

The background of the entire page is a close-up, high-resolution photograph of numerous orange slices. The slices are arranged in a dense, overlapping pattern, filling the frame with vibrant orange and yellow tones. The texture of the orange segments and the white pith is clearly visible.

WPC

WOLFGANG PUCK
CATERING

SUMMER 2024 MENU

STAY 
REFRESHED,
HASSLE-FREE

book catering at
wolfgangpuckcatering.com

TRAY-PASSED HORS D'OEUVRE

- MARKET GAZPACHO** Cucumber, Heirloom Tomato, Jalapeño, Avocado, Coconut Milk
- PLANTAIN TOSTONES** Celery Root “Crab” Salad, Spicy Aioli
- GRILLED CACTUS TACO** Stone Fruits Relish, Micro Cilantro
- AVOCADO AND PUFFED RICE PAPER PILLOW** Avocado Purée, Pickled Pearl Onion
- SUN GOLD TOMATO FLATBREAD** Local Zucchini, Pecorino, Rocket, Burrata
- STREET CORN STUFFED SQUASH BLOSSOMS FRITTER** with Lime Crema and Tajin
- CARROT “LOX,”** Dill Cream, Whole Grain Blini, Kelp Caviar
- MELON, BURRATA, AND PROSCIUTTO CROSTINI** Tarragon, Aleppo Pepper
- BLUE CORN BLINI WITH CRAB SALPICÓN** Avocado Crema, Julienned Radish
- CRAB AND SEA URCHIN TOAST** Tomato-Onion Chutney, Toasted Baguette, Cilantro
- JERK CHICKEN TACOS** Mango Salsa, Pickled Red Onions
- SMOKED SHORT RIB** Crispy Grit Cake, Vinegar Slaw

PLATED SALADS

- OVEN ROASTED CHERRIES** Granola, Bloomsdale Spinach, Candied Walnuts, Poppy Seed Dressing
- EARLY GIRL TOMATO CRUDO**, Mirabelle Plums, Shaved Cippolini Onions, Sherry Citrus Vinaigrette, Burnt Onion Oil, Hibiscus
- SWEET AND PICKLED PLUMS**, Endive, Radicchio Petals, Lavender Pollen Granola, Ricotta Salata
- CARAMELIZED NECTARINE**, Boston Bibb Lettuce, Watermelon Radish, Crispy Shallot, Pickled Bell Pepper, Candied Lemon Vinaigrette
- SUMMERS HARVEST BEAN SALAD**, Haricot Vert, Shelling Beans, Marjoram, Basil, Pine Nut Tahini, Sumac Vinaigrette
- GRILLED CORN AND CIPOLLINI ONIONS**, Arugula, Cherry Tomatoes, Grilled Peaches, French Feta Snow, Herb Mustard Dressing

PLATED ENTRÉES

- MARKET GAZPACHO CORNMEAL CRUSTED SNAPPER**
Heirloom Bean Succotash, Farro Verde, Cider Mustard Glaze
- GRILLED STRIPPED BASS** Tomatillo Relish, Heirloom Corn, Butter Beans, Salsa Macha
- PAN ROASTED (FISH) WITH FREGOLA SARDA** Fire Kissed Cherry Tomatoes and Peppers, Baby Zucchini, Cucumber and Fennel Salad, Basil Potato Purée
- OLIVE OIL POACHED HALIBUT** Miso Corn Succotash, Sauce Choron, Pickled Jalapeños
- PAN ROASTED CHICKEN** Romesco, Grilled Zucchini, Smoked Almond Dukkah, Charred Scallion Vinaigrette
- HERITAGE ROASTED CHICKEN** Hatch Green Chile Grits, Aged Cheddar, Collard Greens, Pan Gravy, Tiny Arugula
- POINT REYES BLUE CHEESE CRUSTED STRIPLOIN STEAK** (or NY Steak), Corn Polenta, Watercress, Cabernet Sauce
- RED WINE BRAISED SHORT RIBS** Smoked Carrot Purée, Caramelized Sweet and Sour Cipollini Onions, Italian Salsa Verde Charred Cauliflower Steak, Romanesco, Toasted Pine Nuts, Pepita Mole Verde
- SUMMER VEGETABLE ROULADE** Slow roasted and grilled, Stone Milled Polenta, Spicy Tomato Shallot Jam
- OYSTER MUSHROOM TONKATSU**, White Miso Corn Purée, Chiffonade Cabbage, Sweet Soy Vinaigrette

BUFFET SALADS

PANZANELLA SALAD

Olive Bread, Persian Cucumber, Pecorino, Dandelion Greens

GRILLED PEACHES

Crispy Iceberg Lettuce, Stracciatella, Dill Vinaigrette

CHOPPED ROMAINE

Red Cabbage, Crispy Chickpeas, Cucumber, Green Goddess Dressing

GRILLED LITTLE GEMS

Watermelon, Pickled Strawberries, Watermelon Radish, Smoked Tomato Dressing, Fine Herbs

GOLDEN PEACHES

Torn Figs, Peppery Greens, Cardamom Lemon Vinaigrette, Goat Cheese Crushed Pistachios

SMASHED GREEN BEANS

Rocket Arugula, Marinated Chickpeas, Peperoncini Yogurt, Shaved Manchego

BUFFET SIDES

GRILLED CARROTS

Hot Honey, Crispy Aromatics

CHARRED ZUCCHINI

Arugula Pesto, Butterbeans, Lemon Garlic Breadcrumbs

FRIED CORN

Miso Butter, Green Onion Aioli, Togarashi

BLISTERED RUNNER BEANS

Smoky Leeks, French Feta, Fermented Garlic Honey, Crushed Hazelnuts

GRILLED POTATOES

Bacon Lardon, Pickled Mustard Seeds, Chives, Apple Cider Vinegar

PLATED DESERTS

WHITE PEACH & STRAWBERRY TROMPE L'OEIL CAKE

Vanilla Bean Sable, Raspberry and Ginger Coulis

PLUM & CHERRY CROSTATA

Toasted Oat Milk Ice Cream

RASPBERRY CHOCOLATE SOUFFLE TART

Balsamic Macerated Raspberries, Fromage Blanc Sherbet

TRADITIONAL BASQUE CHEESECAKE

Elderflower Mixed Berries

BUFFET ENTRÉES

PAELLA STYLE ROSSEJAT DE FIDEOS Shrimp and Lobster, Smoked Paprika, Garlic Aioli

BRONZED SALMON Peach-Chipotle Salsa Roasted Fish, Sweet Pepper Relish, Pearl Onions

GRILLED PERUVIAN STYLE CHICKEN Aji Amarillo, Aji Verde, Lime, Cilantro

BLACK TEA FRIED CHICKEN Pepper-Thyme Gravy, Grilled Pepper Pimento Cheese

SPATCHCOCKED CHICKEN “a la plancha”, Parsley Garlic Sauce, Caramelized Sweet Peppers and Onions

“LONDON BROIL” New York Steak, Yuzu-Kosho Butter, Crispy Fresno Chiles and Shallots

GRILLED STRIPLOIN (or NY Steak), Cassava, Caramelized Onion Purée, Kohlrabi

BUFFET STATION (CHEF ACTION)

SUMMER ROLL STATION

Poached Shrimp
Roast Duck
Pan Seared Tofu

FILLINGS:

Heirloom Lettuces, Jalapeño, Cucumber, Jicama, Bell Peppers Mango, Radishes, Avocado, Asian Herbs, Vermicelli noodles

SAUCES:

Peanut Hoisin Sauce, Chili Garlic Sauce, Herb Coconut Lime Vinaigrette

BUFFET & TRAY PASSED DESSERTS

CHARLOTTE Harry's Berries Strawberry

DIPLOMAT Pistachio & Amaretto Cream

BABA AU RUM Piña Colada

CREAM PUFFS Calamansi & Salted Caramel

“KITKAT” BARS Homemade Speculoos

COOKIES Cherry Pie

PILLOW CAKES Peach and Raspberry

CANELÉS Apricot & Pistachio Milk Chocolate

MACARONS Milk Chocolate & Salted Caramel



WPC

WOLFGANG PUCK
CATERING

SUMMER 2024

LA | DALLAS | HOUSTON | ATLANTA | CHICAGO
TAKE US ANYWHERE