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 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)

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

WOLFGANG PUCK CATERING

The California Endowment Internal Menu
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
Individual Chips, Hard Pretzels $3.50 each
Sliced Apples, Peanut Butter $4.50 per person
Yogurt Parfaits $6.50 per person

The California Endowment Internal Menu
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

The California Endowment Internal Menu
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
- 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

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)
- Sauteed 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

The California Endowment Internal Menu
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)
Creme Fraiche 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