



*to* SUMMER   
*with* LOVE

SUMMER INSPIRATION

WOLFGANG PUCK  
CATERING

#TOSUMMERWITHLOVE

WOLFGANGPUCKCATERING.COM



@wolfgangpuckcatering



@WPCatering

# WE'RE HERE FOR *you*

Regardless of style, season or size, Wolfgang Puck Catering brings warm hospitality, handcrafted food and personalized planning to every event. Our dedicated chefs will help tell your unique story through food, using a combination of fresh global flavors and the very best local ingredients. From the latest in culinary innovations to our Wolfgang Puck signature dishes, we'll be there to create delicious memories for you and your guests this summer.

# CATERED TO *you*

## **LOCAL**

We hope to inspire you with the flavors of your neighborhood and work together to incorporate the products of local farms and artisans into your menu.

## **PERSONALIZED**

Our passionate, experienced planners specialize in creating custom-designed dining experiences. We know how to listen to you, understand your ideas, and translate them into an experience that's truly personal.

- Incorporate your favorite foods
- Let us put a new twist on a classic recipe from your family
- Set up unique themed stations that reflect your story

## **FLEXIBLE**

We want to ensure that each guest is welcome to enjoy the menu prepared for your event. That is why we are happy to alter our menus to meet any dietary need including plant-based, Vegan, Avoiding Gluten, Keto, Dairy-Free, and the like. Your Catering Sales Manager is here to develop and customize a menu that can accommodate allergies and preferences for your event.



# JUST A *Taste*

## TRAY-PASSED HORS D'OEUVRE



Stone Fruit Chutney Toast, Agave Cashew Ricotta

Kohlrabi Summer Roll, Yuzu Kosho, Citrus Vinaigrette

Heirloom Tomato Taco, Charred Avocado Mousse, Black Lime

Sumac-Tomato Toast, Cilantro, Mint, Pickled Red Onion, Labneh

Roasted Halloumi Crostini, Za'atar, Pistachio Dust, Candied Lemon Zests

Fried Green Tomato, Pimento Cheese, Blistered Shishito Pepper, Corn

Toasted Corn Madeleine, Crème Fraiche, Caviar

Zucchini Fritter, Laura Chenel Goat Cheese, Sungold Tomato, Fine Herbs

Hamachi Crudo, Mango Puree, Crispy Shallots, Pickled Serrano, Chili Thread, Micro Cilantro

Nori Rice Crisps, Ahi Tuna, Soy Ceviche Sauce, Avocado, Caviar

Lemongrass Chicken, Coconut-Tamarind Glaze, Crispy Aromatics

Brisket Bombolini, BBQ Chili Glaze, Caramelized Red Onion, Peach Balsamic Coulis







# LIFE OF THE *Party*

## PLATED SALADS



Wild Arugula, Shaved Fennel, Dark Berries, Toasted Hazelnut Crumble, Ricotta Salata,  
Framboise-Citrus Dressing

Grilled and Shaved Summer Squash, Mixed Cucumbers, Squash Ribbons,  
Feta, Za'atar Vinaigrette, Aleppo Pepper, Mint, Dill

Stone Fruit, Speckled Radicchio, Chicory, Citrus Pickled Shallots, Stracciatella, Zinfandel Vinaigrette

Kumamoto Tomato, Toasted Country Bread, Frisee, Jammy Egg, Point Reyes Blue Cheese,  
Parisian Green Goddess Dressing

Butter Lettuce, Nuoc Cham-Melon, Endive,  
Dragon Fruit, Thai Chili Crisp, Candied Cashews, Cilantro-Mint Vinaigrette

Burrata, Summer Peach, Burnt Honey, Pickled Coriander Seeds, Summer Shoots and Sprouts

Heirloom Tomato, Labneh, Toasted Walnuts, Sumac Honey,  
Mint Salsa Verde, Crumbled Pita

Grilled Early Summer Corn, Petite Lettuce, Watermelon Radish, Tier Drop Tomato,  
Pepitas, Tomato-Truffle Vinaigrette



# KEEP IT *Fresh*

## PLATED ENTRÉES



Asado Grilled Bass, Salsa Romesco, Crispy Potato Tostones, Saffron Aioli, Fried Lemon, Upland Cress

Grilled Loup De Mer, Braised Butter Beans, Lacinato Kale, Italian Salsa Verde, Elephant Garlic Chips

Pan Roasted Salmon, Corn Puree, Corn Succotash, Blistered Shishito Peppers, Pickled Onions, Chimichurri

Pickle Brined Grilled Chicken, Sweet Corn Sauté, Dill Slaw, Hot Sauce Meunière

Honey-Thyme Roasted Chicken, Smashed Red Potatoes, Field Beans, Cress, Parsley Sauce

Koji Marinated Flatiron Steak, Semolina Corn and Cheddar Fondue, Heirloom Carrots, Yuzu-Chive Bearnaise

Charcoal Rubbed New York Steak, Beef Fat Red Onion, Black Garlic Sauce,  
Cippolini Potato Foam, Blistered Cherry Tomatoes on the Vine

Grilled "Ratatouille" Terrine, Butter Beans, Salsa Verde, Aged Balsamic, Petite Basil

"Bouillabaisse" Confit Potatoes, Braised Fennel, Celery Root, Oyster & Lion's Mane Mushrooms



# SAVOR THE *Flavor*

## BUFFET SALADS & ENTRÉES



### BUFFET SALADS

Hot House Cucumber Salad, Red Onions,  
Baby Bell Peppers, Creamy Dill Dressing

Baby Romaine Wedge, Green Goddess,  
Yellow Globe Tomato, Point Reyes Blue Cheese,  
Candied Bacon Lardon, Soft Herbs

Compressed Summer Melon, Arugula, Frisee,  
Watermelon Radish, Ice Wine Vinaigrette

Honeydew and Jicama Salad, White Endive, Valbreso Feta,  
Key Lime, Candied Jalapeño, Opal Basil Vinaigrette

Green Mango, Hearts of Palm, Pickled Jicama,  
Cucumbers, Upland Cress, Mint, Aji Citrus Vinaigrette

### BUFFET ENTRÉES

Grilled Bass, Tomatillo-Avocado Vinaigrette,  
Cherry Tomato Salsa

Arugula Pesto Crusted Bass, Sweet Corn Puree,  
Toybox Squash, Tomato Basil Vinaigrette

Tandoori Spiced and Grilled Wild Salmon,  
Cucumber Raita, Pickled Cippolini and Fennel Salad

Boneless Fried Chicken Thigh, Pickled Peppers,  
Buttermilk BBQ Sauce, Chives

Barbecued Berbere Spiced Chicken,  
Caramelized Lime BBQ Sauce

Charcoal Grilled Merguez Sausage,  
Harissa-Cherry Tomatoes, Cilantro, Mint

Kalbi-Style Grilled Short Ribs, Serrano-Cilantro Rub,  
Sweet and Sour Pickles

“London Broil” New York Steak, Yuzu-Kosho Butter,  
Crispy Fresno and Shallots

# SAVOR THE *Flavor*

## BUFFET SIDES & STATIONS



### BUFFET SIDES

Beefsteak Tomato and Squash Gratin, Queso Fresco,  
Cornbread Crust

Zucchini-Potato Cake, Tzatziki Sauce, Snipped Herbs

Grilled Summer Beans, Roasted New Potatoes,  
Sauce Gribiche

Baby Summer Squash, Cascabel Pepper,  
Charred Green Onions

Charred Savoy Cabbage Buttermilk Dressing, Fine Herbs,  
Lemon Butter Breadcrumbs

Creamy Polenta, Field Corn, Crispy Okra and  
Tomato Chow-Chow

### BUFFET STATIONS

#### CHEF CARVED WHOLE ROASTED MOJO CHICKEN

Cuban Style Chicken, Citrus, Garlic, Herbs

Fried Plantains

Black Beans

Rice

#### CHEF CARVED CHAR SIU BEEF SHORT RIB

Butter Lettuce Cups

Steamed Bao

Char Siu Glaze

Sesame Cucumbers, Pickled Serranos

Scallions

Cilantro







# DIVE INTO *Summer*

## DESSERTS



### PLATED DESSERTS

Kumquat And Almond Cream Tart,  
Dark Chocolate Cremeux, Kumquat Jam

Peaches Tatin Millefeuille,  
Almond Chantilly, Peach Compote

Deconstructed Smore's Cup, Milk Chocolate Cream,  
Graham Sable and Homemade Marshmallow

Vegan Honey and Thyme Panna Cotta, Granola Crunch,  
Macerated Assorted Market Berries

### BUFFET DESSERTS

Passion Fruit, Goji Berry and Sea Salt Lace Bark Pops

Calamansi And Ube Pillow Cake, Lime Infused Sable

Salted Caramel Almond Rocher,  
Milk Chocolate Mousse, Sea Salt

Strawberry, Balsamic Vinegar and Basil Infused Eclairs

Vegan Stone Fruit Tiramisu

### TRAY PASSED DESSERTS

Calamansi and Chocolate Pillow Cake

Mini Raspberry and Pistachio Religieuse

Butterscotch Terrarium with Whipped Caramel Ganache

Bananas Foster Mallomars

Blood Orange and Cardamon Panna Cottas

Honey Thyme and Lemon Cream Puffs

Basque Cheesecake, Lemongrass Infused Market Berries

Stone Fruits Pavlova, Limoncello Diplomate Cream,  
Stone Fruit

Tropical Macarons, Mango-Passion Fruit Cream,  
Fresh Shaved Coconut

Kaffir Lime Tarts, Salted Caramel Ganache,  
Kaffir Lime Infused Cream