



Wolfgang Puck Catering at the Georgia Aquarium

BREAKFAST & LUNCH SELECTIONS



Wolfgang Puck
catering

Food is pleasure, food is fun,
food is meant to be shared.



One of the things that I love about catering is that a lot of people get to experience the food that I cook from my heart - all at the same time. I personally oversee the chefs, as well as the menus and recipes that are prepared for you and your guests, at the Georgia Aquarium.

I believe that fancy food doesn't necessarily have to be fancy to dazzle your palate. I grew up as a young boy in Austria, in a house with no refrigerator. I learned to cook at the age of twelve by using only what was available; fresh, local and seasonal ingredients to create the tastiest food and unexpected flavors. Some people may call it a trend, but I have been cooking this way in my restaurants for more than 25 years.

And we take pride in setting a higher standard for catered events by preparing our delicious cuisine 'a la minute', or restaurant style "to order". You will see and taste the difference that fresh, on the spot preparation makes.

Our catering business started when my customers at Spago asked me to cook for their parties at their homes. Since then, our catering business has grown to providing catering at 29 wonderful cultural and landmark institutions in the United States. So whether you are hosting 20 or 2,000, I hope you will experience the love and passion that I put into my cooking.

Eat, Love, Live!

Wolfgang Puck

event planning

Georgia Aquarium

The Georgia Aquarium! With over eight million gallons of fresh and marine water, your guests will experience everything from whale sharks and beluga whales, to an action packed 4-D Theater and our new Dive Program. Have a diver welcome your guests from inside Ocean Voyager! The Aquarium's new state of the art sound system will allow our diver to talk to your guests directly from our 6.3 million gallon exhibit. Our Behind the Scenes Tour is a very special way to have your guests experience the Georgia Aquarium. Tours are available both for daytime and evening events and we have several formats.

Seafood Watch Program

The Georgia Aquarium is proud to partner with the ground-breaking Seafood Watch program developed by the Monterey Bay Aquarium. Seafood Watch's mission is to educate and empower consumers and businesses to make choices promoting healthy oceans and sustainable resources. The Georgia Aquarium is committed to inspiring conservation of our oceans, and to supporting sustainable sources in our purchasing. Seafood Watch partners with the Seafood Choices Alliance, an association which works with professionals in the food industry toward the common goal of creating a demand for sustainable seafood and global responsibility. For a pocket guide and more information on the Seafood Watch program, please visit www.seafoodwatch.org

WELL™ Wolfgang Puck's Commitment to the Environment

We strive to give our customers the freshest, organic and humanely-raised food, the most delicious, innovative, tastes and the best in genuine hospitality. This includes our commitment to provide cage-free/crate-free, certified organic, free range, local, natural and sustainable ingredients whenever possible. For more information on Wolfgang's company-wide WELL™ program, please visit www.wolfgangpuck.com

Wolfgang Puck, A World of Influence

Wolfgang Puck's culinary genius continues to define the creative edge of American dining after more than two decades. Wolfgang has been praised by critics, revered by fellow chefs and celebrated by international leaders in entertainment, business, and politics. Wolfgang Puck Catering delivers the Chef's legendary passion for food and entertaining to your Gala, Meeting or special family occasion at Georgia Aquarium.

Menu Prices

Buffet menu pricing is based on 2 hours of service and a minimum number of guests. If additional time or a lower guest count is required, additional charges may apply. Menu prices do not include applicable room rental fees, 22% service charge and tax. Please consult your Catering Sales Manager for more details.

We take the responsibility that you have given us very sincerely and look forward to your successful event. Live. Love. Eat!



breakfast buffet

CLASSIC CONTINENTAL BREAKFAST

\$16 PER PERSON



Croissants, Cinnamon Rolls, Banana Nut Bread and Coffee Cake
Butter and Preserves
Fresh Fruits and Berries
Homemade Granola
Vanilla Yogurt
Orange and Cranberry Juice
Assorted Hot Herbal Teas
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners



CONTINENTAL BREAKFAST ENHANCEMENTS

Granola, Berry and Yogurt Parfaits | \$5 per person
Individual Boxed Cereals with Regular and Skim Milk | \$5 per person
Individual Plain and Fruit Yogurts | \$5 per person
Whole Fruit including Bananas, Apples and Grapes | \$3 per person
Steel Cut Oatmeal with Toppings of Brown Sugar, Toasted Walnuts, Raisins, Sliced Bananas and Seasonal Berries | \$5 per person
Toasted Croissant, Scrambled Eggs, Applewood Smoked Bacon and Vermont Cheddar Cheese | \$5 per person
Breakfast Burrito, Scrambled Eggs, Chicken Apple Sausage, Salsa Fresca and Sour Cream | \$5 per person
Sliced Bagels with Cream Cheese Assortment | \$5 per person
Smoked Salmon Platter with Sliced Onions, Sliced Tomatoes and Capers | \$12 per person
Assorted Breakfast Pizzas | \$8 per person
 Smoked Salmon with Dill Cream and Salmon Caviar
 Scrambled Egg with Leeks, Goat Cheese and Bacon
 Scrambled Egg with Roasted Peppers, Onions and Vermont Cheddar Cheese



Menu prices do not include applicable room rental fees, 22% service charge and 8% sales tax. Please consult your Sales Manager for Kosher menus.



breakfast buffet

GEORGIA ON MY MIND BREAKFAST BUFFET

PRICE BASED ON MINIMUM 75 GUESTS | \$22 PER PERSON



Scrambled Eggs with Farmer's Cheese
Applewood Smoked Bacon
Country Style Potatoes with Peppers and Onions
Black Pepper Biscuits and Sausage Gravy
Creamy Stone Ground Grits
Fresh Fruits and Berries
Warm Cinnamon and Raisin Sticky Buns
Butter and Preserves
Orange and Cranberry Juice
Assorted Hot Herbal Teas
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners



THE OCEAN VIEW BREAKFAST BUFFET

PRICE BASED ON MINIMUM 75 GUESTS | \$25 PER PERSON



Sourdough French Toast with Powdered Sugar and Maple Syrup
Wild Mushroom Quiche with Sautéed Spinach and Vermont Cheddar Cheese
Scrambled Eggs with Fresh Basil and Tomatoes
Smoked Wild Salmon Platter with Sliced Onions, Sliced Tomatoes and Capers
Fresh Fruits and Berries
Cream Cheese, Butter and Preserves
Orange and Cranberry Juice
Assorted Hot Herbal Teas
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners

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breakfast buffet

THE RIVERS BRUNCH BUFFET

PRICE BASED ON MINIMUM 75 GUESTS | \$38 PER PERSON



BREAKFAST STATION

Sourdough French Toast with Powdered Sugar and Maple Syrup
Baked Frittata with Asparagus and Wild Mushrooms
Chicken Apple Sausage
Breakfast Potatoes
Farmers Market Fresh Fruit Platter
Banana-Chocolate Chip and Blueberry Muffins
Bagels and Fresh Croissants
Cream Cheese, Butter and Preserves

LUNCH STATION

Frisée Salad with Roasted Beets, Goat Cheese and Toasted Hazelnuts
Roasted Wild Bass with Olive Nage
Pan Roasted Chicken with Rosemary Jus
Tortellini with Mascarpone, Ricotta and Pecorino Romano
Garlic Potato Purée
Seasonal Georgia Farm Vegetables
Assorted Wolfgang Puck Breads and Butter

DESSERT STATION

Granny Smith Apple Tartlettes
White Chocolate Buttermilk Cake with Crème Fraîche and Strawberries
Caramel Profiteroles with Mandarin Cream
Chocolate Soufflé Cake
Chocolate Fudge Brownies
Chocolate Chip, Oatmeal Raisin, Raspberry Linzer and Lemon Ginger Cookies

BEVERAGE STATION

Orange and Cranberry Juice
Assorted Hot Herbal Teas
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners
Freshly Brewed Iced Tea with Lemon

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seated breakfast

SEATED BREAKFAST

\$20 PER PERSON

PLACED ON EACH TABLE

Baskets of Freshly made Pastries to include Croissants, Pain au Chocolat, Sticky Buns, Fruit Danish, Assorted Muffins and Breakfast Breads, Butter and Preserves



ENTRÉE | Please Select One

Corned Beef Hash Cakes “Benedict”, Poached Eggs, Sautéed Spinach, Bearnaise Sauce
Lemon and Ricotta Blintzes with Warm Wild Blueberry Compote
Heirloom Tomato, Gruyère and Parmesan Frittata
Pecan Waffles with Ginger-Vanilla Syrup and Caramel Whipped Crème Fraîche
Raisin Brioche French Toast with Sautéed Bananas and Cinnamon-Spice Butter
Huevos Rancheros with Fried Eggs, Salsa Fresca, Cotija Cheese and Crispy Tostada



ACCOMPANIED BY | Please Select One

Home Fries
Hash Browns
Cottage Fries
Fruit Salad

BEVERAGE

Freshly Squeezed Orange Juice
Assorted Hot Herbal Teas
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners



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lunch buffet

BISTRO LUNCH BUFFET

PRICE BASED ON MINIMUM 75 GUESTS | \$32 PER PERSON



Antipasti Platter

An Array of Roasted Vegetables, Marinated Mushrooms, Olives and Cured Meats

Greek Salad

Red Onions, Feta Cheese, Kalamata Olives, Garlic Shrimp with Classic Vinaigrette

Vegetarian Lasagna

Ricotta, Mascarpone, Mozzarella and Parmesan Cheeses



Roasted Chicken

Fresh Mushrooms and Rosemary

Sautéed Zucchini Squash Ribbons

Italian Orzo "Mac-n-Cheese"

Assorted Wolfgang Puck Breads and Butter



DESSERT

Assorted Individual Pastries

Seasonal Fruits and Berries

BEVERAGE

Freshly Brewed Dark Roast Regular and Decaffeinated Coffee

Cream and Sweeteners

Freshly Brewed Iced Tea with Lemon

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seated lunch

SEATED LUNCH

\$32 PER PERSON



First Course | Please Select One

Traditional Caesar Salad, Aged Parmesan and Toasted Crostini

Baby Mixed Greens, Tomatoes, Endive and Balsamic Vinaigrette

Marinated Grilled Asparagus, Baby Greens and Pink Peppercorn Vinaigrette

Salad of Vine-Ripened Tomatoes, Mozzarella di Bufala Campana, Basil, Olive Oil and Balsamic

Chopped Sweetwater Growers Vegetable Salad

Includes Assorted Wolfgang Pucks Bread and Butter



ENTRÉE | Please Select One

Grilled Organic Chicken Breast, Sweet Peas, Roasted Fingerling Potatoes and Cipollini Onions

Roasted Chicken, Preserved Lemon, Chili, Blanched Garlic, Potato Purée and Sautéed Garlic Spinach

Seared Wild Salmon with Roasted Fennel, Potato Purée

Herb Crusted Halibut, Tomato Fennel Fondue, Basil Potato Purée and Sautéed Greens

Grilled New York Strip, Crushed Fingerling Potatoes, Garlic Rapini and Four Peppercorn Sauce | Additional \$4 per person

Roasted Filet Mignon, Potato Purée, Farmers Market Vegetables and Bordelaise Sauce | Additional \$5 per person



DESSERT | Please Select One

French Butter Apple Tart, Vanilla Ice Cream and Caramel Sauce

Chocolate Truffle Cake, Whipped Cream and Market Berries

Tahitian Vanilla Angel Food Cake, Heavenly Lemon Cream and Fresh Fruit

BEVERAGE

Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners

Freshly Brewed Iced Tea with Lemon

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lunch buffet

CLASSIC LUNCH BUFFET

PRICE BASED ON MINIMUM 75 GUESTS | \$34 PER PERSON



SALAD

Traditional Caesar Salad with Aged Parmesan

Penne Pasta with Sun-Dried Tomatoes and Parmesan

MAIN

Pan Roasted Chicken with Rosemary Jus

Almond Crusted Salmon with Aged Red Wine Sauce

Potato Purée

Sautéed Seasonal Vegetables

Assorted Wolfgang Puck Breads and Butter



DESSERT

Mini Fruit Tarts

Buttermilk Cake with Strawberries and Crème Fraîche

Warm Mini Chocolate Truffle Cakes



BEVERAGE

Freshly Brewed Dark Roast Regular and Decaffeinated Coffee

Cream and Sweeteners

Freshly Brewed Iced Tea with Lemon



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lunch buffet

SPAGO LUNCH BUFFET

PRICE BASED ON MINIMUM 75 GUESTS | \$38 PER PERSON



Please Select Two

Field Green Salad with Herbed Goat Cheese and Balsamic Vinaigrette
Arugula and Radicchio with Shaved Parmesan and Red Wine Vinaigrette
Spinach Salad with Roquefort Cheese, Candied Walnuts and Bacon Vinaigrette
Marinated French Green Beans with Goat Cheese, Baby Greens and Pine Nut Vinaigrette

Please Select Two

Provençal Wild Salmon with Tomato Basil Relish
Wild Striped Bass with Lemon and Caper Sauce
Roasted Garlic Chicken with Rosemary Jus
Honey-Stung Buttermilk Fried Boneless Chicken Breast
Marinated New York Strip with Maui Onions and Cabernet Butter Sauce



Please Select Two

Basil Potato Purée
Sautéed Garlic Spinach
Sautéed Baby Vegetables
Oven Roasted Yukon Gold Potatoes with Rosemary
Includes Assorted Wolfgang Puck Breads and Butter

Desserts

Assorted Mini Pastries
Seasonal Fruits and Berries



BEVERAGE

Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners
Freshly Brewed Iced Tea with Lemon



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lunch buffet

POSTRIO LUNCH BUFFET

PRICE BASED ON MINIMUM 75 GUESTS | \$38 PER PERSON



SALAD

Mixed Greens with Orange Vinaigrette and Shaved Red Onion

Panzanella Salad, Cucumbers, Red Onion, Toasted Rustic Bread, Red and Yellow Cherry Tomatoes, Red Wine Vinaigrette and Fresh Basil



MAIN

Chicken Marsala with Fresh Mushrooms

Eggplant Parmesan with Vine-Ripened Tomatoes

Penne with Broccoli, Sun-Dried Tomatoes, Garlic and Olive Oil

Assorted Wolfgang Puck Breads and Butter



DESSERT

Tiramisu Cups with Edible Chocolate Spoons

Mini Pistachio Crusted Cannoli

Assorted Biscotti

BEVERAGE

Freshly Brewed Dark Roast Regular and Decaffeinated Coffee

Cream and Sweeteners

Freshly Brewed Iced Tea with Lemon

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lunch buffet

SALAD & SANDWICH LUNCH BUFFET

PRICE BASED ON MINIMUM 75 GUESTS | \$30 PER PERSON



SALADS | Please Select Three

Traditional Caesar Salad with Aged Parmesan

Tomato and Mozzarella "Caprese" with Balsamic and Olive Oil

Baby Mixed Greens with Tomatoes, Endive and House Vinaigrette

Pasta Salad with Rapini, Roasted Peppers, Red Onion, Tomatoes and Fresh Herbs

Red Bliss Potato Salad with Whole Grain Mustard

DELI PLATTER

Glazed Ham, Smoked Turkey, Roast Beef, Sliced Cheddar, Swiss and Provolone Cheese

Assorted Wolfgang Puck Breads and Rolls

Assorted Mustards including Deli and Dijon, Mayonnaise

Sliced Tomatoes, Pickles and Shaved Lettuce

SWEETS

Seasonal Fruit and Berries

Assorted Freshly Baked Cookies and Brownies

BEVERAGE

Freshly Brewed Dark Roast Regular and Decaffeinated Coffee

Cream and Sweeteners

Freshly Brewed Iced Tea with Lemon



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tea party

AFTERNOON TEA PARTY

PRICE BASED ON MINIMUM 75 GUESTS | \$36 PER PERSON



TRAY PASSED COCKTAILS

Raspberry Mint Sweet Green Tea
Strawberry Sugar Cane Spritzer
Lime Ginger Julep
Seltzer with Orange Ice Cubes

TRAY PASSED HORS D'OEUVRES

Seared Tuna with Fennel Dust, Saffron Potato and Black Olive Tapenade
House Smoked Salmon on Persian Cucumber with Caviar
Grilled Fig with Honey Butter and Mizuna Leaves

FIRST COURSE

Light as a Feather Scones and Crumpets, Wild Strawberries, Golden, Red Raspberries and High Mountain Blackberries
Accompanied by Homemade Devonshire Cream, Apricot Marmalade, Meyer Lemon Cream and Strawberry Jam



DECADENT SWEETS

Parisienne Macaroons: Raspberry, Pistachio, Lemon, Coconut, Espresso
Chocolate Frosted Crystallized Fruits and Strawberries
Earl Grey Tea Biscuits
Chocolate Stuffed Raspberries
Brown Butter Madeleine Cookies
Dark Chocolate Financiers

ASSORTED GÂTEAU

Chocolate Opera Torte
Twelve-Layer Mocha Praline Dobos Torte
Buttermilk Cake with Strawberries
Meyer Lemon Crème Filled Angel Food Cake



BEVERAGE

Assorted Hot Herbal Teas
Freshly Brewed Dark Roasted Regular and Decaffeinated Coffee
Cream and Sweeteners

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snack break

ENHANCEMENTS - CREATE YOUR OWN



AFTERNOON BREAK

Assorted Tea Sandwiches
\$8 per person

Vegetable Crudités with Roquefort Dip
\$5 per person

Trail Mix in Individual bags
\$3 per person

Imported and Domestic Cheese Display
\$7 per person

Chips, Salsa Fresca and Guacamole
\$5 per person

Root Vegetable Chips
\$4 per person

Granny Smith Apples with Peanut Butter
\$5 per person

Jumbo Pretzels with Assorted Mustards
\$5 per person

Jumbo Cookies:
Chocolate Chip, Lemon-Ginger,
White Chocolate and Dried Cherries,
Chocolate-Chocolate Chunk,
Peanut Butter and Oatmeal Raisin
\$38 per dozen

Brownies, Blondies, Lemon Bars
and Pecan Bars
\$38 per dozen

Assorted Sodas and Bottled Water
\$3 per bottle

MORNING BREAK

Individual Plain & Fruit Flavored Yogurts
\$3 per person

Assorted Granola and Power Bars
\$4 per person

Fruit Skewers with Yogurt Dip
\$5 per person

Whole Fruit including:
Bananas
Apples
Grapes
\$3 per person

Sliced Breakfast Breads:
Cinnamon Swirl
Lemon-Poppyseed
Banana Nut
\$6 per person

Shooters
\$4 per person

Smoked Salmon with Mini Bagels and
Cream Cheese
\$9 per person

Freshly Brewed Dark Roast Regular
and Decaffeinated Coffee
Cream and Sweeteners
\$65 per gallon

Freshly Brewed Iced Tea with
Lemon and Sweeteners
\$40 per gallon

Freshly Squeezed Lemonade
\$40 per gallon

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snack break

SNACK BREAK SELECTIONS



Cookies and Milk | \$12.50 per person
Chocolate Chip, Oatmeal Raisin, White Chocolate and Cherry Cookies
Rich Chocolate Brownies and Peanut Butter Blondies
Regular and Chocolate Milk, Two Percent and Skim

Game Day | \$12.50 per person
Warm Jumbo Pretzels with German Mustard
Spicy Mixed Nuts
Classic Boxes of CrackerJacks
Freshly Popped Popcorn and Old Bay Spiced Potato Chips



Energy Burst | \$15 per person
House Made Trail Mix
Fresh Granola and Yogurt Parfaits
Assorted Granola and Energy Bars
Spiced Chips
Organic Fresh Cut Fruit

Fresh Garden | \$17 per person
Assortment of Locally Grown Vegetables
Served with Herbed Garlic Yogurt Sauce, Chickpea Hummus and Baba Ghanoush
Toasted Flat Bread



Constant Gourmet | \$17 per person
Artfully Designed Selection of Imported Cheeses
Served with an assortment of Marmalades, Compotes and Regional Mustards
Assorted Wolfgang Pucks Bread and Butter

All Day Beverage Service | \$12 per person
Assorted Sodas and Bottled Water
Freshly Brewed Dark Roast Regular and Decaffeinated Coffee
Cream and Sweeteners

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event planning

Designing Your Menu Inspiration, Imagination and Invention

These are the things that make us special. This is the mission that drives the dedicated team at Wolfgang Puck Catering. Quality ingredients and culinary expertise are a given. The true difference is our restaurant quality experience, which is a celebration of good company, good food and life itself.

Our Restaurant Quality Cuisine

Ours is the inventiveness and craft of an artist. Our fine-dining roots inspire a unique approach to catering using only the freshest seasonal ingredients. For ten or two thousand, all items are prepared “a la minute” to create restaurant quality cuisine. Seated event guests will enjoy sweep service style from our butlers.

A Passion for the Details

Wolfgang Puck Catering promises that every event is a flawless, effortless occasion for you. We ensure quality and innovation in everything that we do. We will make you the consummate host with fine modern tableware, impeccable attention to detail, wines carefully chosen by our Sommelier, and cutting-edge cuisine.

It's Whatever You Want

Our award winning chefs bring a superior level of creativity and flavor to the kitchen. Wolfgang's devotion to the essence of taste – the ripest tomato, the sweetest strawberry, and the most aromatic truffle – is manifest on every plate. Ethnic, dietary, and seasonal variations are never a challenge.

An Experienced and Professional Team

Our team of chefs, planners and waiters are supreme producers – dedicated to the celebration of life through good food and company. Developing a personal relationship with each client to uncover your preferences and unspoken wishes will allow us to customize each event and fulfill individual needs as they evolve. Our unequalled server-to-guest ratio provides warm and friendly service, with professional, restaurant-quality finesse.



event planning

Event Pricing and Programs

Oceans Ballroom Events

Location	Room Rental Fee	Aquarium Admission Fee
Atlantic Room	\$1,125	\$21.95 per person
Pacific Room	\$1,650	
Arctic Room	\$1,250	
Oceans Ballroom	\$4,000	

Room rental fee includes use of the specified room for a four hour evening event between the hours of 7:00 AM and 4:00 PM. Aquarium admission may be added to your evening event based on availability. Daytime admission fee allows access to all aquarium exhibits, one AT&T Dolphin Tales Show, one Deepo's Undersea 3D Wondershow and the traveling exhibit. Admission hours are based on aquarium operating hours and availability.

Please consult your Sales Manager for Food and Beverage minimums associated with the room you choose for your event. Special holiday and peak time room packages are available - please consult your Sales Manager for exact availability.





GEORGIA AQUARIUM



Wolfgang Puck
catering

Georgia Aquarium
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