

WPC

WOLFGANG PUCK
CATERING



Bubbly & Bright

Winter 2024 Menu

Create the Perfect Sparkling Holiday Soirée at
wolfgangpuckcatering.com



Passed Apps

PIMENTO CHEESE STUFFED PRETZEL BITES

CRISPY BRIE ARANCINI Wild Fig Jam, Toasted Pecans

WARM BRILLAT-SAVARIN Mushroom Conserva, Champagne Vinegar, Crusty Bread

PUMPKIN CROSTINI Whipped Beet Chèvre, Butternut Squash Hash, Roasted Pumpkin, Sage

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 CHESTNUTS Calabrian Chile Honey, Crispy Rosemary

MINIATURE " PIGS IN A BLANKET" Homemade Mustard, Everything Spice

OVEN ROASTED STRIPLOIN Wasabi Aioli, Mustard, 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

BEET ROOT FALAFEL Coconut Yogurt Tzatziki

MARBLE POTATO 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

Crazing Station

CHEESE & CHARCUTERIE

CHEESE Laura Chanel Goat Cheese, Butterkäse, XO

Gouda, Truffled Toma

MEAT Finocchiona, Coppa, Pâté de Campagne, Duck

Prosciutto

NUTS & SPREADS 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

Priced Per Item | Sold as Individual Upgrades

SHAVED SPANISH HAM Manchego, 12m Serrano (\$30/pkg),

Iberico de Bellota (\$mkt), 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

Plated Salads

ROOT VEGETABLE SALAD

Labneh, Za'atar Roasted Winter Vegetables, Tabbouleh, 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

CARAMELIZED FIGS

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

HARICOT VERTS

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

Plated Entrées

CHICKEN ROULADE [Limited Party Size] Candied Yams, Cranberry Chutney

SEARED HERITAGE RAISED CHICKEN Kabocha Squash Purée, Brussels Sprouts, Baby Leeks, Natural Jus

MAPLE-MISO GLAZED SALMON Ginger Sticky Rice Cake, Stir Fried Vegetables, Shiitakes, Edamame Butter, Toasted Sesame Tuile

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

SHRIMP "COCKTAIL" White Endive, Horseradish Crème, Cocktail Sauce, Celery Leaf, Lemon

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 PAVÉ [Vegan] Mushroom Demi-glace

Buffet Salads

ROASTED HEIRLOOM CARROT SALAD

Harissa Maple, Urfa Pepper, Pistachios, Arugula, Frisée

MIXED HEIRLOOM KALE

Wild Mushrooms, French Feta, Tahini Maple Vinaigrette, Toasted Chickpeas

ROASTED SQUASH SALAD

Chicory, Ricotta Salata, Toasted Pumpkin Seeds, Berry Saba

FARRO, PICKLED FENNEL & BEETS SALAD

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

Buffet Sides

ROOT VEGETABLE GRATIN

Goat Cheese, Thyme, Parsnip, Sweet Potato, Beets

ROASTED HONEYNUT SQUASH

Chimichurri, Garlic Crisp

ROASTED SAVOY CABBAGE

Seeded Gremolata

PRETZEL KNÖDEL

Seared dumpling, fresh herbs

HONEY BALSAMIC ROASTED HEIRLOOM CARROTS

Toasted Pistachio, Parsley

CAST IRON CARAMELIZED ONION TART TATIN

Goat Cheese

WILD MUSHROOM PILAF

Ancient Grains, Soft Herbs, Crispy Aromatics

Buffet Entrées

PAN ROASTED BASS Caramelized Brown Sugar Persimmons, Kumquat Marmalade

ROASTED SALMON Cranberry Chimichurri

PAN ROASTED CHICKEN Wild Mushroom Purée, Broccoli Spigarello, Au Poivre Sauce

"CHICKEN & DUMPLINGS" Braised Chicken, Gnocchi, Peas, Lemon Velouté

SIGNATURE BRAISED BEEF GOULASH Herb Spaetzle

WOLFGANG PUCK CATERING

Action Station

HOLIDAY CARVERY

[Select 1]

PRIME RIB Au Jus

WHOLE ROASTED STEAMSHIP ROUND Horseradish, Red Wine Jus

CIDER GLAZED TURKEY BREAST Au Jus

PORCHETTA Blood Orange Gremolata

[Select 2]

YUKON GOLD MASH

CHESTNUT BREAD STUFFING

HARICOT VERT ALMONDINE

CRISPY BRUSSELS SPROUTS & GRANNY

SMITH APPLES

[Select 1]

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

PORCHETTA Blood Orange Gremolata

GRILLED CHEESE MELT

[Select 3-4]

HOT HONEY & DANISH FONTINA Sourdough

FIG & BRIE Country French

NUESKE'S BACON, AGED CHEDDAR, HORSERADISH Brioche

HAM & HAVARTI, APPLE CHUTNEY Rye

PROSCIUTTO COTTO, GOAT CHEESE, CHESTNUTS Brioche

[Soups Included]

BAVARIAN BEER CHEESE SOUP White Ale, Aged Cheddar, Mustard

CLASSIC CREAMY TOMATO Sundried Tomato, Double Cream, Parmesan

SEAFOOD BAR

[Select 3, 4, 5 prices]

JUMBO SHRIMP COCKTAIL Traditional Cocktail Sauce, Horseradish Cream, Mustard Sauce

BROILED OYSTERS ON THE HALF SHELL Lemon Garlic Butter Breadcrumbs

DUNGENESS CRAB COCKTAIL Butter Lettuce Cup, Old Bay Aioli, Crumbled Oyster Crackers

FISHERMAN'S WHARF CLAM CHOWDER Mini Sourdough Bowls

BAKED SALMON FLORENTINE EN CROUTE Herb Meyer Lemon Beurre Blanc

[Optional Upgrade]

FRESH SHUCKED OYSTERS [Chef Attendant | \$] Champagne Pomegranate Mignonette

LOBSTER RISOTTO [Chef Attendant | \$\$] Perigord Black Truffles, Truffle Butter

STEAMED SEAFOOD BAR [Chef Attendant | \$\$\$ | Small Plates] Garlic Mussels in White Wine, Grilled Sourdough

Spicy Thai Basil Clams, Garlic Butter Noodles

Steamed Snapper, Ginger, Scallion, Soy, Preserved Scallop Fried Rice

*Plated Sweets***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

*Passed & Buffet Sweets***GINGERBREAD FINANCIERS**

Bourbon Poached Pears

SALTED CARAMEL COOKIES

Walnuts, Chocolate

APPLE PIE CROISSANTS

Seeded Gremolata

CHESTNUT PAVLOVAS

Groseille Cream, Candied Chestnut

ESPRESSO & DARK CHOCOLATE PILLOW CAKE

Cocoa Nibs Sable

PUMPKIN WHOOPIE PIES**EGGNOG MACARONS****MINI PUMPKIN PIES****MINI SEASONAL COOKIES***Action Station Sweets***HOT CHOCOLATE** Mexican Spices, Homemade Marshmallow, Cocoa Powder, Sugar Cane Stick**DRAGON'S BREATH** Pumpkin Spice Popcorn*Sweet Grazing Station***HOLIDAY COOKIES** Gingerbread, Mexican Hot Chocolate, All Spice**GOODIE JARS** Candies, Spices, Seasonal Fruit*Holiday "Takeaways"***DECORATED SUGAR COOKIES****CHOCOLATE BONBONS****HOT CHOCOLATE MIX****HOMEMADE GRANOLA**



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Where Passion Meets Palate

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