

FOOD IS SERIOUS BUSINESS



THINK OUTSIDE THE BOX WITH
WOLFGANG PUCK CATERING

NOT A MORNING PERSON? YOU WILL BE.

POWER BREAKFAST

Minimum of 10 guests

Includes Coffee and Tea

Add All Day Coffee and Tea additional \$5.00 per person

Add China Service additional \$5.00 per person

CONTINENTAL BREAKFAST

Assorted Seasonal Muffins, Bagels & Breakfast Breads

Jams, Butter, Cream Cheese

Assorted Fresh Seasonal Fruit & Berries (v)

Greek Yogurt and Granola

\$13.00 per person

Sub Vegan Coconut Yogurt additional \$2.00 per order
(10 order minimum)

HEALTHY START

Hard Boiled Eggs

Greek Yogurt and Granola

Assorted Fresh Seasonal Fruit & Berries

\$11.50 per person

Sub Vegan Coconut Yogurt additional \$2.00 per order
(10 order minimum)

TRADITIONAL FAVORITES

Add Second Entrée additional \$5.00 per person

Soft Scrambled Eggs with Herbs

OR Tofu Scramble with

Vegetables (v)

Applewood Smoked Bacon, Chicken Apple Sausage,
OR Vegan Sausage

Home Fries, Sweet Peppers, Onions, Parsley (v)

Assorted Fresh Seasonal Fruit & Berries

\$15.00 per person

HASH SCRAMBLES Choose One

Add Second Scramble additional \$5.00 per person

Country Hash Scrambled Eggs, Pork Sausage,
Cheddar Cheese, Potato, Bell Pepper, Onion

Tex-Mex Hash Scrambled Eggs, Chorizo, Cotija Cheese,
Potato, Poblano Pepper, Red Onion, Cilantro

Egg White Hash Scrambled Egg Whites, Goat Cheese,
Potato, Zucchini, Cherry Tomato

Vegan Hash Soyrizo, Vegan Mozzarella, Potato,
Mushrooms, Onion, Kale (v)

Assorted Fresh Seasonal Fruit & Berries

\$13.00 per person

CHILAQUILES Choose One

Verde Tortilla Chips, Scrambled Eggs, Jack & Cheddar
Cheese, Cotija Cheese, Pickled Onions, Cilantro, Green
Salsa

Rojo Tortilla Chips, Scrambled Eggs, Jack & Cheddar
Cheese, Cotija Cheese, Pickled Onions, Cilantro, Red Salsa
\$13.00 per person

ADD ON

PANCAKES Choose One

Old Style Buttermilk Pancakes

Lemon Ricotta Pancakes

Blueberry Pancakes

Chocolate Chip Pancakes

Vegan Banana Pancakes (v)

\$3.00 per person

ADD ON

BITSCUITS & GRAVY Choose One

House-made Biscuits, Pork Sausage Gravy

House-made Biscuits, Mushroom Gravy

\$5.00 per person

BREAKFAST HANDHELDS

Minimum of 10 guests

Includes Coffee and Tea

Add All Day Coffee and Tea additional \$5.00 per person

Add China Service additional \$5.00 per person

BREAKFAST BURRITOS Choose Two

Scrambled Eggs, Bacon, Cheddar Cheese, Potatoes, Salsa

Scrambled Eggs, Chicken Apple Sausage, Cheddar Cheese,

Potatoes, Salsa

Scrambled Eggs, Roasted Vegetables, Cheddar Cheese,
Potatoes, Salsa

Tofu Scramble, Roasted Vegetables, Vegan Mozzarella,
Potatoes, Salsa (v)

\$10.00 each

Choose 3 | Additional \$1.00 per person

Sub Roasted Vegetables for Potatoes additional \$1.00 per order

BREAKFAST SANDWICHES Choose Two

Molletes – Buttered Torpedo Roll, Black Bean Spread,
Melted White Cheese, Pico de Gallo | Choice of Chorizo OR
Oyster Mushrooms

Egg, Bacon, Cheddar Cheese, English Muffin

Egg, Cheddar Cheese, English Muffin

Vegan Sausage, Vegan Mozzarella, Tomato, Basil Aioli,
English Muffin (v)

\$9.00 each

Choose 3 | Additional \$1.00 per person



NOT A MORNING PERSON? YOU WILL BE.

BUILD YOUR OWN BREAKFAST BAR

Minimum of 10 guests

Includes Coffee and Tea

Add All Day Coffee and Tea additional \$5.00 per person

Add China Service additional \$5.00 per person

SMOKED SALMON BAR

House-smoked Salmon

Everything Bagel

Plain Bagel

Cream Cheese

Red Onions

Cucumber

Capers

Arugula

Lemon Slices

Dill

\$18.00 per person

STEEL-CUT OATMEAL BAR (v)

Fresh Berries

Bananas

Dried Fruits

Slivered Almonds

Brown Sugar

\$7.00 per person

FRENCH TOAST BAR

Vanilla Infused French Toast

Fresh Berries

Bananas

Berry Compote

Peanut Butter

Almonds

Whipped Cream

Whipped Butter

\$11.00 per person

YOGURT PARFAIT BAR

Fresh Berries

Bananas

Honey

Dried Fruits

Slivered Almonds

Shaved Coconut

\$8.00 per person

Sub Vegan Coconut Yogurt additional \$2.00 per order
(10 order minimum)

A LA CARTE BREAKFAST

Minimum of 10 guests

BAKERY

Assorted Bagels and Cream Cheese **\$4.00 per person**

Assorted Muffins **\$3.00 per person**

Assorted Croissants and Danish **\$3.00 per person**

SNACKS

Whole Fruit **\$2.00 each**

Chobani Greek Yogurt **\$3.00 each**

Vegan Coconut Yogurt **\$3.00 each (10 order minimum)**

Granola Bar **\$3.50 each**

Mixed Nuts **\$5.00 per person**

Fruit Salad **\$6.00 per person**

Seasonal Sliced Fruit **\$7.00 per person**

Yogurt Parfaits **\$6.50 per person**

BEVERAGES

All Day Coffee and Tea **\$7.00 per person**

Juice | Choice of Orange or Cranberry **\$3.50 per person**

All Day Juice | Choice of Orange or Cranberry **\$6.50 per person**



TAKE 5 BEFORE YOU RECONVENE.

POWER BREAK

Minimum of 10 guests

Add China Service additional \$5.00 per person

THE FITNESS BREAK

Assorted Granola Bars
Individual Greek Yogurts
Whole Fresh Fruit
\$8.00 per person

SWEET AND SAVORY BREAK

Spiced Nut Mix
Savory Popcorn
Assorted Cookies
\$8.00 per person

TRAIL MIX BAR

Dried Fruits and Raw Nuts, Sweet and Savory
\$7.50 per person

CHIPS AND DIPS

Hummus, Fresh Veggies, Pita Chips
\$7.00 per person

Guacamole, Salsa, Tortilla Chips
\$7.50 per person

Cool Herb Dip, Fresh Veggies
\$7.00 per person

CHEESE BOARD

Assorted Domestic and Imported Cheese
Served with Dried Fruits, Nuts, and Crackers
\$10.00 per person

A LA CARTE BREAK

BAKERY

Assorted Cookies \$5.00 per person
Brownies & Blondies \$4.00 per person
Cheesecake Bites \$4.50 per person
Rice Crispy Treats \$4.50 per person
Pecan Bars \$4.50 per person
Lemon Bars \$4.50 per person
Apple Pie Bars \$4.50 per person
Mixed Berry Bars \$4.50 per person

SNACKS

Whole Fruit \$2.00 each
Chobani Greek Yogurt \$3.00 each
Granola Bar \$3.50 each
Individual Chips, White Cheddar Popcorn \$3.50 each
Mixed Nuts \$5.00 per person
Popcorn Trio, Ranch, White Cheddar, Caramel \$5.00 per person
Fruit Salad and Berries \$6.00 per person
Seasonal Sliced Fruit \$7.00 per person
Yogurt Parfaits \$6.50 per person

SHEET CAKES

Cake Flavors: Strawberry Tres Leches, Tiramisu, Chocolate Mouse, Strawberry Shortcake, Lemon Raspberry
Half Sheet Cake (serves 50) \$125.00
Half Sheet Decoration Fee upon request \$25.00
Half Sheet Edible Image Fee upon request \$35.00
Full Sheet Cake (serves 100) \$210.00
Full Sheet Decoration Fee upon request \$30.00
Full Sheet Edible Image Fee upon request \$45.00

BEVERAGES

Brewed Regular Coffee, Brewed Decaffeinated Coffee, Tea Selection **\$5.50 per person**

All Day Brewed Regular Coffee, Brewed Decaffeinated Coffee, Tea Selection **\$7.00 per person**

Iced Tea Pitchers **\$3.00 per person**

All Day Iced Tea **\$5.50 per person**

Juice | Choice of Orange or Cranberry **\$3.50 per person**

All Day Juice | Choice of Orange or Cranberry **\$6.50 per person**

Seasonal Agua Fresca **\$4.50 per person**

Bottled Waters **\$3.50 each**

Soft Drinks (Coke, Diet Coke, and Sprite) **\$3.50 each**

All Day Soft Drinks (Coke, Diet Coke, and Sprite) **\$7.00 per person**



WOLFGANG PUCK
CATERING

WE'LL TAKE CARE OF LUNCH. YOU TAKE CARE OF BUSINESS.

POWER LUNCH

Minimum of 10 guests

Includes Cookies, Iced Tea, and Water Pitchers

Sub Gluten-Free Bread additional \$1.00 per order

Add China Service additional \$5.00 per person

CONFERENCE LUNCH

\$23.00 per person

Salad and Sides (choose 1):

Fresh Mixed Greens Salad Carrots, Tomatoes, Cucumbers, Shallot Vinaigrette (v)

Kale Caesar Salad Tuscan Kale, Romaine Heart, Fried Kale, Rustic Crouton, Shredded Parmesan, Caesar Dressing

Red Bliss Potato Salad Whole Grain Mustard (v)

Pasta Salad Spinach, Artichoke, Piquillo Peppers, Pepperoncini, Red Onion, Basil, Feta Cheese, Red Wine Vinaigrette

Broccoli Salad Raw Broccoli, Spinach, Red & Green Onion, Dried Cranberry, Pepitas, Apple Cider Dressing (v)

White Bean Hummus with Freshly Made Pita Chips (v)

Wraps and Sandwiches (choose 3):

Slow Roasted Turkey Sandwich Avocado Mash, Bacon, Heirloom Tomato, Multigrain Roll

Ham and Swiss Sandwich served on Baguette

Roast Beef Sandwich Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll

Chicken Pesto Sandwich Provolone Cheese, Arugula, Ciabatta

Tarragon Chicken Salad Sandwich Dried Cranberries, Red Onion, Celery, Lemon, Mayonnaise, Lettuce, Tomato, Ciabatta

Chipotle Chicken Wrap Bacon, Red Onion, Romaine Lettuce, Chipotle Ranch, Tortilla

Tomato Mozzarella Sandwich Arugula, Piquillo Peppers, Basil Aioli, Ciabatta

Roasted Vegetable Sandwich Pesto, Mixed Greens, Ciabatta (v)

Smashed Avocado Sandwich Cucumbers, Tomato, Arugula, Ciabatta (v)

Turkey and Avocado Wrap Tomato, Cheese, Herbed Aioli

COMPOSED SALAD LUNCH

\$23.00 per person

Served with Parker House Rolls and Whipped Herb Butter

Composed Salads (choose 2 if 10-24 guests. Choose 3 if 25+ guests):

Chinois Salad Chicken, Mixed Greens, Radicchio, Napa Cabbage, Pickled Ginger, Shredded Carrot, Candied Cashew, Wonton Chip, Green Onion, House Chinois Dressing

Little Gem Green Goddess Salad Little Gem Lettuce, Spinach, Watermelon Radish, Butter Toasted Panko, Parsley, Tarragon, Chervil, Chives, Green Goddess Dressing

Kale Caesar Salad Chicken, Tuscan Kale, Romaine Heart, Fried Kale, Rustic Crouton, Shredded Parmesan, Caesar Dressing

Chopped Greek Salad Chicken, Romaine Heart, Cherry Tomato, Cucumber, Kalamata Olive, Marinated Artichoke, Feta Cheese, Oregano, Red Wine Vinaigrette

Caprese Salad Vine Ripened Tomato, Fresh Mozzarella, Torn Basil, Mixed Greens, Olive Oil, Aged Balsamic

Waldorf Salad Romaine Heart, Endive, Grape, Granny Smith Apple, Glazed Walnut, Lemon-Tarragon Vinaigrette (v)

Latin Chopped Salad Chicken, Cotija Cheese, Romaine Heart, Crispy Tortilla, Roasted Corn, Black Beans, Jicama, Green Apple, Cilantro Lime Vinaigrette

Salmon Niçoise Salad Salmon, Mixed Greens, Green & White Beans, Egg, Tomato, Cucumber, Olives, Lemon-Dijon Vinaigrette

Spinach & Artichoke Pasta Salad Fusilli Pasta, Spinach, Marinated Artichoke, Piquillo Pepper, Pepperoncini, Red Onion, Basil, Feta Cheese, Red Wine Vinaigrette

DESSERTS

Assorted Seasonal Sliced Fruit additional **\$3.00 per person**

House made Brownies additional **\$3.00 per person**

House made Blondies additional **\$3.00 per person**



WOLFGANG PUCK
CATERING

POWER LUNCH

Continued

Minimum of 10 guests

Includes Cookies, Iced Tea, and Water Pitchers

\$27.00 per person

Add Third Salad or Side additional \$4.00 per person

Add Second Entrée additional \$6.00 per person

Add China Service additional \$5.00 per person

PAN-ASIAN LUNCH

Salad and Sides (choose 2):

Asian Slaw, Napa Cabbage, Carrots, Snow Peas, Miso Vinaigrette
Stir Fried Vegetables (v)

Chilled Noodle Salad, Julienned Cucumber, Spicy Szechuan

Peanut Sauce (v)

Garlic Sautéed Cabbage (v)

Vegetable Spring Rolls, Sweet Chili Sauce

Entrees (choose 1):

Orange Chicken

Beef & Broccoli

Red Chicken Curry

Miso Glazed Salmon, Carrot Ginger Puree

Spicy Mapo Tofu (v)

Includes Vegetable Fried Rice

MEDITERRANEAN LUNCH

Salad and Sides (choose 2):

Greek Salad, Romaine Heart, Tomato, Cucumber, Red Onion, Feta Cheese, Dill Red Wine Vinaigrette

Roasted Fingerling Potatoes (v)

Sautéed Seasonal Vegetables (v)

Hummus, Baba Ghanoush, Tzatziki with Pita Chips

Entrees (choose 1):

Herb Marinated Chicken

Shawarma Spiced Beef

Roasted Salmon, Chermoula

Za'atar Eggplant, Baharat Spiced Stewed Tomato (v)

Includes Mediterranean Rice

LATIN LUNCH

Salad and Sides (Choose 2):

Latin Style Caesar, Crispy Tortilla Strips, Cotija Cheese, Black Beans, Chili Lime Dressing

Guacamole (v)

Spanish Rice (v)

Black Beans (v)

Entrees (choose 1):

Chicken Enchilada Suiza, Salsa Verde

Chipotle Chicken, Corn Tortillas

Slow Cooked Pork Carnitas, Corn Tortillas

Tacos al Carbon, Corn Tortillas

Achiote Shrimp, Corn Tortillas

Wild Mushrooms al Pastor, Pineapple Pico, Corn Tortillas (v)

Includes Tortilla Chips, Chopped Red Onions, Pico de Gallo, Cotija Cheese, Jalapeños, Chipotle Salsa

ITALIAN LUNCH

Salad and Sides (Choose 2):

Vine Ripened Tomato and Mozzarella Caprese Salad, Torn Basil, Olive Oil, Aged Balsamic

Arugula Salad, Shaved Fennel, Orange, Red Onion,

Sliced Almond, Calabrian Chili Vinaigrette (v)

Sautéed Broccolini, Candied Garlic (v)

Entrees (choose 1):

Chicken Piccata, White Wine, Lemon, Capers

Chicken Parmesan, Mozzarella, Marinara, Basil

Penne Pasta, Wild Mushrooms, Cream Sauce

Baked Fusilli, Vegan Mozzarella, Seasonal Vegetables,

Spicy Tomato Sauce (v)

Includes Herb Focaccia (v)



WOLFGANG PUCK
CATERING

POWER LUNCH

Continued

Minimum of 10 guests

Includes Cookies, Iced Tea and Water Pitchers

\$27.00 per person

Add Third Salad or Side additional \$4.00 per person

Add Second Entrée additional \$6.00 per person

Add China Service additional \$5.00 per person

AMERICAN CLASSICS LUNCH

Salad and Sides (choose 2):

Waldorf Salad, Romaine Heart, Endive, Grapes, Celery, Granny Smith

Apples, Glazed Walnuts, Lemon-Tarragon Vinaigrette (v)

Creamy Coleslaw (v)

Collard Greens (v)

Mac N' Cheese

Rustic Mashed Potatoes

Entrees (choose 1):

Classic Meatloaf

Bone-in BBQ Chicken Leg & Thigh

Cajun Chicken Breast Succotash, Corn, Tomato, Onion, Green Beans,

Cannellini Beans, Lemon, Garlic

Citrus Roasted Salmon

White Grits, Roasted Wild Mushrooms (v)

Includes Parker House Rolls, Whipped Herb Butter

FRENCH CLASSICS LUNCH

Salad and Sides (Choose 2):

Little Gem Salad, Radishes, Green Goddess Dressing

Veggie Niçoise Salad, Mixed Greens, Green & White Beans,

Egg, Tomato, Cucumber, Olives, Lemon-Dijon Vinaigrette

Truffled Mashed Potatoes

Vadouvan Roasted Cauliflower, Cilantro (v)

Entrees (choose 1):

Roasted Chicken Provencal, Herbes de Provance, Lemon

Beef Bourguignon, Red Wine Stew, Bacon, Mushroom

Panko-Almond Crusted Salmon Almondine, Lemon, Brown

Butter, Parsley

Ratatouille, Zucchini, Eggplant, Tomato Sauce (v)

Includes Rice Pilaf

Assorted Seasonal Sliced Fruit additional \$3.00 per person

House made Brownies additional \$3.00 per person

House made Blondies additional \$3.00 per person



WOLFGANG PUCK
CATERING

BAGGED LUNCH

Minimum of 10 guests

Choose 3 | Additional \$3.00 per person

Sub Gluten-Free Bread additional \$1.00 per order

Sandwich / Entrée Salad (choose 2)

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

Roast Beef Sandwich Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll

Tarragon Chicken Salad Sandwich Roasted Chicken, Tarragon, Dried Cranberries, Red Onion, Celery, Lemon, Mayonnaise, Lettuce, Tomato, Ciabatta

Chicken Pesto Sandwich Provolone Cheese, Arugula, Ciabatta

Chipotle Chicken Wrap Bacon, Red Onion, Romaine Lettuce, Chipotle Ranch, Tortilla

Southwestern Chicken Wrap Roasted Chicken, Jack & Cheddar Cheese, Black Beans, Corn, Romaine Lettuce, Cilantro-Jalapeno Ranch, Flour Tortilla

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

Greek Salad Wrap Peppers, Marinated Chickpeas, Romaine Lettuce, Tomato, Kalamata Olives, Cucumber, Spinach Wrap (v)

Market Wrap Avocado, Cucumber, Hummus, Za'atar Roasted Tomato, Sunflower Seeds, Spinach (v)

Grilled Vegetable Sandwich Goat Cheese, Mixed Greens, Basil Aioli, Ciabatta (can be made vegan)

Grilled Portobello Sandwich Roasted Peppers, Arugula, Ciabatta (v)

Waldorf Salad Romaine Heart, Endive, Grape, Granny Smith Apple, Glazed Walnut, Lemon-Tarragon Vinaigrette (v)

Grilled Chicken Caesar Salad Shaved Parmesan, Croutons

Chinese Chicken Salad Crispy Wontons, Candied Cashews, Mustard Ginger Vinaigrette

Each Bag Includes

Whole Fruit
Chips OR Cookie
Bottled Water

\$18.00 per person

RECEPTION PACKAGES

TRAY PASSED HORS D'OEUVRES

1 hour (choose 4) **\$20.00 per person, Minimum 25pp**

1.5 – 3 hours of service (choose 5) **\$32.00 per person, Minimum 25pp**

Wolfgang Puck Signature Pizzas
Miniature Cheeseburger, Brioche Bun, Tiny Tomatoes, Remoulade
Spicy Tuna Tartare, Sesame Miso Cones
Tiny Wagyu Pastrami Reuben, Marble Rye
Chinois Chicken Salad, Tiny Wonton Cup
Baby Chicken and Leek "Pot Pies"
Mini Grilled Cheese, Tomato Soup
Salmon Cake, Dill Gremolata
Grilled Porcini Mushrooms, Parmesan, Cracked Pepper Shortbread
Stuffed Baby Artichoke, Shrimp, Brioche, Herbs, Lemon Aioli
Slender Tuille Cone, Basil-Goat Cheese Mousse, Tomato Tartare
Roasted Eggplant Tart, Olive Oil, Chickpea Popcorn (can be made vegan)
Miniature Tortilla Cups, Chipotle Glazed Shrimp, Sweet corn, Red Peppers
Polenta Bruschetta, Wild Mushrooms, Locatelli Cheese
Wild Mushroom Tart, Mascarpone
Warm White Bean and Sage Tart
Caramelized Onion and Black Olive Tart
Tomato Tart Tatin, Lemon Aioli (can be made vegan)
Watermelon Cube, French Feta, Tarragon Balsamic
Sweet Corn Sopes, Avocado (v)
Knish, Potato, Caramelized Onion Grain Mustard
Vegan White Bean and Quinoa Cake, Red Pepper Romesco (v)
Parmesan Stuffed Bacon Wrapped Dates
Crostini, Prime New York Steak, Yuzu Butter, Shiitake Mushrooms
Smoked Salmon, Lemon Herb Blini, Chive
Vegan Taro Root and Avocado Taco (v)
Pork Potstickers, Ponzu
Mini Bao Buns, Roasted Pork Belly, Hoisin Sauce
Crispy Duck Crostini, Candied Kumquat
Roasted Lamb Loin, Olive Bread Crostini, Oven Dried Tomatoes
Bolognese Stuffed Arancini

HORS D'OEUVRES RECEPTION STATIONS

Minimum 25 Guests - Pricing is per hour of service

LATIN

Mini Chicken Tostada Cups
Mini Cheese Quesadillas
Tortilla Chips, Guacamole, Salsa (v)
\$18.00 per person

MEDITERRANEAN

Grilled Vegetable Skewers (v)
Marinated Chicken Skewers
Fresh Warm Pita
Tzatziki, Sliced Tomatoes, Sliced Cucumbers, Red Onion
\$20.00 per person

ITALIAN

Meatballs, Vine-Ripened Tomato Sauce
Tomato and Basil Bruschetta, Toasted Crostini (v)
Penne Pasta, Wild Mushrooms, Garlic EVOO (v)
\$19.00 per person

SPANISH

Tomato Gazpacho (v)
Tortilla de Patatas, Romesco Sauce (v)
Vegetable Empanadas
Paella with Chicken, Sausage, Peas
\$20.00 per person

SLIDERS

Beef Sliders, Shredded Lettuce, Pickle,
Special Sauce, Brioche Bun
Fried Green Tomato Slider
Chicken Tender Sliders, Honey Buttermilk Biscuit
Sweet Potato Tater Tots and Ketchup
\$20.00 per person

SOUTHERN

Southern Style Baked Mac and Cheese Cups
BBQ Jackfruit with Coleslaw Slider (v)
Nashville Hot Fried Chicken Sliders
Homemade Cheesy Jalapeño Biscuits
\$20.00 per person

BUILD YOUR OWN GRAINS AND GREENS

Includes: Quinoa, Farro, and Wheat Berries (v)
Grilled Chicken
Grilled Marinated Tofu (v)
Tomatoes, Pine Nuts, Almonds, Dried Cherries,
Watercress, Grapes (v)
Aged Balsamic Vinaigrette (v)
Green Goddess Dressing
\$20.00 per person

GRILLED CHEESE

Creamy Tomato Soup
Classic Grilled Cheese
Short Rib, Onion Jam, Horseradish Grilled Cheese
Brie, Fig Jam, Cinnamon Raisin Bread Grilled Cheese
\$19.00 per person

TACO BAR

Choose 2: Chipotle Chicken, Crispy Pork Carnitas,
Soyrizo (v)
Chopped Onions, Cilantro, Limes, Sliced Radish,
Cotija Cheese, Jalapeños
Corn Tortillas, Tortilla Chips, Guacamole, Salsa,
Pico de Gallo (v)
\$20.00 per person



WOLFGANG PUCK
CATERING

HORS D'OEUVRES

RECEPTION STATIONS

CONTINUED

INDIAN CURRY

Chicken Vindaloo
Makhani Paneer (Tofu) (v)
Phool Gobi - Curried Cauliflower (v)
Saffron Rice (v)
Naan Bread
\$22.00 per person

CRUDITE

Farmers Market Vegetable Crudité with Creamy Herb Dip
\$8.00 per person

CHEESE

Assorted Domestic and Imported Cheeses, Breads,
Crackers, Dried Fruits, Nuts
\$16.00 per person

CHARCUTERIE, CHEESE, & CRUDITE STATION

Charcuterie and Assorted Cheeses
Salami, Serrano Ham, Soppressata

Selection of Imported and Domestic Cheeses
Dried Fruits, Nuts, Cornichons, Mustards, Jams, Honey
Sliced Rustic Breads, Lavosh, Artisanal Crackers

Farmers Market Vegetable Crudité with Creamy Herb Dip
and Red Pepper Romesco
\$20.00 per person

THIRSTY?

BEVERAGE PACKAGES - Minimum 25pp

BEER & WINE BAR

Includes Sparkling Water, Still Water, Coke, Diet Coke, and Sprite

Beer Selections (all items included):

Amstel Light, Stella Artois, Angel City IPA, Firestone Walker 805 Blonde Ale

Wine Selections (all items included):

Ryder Estate Sauvignon Blanc; Wolfgang Puck Chardonnay, Cabernet Sauvignon and Pinot Noir;
Piper Sonoma Sparkling Wine

One Hour of Service	\$16.00 per person
Two Hours of Service	\$20.00 per person

NON-ALCOHOLIC BEVERAGE BAR

Includes Spa Water, 2 Seasonal Agua Fresca, Fresh Brewed Iced Tea, Coke, Diet Coke, and Sprite

One Hour of Service	\$12.00 per person
Two Hours of Service	\$14.00 per person

DESSERT STATIONS

CLASSIC SWEETS Choose Three

Chocolate Fudge Brownies
Chocolate Chip Cookies (vegan option available)
Peanut Butter Cookies
White Chocolate Cranberry Cookies
Blondies
Rice Crispy Treats (vegan option available)
Lemon Bars
Pecan Bars
Fresh Seasonal Fruit Platter (v)
\$9.00 per person

SIGNATURE SWEETS Choose Three

Valrhona Chocolate Truffle Cakes, Whipped Cream
Buttermilk Cake, Strawberries, Crème Fraîche
Caramelized Meyer Lemon Tart
Freshly Baked Cookies (vegan option available)
Bitter Chocolate Mousse Cake, Malted Crispy Pearls
Blueberry Cheesecake Bites
Dark Chocolate Ganache Tarts
Coconut Macaroons
Tiramisu Parfait
Cinnamon Dusted Churros
Fresh Seasonal Fruit Platter (v)
\$12.00 per person

RETRO SWEETS Choose Three

House-made Twinkies & Yodels
Peanut Butter Ring Dings
Black Forest Parfaits
Coconut Cake Snowballs
\$14.00 per person

Still Hungry? NOT WITH US.

EXECUTIVE BUFFET-CHINA SERVED

Minimum of 25 guests, \$5.00++ additional per guest less than minimum

SALADS (Choose One)

Organic Field Greens, Shaved Market Vegetables, Smoked Almonds, Sherry Shallot Vinaigrette (v)
Kale and Crispy Farro, Beets, Goat Cheese, Grilled Radicchio, Hazelnuts, Orange, Balsamic Vinaigrette
Butter Lettuce Wedge, Cherry Tomatoes, Smoked Bacon, Blue Cheese Vinaigrette
Tuscan Kale Caesar, Rustic Croutons, Shaved Parmesan, Caesar Dressing
Chinois Chicken Salad, Mixed Greens, Radicchio, Napa Cabbage, Pickled Ginger Shredded Carrot, Candied Cashew, Wonton Chip, Green Onion, Soy-Mustard Dressing
Latin Chopped Salad, Romaine Lettuce, Green Apple, Cherry Tomato, Roasted Corn, Jicama, Red Onion, Pepitas, Cilantro, Cumin-Lime Vinaigrette
Butter Lettuce Wedge Salad, Cherry Tomatoes, Smoked Bacon, Blue Cheese Vinaigrette
Cobb Salad, Romaine, Chicken, Bacon, Blue Cheese, Cherry Tomatoes, Hard Boiled Eggs, Green Beans, Green Goddess Dressing
Spinach Artichoke Salad, Feta, Chickpeas, Red Onions, Spinach, Artichoke, Italian Lemon Vinaigrette

ENTREE (Choose Two)

Pan Roasted Chicken, Rosemary Jus
Boneless Roasted Chicken, Miso Mushroom Cream
Seared Airline Chicken Breast, Marsala Sauce, Chives
Herb Crusted Salmon, Horseradish Lemon Sauce (add \$3.00 per person)
Grilled Salmon, Tomato Fondue (add \$3.00 per person)
Slow Braised Short Rib, Caramelized Shallot-Mustard Glaze
Sumac Grilled Cabbage Wedge, Chimichurri (v)
Hong Kong Style King Trumpet Mushrooms (v)

ACCOMPANIMENTS (Choose Two)

Jasmine Scented Rice (v)
Sautéed Broccolini, Fried Garlic, Lemon (v)
Potato Puree
Curry Cauliflower, Couscous, Gold Raisins, Cilantro (v)
Sautéed Seasonal Vegetables (v)
Oven Roasted Balsamic Brussel Sprouts, Sliced Almonds

SWEETS (Choose One)

Sliced Fruit Platter (v)
Coconut Macaroons (v)
Blueberry Cheesecake Bites
Chocolate Tart, Salted Caramel

Coffee, Decaffeinated Coffee, Iced Tea, Hot Tea

\$55.00 per person

Still Hungry? NOT WITH US.

PLATED-CHINA SERVED

Minimum of 25 guests, \$5.00++ additional per guest less than minimum

SALADS (Choose One)

Asparagus, Young Greens, Local Watercress, Citrus-Miso Vinaigrette (v)
Organic Field Greens, Shaved Market Vegetables, Smoked Almonds, Sherry Shallot Vinaigrette (v)
Kale and Crispy Farro, Beets, Goat Cheese, Grilled Radicchio, Hazelnuts, Orange, Olive Oil
Butter Lettuce Wedge, Cherry Tomatoes, Smoked Bacon, Blue Cheese Vinaigrette
Tuscan Kale Caesar, Rustic Croutons, Shaved Parmesan
Marinated Haricot Vert, Crumbled Goat Cheese, Toasted Pine Nuts, Basil Vinaigrette
Couscous, Cherry Tomato Confit, Cucumber, Radishes, Olives, Yogurt Sauce

ENTREE (Choose Two)

Pan Roasted Chicken, Rosemary Jus
Roasted Bass, Pistou Nage (add \$5.00 per person)
Grilled Salmon, Tomato Fondue (add \$3.00 per person)
Seasonal Hand Formed Tortelloni
Wild Mushroom Risotto (can be made vegan)
Slow Braised Short Rib, Caramelized Shallot-Mustard Glaze
Grilled Cauliflower Steak, Chimichurri (v)
Hong Kong Style King Trumpet Mushrooms (v)
Sliced New York Steak, Gremolata (add \$10.00 per person)

ACCOMPANIMENTS (Choose Two)

Creme Fraiche Crushed Fingerling Potatoes
Jasmine Scented Rice (v)
Sautéed Broccolini (v)
Potato Puree
Roasted Root Vegetable (v)
Sautéed Seasonal Baby Vegetables (v)

SWEETS (Choose One)

Valrhona Chocolate Truffle Cakes, Whipped Cream (add \$2.00 per person)
Chocolate Tart, Salted Caramel
Caramelized Meyer Lemon Tart
Blueberry Cheesecake Bites

Coffee, Decaffeinated Coffee, Iced Tea, Hot Tea

\$70.00 per person