

W/PC

Fall Flavors 2025



Plan an unforgettable Fall event at
wolfgangpuckcatering.com

WPC

Inspired by the Season

Fall Flavors 2025

This fall, Wolfgang Puck Catering invites you to experience an elevated culinary journey with flavors that capture the season's essence.

With expertly curated menus that combine global influences and seasonal ingredients, every gathering becomes an extraordinary celebration.

Whether for an intimate dinner or a grand event, WPC delivers unforgettable moments with unmatched service and exceptional cuisine.



The Intentional Tastemaker

PASSED HORS D'OEUVRES

COMPRESSED PERSIMMON

Cashew Mousse, Spiced Candied Walnut **v**

MINI GREEN APPLE TURNIP TARTLET

Green Apple Gel, Basil Blossom **v**

CARAMELIZED FIG ON SAVORY SHORTBREAD

Citrus-Scented Whipped Goat Cheese, Crushed Pistachio

WILD MUSHROOM AND TRUFFLE PROFITEROLES

DUCK RILLETTE CROSTINI

Pumpkin Bread, Cranberry Plum Mustard

KUROBUTA PORK AND APPLE TARTLET

Ginger, Armagnac Glaze

POT ROAST GRILLED CHEESE

Brie, Caramelized Shallots, Dill Cream

SALADS & SIDES

ARUGULA AND CHICORY SALAD

Honeycrisp 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

BOSC PEAR

Market Pears, Cider Vinaigrette, Fig Preserves **v**

PARISIAN REMOULADE SALAD

Celery Root, Apple, Carrots, Creamy Dijon Dressing

ROASTED LEEKS

Tarragon and Chervil Gribiche, Arugula, Lemon, Toasted Hazelnuts

SWEET POTATO & BRUSSELS SPROUT HASH

Dates, Golden Balsamic Gastrique

SEASONAL SQUASH

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

ENTRÉES

FISH OF THE SEASON

Braised Rainbow Chard, Preserved Lemon Beurre Blanc

OCEAN TROUT

Oyster Mushroom-Wild Rice Fricassée

PAN ROASTED CHICKEN

Celery Root Purée, Brussels Sprouts, Warm Apple and Endive Salad, Beurre Noisette

BRAISED SHORT RIB "MASALA"

Bengali Chutney, Parsnip, Delicata Squash

FILET MIGNON

Crispy Fingerling Potato, Charred Savoy Cabbage, Miso Sauce "Au Poivre"

CARAMELIZED CELERY ROOT EN CROUTE

Caramelized Onion, Fennel, Mustard Nage **vg**

POTATO PAVÉ

Pickled Mushrooms, Haricot Vert, Spicy Red Chimichurri **v**



Desserts & Roaming

BUFFET & TRAY PASS SWEETS _____

PEAR & CRANBERRY MACARONS

MANGO PASSION FRUIT “MALLOMARS”

Pecan, Shredded Coconut

LEMON ZEST GLAZED MADELEINES

PUMPKIN CHEESECAKE BITES

Cinnamon Whipped Cream

COCONUT CHOCOLATE CHIP SANDWICH COOKIES ✓

ACTION STATION _____

BANANA FOSTERS CANELÉS

ICE CREAM POPS

Dipped in White or Milk Chocolate, Topped to Order in Sea Salt, Freeze-Dried Bananas, Banana Liqueur

PLATED DESSERTS _____

PUMPKIN CREAM PUFF

Vanilla Mascarpone Cream, Pumpkin Cinnamon Filling, Vanilla Sablé, Pumpkin Seed Brittle

OVERSIZED MACARON

Ginger Vanilla Diplomat Cream, Cognac-Poached Pears, Huckleberry Gastrique

CHOCOLATE & 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, Apple Compote ✓

DULCE DE LECHE DOME CAKE

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

Fall Flavors,
Perfectly
Curated



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