



Something New

SPRING MENU



WOLFGANG PUCK
CATERING





GEORGIA AQUARIUM

FEATURING WOLFGANG PUCK CATERING

Sea life drifts behind thousands of square feet of viewing windows while guests discover a 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. Georgia Aquarium delights with several animal interactive programs and encounters, and insider secrets learned on our behind the scenes tours.

SPECIFICATIONS

Full Facility: 5,000 Reception

Oceans Ballroom: 1,200 Reception; 1,000 Seated

VENUE AMENITIES

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 Oceans Ballroom

In-house Security, Engineering, and 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



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WP



Tray Passed

HORS D'OEUVRES

Crispy Chickpea "Panisse," Roasted Piquillo Pepper, Fennel Pollen

Candy-Wrapped Shrimp Spring Roll, Sweet Chili Dipping Sauce

Maine Lobster Salad "Bouillabaisse," Saffron Kombu Gel

Crispy Parmesan Wafer, Roasted Pear, Prosciutto, Arugula

Fine Herb-Boursin Cheese, Cherry-Walnut Crostini

Crostini with Artichoke, Roasted Bell Peppers, Ricotta Cheese New

Style Shrimp Tempura, Wasabi-Shiso Aioli

Smoked Salmon "Toast," Pumpernickel Bread, Cucumber-Dill Cream

Tuna Sashimi, Crispy Rice Puff, Avocado, Soy-Lime-Ginger Ponzu

Monsieur, Black Forest Ham, Gruyere Cheese Mediterranean

"Falafel," Garbanzo and Pea, Tahini sauce

Shrimp 'n' Grit Pops



Passed

SMALL PLATES

Spicy Hamachi "Tiradito," Chili, French Radish

Charred Spanish Octopus, Spring Garlic, Fennel Pollen

Alaskan Halibut, Cauliflower Purée, Pine Nuts, Golden Raisin Sauce

Miso Sea Bass, Rice Cake, Marinated Cucumber, Sesame

Skirt Steak, Barley Miso, Young Ginger

Slow-Cooked Chicken Thigh, Pea Purée, Cipollini, Natural Jús

Fresh Ricotta Gnudi, Watercress Pesto, Lemon Brown Butter



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Chef STATIONS

GARDEN WALL

Carbonated Market Fruit, Citrus Foam
Melon and Bitter Greens, Fine Herbs, Locatelli

CHARCUTERIE/RACLETTE

Cured Meats, Cheeses, Nuts, Olives, Tomato Tart,
Melting Raclette Cheese, Crostini

FLAVORED OLIVE OIL BAR

Garlic Olive Oil
Chili Olive Oil
Rosemary Olive Oil
Signature Artisan Breads

FRESH PASTA

Rigatoni Cacio e Pepe, Cured Egg Yolk
Gnocchi Sarki, Braised Veal, Foraged Mushrooms, Rosemary, Bread Crumbs

DESSERTS

Lemon Madeleines with Lemon Glaze
Almond Florentine Shortbread Bars
Carrot and White Chocolate Mousse Cake
Mango and Passionfruit Panna Cotta with Coconut Foam
Mixed Berry Zuppa Inglese
Pistachio and Sour Cherry Mousse Cake
Mini Chocolate Cake with Honey Ganache



Seated

LUNCH/DINNER

FIRST COURSE

Farmers' Market Melon Salad, Wild Arugula, Prosciutto San Daniele,
Burrata Cheese, Shaved Fennel and Extra Virgin Olive Oil

Baby Spinach and Kale Salad, Belgium Endive, Apple, Quinoa, Blue Cheese and Cider Vinaigrette

Asparagus Salad, Tomato, Baby Beets, Shiro Miso and Watercress

Hearts of Baby Gem Lettuce, Creamy Garlic "Caesar" Dressing, Parmesan and Spanish White Anchovies

Wild Rocket Salad, Prosciutto San Daniele, Seasonal Farmers' Market Fruit, Fennel,
Burrata and Extra Virgin Olive Oil

Shrimp Salad, Avocado, Hearts of Palm, Cucumber, Watercress and Citrus

ENTRÉE



Jidori Chicken, Black Sesame Noodles, Roasted Tomatoes and Tatsoi

Jidori Chicken, Truffle Jus, Goat Cheese, Potato Purée and Heirloom Carrots

Loup de Mer, Parsley Root, Tomato Confit and Fennel Celery Salad

Sea Bass, Melted Leeks, Swiss Chard Ragout, Cipollini Onions,
Wild Mushrooms and Red Wine Reduction

Grilled New York Steak, Handmade Gnocchetti, Tomato, Herb Nage and Fennel

Miso Glazed Cod, Marinated Cucumber, French Radish, Shishito Pepper and Miso Vinaigrette

Grilled Black Bass, Shaved Fennel Salad, Spring Onions, Green Garlic-Tomato Vinaigrette

72-Hour Steak, English Pea, Cipollini Onions, Lobster-Crushed Fingerling Potatoes,
Crispy Onions and Sauce Foyot



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Seated
LUNCH/DINNER
CONTINUED

DESSERT

TRIO OF

Caramel Gelato Pop White Chocolate
Dark chocolate and Raspberry Marquise
Lemon Pudding Napoleon

TRIO OF

Gianduja Mousse Cake,
Carrot and Speculoos Mousse Cake,
Lemon Lavender Gelato Pop

Chocolate Bombe, Caramel Cremeux, Pretzel Ice Cream

Pineapple-Almond Tart Cherry Gel, Toasted Almond Ice Cream



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Buffet

LUNCH/DINNER

FIRST COURSE

Sweetwater Farms Mixed Greens Salad, Tangerine, Fromage Blanc, Marcona Almonds and Bourbon Aged Sherry

Heart of Palm Salad, Watercress, Frisee, Mustard Greens, Cucumber, Red Onion, Jalapeno, Mint, Cilantro and Orange Vinaigrette

Farmer's Market Chopped Spring Vegetable Salad, Radicchio, Cherry Tomato and Burgundy Vinaigrette

French Butter Lettuce Salad, Avocado, French Radish, Fine Herbs, Dijon Mustard Vinaigrette and Ricotta Salata

Citrus-Poached Lobster Salad, Butter Lettuce, Avocado, Cherry Tomatoes, Radishes, Pickled Red Onion, Green Goddess Vinaigrette



ENTRÉE

Wild Mushroom Risotto, Oregon Wild Mushroom, Caramelized Shallots and Parmesan

Braised Spring Short Rib, Baby Heirloom Confit, Ramp Greens, Semolina and Fresh Horseradish

Spring Pea Tortelloni, Mascarpone, Zucchini Flowers, Sweet 100 Tomatoes, Marjoram and Shaved Ricotta Salata

Pan-Roasted Chicken, Herb Gremolata and Garlic Flowers

Slow-Braised Beef Short Rib, Caramelized Shallot and Whole Grain Mustard Glaze



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Buffet

LUNCH/DINNER

CONTINUED



SIDE

Tri-Color Cauliflower, Lemon Aioli and Baby Spinach

Crème Fraîche-Crushed Fingerling Potatoes

Roasted Asparagus, Lemon Emulsion and Brioche Breadcrumbs

CUT Style Truffle Cavatappi Mac and Cheese with Quebec Cheddar

Roasted Artichokes and Falafel, Eggplant, Peppers, Confit Tomato, Olives,
Salsa Verde and 25-Year-Old Balsamic



DESSERT

Milk Chocolate and Guianduja Cake

Fresh Berry Pavlova with Whipped Citrus Curd

Funfetti Whoopie Pies

Dulce de Leche Alfajores

Lemon Olive Oil Cake with Wild Blueberry Compote

Spiced Mexican Chocolate Bon Bons





To proceed with your event planning,
please contact us at

404.581.4327

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WWW.WOLFGANGPUCKCATERING.COM

@WPCatering

