

Sip, Taste and
Celebrate



WOLFGANG PUCK
CATERING

Holiday Celebration

GEORGIA AQUARIUM

Sea life drifts behind thousands of square feet of viewing windows while guests discover an inspiring variety of sea creatures. From tiny clownfish and Australian weedy sea dragons to giant Japanese spider crabs and awe-inspiring whale sharks, your guests will relish the diverse floating worlds within the ten million gallons of fresh and marine water.

SPECIFICATIONS

- Full Facility: up to 5,000 Reception Style
- Oceans Ballroom: 1,200 Reception, 1,000 Seated

FEATURES

- Walking distance from the World Congress Center and downtown Atlanta hotels
- On-site technical support via Active Production and Design
- Private ballroom entrance separate from main entrance
- Two viewing windows of the Beluga Whales and Ocean Voyager Gallery in the ballroom
- In-house Security, Engineering & Janitorial
- In-house standard catering equipment
- 1,600 space private parking garage
- Kosher kitchen
- WiFi access in ballroom
- Customized tours, educational and aquatic experiences offered

Tray Passed

HORS D'OEUVRES

select five items prior to meal function
select eight items for two hour reception

BELL PEPPER BISQUE Avocado Mousse, Pumpkin Seed Crouton

BACON WRAPPED DATES Ash Log Goat Cheese, Spiced Chestnuts

PEKING DUCK SPRING ROLL Apricot, Black Vinegar, Caviar

CROQUETA DE JAMON Jalapeno Honey, Crispy Shallot Coating

THANKSGIVING DINNER PUFF Roasted Turkey, Cranberry Agridulce, Puff Pastry

TWICE BAKED FINGERLING POTATOES Black Caviar, Chive Crème Fraiche

CHORI-PAN Housemade Spicy Chorizo, French Baguette, Chimichurri

CONCH CHOWDER Blis #9 Sherry, Rutabaga

TOGARASHI BEEF TATAKI Candied Enoki Mushrooms, Yuzu Buttered Brioche

KOHLRABI TOTS Ketchup-Mayo

COD FRITTERS Passion Fruit Glaze, Scallion Curls

ESPRESSO RUBBED SHORT RIB Blood Orange Lacquer, Brussel Sprout Slaw

TRAY PASSED HORS D'OEUVRES

select four items

DEVEILED QUAIL EGG Saffron Aioli, Chervil

CHICHARRON Mojo Dusted, 72 hour Pork Belly, Fleur De Sel

TUNA CRUDO Barrel Aged Soy Sauce, Cherry Wood Smoke, Rice Crisp

COMPRESSED WATERMELON Feta Cheese, Tarragon, Elixir Reduction

SWEET POTATO MINI HAND PIE Pumpkin Spiced Chestnuts, Golden Raisin Chutney

SALT BAKED BEETS Citrus Scented Mascarpone, Pistachios, Honey

APPLE FENNEL TART Cucumber Ceviche, Basil, Red Bird Chili Oil

PAN CON JAMON Cuban Pimento Cheese, Honey Baked Ham

HAMACHI TIRADITO Apple Slaw, Hominy, Peruvian Potato Chip, Aji

HOUSEMADE DUCK PASTRAMI TARTLET Quince Purée, Pomegranate Pearls



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Tray Passed

HOLIDAY SWEETS

*select four items to follow stations,
select eight items for dessert reception*

GINGERBREAD WHOOPIE PIE Marshmallow, Caramel Filling

LOADED TOFFEE BARK Pecan, Pretzels, Walnuts, Chocolate Chips

SNICKERDOODLE FUDGE BARS

PEPPERMINT DARK CHOCOLATE FUDGE BARS

NOUGAT DE MONTELMAR

MULLED WINE PATE A FRUIT

POIRE WILLIAM PATE A FRUIT

SNOWMAN MACARON Roasted Chestnut Glaze Filling

RUDOLF'S NOSE MACARON Peppermint Filling

CHRISTMAS TREE RICE KRISPY TREATS POP

SPICED HOT CHOCOLATE SHOOTERS Homemade Red Wine Marshmallow

PUMPKIN CHEESECAKE TRIFLE Speculoos Crumble, Candied Ginger, Spiced Cream

CARAMELIZED SUGAR PLUM & VANILLA CLAFOUTIS

PANETTONE FIGGIE PUDDING

EGGNOG ÉCLAIR

MILK CHOCOLATE SPECULOOS ÉCLAIR

WINTER BERRIES CHEESECAKE & FLOURLESS CHOCOLATE CAKE DUO



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Holiday Stations

select two stations, plus sweets

CLASSIC

BARTLETT PEAR SALAD Endive, Arugula, Point Reyes Blue Cheese, Candied Walnuts, Pomegranate, Orange Vinaigrette
CHICORY SALAD Roasted Butternut Squash, Candied Hazelnuts, Citrus Scented Goat Cheese Snow
CARVED ROAST TURKEY BREAST Mushroom Gravy, Cranberry-Apple Chutney
MUSTARD CRUSTED BRAISED SHORT RIB Crispy Garlic
YUKON GOLD POTATO PURÉE Crème Fraiche
CLASSIC GREEN BEAN CASSEROLE Crispy Shallots
ROASTED BRUSSEL SPROUTS
BROWN SUGAR SWEET POTATO
PRETZEL BREAD STUFFING KNÖDEL

FELIZ NAVIDAD

ENSALADA RUSSA Cuban Potato Salad, Granny Smith Apples
CARVED LECHON Mojo, Oregano Salt
POLLO A LA BRASA Romesco Sauce, Smoked in Banana Leaves
ARROZ CONGRI
PLATANO MADURO

HAPPY NEW YEAR

SAUTÉED WILD MUSHROOM & WINTER GREENS Lemon Gremolata
ROASTED ROOT VEGETABLES SALAD Haricot Vert Salad, Confit Tomatoes, Toasted Pine Nuts, Herb,
Pecorino, Orange Vin
BABY KALE SALAD Frisée, Endive, Walnut, Point Reyes Blue Cheese, Maple-Cider Vinaigrette
CARVED PRIME RIB Natural jus, Horseradish Crème Fraiche
-or-
72HR SHORT RIB STEAK Sauce Foyot
FARM EGG RAVIOLO Housemade Ricotta Cheese Brown Butter, Aged Parmesan
DUCK FAT ROASTED FINGERLING POTATOES Rosemary-Garlic Salt
-or-
TRIPLE CREAM POTATO GRATIN

(MORE)



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HOLIDAY STATIONS

LATE NIGHT

TORTILLA ESPANOLA Spicy Chorizo, Piquillo Peppers
PASTRAMI SMOKED SALMON Everything Bagels, Scallion Cream Cheese
GBD HASH BROWNS
CINNAMON FRENCH TOAST Macerated Berries
GREEK YOGURT PARFAITS Champagne Grapes, Honeycomb Granola, Sorrel Chiffonade

SWEETS

select four

FLAN CUBANO Whipped Cream, Compressed Cherry
SWEET POTATO TART Marshmallow Fluff, Sage
NAPOLEON CRÈME BRULÉE Phyllo Dough, Berry Gastrique
SMOKIN' SMORES Cherrywood Smoke, Hazelnut Ganache
GINGERBREAD CAKE Lemongrass Sorbet, Thai Basil Turbinado
PEPPERMINT CHOCOLATE LAVA CAKE White Cranberry Pearls
PANETTONA BREAD PUDDING Egg Nog Crème Anglaise, Charred Lime Zest
TRES LECHES Coconut, Almond Milk, Sour Cherry Glaze



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Traditional

BUFFET DINNER

SALADS

PERSIMMON & BEET SALAD Fennel, Burrata, Sorrel, Champagne Vinaigrette
BRUSSEL SPROUT & HARICOTS VERT SALAD Lemon-Thyme Emulsion, Preserved Tomato, Herb Goat Cheese
GRILLED ENDIVE & BUTTERNUT SQUASH Siro Miso Dressing, Edamame, Green Frisée
EL CESAR White Anchovies, Chipotle, Shaved Manchego
WALDORF SALAD Bibb Lettuce, Celeriac, Apples, Celery, Grapes, Candied Walnuts, White Aioli
CRISPY PORK BELLY Chicory, Sunflower Oil, Cranberries, Blood Orange Vinaigrette

ENTREES

SHORT RIB STEAK Braised Cipollini Onions, Celeriac Purée, Crispy Garlic
GINGER POACHED SALMON Bird's Eye Chili Nage, Sautéed Spinach, Candied Lotus Root
CAST IRON HALF CHICKEN Rosemary Jus, Charred Lemon, Yukon Gold Purée
PORCHETTA Fennel Slaw, Fried Capers, Sweet-Red Chimichurri
EGG & MUSHROOM RAVIOLO Butternut Squash, Crispy Brussel Sprout, Dry Cranberries

SIDES

PARSNIP & YUKON GOLD PURÉE
HONEY GLAZED HEIRLOOM CARROTS
CORNBREAD STUFFING Chorizo, Chestnuts
SWEET POTATO GRATIN Chestnuts, Crispy Shallots
ROOT VEGETABLE RATATOUILLE Romesco
CRISPY BRUSSEL SPROUTS Granny Smith Apples, Cranberry Agrodulce

DESSERTS

BANANA STICKY TOFFEE PUDDING Cinnamon Whipped Cream
EGGNOG CRÈME BRULÉE TART
MONT BLANC TART
CRANBERRY CHEESECAKE BITES
CHOCOLATE YULE LOGS



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A Seated

HOLIDAY CELEBRATION

FIRST COURSE

HARICOTS VERT SALAD Crumbled Goat Cheese, Pine Nuts, Green Goddess Vinaigrette
BEET SALAD Cara Cara Oranges, Frisee, Arugula, Shallot Vinaigrette
ARUGULA & MELON SALAD Champagne Grapes, Togarashi Pickling, Cucumbers
BIBB LETTUCE SALAD Blood Oranges, Smokey Bleu Cheese, Rancho Dressing
SHAVED CARROTS Lemon Verbena, Honey-Minus 8 Vinaigrette

SECOND COURSE

BEEF CARPACCIO Lengua, Pinot Grigio, Locatelli Cheese, Arugula
CHARRED OCTOPUS Edamame Hummus, Chorizo Oil, Dehydrated Kalamata
CRISPY QUAIL Asian Pear Slaw, Sumac Spiced, Candied Pecans

ENTREE

NY PRIME STEAK Sugar Snap Peas and Tendrils, Blistered Cherry Tomatoes,
Duck Fried Potatoes, Madeira Reduction
TURKEY ROULADE Creamy Mashed Potatoes, Glazed Carrots, Giblet Gravy, Cranberry Gelee
SEA BASS SOFRITO Jasmine Rice, Saffron Reduction, Coconut, Sautéed Spinach
LAMB CHOP Cauliflower Puree, Bengali Chutney, Crispy Polenta, Micro Cilantro Salad
SWEET POTATO GNOCCHI Braised Winter Greens, Crispy Sage, Leek Fondue



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A SEATED HOLIDAY CELEBRATION

DESSERT

BLOOD ORANGE PANNA COTTA Candied Ginger, Grand Marnier Orange Zest Sphere,
Sugared Thai Basil

CHOCOLATE MASCARPONE CAKE Noir Chocolate, Espresso Mousse,
Shaved White Chocolate, Macerated Berries

PUMPKIN TART Bruleed Marshmallow, Cinnamon, Tahitian Vanilla Bean Ice Cream

PB&J TIRAMISU Spiced Peanuts, Concord Grape Gastrique, Banana Mascarpone Crème,
Gingerbread Cookies

MANGO SEMIFREDDO Coconut Milk Anglaise, Mango Gelee, Toasted Shavings, Basil Chiffonade

POACHED PEAR ZABAGLIONE Almond Ricotta Cake, Black Currant Sorbet

BABA AU RHUM SUZETTE Sauce, Citrus Salad, Rum Raisin Puree, Honeycomb Ice Cream

CHOCOLATE MARQUISE Brown Butter Crunch, Malt Chocolate Cream,
Honeyed Banana, Cocoa Nib Florentine

FROMAGE BLANC Frozen Parfait Apricot Gelee, Pistachio Mousse,
Pistachio Dacquoise, Icewine Espuma

AMARENA CHERRY & HAZELNUT TARTUFO Chocolate Brownie, Cranberry Foam,
Brandied Hot Chocolate Sauce, Mix Nuts Florentine



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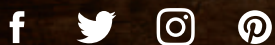


To proceed with your event planning,
please contact us at

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