

WPC



WINTER

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The Intentional Tastemaker



❖ Moments that reflect your winter glow. ❖

WPC

Passed Hors D'Oeuvres

Elegant Starters

PARSNIP & POTATO ROSTI

Cranberry Mostarda V

SWEET POTATO & PECAN SAMOSAS

Tamarind Chutney V

LAURA CHENEL GOAT CHEESE STUFFED DATES

Saba Glaze VEG

CHESTNUT CAPPUCCINO

Truffle Foam VEG

BUCKWHEAT BLINI

Fromage Blanc, Trout Roe

SNOW CRAB "COCKTAIL" VERRINES

Avocado, Crisp Lettuce



LOBSTER & TARRAGON SALAD

Crispy Sunchoke

CANDIED BACON BAO BUNS

Maple Sage Mustard

PROSCIUTTO WRAPPED ANJOU PEAR

Cambozola, Rosemary Honey

LAMB & FETA STUFFED PEPPADEW PEPPERS

Mint Gremolata

FILET MIGNON & PORCINI WELLINGTONS

Truffle Demi-Glace

BRAISED SHORT RIB

Crispy New Potato, Hunter's Sauce, Chives

VEG Vegetarian V Vegan

✦ Stories Worth Sharing ✦

WPC

Grazing Station

The Intentional Tastemaker

Hand Selected Seafood

Priced per guest, Minimum selection of 3 required

Served Over Crushed Ice with Cocktail Sauce, Mignonette, Horseradish, Citrus Mustard, Ponzu

PEI MUSSELS

LITTLENECK CLAMS

JUMBO SHRIMP

ORA KING TARTARE

AHI TUNA TARTARE

OYSTERS ON THE HALF

SNOW CRAB CLAWS

MAINE LOBSTER TAILS

KING CRAB LEGS

Gourmet Tinned Fish

SPANISH WHITE ANCHOVIES

SARDINES IN WHITE BEANS

MUSSELS IN ESCABECHE

SMOKED TROUT FILET

Add Caviar by the Ounce

Served with Blinis, Dill Crème Fraîche, Minced Egg, Chive

KELUGA

ROYAL OSSETRA

Holiday Sweet Grazing Station

(select 5)

GINGERBREAD MEN POPS Pumpkin Spiced Marshmallow

LINZER COOKIE POPS Sablé Breton, Raspberry Jam

ESPRESSO CHOCOLATE BONBONS

MINI APPLE PIES

EGGNOG MACARONS

CHOCOLATE AND HAZELNUT PILLOW CAKES

Holiday Crispy Galettes (select 2)

SWEET POTATO GALETTE

YUKON GOLD POTATO GALETTE

ROOT VEGETABLE GALETTE

BEET GALETTE

Additions

HOUSE LOX

SMOKED WHITEFISH

SHAVED PASTRAMI

Accompaniments

CHIVE SOUR CREAM

APPLE BUTTER

ROASTED TOMATO

LINGONBERRY JAM

SHAVED RED ONION

SMASHED AVOCADO & POMEGRANATE

SOFT BOILED EGGS

Upgrades

KELUGA CAVIAR, PER OUNCE

Served with Dill Crème Fraîche,
Minced Egg, Chives



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Carving Station

Hand-Carved by Our Chefs



Savoy Cabbage and Shallot Strudel
Watercress Salad, Dill Crème Fraîche

Whole Roasted Duck
Sweet Potato Rolls, Plum Sauce

Boneless Roasted Leg of Lamb
Challah Rolls, Cilantro Mint Chutney, Natural Pan Jus

Glazed Ham
Hot Honey Butter, Buttermilk Biscuits

Porcini Rubbed Standing Rib Roast of Beef
Herbed Popovers, Armagnac Sauce

✦ ✦ **Crafted With Care** ✦ ✦

WPC Sides

...A Little Something Extra



**CITRUS AND
RADICCHIO SALAD**
Fennel, Parmesan, Pistachio

**HONEYCRISP
APPLE SALAD**
Spinach, Dates, Sunflower
Seeds, Maple-Miso
Vinaigrette V

**HARICOT VERT AND
GIGANTE BEANS**
Shallots, Sauce Verte V

**FLAKY CROISSANT
STUFFING**
Prosciutto Cotto,
Honeycrisp Apple, Sage

KABOCHA SQUASH
Japanese Curry,
Pulled Wild Rice,
Crispy Curry Leaf

**CRISPY SMASHED
POTATOES**
Taleggio Celeriac Cream

**ROBUCHON-STYLE
MASHED YUKONS**
Sweet Cream, Butter

**GNOCCHETTI SARDI
“MAC AND CHEESE”**
Caramelized Onion,
Gruyere, Herb Breadcrumbs

VEG Vegetarian **V** Vegan

✦ Joyful Moments Together ✦

WPC

Dutch Oven Desserts

Made to Order



Warm Date Sticky Toffee Pudding

Bourbon Caramel Sauce, Whipped Crème Fraîche, Vanilla Ice Cream

Slow Roasted Spiced Baked Apple Strudel

Oats Cinnamon Crisp, Citrus Marmalade, Whipped Crème Fraîche

Stollen-inspired Bread Pudding

Alcohol Macerated Fruits, Marzipan Ice Cream

Chocolate “Tres Leches” Cake

5-Spiced Whipped, Crème Fraîche

✦ The Thoughtful Host ✦

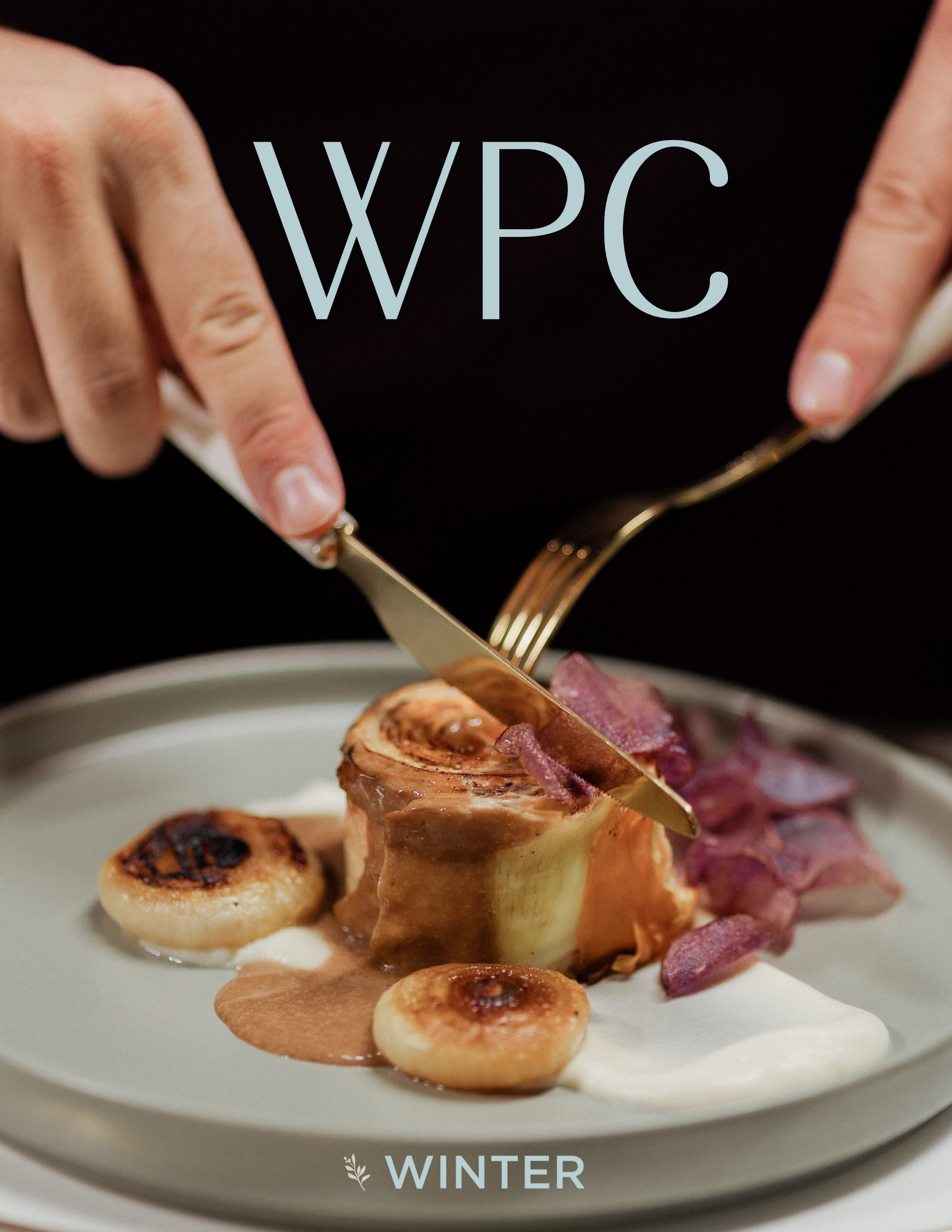
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Winter Invites Togetherness



Celebrate traditions through
❖❖ thoughtful cuisine. ❖❖

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