



celebrate
the season

WINTER INSPIRATION



WOLFGANG PUCK
CATERING

tray passed bites

APPETIZERS

PIMENTO CHEESE STUFFED PRETZEL BITES

FRIED DOUBLE CREAM BRIE

Wild Fig Jam, Toasted Pecans

WARM BRILLAT-SAVARIN

Mushroom Conserva, Champagne Vinegar, Crusty Bread

PUMPKIN BREAD CROSTINI

Whipped Beet Chevre, Butternut Squash Hash

CRISPY SUNCHOKE

Caviar, Crème Fraîche, Snipped Herbs

SHRIMP "COCKTAIL"

White Endive, Horseradish Crème, Cocktail Sauce, Celery Leaf, Lemon

SNOW CRAB & CHIVE WONTONS

Shiso, Cranberry-Chili Sauce

PANCETTA WRAPPED TUSCAN CHESTNUTS

Calabrian Chile Honey, Crispy Rosemary

MINIATURE "PIGS IN A BLANKET"

Homemade Mustard, Everything Spice

OVEN ROASTED STRIPLOIN

Wasabi Aioli, Micro Mustard on Mini Onion Roll

SCANDINAVIAN MINI MEATBALLS

Warm Spices, Dijon Cream, Lingonberry Jam

BRAISED "SAUERBRATEN" BEEF

Crispy Potato Dumpling, Raisin Sauce, Chive

ROASTED KABOCHA SQUASH CROQUETTE

Yuzu Dill Crème Fraîche

MINI TURKEY POT PIE

Brioche Stuffing Tart, Cranberry Gastrique

BEEF ROOT FALAFEL

Coconut Yogurt Tzatziki

MARBLE POTATO "POUTINE" BITE

Duck Confit, Cheddar Curd, Gravy

RED WINE POACHED PEAR FLAT BREAD

Burrata Cheese, Fried Parsley Leaf, Lemon Zest

CUMIN ROASTED CARROTS

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



grazing stations

CHEESE & CHARCUTERIE

Laura Chanel Goat Cheese, Butterkäse, XO Gouda, Truffled Toma

Finocchiona, Coppa, Pâté de Campagne, Duck Prosciutto

Candied Pecans, Classic Spiced Nut Mix, Artisanal Breads, House Mustards

ANTIPASTI

DIPS

Caramelized Fennel Dip, Deviled Egg Spread, Point Reyes Blue Cheese Dip

VEGGIES

Fresh & Roasted Winter Vegetables, Apple Chips, House Pickles, Stuffed Olives & Peppers

RADICCHIO & CHICORY

Persimmon-Honey Vinaigrette

SAVORY

SHAVED SPANISH HAM

Manchego, Quince Membrillo, Marcona Almonds

RACLETTE BRÛLÉE

Caramelized Brussels Sprouts, Pee Wee Potatoes, Crusty Bread, Cornichons, Melted Leek Vinaigrette

BAKED BRIE EN CROÛTE

Maple Roasted Pears, Black Walnuts

CLASSIC TARTE FLAMBÉ

Bacon, Fromage, Sweet Onion

Wild Mushroom, Caramelized Onions, Crème Fraîche, Chive

SWEETS

HOLIDAY COOKIES

Gingerbread, Mexican Hot Chocolate, All Spice

GOODIE JARS

Loaded Jars of Candies, Spices, Seasonal Fruit



action stations

HOLIDAY CARVERY

CHOICE OF ONE

PRIME RIB

Au Jus

WHOLE ROASTED STEAMSHIP ROUND

Horseradish, Red Wine Jus

CIDER GLAZED TURKEY BREAST

Au Jus

PORCHETTA

Blood Orange Gremolata

CHOICE OF TWO

YUKON GOLD MASH

CHESTNUT BREAD STUFFING

HARICOT VERT ALMONDINE

CRISPY BRUSSELS SPROUTS & GRANNY SMITH APPLES

PARMESAN WHEEL PASTA

BRUISED KALE SALAD

Parmesan, Chili Flake, Lemon

HOUSE FOCACCIA

Extra Virgin Olive Oil

ROASTED ACORN SQUASH

Agrodolce

CHOICE OF ONE

HARICOT VERTS

Ricotta Cheese, Pine Nuts, Frisée, Green Goddess Vinaigrette

BIBB LETTUCE WALDORF SALAD

Apples, Celery, Grapes, Pomegranate, Candied Walnuts, Dijon Vinaigrette

SIGNATURE CAESAR SALAD

Seeded Lavash, White Anchovies, Shaved Parmesan

CHOICE OF ONE

GNOCHETTI SARDI

Beurre Noisette, Sage, Pecorino

HANDMADE ZITI

Sundried Tomato, Ricotta Salata, Fresh Basil

HANDMADE CANESTRI

Rotisserie Chicken, Pesto, Parmesan



seated 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-glaze



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



sweets

PLATED

WARM STOLLEN BREAD PUDDING

Orange Blossom Crème Anglaise, Almond Gelato

ROASTED PINEAPPLE & GINGER UP-SIDE DOWN CAKE

Rum Raisin Ice Cream

CALAMANSI & DULCE DE LECHE DOME CAKE

Puffed Rice, Whipped Crème Fraîche

KABOCHA, ROASTED PEAR & APPLE CROSTATA

Fresh Pomegranate

TRAY PASSED & BUFFET

GINGERBREAD FINANCIERS

Bourbon Poached Pears

SALTED CARAMEL COOKIES

Walnuts, Chocolate

APPLE PIE CROISSANTS

ESPRESSO & DARK CHOCOLATE PILLOW CAKE

Cocoa Nibs Sable

CHESTNUT PAVLOVAS

Groseille Cream, Candied Chestnut

PUMPKIN WHOOPIE PIES

EGGNOG MACARONS

MINI PUMPKIN PIES

MINI ASSORTED SEASONAL COOKIES

STATIONS

HOT CHOCOLATE

Mexican Spices, Homemade Marshmallow, Cocoa Powder, Sugar Cane Stick

DRAGON'S BREATH

Pumpkin Spice Popcorn

HOLIDAY "TAKEAWAYS"

DECORATED SUGAR COOKIES

CHOCOLATE BONBONS BOXES

HOT CHOCOLATE MIX

HOMEMADE GRANOLA

