



savor the season

FALL INSPIRATION



WOLFGANG PUCK
CATERING

TRAY PASSED bites

SAVORY APPETIZERS

ROASTED KABOCHA SQUASH CROQUETTE

Yuzu Dill Crème Fraîche

MINI TURKEY POT PIE

Brioche Stuffing Tart, Cranberry Gastrique

BEET ROOT FALAFEL

Coconut Yogurt Tzatziki

PERSIMMON TUILE CONE

Goat Cheese Mousse, Pickled Persimmons

GRILLED SOURDOUGH

Persimmon Jam, Whipped Cashew

BUTTERMILK FRIED CHICKEN BITE

Tiny Thyme Scented Biscuit, Honey Butter, Pimento Cheese, Hot Honey Candied Peppers

TURKEY AND DRESSING CROQUETTES

Roasted Turkey, Sage Aioli, Crispy Sage

MARBLE POTATO "POUTINE" BITE

Duck Confit, Cheddar Curd, Gravy

RED WINE POACHED PEAR FLAT BREAD

Burrata Cheese, Fried Parsley Leaf, Lemon Zest

PUMPKIN ARANCINI

Mozzarella, Sage

CUMIN ROASTED CARROTS

Harissa Pickled Mustard Seeds, Pepitas, Spicy Hummus, Pumpernickel Crostini

SOURDOUGH CROSTINI

Acorn Squash Chutney, Di Stefano Burrata, Pomegranate, Crispy Sage

YUZU DUCK TACO

Aromatic Slaw, Sesame, Taro Root Taco



SEATED FALL feasts

SALADS

ROOT VEGETABLE SALAD

Labneh, Za'atar Roasted Winter Vegetables, Tabouleh, Roasted Garlic

BRUSSELS SPROUTS & BABY KALE

Golden Beets, Spiced Pecans, Bosc Pear, Goat Cheese

PERSIMMON & CITRUS

Avocado Crème, Bib Lettuce, Belgian Endive, Sherry Vinaigrette

HONEYCRISP APPLE

Baby Kale, Frisée, and Honeycrisp Apple Salad, Crispy Shallots, Buttermilk Blue Cheese, Banyuls Vinaigrette

ENTRÉES

CHICKEN ROULADE

Candied Yams, Cranberry Chutney
(limited party size)

SEARED HERITAGE RAISED CHICKEN

Kabocha Squash Purée, Brussels Sprouts, Baby Leeks, Natural Jus

MAPLE-MISO GLAZED SALMON

Ginger Sticky Rice Cake, Stir Fried Vegetables and Shitakes, Edamame Butter, Toasted Sesame Tuile

ROASTED LOCAL BASS

Sweet Potato Patatas Bravas, Charred Broccoli, Mushrooms, Charred Cippolini, Kumquat-Orange Glaze

FUYU PERSIMMONS

Di Stefano Burrata, Petite Greens, Spiced Pepita Brittle, Pomegranate Crisp, Aged Balsamic Reduction

HARICOT VERTS

Shropshire Cheese, Radicchio, Fennel, Pomegranate Seeds, Maple Balsamic

COMPRESSED PERSIMMON

Meiwa Kumquats, Cilantro Mint Vinaigrette, Shaved Radish, Spiced Cashews

STRIPLOIN STEAK

Butternut Squash Cakes, Kale, Charred Sweetie Peppers, Cauliflower, Barolo Reduction, Crispy Shallots

ROASTED FILET MIGNON

Sweet Potato-Butternut Squash Hash, Red Wine Sauce

NEW YORK STRIP STEAK

Black Pepper Gnocchi, Charred Mushrooms, Port Reduction, Gorgonzola Butter

ROOT VEGETABLE PAVE (VEGAN)

Mushroom Demi-glace



SEASONAL buffets

SALADS

ROASTED HEIRLOOM CARROT SALAD

Harissa Maple, Urfa Pepper, Pistachios

SWEET DUMPLING SQUASH SALAD

Redbor Kale, Wild Mushrooms, French Feta, Tahini Maple Vinaigrette

ROASTED SQUASH SALAD

Chicory, Ricotta Salata, Toasted Pumpkin Seeds, Berry Saba

MAINS

PAN ROASTED BASS

Caramelized Brown Sugar Persimmons, Kumquat Marmalade

ROASTED SALMON

Cranberry Chimichurri

PAN ROASTED CHICKEN

Wild Mushroom Purée, Broccoli Spigarello, Au Poivre Sauce

SIDES

ROOT VEGETABLE GRATIN

Goat Cheese, Thyme, Parsnip, Sweet Potato, Beets

ROASTED HONEYNUT SQUASH

Chimichurri, Garlic Crisp

DELICATA SQUASH

Crumbled Goat Cheese, Herb Pistou, Pomegranate Molasses, Toasted Pumpkin Seeds

HONEY BALSAMIC ROASTED HEIRLOOM CARROTS

Toasted Pistachio, Parsley

ACORN CAPRESE

Charred Acorn Squash, Toasted Cracked Hazelnuts, Candied Kumquats, Marinated Burrata, Fresh Basil, Aged Balsamico

FARRO, PICKLED FENNEL & BEETS SALAD

Baby Mustards, Fried Laura Chanel Goat Cheese Crumbles, Olive Oil, Reduced Honey

“CHICKEN & DUMPLINGS”

Braised Chicken, Gnocchi, Peas, Lemon Velouté

SIGNATURE BRAISED BEEF SHANK GOULASH

Herb Spaetzle

CANDIED YAM LYONNAISE

Caramelized Onions, Date “Bacon”

CAST IRON CARAMELIZED ONION TART TATIN

Goat Cheese

PARSNIP & RUTABAGA AU GRATIN

ROASTED SAVOY CABBAGE

Pumpkin Seed Pesto



THE sweets

PLATED

WARM STOLLEN BREAD PUDDING

Orange Blossom Crème Anglaise, Almond Gelato

CALAMANSI & DULCE DE LECHE DOME CAKE

Puffed Rice, Whipped Crème Fraîche

ROASTED PINEAPPLE & GINGER UP-SIDE DOWN CAKE

Rum Raisin Ice Cream

KABOCHA, ROASTED PEAR & APPLE CROSTATA

Fresh Pomegranate

TRAY PASSED & BUFFET

GINGERBREAD FINANCIERS

Bourbon Poached Pears

SALTED CARAMEL COOKIES

Walnuts, Chocolate

APPLE PIE CROISSANTS

PUMPKIN SPICED LAMINGTON BITES

ESPRESSO & DARK CHOCOLATE PILLOW CAKE

Cocoa Nibs Sable

CHESTNUT PAVLOVAS

Groseille Cream, Candied Chestnut

