



# WPC

WOLFGANG PUCK  
CATERING



## *Autumn Palate*

Fall 2024 Menu

Plan an unforgettable Autumn event at  
[wolfgangpuckcatering.com](http://wolfgangpuckcatering.com)

## *Passed Apps*

**COMPRESSED PERSIMMON** Cashew Mousse, Spiced Candied Walnut (VEGAN)

**MINI GREEN APPLE TURNIP TARTLET** Green Apple Gel, Basil Blossom (VEGAN)

**CARAMELIZED FIG ON SAVORY SHORTBREAD** Citrus Scented Whipped Goat Cheese, Crushed Pistachio

**PISTACHIO CRUSTED HONEY SEA SALT ROASTED BRUSSEL SPROUTS LOLLIPOP**

**WILD MUSHROOM AND TRUFFLE PROFITEROLES**

**LITTLENECK “CHOWDER” CROQUETTE** Aerated Hollandaise, Old Bay Spice, Chive

**DUCK RILLETTE ON PUMPKIN BREAD CROSTINI** with Cranberry Plum Mustard

**KUROBUTA PORK AND APPLE TARTLET** with Ginger and Armagnac Glaze

**CURRYWURST-PRETZEL BITE** Curry ketchup, Potato Hay, Chive

**MINI BEEF KOFTA SLIDER** Garlic Yogurt, Sumac Marinated Onions, Citrus Pomegranate Gastrique

**POT ROAST GRILLED CHEESE** Brie, Caramelized Shallots, Dill Cream

## *Plated Salads*

**ARUGULA AND CHICORY SALAD** Honey Crisp Apple, Radicchio, Pickled Shallot, Apple Cider Vinaigrette

**GLAZED BEET AND TREVISO SALAD** Whipped Ricotta, Tangerine, Sherry Caraway Vinaigrette

**ENDIVE AND RADICCHIO “CAESAR”** Smokey Caesar Dressing, Marinated White Anchovy, Crispy Rye

**LITTLE GEM WEDGE** Apple, Walnut, Roquefort, Creamy Lemon Herb Dressing

**BOSC PEAR** Endive, Arugula, Mustard Frills, Dried Golden Figs, Smoked Pecans, Pear Cider Vinaigrette (VEGAN)

**RED RUSSIAN KALE** Pomegranate, Crispy Chickpea, Caramelized Butternut Squash, Goat Cheese, Pomegranate Vinaigrette

## *Plated Entrées*

**“FISH OF THE SEASON”** Walnut Crust, Braised Rainbow Chard and Preserved Lemon Beurre Blanc

**POTATO CRUSTED SEA BASS** Celery Root Puree, Grilled Radicchio, Glazed Carrots

**DOVER SOLE** Roasted Oyster Mushrooms Petals, Truffle Sunchoke Cream, Herb Oil \$\$

**ROASTED HERB CHICKEN** Sweet Potato Fondant, Sautéed Brussels Sprouts with Maple-Butter Sauce

**PAN ROASTED CHICKEN** Celery Root Puree, Brussels Sprouts, Warm Apple and Endive Salad, Beurre Noisette

**BRAISED SHORT RIB “MASALA”** Bengali Chutney, Parsnip and Delicata Squash

**FILET MIGNON** Crispy Fingerling Potato, Charred Savoy Cabbage, Miso Sauce “Au Poivre”

**CARAMELIZED CELERY ROOT “EN CROUTE”** with Caramelized Onion, Fennel and Mustard Nage (VEGETARIAN)

**POTATO PAVE** Pickled Mushrooms, Haricot Vert and Spicy Red Chimichurri (VEGAN)



## Buffet Salads

### LITTLE GEM SALAD

Celery, Fennel, Pecorino, Grilled Citrus Vinaigrette

### HEIRLOOM APPLE SALAD

Endive, Frisee, Candied Almond, Shaved Mimolette, Soft Herbs, Ice Wine Vinaigrette

### PARISIAN REMOULADE SALAD

Celery Root, Apple, Carrots, Creamy Dijon Dressing

### ROASTED LEEKS

Tarragon and Chervil Gribiche, Arugula, Lemon, Toasted Hazelnuts

### TOASTED FARRO SALAD

Sweet Potato, Crispy Brussel Sprout Leaves, Dried Cranberries, Apples, Maple-Sherry Vinaigrette

## Buffet Proteins

**“FLORENTINE STYLE”** Crusted Salmon, Spinach, Garlic, Mornay Sauce

**TROUT** Oyster Mushroom-Wild Rice Fricassee (Rushing Waters Farm Trout - Regional)

**CRISPY SKIN CHICKEN** Roasted Parsnip, Fennel, Cippolini, Saba

**BONELESS COQ AU VIN** with Caramelized shallots

**FENNEL AND SAGE STUFFED TURKEY**

**BREAST** Black Currant-Agrodolce, Natural Jus

**NEW YORK STEAK** Green Peppercorns, Mushroom Conserva, Crispy Herbs

**ROASTED BEEF PICANHA STEAK** Herb-Orange Pistou

**PORCINI RUBBED ROAST BRISKET** Shaved Mushrooms, Parsley Vinaigrette

## Plated Dessert

### A PUMPKIN

Vanilla Mascarpone Cream, Pumpkin and Cinnamon Filling, Vanilla Sable, Pumpkin Seed Brittle

### OVERSIZED MACARON

Ginger and Vanilla Diplomate Cream, Cognac Poached Pears, Huckleberry Gastrique

### CHOCOLATE AND EARL GREY POT DE CRÈME “TERRARIUM”

Buckwheat Cake, Crispy Sea Salt Chocolate Wafer, Fresh Pomegranate Seeds

### KATAIFI FILO DOUGH APPLE PIES

Honey Cardamon Ice Cream, Compote (VEGAN)

### DULCE DE LE LECHE DOME CAKE

Calamansi Filling, Orange Pound Cake, Caramel Glaze, Salted Caramel Pearls, Vanilla Leaf Tuile

## Buffet Sides

### GLAZED HEIRLOOM CARROT & PARSNIPS

Thyme

### RISSOLE BABY POTATOES

Alla Diavola Butter, Crispy Herbs

### ROASTED DELICATA SQUASH

Barley, Pink Peppercorn Dressing, Crumbled Feta, Pumpkin Seed Crunch

### SAUTÉED KALE

Golden Raisins, Masala Spice, Toasted Garlic, Coconut, Cilantro Chutney

### SWEET POTATO & BRUSSEL SPROUT HASH

Dates, Golden Balsamic Gastrique

### WALNUT AGLIATA STROZZAPRETTI

Carmelized Pumpkin, Brown Butter, Sage

## Carving Station

### CHEF CARVED CARAWAY

#### CRUSTED PORK LOIN

Choice of Quince Pear Mostarda & Lemon Caper Cream Sauce

### CHEF CARVED “OLD ENGLISH”

#### STYLE ROAST BEEF

Yorkshire Pudding, Pan Drippings Jus, Watercress Sauce

## Action Station

### BANANA FOSTERS CANELÉS

#### ICE CREAM POPS

Dipped in White or Milk Chocolate  
Topped to order in Sea Salt, Freeze  
Dried Bananas, Banana Liquor

## Buffet & Tray Pass Sweets

**MACARONS** Pear Williams and Cranberry Macarons (GF)

**MALLOMARS** Pecan, Mango, and Passion Fruit with Shredded Coconut

**MADELEINES** Dark Chocolate and Hazelnut

**PUMPKIN CHEESECAKE BITES** Cinnamon Whipped Cream (GF)

**CREAM PUFFS** Persimmon and Pomegranate

**QUINCE PATE DE FRUIT** with crystalized ginger (VEGAN)

**SANDWICH COOKIES** Coconut and Chocolate Chip (VEGAN)





## *Passed Apps*

**COMPRESSED PERSIMMON** Cashew Mousse, Spiced Candied Walnut (VEGAN)

**MINI GREEN APPLE TURNIP TARTLET** Green Apple Gel, Basil Blossom (VEGAN)

**CARAMELIZED FIG ON SAVORY SHORTBREAD** Citrus Scented Whipped Goat Cheese, Crushed Pistachio

**PISTACHIO CRUSTED HONEY SEA SALT ROASTED BRUSSEL SPROUTS LOLLIPOP**

**WILD MUSHROOM AND TRUFFLE PROFITEROLES**

**LITTLENECK “CHOWDER” CROQUETTE** Aerated Hollandaise, Old Bay Spice, Chive

**DUCK RILLETTE ON PUMPKIN BREAD CROSTINI** with Cranberry Plum Mustard

**KUROBUTA PORK AND APPLE TARTLET** with Ginger and Armagnac Glaze

**CURRYWURST-PRETZEL BITE** Curry ketchup, Potato Hay, Chive

**MINI BEEF KOFTA SLIDER** Garlic Yogurt, Sumac Marinated Onions, Citrus Pomegranate Gastrique

## *Plated Salads*

**ARUGULA AND CHICORY SALAD** Honey Crisp Apple, Radicchio, Pickled Shallot, Apple Cider Vinaigrette

**GLAZED BEET AND TREVISO SALAD** Whipped Ricotta, Tangerine, Sherry Caraway Vinaigrette

**ENDIVE AND RADICCHIO “CAESAR”** Smokey Caesar Dressing, Marinated White Anchovy, Crispy Rye

**LITTLE GEM WEDGE** Apple, Walnut, Roquefort, Creamy Lemon Herb Dressing

**BOSC PEAR** Endive, Arugula, Mustard Frills, Dried Golden Figs, Smoked Pecans, Pear Cider Vinaigrette (VEGAN)

**RED RUSSIAN KALE** Pomegranate, Crispy Chickpea, Caramelized Butternut Squash, Goat Cheese, Pomegranate Vinaigrette

## *Plated Entrées*

**“FISH OF THE SEASON”** Walnut Crust, Braised Rainbow Chard and Preserved Lemon Beurre Blanc

**POTATO CRUSTED SEA BASS** Celery Root Puree, Grilled Radicchio, Glazed Carrots

**DOVER SOLE** Roasted Oyster Mushrooms Petals, Truffle Sunchoke Cream, Herb Oil \$\$

**ROASTED HERB CHICKEN** Sweet Potato Fondant, Sautéed Brussels Sprouts with Maple-Butter Sauce

**PAN ROASTED CHICKEN** Celery Root Puree, Brussels Sprouts, Warm Apple and Endive Salad, Beurre Noisette

**BRAISED SHORT RIB “MASALA”** Bengali Chutney, Parsnip and Delicata Squash

**FILET MIGNON** Crispy Fingerling Potato, Charred Savoy Cabbage, Miso Sauce “Au Poivre”

**CARAMELIZED CELERY ROOT “EN CROUTE”** with Caramelized Onion, Fennel and Mustard Nage (VEGETARIAN)

**POTATO PAVE** Pickled Mushrooms, Haricot Vert and Spicy Red Chimichurri (VEGAN)



## Buffet Proteins

**“FLORENTINE STYLE”** Crusted Salmon, Spinach, Garlic, Mornay Sauce

**TROUT** Oyster Mushroom-Wild Rice Fricassee (Rushing Waters Farm Trout - Regional)

**CRISPY SKIN CHICKEN** Roasted Parsnip, Fennel, Cippolini, Saba

**BONELESS COQ AU VIN** with Caramelized shallots

**FENNEL AND SAGE STUFFED TURKEY BREAST** Black Currant-Agrodolce, Natural Jus

**NEW YORK STEAK** Green Peppercorns, Mushroom Conserva, Crispy Herbs

**ROASTED BEEF PICANHA STEAK** Herb-Orange Pistou

**PORCINI RUBBED ROAST BRISKET** Shaved Mushrooms, Parsley Vinaigrette

### CARVING STATION

**CHEF CARVED CARAWAY CRUSTED PORK LOIN** with Choice of Quince Pear Mostarda and Lemon Capers Cream Sauce

**CHEF CARVED “OLD ENGLISH” STYLE ROAST BEEF** Yorkshire Pudding, Pan Drippings Jus, Watercress Sauce

### ACTION STATION

**BANANA FOSTER CANELÉS ICE CREAM POPS** Dipped in White or Milk Chocolate, Topped to order in Sea Salt, Freeze Dried Bananas, Banana Liqueur

## Plated Dessert

**A PUMPKIN** Vanilla Mascarpone Cream, Pumpkin and Cinnamon Filling, Vanilla Sable, Pumpkin Seed Brittle

**OVERSIZED MACARON** Ginger and Vanilla Diplomate Cream, Cognac Poached Pears, Huckleberry Gastrique

**CHOCOLATE AND EARL GREY POT DE CRÈME “TERRARIUM”** Buckwheat Cake, Crispy Sea Salt Chocolate Wafer, Fresh Pomegranate Seeds

**KATAIFI FILO DOUGH APPLE PIES** Honey Cardamon Ice Cream, Compote (VEGAN)

**DULCE DE LE LECHE DOME CAKE** Calamansi Filling, Orange Pound Cake, Caramel Glaze, Salted Caramel Pearls, Vanilla Leaf Tuile

## Buffet Salads

**LITTLE GEM SALAD** Celery, Fennel, Pecorino, Grilled Citrus Vinaigrette

**HEIRLOOM APPLE SALAD** Endive, Frisee, Candied Almond, Shaved Mimolette, Soft Herbs, Ice Wine Vinaigrette

**PARISIAN REMOULADE SALAD** Celery Root, Apple, Carrots, Creamy Dijon Dressing

**ROASTED LEEKS** Tarragon and Chervil Gribiche, Arugula, Lemon, Toasted Hazelnuts

**TOASTED FARRO SALAD** Sweet Potato, Crispy Brussel Sprout Leaves, Dried Cranberries, Apples, Maple-Sherry Vinaigrette

## Buffet Sides

**GLAZED HEIRLOOM CARROT AND PARSNIPS** Thyme

**RISSOLE BABY POTATOES** Alla Diavola Butter, Crispy Herbs

**ROASTED DELICATA SQUASH** Barley, Pink Peppercorn Dressing, Crumbled Feta, Pumpkin Seed Crunch

**SAUTÉED KALE** Golden Raisins, Masala Spice, Toasted Garlic, Coconut, Cilantro Chutney

**SWEET POTATO AND BRUSSEL SPROUT HASH** Dates, Golden Balsamic Gastrique

**WALNUT AGLIATA STROZZAPRETTI** Carmelized Pumpkin, Brown Butter, Sage

## Buffet & Tray Pass Sweets

**MACARONS** Pear Williams and Cranberry Macarons (GF)

**MALLOMARS** Pecan, Mango, and Passion Fruit with Shredded Coconut

**MADELEINES** Dark Chocolate and Hazelnut

**PUMPKIN CHEESECAKE BITES** Cinnamon Whipped Cream (GF)

**CREAM PUFFS** Persimmon and Pomegranate

**QUINCE PATE DE FRUIT** with crystalized ginger (VEGAN)

**SANDWICH COOKIES** Coconut and Chocolate Chip (VEGAN)

## *Passed Apps*

- COMPRESSED PERSIMMON** Cashew Mousse, Spiced Candied Walnut (VEGAN)
- MINI GREEN APPLE TURNIP TARTLET** Green Apple Gel, Basil Blossom (VEGAN)
- CARAMELIZED FIG ON SAVORY SHORTBREAD** Citrus Scented Whipped Goat Cheese, Crushed Pistachio
- PISTACHIO CRUSTED HONEY SEA SALT ROASTED BRUSSEL SPROUTS LOLLIPOP**
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- MINI BEEF KOFTA SLIDER** Garlic Yogurt, Sumac Marinated Onions, Citrus Pomegranate Gastrique
- POT ROAST GRILLED CHEESE** Brie, Caramelized Shallots, Dill Cream

## *Plated Salads*

- ARUGULA AND CHICORY SALAD** Honey Crisp Apple, Radicchio, Pickled Shallot, Apple Cider Vinaigrette
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- BOSC PEAR** Endive, Arugula, Mustard Frills, Dried Golden Figs, Smoked Pecans, Pear Cider Vinaigrette (VEGAN)
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## Buffet Salads

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- SANDWICH COOKIES** Coconut and Chocolate Chip (VEGAN)





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