

Sip, Taste and  
Celebrate



WOLFGANG PUCK  
CATERING

# Holiday Celebration

## CENTER FOR CIVIL AND HUMAN RIGHTS

Located in central Atlanta, the Center for Civil and Human Rights features state-of-the-art facilities, perfect for hosting personal, corporate and special occasion events combined with the flavors of Wolfgang Puck Catering.

### **SPECIFICATIONS**

- Full Facility: up to 500 Reception Style
- Special Events Room: 250 Reception, 150 Seated

### **FEATURES**

- Engaging, powerful and motivating galleries
- Interactive exhibits
- On-site technical support via Active Production and Design
- Easily accessible from the main highway arteries
- Ample nearby parking
- Outdoor gateway glass sculpture water fountain
- In-house Security, Engineering & Janitorial
- In-house standard catering equipment
- High and low cocktail tables, banquet chairs and black or white linens
- Atrium lobby featuring an impactful Paula Scher mural montage



# Tray Passed

## HORS D'OEUVRES

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*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 Preserved Apricot, Black Vinegar

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 PERSIMMON 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



# Tray Passed

## HOLIDAY SWEETS

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*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



# 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 Fraîche  
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 Fraîche  
-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)**



# HOLIDAY STATIONS

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## LATE NIGHT

TORTILLA ESPANOLA Spicy Chorizo, Piquillo Peppers  
PASTRAMI SMOKED SALMON Everything Bagels, Scallion Cream Cheese  
DIRTY YUKON GOLD HASH Confit Bacon, Pickled Goatshorn Peppers, Parmigiano Reggiano Cheese  
TEMPURA FRENCH TOAST Drunkin' Huckleberry Compote  
SEMOLINA CRACKED WHEAT PORRIDGE Hazelnut & Golden Raisin Chutney

## SWEETS

*select four*

FLAN CUBANO Chantilly Cream, Compressed Cherry  
SWEET POTATO TART Marshmallow Fluff, Sage  
NAPOLEON CRÈME BRULEE 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



# Traditional

## BUFFET DINNER

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### 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

72 HOUR 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  
POTATO CRUSTED SEA BASS Romanesco Broccoli, Shaved Winter Squash, Moscato Beurre Blanc

### 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 Agridulce

### DESSERTS

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





# *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



# 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



# Holiday Cheer

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HOLIDAY OLD FASHIONED Bourbon, Cinnamon, Chocolate Bitters, Orange Oils

GARDEN COLLINS Aged Rum, Lemon, Curacao, Butternut Squash

INFANTE Mezcal, Sherry, Pineapple, Nutmeg

WHITE CIDER Gin, Lemon, Apple, Vermont Maple, Egg White

KIRRENT Champagne, Gin, Lemon, Black Currant, Rosemary





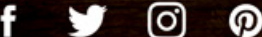
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