINE PACKAGE





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### Wedding Guide

- Dance floor, tables, table linens, chairs, china, glasses, silverware and 20 amp of power for DJ or band are all included.
- You are welcome to bring in your wedding cake from an outside vendor.

**ADVISORY:** The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish, or eggs, which may contain harmful bacteria, may cause serious illness.

