tidings of comfort & joy

HOLIDAY MENU

WOLFGANG PUCK

LET US cater to you

Celebrate the holiday season with Wolfgang Puck Catering. Whether you envision an intimate gathering or new traditions, we'll help ensure that your event is a reflection of you and a celebration of the season. Trust our team to bring comfort and safety to your home or special location. We know how to listen to you, understand your ideas, and translate them into delicious memories for you and your guests.

Our work behind the scenes will alleviate your stress, allowing you to savor your celebration, and ensure that your guests will enjoy every moment of this special event.

THERE'S A LOT ON YOUR PLATE WHEN IT COMES TO HOLIDAYS THIS YEAR. WE'RE HERE TO HELP.

- Award winning chefs
- Only the freshest, highestquality ingredients
- Environmentally friendly, sustainable and ethically produced foods
- Seasonal menus with local ingredients
- Accommodations for a wide range of dietary requests or restrictions

- Well-versed in international cuisines
- À la minute, restaurant-style preparation
- Safe service and warm hospitality
- Innovative presentations

WE HOPE TO HELP YOU CREATE DELICIOUS MEMORIES OF YOUR HOLIDAY CELEBRATION FILLED WITH COMFORT AND JOY.

WOLFGANG PUCK

Classic THANKSGIVING DINNER MINIMUM OF 10 GUESTS | FAMILY STYLE

Delivery with Reheating and Assembly Instructions

Private Chef In-Home Catering

SOUP

Pumpkin-Squash Soup with Candied Apples

SALAD (select two)

Heirloom Beet Salad, Goat Cheese, Endive, Red Currant Granola, Heirloom Lettuces, Cara Cara White Balsamic Vinaigrette

Roasted Mushroom Salad, Caramelized Shallots, Grilled Radicchio, Heirloom Baby Carrots, Champagne Herb Vinaigrette (vegan)

Butter Lettuce, Dried Cranberries, Pomegranate Seeds, Candied Walnuts, Crumbled Blue Cheese, Apple Cider Vinaigrette

MAIN COURSE

Traditional Roasted Whole Turkey Maple-Sage Gravy Classic Cornbread Stuffing Cranberry Orange Relish

ENHANCEMENTS

Slow Braised Beef Short Rib, Caramelized Shallot and Mustard Glaze **SIDES** (select three) Additional Sides Priced per Person

Wild Rice and Farro Pilaf, Cranberries, Sunflower Seeds, Sage

Butternut Squash Tortelloni, Brown Butter, Crispy Sage

Classic Mashed Potatoes

Roasted Brussels Sprouts, Cipollini Onion, Cranberry Agrodolce

Spiced Roasted Cauliflower, Fatty Raisins, Parsley

Sweet Potato Mash, Brown Sugar, Nutmeg, Mini Marshmallows

Coriander Roasted Rainbow Carrots

Green Bean "Casserole", Creamy Mushrooms, Crispy Shallots

Country Bread, Lavosh, Pumpkin Bread, Parker House Rolls Sweet Cream Butter **SWEETS** (select two) Pumpkin Spice Whoopie Pies (12)

Cinnamon-Apple Hand Pies (12)

Cranberry Macarons (12)

Whole Pumpkin Pie

Whole Apple Pie

Whole Pecan Pie

Whole Key Lime Pie

ENHANCEMENTS

Vegan Individual Apple Cobblers (10) per order

Ready to Bake Individual Molten Chocolate Cakes (10) per order

Inquire about our seasonal cocktails, wine and beverage options.



feast CLASSIC CHRISTMAS DINNER MINIMUM OF 10 GUESTS

Delivery with Reheating and Assembly Instructions Private Chef In-Home Catering

SALAD

Winter Chicories, Thyme Roasted Pears, Dried Cranberries, Crumbled Goat Cheese, Kumquat Vinaigrette

MAIN COURSE

Glazed Ham (whole or pre-sliced)

Traditional Roasted Turkey (whole or pre-carved)

Chestnut Stuffing

Cranberry Orange Relish

Parker House Rolls

ENHANCEMENTS

Herb Crusted Prime Rib Roast, Creamy Horseradish

Whole Prime Filet Beef Wellington, Wild Mushroom Duxelles

SIDES (select three - additional sides priced per guest) Sautéed Green Beans with Citrus Gremolata Twice Baked Potatoes Creamed Spinach

Fingerling Potato Hash, Brussels Sprouts, Confit Bacon

Roasted Celery Root, Apple, Sage

Cauliflower Gruyere Gratin

Classic Baked Vermont Cheddar Mac and Cheese Garlic

Mashed Potatoes

SWEETS

Eggnog Macarons Sticky Toffee Pudding Cakes Flourless Chocolate Cake

ENHANCEMENTS

Traditional Bouche de Noel (serves 10)

Inquire about our seasonal cocktails, wine and beverage options.



mingle TRAY PASSED BITES

Tray Passed Bites are available as an upgrade to Private Chef In-Home Catering service

SAVORY

Spaghetti Squash Latke, Quince Chutney, Crispy Brussels Sprouts, Grains of Paradise (VEGAN)

Duck Carnitas Tiny Blue Corn Taco, Pomegranate Mole, Pear Pico De Gallo

Winter Spice French Toast, Pumpkin Crème Brulee, Candied Pork Belly

Red Wine Poached Pear Flat Bread, Burrata Cheese, Fried Parsley Leaf, Lemon Zest

Pinot Noir Poached Fig with Brie

Duck Pastrami on Pumpkin Bread with Brussels Sprout Kraut Pot Roast Croquette with Sage and Red Eye Gravy

Potato Cannoli with Duck Confit and Braised Apple

Pumpkin-Carrot Sour "Shooter", Savory Coconut Cream, Pumpkin Bread Crouton (VEGAN)

Toasted Crostini, Pear Chutney, Sweet Goat Cheese

Brown Butter Kuri Squash Soup Shooter, Crème Fraiche Foam (GF)

Beet Macaron, Herbed Goat Cheese, Winter Citrus

Pimento Cheese Stuffed Pretzels, Everything Bagel Spice, Purple Mustard



toast specialty cocktails

Specialty Cocktails are available as an upgrade to Private Chef In-Home Catering service

HOLIDAY CHEER

Light and Dark Rum, Quince, Pear, Lemon, Allspice

JINGLE ALL THE WAY

Rum, Chai, Ginger Beer, Orange Zest

'TIS THE SEASON

Scotch, Butterscotch, Amaro Nino

CHRISTMAS VACATION

American Whiskey, Plantation Rum, Grand Classico

WINTER SOUR

Rye, Lemon, Cranberry, Aquafaba, Rosemary.

POIRE 75

Gin, Pear, Pink Peppercorn, Lemon, Champagne

SLEIGH RIDE

Rye, Cinnamon, Sweet Vermouth, Orange Bitters, Angostura Bitters

FIRESIDE FASHIONED

Bourbon, Brown Sugar, Chocolate Bitters, Toasted Marshmallow

MISTLETOE

Vodka, Elderflower, Pomegranate, Orange, Lemon





TEAM HEALTH, SAFETY AND TRAINING



SPATIAL ACCOMMODATIONS



FOOD & BEVERAGE



SANITATION AND



WOLFGANG PUCK

SAFER Together

Now, more than ever, we are dedicated to sharing our *passion* for culinary innovation, uncompromising quality and *welcoming* hospitality.

For today, *quality* may be redefined as visible measures of sanitation and more subtle gestures of warmth and empathy.

As we come back to the table, trust that we have anticipated every touchpoint of *welcome*, safety and enjoyment to deliver the *guest experience* you envisioned.





A Division of Compass Group

safer Together

The health, safety and well-being of our guests, clients and associates remains our highest priority. To support you during this time, we have put new guidelines in place to promote everyone's health and safety.



TEAM HEALTH, SAFETY AND TRAINING

- Screening per shift to include health self-certification and temperature check
- Re-enforcement of stay at home policy for illness
- Contactless timeclock
- Restriction on personal belongings
- Face masks provided by company to all staff per guidelines: black reusable mask for service areas, disposable mask for back of house
- · Gloves required for all service staff while serving food and by all culinary staff, provided by company
- Designated health and safety supervisor onsite at all times
- Escalated hand-washing and sanitation schedules
- ServSafe and training for all managers; COVID-19 training for all active associates
- Customized training on safe interaction with guests and new service protocols
- Early call times for pre-shift training to review and update service protocols
- Strategic, cross-functional staffing to permit physical distancing in front and back of house

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SPATIAL ACCOMMODATIONS

- Intentional space planning with appropriate distance of seating and reduced capacities
- Staff to greet and assist with guest flow, queueing, comfort
- Guest flow and queuing marked with easy to follow floor decals, signage and stanchion
- Increased points of service to maintain access without crowding
- Antimicrobial signage information throughout event
- Staff to lead by example, practicing physical distancing in front and behind the scenes



FOOD AND BEVERAGE

- Sourcing excellence featuring traceability, supply chain consistency, local and sustainable products as always
- Alternative service styles including individually packaged items and condiments
- Nothing preset; utensils and all items distributed by server
- Replace self-serve with attended food and beverage stations
- Protective barrier between guests and food station attendants or bartenders
- Beverages served in can, bottle, or with lid
- Events designed individually and reviewed by senior managers to ensure safety without affecting quality of service
- · Access to and deployment of contactless equipment and innovative service models



SANITATION AND DISINFECTING

- We will collaborate with venue and vendor partners to establish appropriate protocols for each event space
 - Transportation vehicles and equipment sanitized routinely
 - Supplies and deliveries will be received and inspected upon arrival per guidelines
 - Frequently touched common surfaces disinfected regularly with anti-viral solution
 - Hand washing stations or sanitizer dispensers throughout event location



COMPLIANCE

- COVID task force comprised of Compass Group Quality Assurance, Safety, Supply Chain, Human Resources, Legal and Communications leaders dedicated to monitoring and implementing evolving guidelines
- E15 Group providing market data and analytics to anticipate guest preferences for safety and comfort
- Company guidelines and audit logs for associate and service safety and sanitation
- Local, state and CDC regulations and guidelines

contact

events@wolfgangpuck.com WOLFGANG PUCK CATERING www.wolfgangpuckcatering.com

@WPCATERING

#HOLIDAYSWITHWOLFGANG



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