FOOD IS SERIOUS BUSINESS

THINK OUTSIDE THE BOX WITH WOLFGANG PUCK CATERING

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

WOLFGANG PUCK
CATERING

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 Fraiche
Roasted Pepper, Kale, and Feta Fritatta
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

WOLFGANG PUCK
CATERING

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

WOLFGANG PUCK
CATERING

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

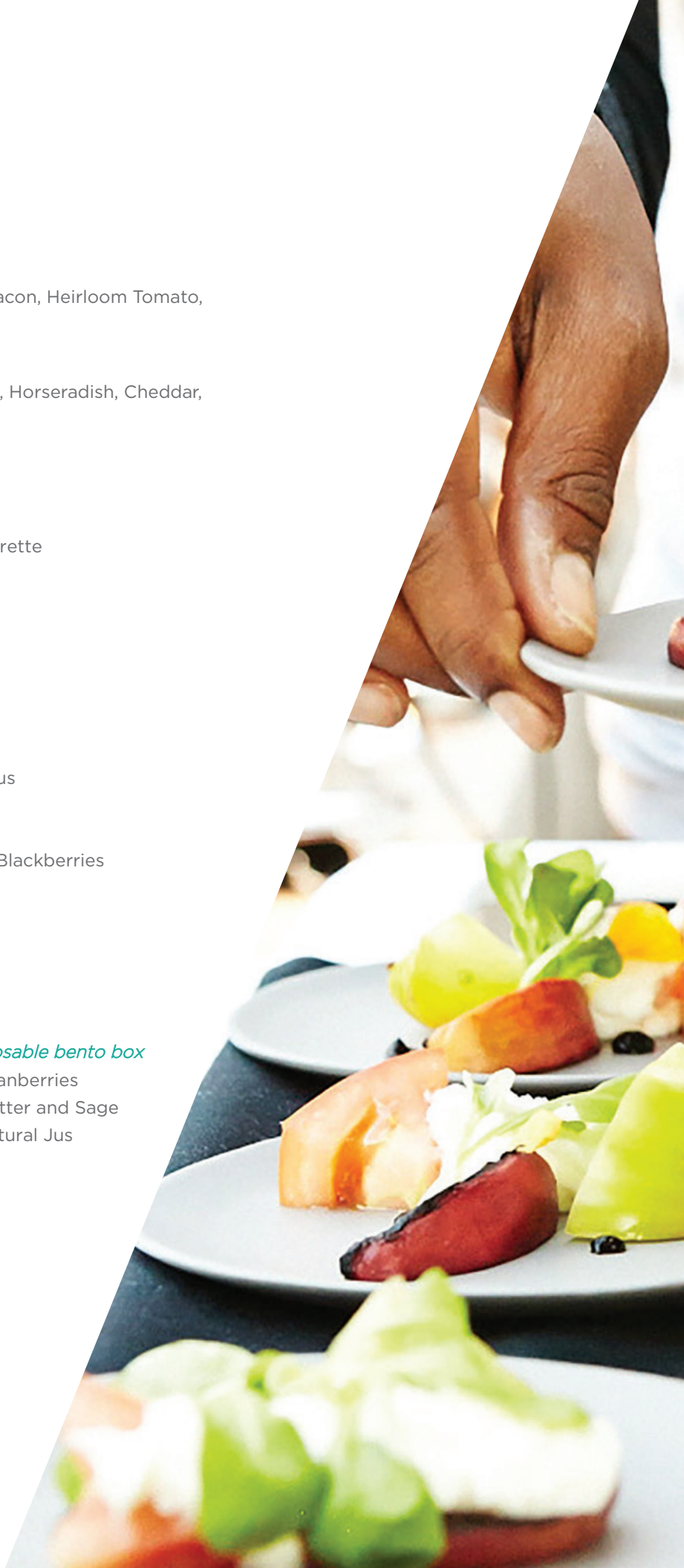
CONFERENCE LUNCH/$28 per person

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

WOLFGANG PUCK
CATERING

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

WOLFGANG PUCK
CATERING

CONTACT

ALECIA THOMAS

678.999.8968

ALECIA.THOMAS@WOLFGANGPUCK.COM

WOLFGANG PUCK CATERING

www.wolfgangpuckcatering.com

@WPCatering