FOOD IS SERIOUS BUSINESS

THINK OUTSIDE THE BOX WITH WOLFGANG PUCK CATERING
BETTER MEETINGS BEGIN WITH WOLFGANG

TAKE YOUR MEETING OUTSIDE THE BOX!
Eliminate the “bored” room. Our unique spaces inspire creativity and cultivate collaboration. We’re on your team: Free yourself up to concentrate on the big picture. Our expert planners will handle all the details. Redefine the usual meeting break and delight guests with hands-on culinary activities, creative themes designed around your team, and educational interaction with our world-class chefs.

YOUR ONE-STOP-SHOP
Wolfgang Puck Catering will support you with team building ideas, audio-visual needs, and logistics to fit your agenda. Set the stage for success: with diverse event spaces, expert service and innovative seasonal menus, your meeting will motivate participation.

SUPER. FOOD.
Fuel your body and brain, with meeting packages focused on superfoods and healthier choices that can increase your team’s effectiveness and productivity. Get inspired by our menus, or allow our talented chefs to create custom selections to meet your needs.

LIVE. LOVE. EAT!
- WOLFGANG PUCK
Center for Civil and Human Rights

FEATURING WOLFGANG PUCK CATERING

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 main highway arteries
Ample nearby parking
Outdoor gateway glass sculpture water fountain
In-house standard catering equipment
In-house Security, Engineering & Janitorial
High and Low cocktail tables, banquet chairs and black or white linens
Atrium lobby featuring an impactful Paula Scher mural montage
NOT A MORNING PERSON? YOU WILL BE.

With the right breakfast to start the day, an early morning meeting is no longer a morning meltdown. Kick things off with our breakfast menu complete with coffee, oatmeal, yogurt, fruit, build-your-own breakfast burritos, and more. (Yes, we said breakfast burritos.)

POWER BREAKFAST

FRESH FROM THE OVEN /$18 per person
(includes juice, coffee/tea)
Croissant, Almond Croissant, Cinnamon Morning Bun, Cheddar-Chive Scones, Local Citrus Glazed Donut, Carrot-Raisin Muffins

HEALTHY START /$26 per person
Buckwheat Crepes with Pears and Crème Fraîche
Roasted Pepper, Kale, and Feta Frittata
Breakfast Potatoes with Red Peppers, and Chicken Apple Sausage
Power Grain Bowl with Dried Cranberries, Avocado, and Seasonal Citrus
Extra-Virgin Coconut Drop Scones with Fresh Fruits and Berries
Individual Greek Yogurt
Fresh-Pressed Juices from “Juice Served Here”
Freshly Brewed Regular and Decaffeinated Coffee
Teas and Herbal Infusions

BREAKFAST BURRITO BAR /$26 per person
Tortillas to include Whole Wheat, Spinach, and Flour
Scrambled Eggs | Scrambled Egg Whites | Black Beans
Avocado | Roasted Corn | Caramelized Onions | Diced Tomatoes
Grilled and Sliced Nopales | Salsa Fresca | Cilantro
Chorizo | Turkey Sausage | Center Cut Bacon
Queso Fresco | Shredded Wisconsin Cheddar
Sweet Potatoes | Hash Brown Potatoes

STEEL-CUT OATMEAL OR GREEK YOGURT BAR /$20 per person
(Includes juice, coffee/tea)
Toppings to include:
Fresh Berries | Bananas | Maple Syrup | Honey
Dried Fruits | Slivered Almonds | Brown Sugar
Cinnamon | Coconut | Granola
WE’LL TAKE CARE OF LUNCH. YOU TAKE CARE OF BUSINESS.

Lunch meetings are nothing new, and with Wolfgang Puck Catering, you’ll have the perfect lunch designed for you. Pre-select from wraps and salads, a gourmet Asian menu, or a picnic buffet to ensure your attendees aren’t thinking about their stomachs instead of the issues at hand.

POWER LUNCH

WRAPS AND SALADS/$28 per person
Baby Mixed Greens with Tomato, Endive, and House Vinaigrette
Red Bliss Potato Salad with Whole Grain Mustard
Black Forest Ham with Sharp Cheddar Wrap
Greek Style with Cucumbers, Diced Tomatoes, and Feta Wrap
Turkey and Avocado with Tomato, Cheese, and Herbed Aioli
Assorted Brownies and Blondies

ASIAN GOURMET LUNCH/$34 per person
Asian Slaw with Napa Cabbage, Carrots, Bean Sprouts, Cashews, and Miso Vinaigrette
Edamame Beans in the Shell with Smoked Flake Salt
Unagi-Glazed Salmon on Romaine with Daikon, Carrots, and Ponzu Sauce
Steak Salad, Greens, Thai Basil, Cucumbers, Tomatoes, Pineapple, and Ginger-Lime Vinaigrette
Chilled Noodle Salad with Spicy Szechwan Peanut Sauce and Julienned Cucumber
Green Bean Salad with Red Peppers and Sesame-Soy Vinaigrette
Cinnamon and Sugar-Dusted Banana Spring Rolls
Açai and Blueberry Crumbles
Green Tea Macarons
POWER LUNCH CONTINUED

PICNIC BUFFET LUNCH/$32 per person
Latin Lettuce Wraps
BBQ Chicken Salad
Slow-Roast Turkey with Jalapeño-Avocado Mash, Bacon, Heirloom Tomato, Ancient Grain Bread Mediterranean Wrap
Ham and Swiss with Jalapeño Chutney
House Roast Beef with Kirby Cucumber, Hot Pickles, Horseradish, Cheddar, Garlic Aioli on Peasant Bread
Burrata and Sweet Pea Hummus, Charred Peppers, Dukkah Seasoning on Baguette
Summer Herb Teeny Potato Salad
Heirloom Bean Salad with Garlic Dill Mustard Vinaigrette
Fresh Baked Cookies

CONFERENCE LUNCH/$28 per person
Freshly Roasted Turkey Sandwich
Arugula, Tomatoes, Olive Tapenade and Dijon Aioli
Greek Salad Spinach Wrap with White Bean Hummus
Fingerling Potato Salad
Kale Chips
Parfait of Sponge Cake, Açai Whipped Cream, and Blackberries
Whole Fruit from the Farmers Market

BENTO-STYLE BOX/$38 per person
Requires 2 week notice and must be served in disposable bento box
Wild Rice Salad with Sunflower Seeds and Dried Cranberries
Handmade Winter Squash Tortelloni with Brown Butter and Sage
Sliced Pan-Roasted Chicken with Rosemary and Natural Jus
Roasted Fingerling Potatoes
Brussels Sprouts with Bacon Lardons
Whole Fruit from the Farmers Market

WOLFGANG PUCK CATERING
TAKE 15 BEFORE YOU RECONVENE.

Fight off the mid-morning lull with fresh juice, fruit, smoothies, trail mix, and a variety of other options to keep the ideas flowing and the energy going.

POWER BREAK

THE FITNESS BREAK/ $15 per person
Housemade Granola Bars Individual
Greek Yogurts Whole Fresh Fruit
Seasonal Juices (daily rotation of 4 - 5 juices)
Orange | Grapefruit | Cranberry | Apple | Pineapple | Carrot | Green Juice
 Açai Pomegranate | Coconut Water | Aloe | Wheatgrass | Watermelon | Guava

SWEET AND SAVORY BREAK/ $15 per person
Spiced Nut Mix
Savory Popcorn
Blondies and Brownies Jumbo Cookies
Chocolate Covered Pretzels

TRAIL MIX BAR/ $18 per person
Dried Fruits and Raw Nuts to include:
Almonds | Walnuts | Pumpkin Seeds | Cashews | Dried Cranberries
Dried Apricots | Blueberries | Raisins | Dark Chocolate Chips
Coconut Shavings | Yogurt Raisins | Wasabi Peas

ENERGY BOOST (upgrade available)/ $15 per person
Fresh-Blended Fruit Smoothies
Granola Bars
Wasabi Pea, Crispy Garbanzo Beans and Soy Nut Mix
AFTERNOON SLUMP?
NOT WITH US.
Avoid hitting the wall with a spread fit for all. Chips, dips, meat plates, cheese plates, and enough fresh vegetables to ensure everybody has something to keep early afternoons as productive as they were two hours ago.

POWER BREAK

**CHIPS AND DIPS/$18 per person**
- **Hot Dips:** Spinach-Artichoke Dip, and Queso
- **Cool Dips:** Hummus, Mascarpone-Chive Dip, Cool Herb Dip
Served with Housemade Pita, Tortilla Chips, and Fresh Veggies

**AFTERNOON PICK ME UP SNACKS/$20 per person**
- Crispy Lavosh with Kelp and Himalayan Sea Salt
- Red Pepper Hummus
- Dried Apple Chips
- Popcorn with Dried Oregano and Lemon Zest
- Peach Crumbles
- Farmers Market Vegetables with Herb Dip
- Imported and Domestic Cheeses with Dried and Fresh Fruit

**CHEESE BOARDS/$25 per person**
- Bleu Cheese Mousse, Duck Fat Potato Chips, Olives
- Assorted Pickles, Seasonal Vegetables, Deviled Eggs
- Creamed Goat Cheese, Verjus Apricots, Caramelized Pearl Onions
- Truffled Honeycomb, Sweet & Salty Walnuts, Nut Bread

Chile Caciotta, Olives, Sweet Onions, Buttered Baguette

American Farmhouse Cheddar, Poached Pears, Backyard Bees’ Honeycomb, Walnut Bread
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