

WPC

WOLFGANG PUCK
CATERING

Spring 2025 Menu



*Passed Hors d'Oeuvres***STEAK TARTARE**

Toasted Brioche, Green Garlic, Shaved Mimolette, Radish Blossoms

GREEN GARBANZO & PEA FALAFEL

Green Tahini, Pea Tendril (v)

BURRATA CROSTINI

Rhubarb Mostarda (vg)

VEGETABLE EMPANADA

Spring Onion, Potato, Peas (v)

LAMB LOLLIPOP

Mint & Pea Vinaigrette

“DEVILED EGG”

Sunchoke, Pickled Shallot (vg)

MINI GRILLED CHEESE

Butterkäse-Ramp Smear, Dijonnaise (vg)

LOBSTER SPRING ROLL

Rice Paper, Radishes, Endive, Cucumber, Pea Shoots, Tarragon-Lime Aioli

CROQUETAS DE JAMÓN

White Asparagus, Spanish Ham, Manchego, Romesco

BRAISED BEEF TOSTADA

Avocado, Pickled Spring Onion, Watermelon Radish

Plated & Small Bite Salads

SUGAR SNAP PEAS Burrata, English Peas, Belgian Endive, Green Pistachio Salsa Verde, Fines Herbs (vg)

LITTLE GEM & SHAVED FENNEL CAESAR Celery Hearts, Fried Sourdough Croutons, Pecorino, Pine Nuts (vg)

ROASTED BEET Pickled Rhubarb, Goat Cheese, Hazelnut Granola, Mizuna, Citrus Vinaigrette (vg)

SIMPLE LITTLE GEM LETTUCES Radish, Carrot Greens, Carrot Bacon, Avocado Green Goddess (v)

SPRING GREENS Asparagus, Stracciatella, Lemon-Vinaigrette, Spring Shoots, Blooms, Tender Greens (vg)

STRAWBERRIES & GRAINS Castelfranco Radicchio, Frisée, Pickled Shallot, Mint, Wheat Berries, Sunflower Seed Granola, Verjus Vinaigrette (v)

Plated & Small Bite Entrées

CRISPY SUNCHOKES Celery Root Purée, Roasted Wild Mushrooms, Wilted Chard, Spring Onion Chimichurri (v)

ROASTED HERITAGE CHICKEN Morel Stuffing, Fava Beans, Wild Garlic Nage

PAN-ROASTED CHICKEN Creamy Polenta, Braised Escarole, Soft Herbs, Natural Jus

ROASTED NEW YORK STEAK Spring Savory Pistou, Heirloom Carrots & Young Onions

GRILLED BASS English Pea-Tahini Purée, Roasted Eggplant & Baby Artichokes, Meyer Lemon Vinaigrette

FILET OF SOLE Dungeness Crab, Baby Leek, White Asparagus, Espelette Chili Crisp, Sauce Vin Blanc

FLAT IRON STEAK Smashed New Potatoes, Roasted Radishes & Carrots, Ramp Bearnaise

“CHICKEN FRIED” CAULIFLOWER Roasted Jalapeño-Agave Glaze, Olive Oil Potato Purée, Sautéed Snow Peas (v)



Blooming Flavors...

Action Stations

FRESH SPRING ROLL STATION

Accoutrements: Rhubarb, Watermelon Radish, Purple Ninja Radish, Garlic Chives, Rainbow Carrots, Cucumbers, Fennel, Avocado, Asparagus, Snap Peas, Snow Peas, Green Mango

Proteins: Chickpea Tofu, Ginger Poached Chicken, Snow Crab

CRISPY DOSA STATION (V)

Dosas: Crispy Rice & Lentil Crêpe, New Potato & Pea Masala Filling

Chutney Bar: Cilantro-Mint, Coconut, Tomato-Onion, Tamarind, Bengali, Raw Mango

Buffet Salads

SUGAR SNAP PEAS Burrata, English Peas, Belgian Endive, Green Pistachio Salsa Verde, Fines Herbs (vg)

PERENNIAL GREENS Shaved Asparagus, Stracciatella, Lemon-Vinaigrette, Spring Shoots, Blooms, Tender Greens (vg)

SIMPLE LITTLE GEM LETTUCES Radish, Carrot Greens, Carrot Bacon, Avocado Green Goddess (v)

STRAWBERRIES & GRAINS Castelfranco Radicchio, Frisée, Pickled Shallot, Mint, Wheat Berries, Sunflower Seed Granola, Verjus Vinaigrette (v)

Buffet Entrées

GRILLED BASS English Pea-Tahini Purée, Roasted Eggplant, & Meyer Lemon Vinaigrette

ROASTED HERITAGE CHICKEN Morel Mushroom & Fava Bean Stuffed Breast, Wild Garlic Nage

PAN ROASTED CHICKEN Braised Escarole, Soft Herb Salad, Natural Jus

FLAT IRON STEAK Wild Ramp Béarnaise

ROASTED NEW YORK STEAK Spring Savory Pistou

“CHICKEN FRIED” CAULIFLOWER Roasted Jalapeño-Agave Glaze (v)

Buffet Sides

SNOW PEAS & NEW POTATOES Pancetta, Pickled Shallot, Apricot Mustard

GRILLED ASPARAGUS Baby Leeks, Meyer Lemon, Beurre Fondue (vg)

MEDLEY OF MUSHROOMS Wild Garlic Nage (vg)

CRISPY SUNCHOKE Spring Onion Chimichurri (v)



A Sweet Ending...

Small Bite Desserts

APRICOT & HONEY ROSEMARY MACARONS

BLACK FOREST CREAM PUFFS Cherry Cream, Whipped Cream, Red Cookie Crunch

YUZU MERINGUE TARTS

CHOCOLATE RASPBERRY PUSH-POPS

PEACHES & CREAM MACARON

BLACKBERRY & ELDERFLOWER CREAM PUFF



Plated Desserts

THE CHERRY Vanilla Mascarpone Cream, Macerated Cherry Insert, Chocolate Cake, Red Cherry Glaze, Streusel

WHITE CHOCOLATE RHUBARB TART Whipped Crème Fraîche, Rhubarb Reduction

DARK CHOCOLATE DOME CAKE Tropical Filling, Italian Meringue, Coconut Tapioca Sauce, Passion Fruit & Fresh Mango

FARMERS MARKET BERRY TART Lemon Balm Cream, Port Gastrique, Vanilla Chantilly

PINEAPPLE TATIN MILLE-FEUILLE Vanilla Buttermilk Whipped Ganache, Passion Fruit Coulis, Pineapple Chips

GRAPEFRUIT & CAMPARI CITRUS WHEEL CAKE Grapefruit Supremes, Campari Gems, Bee Pollen Cake

Action Station Desserts

BANANAS FOSTER ICE CREAM CANELÉS

POPS

Dipped in Milk Chocolate, Freeze Dried Bananas & Fleur De Sel

ROAMING CANNOLI

Plain Cannoli Shell, Vanilla Ricotta Cream Filling, Dipped in Dark Chocolate Chip

Chocolate Cannoli Shell, Orange-Infused Ricotta Cream Filling, Dipped in Crushed Pistachios

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