

WOLFGANG
PUCK MARKET



GEORGIA AQUARIUM

Joseph Gatlin
Catering Sales Manager
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BREAKFAST

Individually Packaged
Priced Per Person

24% Administrative Charge Additional
8.9% Sales Tax Additional

SEASONAL SLICED FRUIT

A selection of seasonal sliced fruit
\$4

YOGURT PARFAIT

Greek Yogurt, Seasonal Berries, Toasted Oats, Toasted Nuts, Local Honey
\$6

OVERNIGHT OATS (vegan)

Individual Overnight Oats Along Side Antioxidant Dried Berries, Chia Seed Vegan Yogurt, Toasted Almonds, Maple Syrup
\$4

PASTRIES

Croissant, Fruit Danish, Seasonal Muffins, Gluten-Free Muffins
House Jams
Sweet Cream Butter
\$4

LOCAL BAGEL SPREAD

Plain, Everything, Wheat, Cinnamon Raisin, Sweet and Savory Cream Cheese Spreads
\$3

INDIVIDUAL QUICHE

Choose two:
Traditional Quiche Lorraine
Zucchini & Vermont Cheddar
Spinach, Goat Cheese, Egg Whites
\$6

PROTEIN TRAY

Hard Boiled Cage Free Egg, Thick Cut Breakfast Ham, Toasted Almonds, & Seasonal Fruit
\$6

BREAK BOARDS

Individually Packaged
Priced Per Person

24% Administrative Charge Additional
8.9% Sales Tax Additional

CROSTINI AND SPREADS

Eggplant Caponata, Whipped Goat Cheese, Olive Oil, Beetroot Hummus, Toasted French Baguette & Crisp Pumpernickel
\$8

CHARCUTERIE AND CHEESE

Chef's Selection of 3 Meats & 3 Cheeses, Toasted Baguette, Crisp Pumpernickel & Traditional Accompaniments
\$10

VEGETABLE AND RELISH SPREAD

Chilled Market Vegetables, Marinated Olives and Pickles, Beet Hummus, Yogurt Ranch Dip
\$6

SNACKS & SWEETS

Individually Packaged
By the Dozen

GRANOLA BARS \$18

HAND FRUIT \$12

ASSORTED HOMEMADE COOKIES \$18

BROWNIES & BLONDIES \$18

SEA SALT or RANCH POPCORN \$16

ASSORTED MISS VICKIE'S CHIPS \$16

DRY ROASTED NUT MIX \$24

DELI BOXES

Individually Packaged

\$15 Per Person | Select up to Three

24% Administrative Charge Additional

8.9% Sales Tax Additional

SMOKED TURKEY BLT

Applewood Bacon, Arugula, Red Onion, Sundried Tomato Aioli, Whole Wheat Roll

SHAVED HAM TORTA

Chipotle Black Bean Spread, Oaxaca Cheese, Lettuce, Tomato, Garlic Lime Aioli

ROAST BEEF

Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll

TRADITIONAL TUNA SALAD

Celery, Citrus Zest, & Herbs with Lettuce, Tomato, & Red Onion, on Whole Wheat Roll

CHICKEN CAESAR WRAP

Sundried Tomato, Celery, Capers, Garlic Dressing, Spinach Wrap

GREEK SALAD WRAP

Peppers, Feta, Romaine, Kalamata Olives, Cucumber, Spinach Wrap

MARKET WRAP (VEGAN)

Avocado, Cucumber, Beet Hummus, Za'atar Roasted Tomato, Sunflower Seeds, Spinach Wrap

ADD AVOCADO \$2

SALADS

Individually Packaged

\$11 Per Person | Select up to Three

24% Administrative Charge Additional

8.9% Sales Tax Additional

ORGANIC FIELD GREENS

Shaved Market Vegetables, Almonds, Sherry Shallot Vinaigrette

SOUTHWEST COBB

Tomato, Cucumber, Corn, Black Beans, Cotija Cheese, Tortillas, Chipotle Ranch

CHOPPED GREEK

Romaine, Cucumber, Tomato, Olives, Feta, Red Wine Oregano Vinaigrette

THE 'WEDGE'

Cherry Tomatoes, Smoked Bacon, Scallions, Blue Cheese Vinaigrette

CAESAR

Traditional Caesar, Romaine, Sundried Tomato, Croutons, Parmesan, Garlic Dressing

APPLE PECAN

Tender Greens, Apples, Celery, Grapes, Candied Pecans, Cider Dressing

CHINOIS CHICKEN

Crispy Wontons, Candied Cashews, Mustard Ginger Vinaigrette

ADD CHICKEN \$2

ADD AVOCADO \$2

CHILLED ENTRÉE BOWLS

Individually Packaged

Priced Per Person

24% Administrative Charge Additional

8.9% Sales Tax Additional

PROTEIN

BURRITO BOWL

Chilled Sliced Flank Steak or Chicken, Grilled Corn, Hominy, Cotija, Red Onion, Fire Roasted Tomato, Romaine Lettuce, Mojo Dressing
\$16

CHICKEN SHAWARMA BOWL

Marinated Chicken, Cucumber, Tomato, Red Onion, Vermacelli Rice, Caramelized Cauliflower with Tzatziki & Pita
\$16

MISO SALMON

Orange - Chile Glazed Noodles, Bok Choy, Daikon Radish, Miso Aioli
\$13

'CHIRASHI DON' SUSHI BOWL

Sliced Salmon Belly, Spicy Shrimp, Nori, Furikake Rice, Edamame, Cucumbers, Wasabi, Pickled Radish & Ginger
\$25

HARISSA HONEY CHICKEN

Brown Basmati Rice, Pickled Red Onions, Kalamata Olives, Marinated Cucumbers, Raita
\$16

Individually Packaged

Priced Per Person

24% Administrative Charge Additional

8.9% Sales Tax Additional

VEGAN

CAULIFLOWER "BURRITO BOWL"

Annatto Spiced Cauliflower, Brown Rice, Mashed Black Beans, Hominy, Crispy Tortilla, Pico De Gallo, Avocado Salsa
\$14

GREEN HERB FALAFEL

Chickpea Fritter, Tabbouleh, Za'atar Roasted Tomato, Mint, Cucumber, Zesty Tahini Dressing
\$14

THAI -STYLE SWEET POTATO

Red Curry Roasted Sweet Potato, Red Rice, Purple Cabbage, Carrots, Aromatic Herbs, Coconut Peanut Sauce
\$14

HOT ENTRÉES

Individually Packaged

Priced Per Person

24% Administrative Charge Additional

8.9% Sales Tax Additional

WP CLASSIC

WP PAN ROASTED CHICKEN

Roasted Asparagus, Mashed Potatoes, & Whole Grain Mustard Sauce
\$16

WP GINGER SALMON

Scottish Salmon, Fresh Ginger, Steamed Cabbage, Mashed Potatoes & Red Wine Sauce
\$16

WP BACON WRAPPED MEAT LOAF

Local Beef Meatloaf with Brown Sugar Glaze, Green Beans, & Mashed Potatoes
\$15

WP MEATBALLS & RIGATONI

Hand-formed Meatballs with Tomato Basil Sauce, Rigatoni Pasta, Parmesan Cheese
\$16

LOCAL FLARE

FAJITAS

Carne Asada or Achiote Chicken with Spanish Rice & Beans with Corn Tortilla, Pico De Gallo & Avocado Salsa
\$14

HATCH CHILE CHICKEN ENCHILLADAS

Poach & Pulled Chicken, Roasted Green Chiles, Oaxaca Cheese, Sour Cream Sauce with Spanish Rice & Beans
\$14

KING RANCH CHICKEN

Layered & Baked Roasted Chicken, Tortillas, Monterey Cheese & Chilies.
\$14

BBQ BEEF SHORTRIB

Glazed Boneless Ribs, Green Beans, & Aged Cheddar Mac n Cheese
\$14

BEVERAGE

BOTTLED

Iced Tea

Lemonade

Sparkling Water

Still Water

Soft Drinks

Coke, Diet Coke, and Sprite

Each \$3