

A hand holding a glass of pink smoothie with a green and white striped straw. The background is a blurred bokeh of green and purple lights.

FOOD IS SERIOUS BUSINESS

THINK OUTSIDE THE BOX WITH
WOLFGANG PUCK CATERING



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 for Additional \$4.00 per person
Add China Service Additional \$3.00 per person

CONTINENTAL BREAKFAST

Assorted Seasonal Muffins, Bagels & Breakfast Breads
Jams, Sweet Cream Butter, Cream Cheese
Assorted Fresh Seasonal Fruit & Berries (v)
Greek Yogurt and Granola
\$11.00 per person

HEALTHY START

Hard Boiled Eggs
Assorted Fresh Seasonal Fruit & Berries
Greek Yogurt and Granola
\$10.50 per person
Vegan Yogurt add \$1.00 per person

TRADITIONAL FAVORITES

Soft Scrambled Eggs with Herbs
OR Tofu Scramble with Veggies (v)
Applewood Smoked Bacon,
Chicken Apple Sausage, or Vegan Sausage
Home Fries, Sweet Peppers, Onions, Parsley (v)
Assorted Fresh Seasonal Fruit & Berries
\$14.00 per person

ADD ON

FRENCH TOAST | PANCAKES | WAFFLES Choose One

Old Style Buttermilk Pancakes
Classic Waffles
Lemon Ricotta Pancakes
Vanilla Infused French Toast
Vegan Banana Pancakes (v)
\$3.00 per person

STEEL-CUT OATMEAL BAR (v)

Fresh Berries, Bananas, Dried Fruits
Slivered Almonds
Brown Sugar
\$6.50 per person

YOGURT PARFAIT BAR

Fresh Berries and Bananas
Honey
Dried Fruits
Slivered Almonds
Shaved Coconut

\$7.00 per person
Sub Vegan Coconut Yogurt for \$1.25 per person (v)



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BREAKFAST HANDHELDS

Minimum of 10 guests
Includes Coffee and Tea
Add All Day Coffee and Tea for additional \$4.00 per person

BREAKFAST BURRITOS Choose Two

Scrambled Eggs, Bacon, Cheddar Cheese, Potatoes, Salsa
Scrambled Eggs, Sausage, Cheddar Cheese, Potatoes, Salsa
Tofu Scramble, Roasted Veggies, Salsa, Potatoes (V)
\$8.00 each
Choose 3 | Add \$1.00 per person

BREAKFAST SANDWICHES Choose Two

Eggs, Bacon, and Cheese, English Muffin
Egg and Cheese
Open-faced Avocado Toast
\$8.00 each
Choose 3 | Add \$1.00 per person

ALA CARTE BREAKFAST

BAKERY

Assorted Bagels and Cream Cheese **\$3.50 per person**
Assorted Muffins **\$2.00 per person**
Assorted Croissants and Danish **\$2.50 per person**

SNACKS

Whole Fruit **\$2.00 each**
Granola Bar / Power Bars **\$3.50 each**
Mixed Nuts **\$5.00 per person**
Fruit Salad **\$5.00 per person**
Sliced Apples, Peanut Butter **\$4.50 per person**
Yogurt Parfaits **\$6.50 per person**

BEVERAGES

All Day Coffee and Tea **\$6.50 per person**
Juice | Choice of Orange or Cranberry **\$2.50 per person**

TAKE 5 BEFORE YOU RECONVENE.

POWER BREAK

Minimum of 10 guests

Add China Service Additional \$3.00 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
\$6.00 per person

TRAIL MIX BAR

Dried Fruits and Raw Nuts, Sweet and Savory
\$7.00 per person

CHIPS AND DIPS

Hummus, Fresh Veggies, Served with Pita
\$6.00 per person

Guacamole, Salsa, Tortilla Chips
\$6.00 per person

Cool Herb Dip and Fresh Veggies
\$5.00 per person

CHEESE BOARD

Assorted Domestic and Imported Cheese, served with Dried Fruits, Nuts and Crackers
\$8.00 per person

A LA CARTE BREAK

BEVERAGES

Brewed Regular Coffee, Brewed Decaffeinated Coffee, Tea Selection **\$5.00 per person**
All Day Brewed Regular Coffee, Brewed Decaffeinated Coffee, Tea Selection **\$6.50 per person**
Juice | Choice of Orange or Cranberry **\$2.50 per person**
Bottled Waters **\$3.50 each**
Soft Drinks (Coke, Diet Coke, and Sprite) **\$3.50 each**
Bottled Juices-Orange, Lemonade, Strawberry Lemonade, Grapefruit **\$4.00 each**

BAKERY

Assorted Cookies **\$3.50 per person**
Brownies & Blondies **\$3.50 per person**
Jumbo Soft Pretzels, Assorted Mustards **\$3.50 per person**

SNACKS

Whole Fruit **\$2.00 each**
Granola Bar / Power Bars **\$3.50 each**
Mixed Nuts **\$5.00 per person**
Fruit Salad and Berries **\$5.00 per person**
Individual Chips, Hard Pretzels **\$3.50 each**
Sliced Apples, Peanut Butter **\$4.50 per person**
Yogurt Parfaits **\$6.50 per person**



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CATERING

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

POWER LUNCH

2 Hour Service Maximum

Minimum of 10 guests, \$5.00++ additional per guest if less than minimum

Includes Iced Tea and Water Pitchers

Add China Service Additional \$3.00 per person

CONFERENCE LUNCH

Salad and Sides (choose 1):

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

Red Bliss Potato Salad with Whole Grain Mustard (v)

Pasta Salad, Spinach, Tomatoes, Mozzarella, Scallions

Chopped Chino Farms Vegetable Salad (v)

Homemade Kale Chips (v)

White Bean Hummus with Freshly Made Pita Chips (v)

Wraps and Sandwiches (choose 3):

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

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

Ham and Swiss Sandwich served on Baguette

Roasted Vegetable Sandwich, Pesto, Mixed Greens (v)

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

Turkey and Avocado Wrap with Tomato, Cheese, Herbed Aioli

Greek Style Wrap with Romaine, Cucumber, Olives, Diced Tomatoes, Hummus, Red Wine Vinaigrette (v)

Caesar Salad Wrap, croutons, parmesan

Tomato Mozzarella Sandwich, Arugula, Piquillo Peppers, Garlic Aioli

\$18.00 per person

Desserts:

Assorted Seasonal Sliced Fruit

House made Blondies add \$3 per person

House made Cookies add \$3 per person

House made Brownies add \$3 per person



WOLFGANG PUCK
CATERING

POWER LUNCH

Continued

Minimum of 10 guests

ASIAN GOURMET LUNCH

Salad and Sides (choose 2):

Asian Slaw with Napa Cabbage, Carrots, Bean Sprouts, Cashews and Miso Vinaigrette
Edamame Beans in the Shell with Smoked Flake Salt
Chilled Noodle Salad with Spicy Szechuan Peanut Sauce and Julienned Cucumber
Green Bean Salad with Red Peppers and Sesame-Soy Vinaigrette
Vegetable Pot Stickers and Soy Ginger Sauce

Entrees (choose 1):

Add Second Entrée Additional \$6 per person

Orange Chicken
Beef & Broccoli
Miso Glazed Salmon with Carrot Ginger Puree

Includes Stir Fried Vegetables

Desserts:

Assorted Seasonal Sliced Fruit
House made Blondies add \$3 per person
House made Cookies add \$3 per person
House made Brownies add \$3 per person

\$22.00 per person

WOLFGANG'S CLASSICS

Salad and Sides (choose 2):

Romaine, Tomato, Cucumber, Red Onion, Feta, Dill Red Wine Vinaigrette
Roasted Fingerling Potatoes
Sautéed Seasonal Vegetables
Hummus, Babaghanoush, Tzatziki and Pita

Entrees (choose 1):

Add Second Entrée Additional \$6 per person

Herb Marinated Chicken
Beef and Lamb Shawarma
Za'atar Eggplant

Includes Mediterranean Rice

Desserts:

Assorted Seasonal Sliced Fruit
House made Blondies add \$3 per person
House made Cookies add \$3 per person
House made Brownies add \$3 per person

\$26.00 per person



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LATIN LUNCH

Salad and Sides (Choose 2):

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

Entrees (choose 1):

Add Second Entrée Additional \$6 per person

Fish Tacos, Grilled Red Snapper, Shredded Cabbage, Corn Tortillas
Slow Cooked Pork Carnitas
Tacos al Carbon, Charred Flank Steak
Chicken Enchilada Suiza, Salsa Verde
Corn Tamales, Roasted Green Chile, Cheddar Cheese
Vegetable Empanadas, Chipotle Crema

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

Desserts:

Assorted Seasonal Sliced Fruit
House made Blondies add \$3 per person
House made Cookies add \$3 per person
House made Brownies add \$3 per person

\$21.00 per person

ITALIAN LUNCH

Salad and Sides (Choose 2):

Vine Ripened Tomato and Mozzarella Caprese Salad, Torn Basil, Olive Oil, Aged Balsamic
Farro Salad, Cucumbers, Parsley, Spinach (v)
Sautéed Broccolini, Candied Garlic (v)

Entrees (choose 1):

Add Second Entrée Additional \$6 per person

Chicken Piccata, White Wine, Lemon, Capers
Chicken Marsala, Mushrooms
Penne Pasta, Wild Mushrooms (v)
Fusilli Pasta, Sun Dried Tomatoes, Parmesan

Includes Herb Focaccia

Desserts:

Assorted Seasonal Sliced Fruit
House made Blondies add \$3 per person
House made Cookies add \$3 per person
House made Brownies add \$3 per person

\$21.00 per person

BOX LUNCH

BOXED LUNCH

Minimum of 10 guests, \$5.00++ additional per guest if less than minimum

Sandwich / Entrée Salad (choose 2): Add \$1.00 per person for 3rd option

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, Marinated Chickpeas, Romaine, Tomato Kalamata Olives, Cucumber, Spinach Wrap (v)

MARKET WRAP Avocado, Cucumber, Hummus, Za'atar Roasted Tomato, Sunflower Seeds, Spinach (v)

Classic Egg Salad Chives, Romaine, Whole Grain

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

Grilled Portobello Roasted Peppers, Arugula, Ciabatta (v)

Curried Chicken Salad Golden Raisins, Whole Grain

Butter Lettuce Salad Oranges, Candied Walnuts, Olives, Balsamic Dressing (v)

Grilled Chicken Caesar Salad Shaved Parmesan, Croutons

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

Each Box Includes

Chips OR Cookie
Bottled Water

\$16.00 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
Organic Field Greens, Shaved Market Vegetables, Smoked Almonds, Sherry Shallot Vinaigrette
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
Cous Cous, Cherry Tomato Confit, Cucumber, Radishes, Olives, Yogurt Sauce

ENTREE (Choose Two)

Pan Roasted Chicken, Rosemary Jus
Roasted Bass, Pistou Nage
Grilled Salmon, Tomato Fondue
Seasonal Hand Formed Tortelloni
Wild Mushroom Risotto (v)
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)

Crème Fraîche Crushed Fingerling Potatoes
Jasmine Scented Rice
Sautéed Broccolini
Potato Puree
Roasted Root Vegetable
Sautéed Seasonal Baby Vegetables

SWEETS (Choose One)

Valrhona Chocolate Truffle Cakes, Whipped Cream
Chocolate Tart, Salted Caramel
Olive Oil Cake, Berries
Caramelized Meyer Lemon Tart
Blueberry Cheesecake Bites
Lemon Glazed Madeleines

Coffee, Decaffeinated Coffee, Iced Tea, Hot Tea

\$65.00 per person



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