



#SUMMERWITHWOLFGANG

# Summer DELIGHTS

WOLFGANG PUCK  
CATERING



## OUR CHEFS CELEBRATE THE SEASON

*With easy planning, warm and friendly service, and peak-of-season quality, our team will make your event something to savor.*

## GEORGIA AQUARIUM

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

- Oceans Ballroom: 1,200 Reception; 1,000 Seated Dinner
- Full Facility: 5,000 Reception

### FEATURES

- Walking distance from 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 & 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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# Summer Menu

## LIGHT BITES DONE RIGHT

Peach and Prosciutto Tarte Flambé, Fromage Blanc, Saba, Arugula  
Blue Hominy Skillet Bread, Lardo, Poblano, "Hook's" Cheddar  
Citrus-Pickled Sweet Corn, Espelette Peppers, Goat Cheese Flatbread  
Edamame Hummus with Chorizo Oil

## START IT UP

### *Tray-Passé Hors D'oeuvres*

Yellowtail Crudo, Mariquitas, Ají Amarillo  
Grilled Squash Blossom Toast, Yogurt Curd  
Crenshaw Melon, Murray River Salt, Icewine Vinegar  
Classic Mini Grilled Cheese and Tomato Soup  
Wild Spotted Prawn, Heirloom Cucumber, Remoulade, House Brioche Roll, Dill Blooms  
Shrimp and Creole Tomato Ceviche  
Greek Salad Skewers — Feta, Olive, Roasted Tomato

## FRESH AND AL FRESCO

### *Lunch Buffet*

Heirloom Cherry Tomatoes, Torn Basil, Fava Beans, Local Burrata Cheese  
Roasted Pineapple, Mustard Blossoms, Spicy Greens  
Summer Melon, Watermelon Radish,  
Buffalo Ricotta Cheese, Wild Arugula, Chiles  
Red Snapper Veracruz  
Orzo Salad, Broccoli, Tomato Consommé  
Pan-Seared Chicken Breast — Parmesan Polenta,  
Corn, Tomato, Mushroom Relish  
Blueberry-Cardamom Custard



# Summer Menu

## THE ESSENCE OF SUMMERTIME

Baby Gem Lettuce, Yellow Tomatoes, Shaved Summer Squash, Curry Vinaigrette

Grilled Tomatoes, Sliced Garlic, Rosemary Extra Virgin Olive Oil

Roasted Corn, Basil, Local Arugula, Blistered Tomatoes

72-Hour Short Rib, Feta Crème and Snow, Lemon Thyme

Ocean Trout, Yellow Grits, Saffron Nage

Mango Tapioca, Chia Chips, Basil

Lemon Tart, Citrus Curd, Toasted Meringue

Chocolate Buñuelos with Raspberry Powder

## SUMMER ON A PLATE

### *Dinner Buffet*

Maplewood-Grilled Peaches, Summer Roughage, Lime-Poppy Dressing

Heirloom Tomato Salad — Local Bleu Cheese, Fennel Pollen, Saba

Broccoli Steak, “3 Year” Gouda, Cider Dressing

Hickory Chicken, Anise Salad, Rainier Cherry Vinaigrette

Whole-Roasted New York Steak, Rhubarb BBQ Glaze, Harissa

Grilled Snapper, Succotash, Corn Pudding

S'Mores with Cherrywood Smoke

Summer Parfait

Lemongrass Sorbet with Thai Basil





To proceed with your event planning,  
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[www.wolfgangpuckcatering.com](http://www.wolfgangpuckcatering.com)

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