TIDINGS OF comfort & joy

HOLIDAY MENU

WOLFGANG PUCK CATERING
Celebrate the holiday season with Wolfgang Puck Catering. Whether you envision an intimate gathering or a grand affair, we’ll help ensure that your event is a reflection of you and a celebration of the season. Our passionate, experienced planners specialize in creating custom-designed dining experiences. We know how to listen to you, understand your ideas, and translate them into a meaningful experience for you and your guests.

Our work behind the scenes will alleviate your stress, allowing you to savor your celebration, and ensure that your guests will enjoy every moment of this special event.

**THERE’S A LOT ON YOUR PLATE WHEN IT COMES TO EVENT PLANNING. WE’RE HERE TO HELP.**

- Award winning chefs
- Only the freshest, highest-quality ingredients
- Environmentally friendly, sustainable and ethically produced foods
- Seasonal menus with local ingredients
- Accommodations for a wide range of dietary requests or restrictions
- Well-versed in international cuisines
- À la minute, restaurant-style preparation
- Countless menu options
- Engaging action stations
- Innovative presentations

We hope to help you create delicious memories of your holiday celebration filled with comfort and joy.
mingle
TRAY PASSED BITES

SAVORY
Signature Spicy Tuna Tartare, Sesame Miso Cone
Chinois Lamb Lollipop, Cilantro Mint Dressing
Wolfgang Puck Signature Smoked Salmon Pizza
American Wagyu Carpaccio, Apple Kimchi, Puffed Rice
Puffed Black Air Bread, Sturgeon Cream, Caviar
Pork Belly, Quail Egg, Sancho Peppers, Cranberry-Orange Miso
Chicken Tempura Nanban, Eggplant, Sweet Pepper, Soy Vinegar Dressing
Roasted Winter Squash and Onion Gruyere Turnover
House Made Ricotta and Roasted Grape Crostini, Pine Nuts, Rosemary Honey
Sweet Italian Sausage and Apple Stuffing Bites
Smoked Salmon Rillette, Cucumber Relish, Pumpernickel Toast
Everything Bagel Chips, Ricotta Purée, Apricot, Chive, Prosciutto San Daniele
Warm Brie “Brillat-Savarin”, Wild Mushroom Fricassee, Honeycomb, Toast

SWEET
Gingerbread Whoopie Pie, Marshmallow and Caramel Filling
Snickerdoodle Fudge Bars
Peppermint Dark Chocolate Fudge Bars
Mulled Wine Pâte de Fruit
Poire William Pâte de Fruit
# feast

## BUFFET-STYLE DINNER

### SALADS
- Persimmon and Beet Salad
  - fennel, burrata, sorrel, champagne vinaigrette
- Brussel Sprout and Haricots Vert Salad
  - preserved tomato, herb goat cheese
- Grilled Endive and Butternut Squash Salad
  - shiro miso dressing, edamame, yellow frisée
- WP Caesar
  - seeded lavash, white anchovies, shaved parmesan
- Bibb Lettuce Waldorf Salad
  - apples, celery, grapes, pomegranate, candied walnuts, dijon vinaigrette
- Crispy Pork Belly and Shrimp Salad
  - chicory, pepitas, cranberry-blood orange vinaigrette

### ENTREES
- Short Rib Steak
  - braised cipollini onions, celeriac purée, crispy garlic
- Ginger Poached Salmon
  - sautéed spinach, candied lotus root, bird’s eye chili ponzu
- Cast Iron Roasted Half Chicken
  - rosemary jus, yukon gold purée, charred lemon
- Porchetta
  - fennel slaw, fried capers, sweet-red chimichurri
- Sweet Potato Gnocchi
  - braised winter greens, crispy sage, leek fondue

### SIDES
- Parsnip and Yukon Gold Purée
- Honey Glazed Tri Color Heirloom Carrots
- German Style Stuffing “Knödel”
- Sweet Potato Gratin
- Root Vegetable Ratatouille
- Crispy Brussel Sprouts and Granny Smith Apples

### DESSERT
- Banana Sticky Toffee Pudding, Cinnamon Whipped Cream
- Eggnog Crème Brulee Tart
- Mont Blanc Tart
- Cranberry Cheesecake Bites
- Chocolate Yule Log
SEATED HOLIDAY CELEBRATION

FIRST COURSE
Haricots Vert
ricotta cheese, pine nuts, frisée, green goddess vinaigrette

Baby Beet
cara cara oranges, goats yogurt, arugula, meringue

Heirloom Apples
endive, rocket, candied walnuts, pomegranate

Bibb Lettuce
blood oranges, humboldt fog, herb dressing

Roasted Carrots
watercress, honey-lavender vinaigrette

Chilled Maine Lobster
hearts of palm, avocado, asian pears, grapefruit, meyer lemon vinaigrette

Charred Octopus
forbidden rice, spanish peppers, garbanzo beans

SECOND COURSE
Spiced Butternut Squash Soup
cranberry-quince chutney, cardamom cream, pumpkin seed oil

Wild Mushroom Soup
maitake, roasted shallot, chive, crème fraiche snow

Egg and Mushroom Raviolo
(perfect for small groups)
butternut squash, crispy brussels sprouts, dry verjus cranberries

ENTREES
Prime New York Steak
potato plank, braised escarole, sauce Diane

Roasted Free-Range Turkey Breast
Roulade
brussels sprouts, knödel, sweet potato purée, yukon gold potato purée, cranberry chutney

Sea Bass
parsnip purée, sautéed brussels sprouts, salsify, fuji apple, saba

Pan Roasted Cobia
wild mushroom tortellini, roasted pumpkin, pomegranate, tuscan kale chips

Duck Breast
butternut squash, quince, sautéed baby kale, navet, huckleberries, honey gastrique

Red Wine Braised Short Rib
ethiopian spiced autumn root vegetables, heirloom carrot purée, braising jus

DESSERT
Blood Orange Panna Cotta
candied ginger, zesty grand marnier gelee

Pumpkin Cheesecake
bruleed marshmallow, cinnamon anglaise sauce, tahitian vanilla bean ice cream

Poached Pear Zabaglione
almond ricotta cake, black currant sorbet

Baba Au Rhum
suzette sauce, citrus salad, rum raisin puree, honeycomb ice cream

Chocolate Marquise
brown butter crunch, malt chocolate cream, honeyed banana, cocoa nib florentine

Amarena Cherry and Hazelnut Tartufo
chocolate brownie, cranberry foam, mixed nut florentine tuile
FIRST COURSE
Haricots Vert
ricotta cheese, pine nuts, frisée, green goddess vinaigrette

Baby Beet
cara cara oranges, goats yogurt, arugula, meringue

Heirloom Apples
dive, rocket, candied walnuts, pomegranate

Bibb Lettuce
blood oranges, humboldt fog, herb dressing

Roasted Carrots
watercress, honey-lavender vinaigrette

Chilled Maine Lobster
hearts of palm, avocado, asian pears, grapefruit, meyer lemon vinaigrette

Charred Octopus
forbidden rice, spanish peppers, garbanzo beans

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maitake, roasted shallot, chive, crème fraîche snow

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(perfect for small groups)
butternut squash, crispy brussels sprouts, dry verjus cranberries
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potato plank, braised escarole, sauce Diane

Roasted Free-Range Turkey Breast Roulade
brussels sprouts, knödel, sweet potato purée, yukon
gold potato purée, cranberry chutney

Sea Bass
parsnip purée, sautéed brussels sprouts, salsify, fuji
apple, saba

Pan Roasted Cobia
wild mushroom tortellini, roasted pumpkin,
pomegranate, tuscan kale chips

Duck Breast
butternut squash, quince, sautéed baby kale, navet,
huckleberries, honey gastrique

Red Wine Braised Short Rib
ethiopian spiced autumn root vegetables, heirloom
carrot purée, braising jus

DESSERT
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candied ginger, zesty grand marnier gelee

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bruleed marshmallow, cinnamon anglaise sauce, tahitian
vanilla bean ice cream

Poached Pear Zabaglione
almond ricotta cake, black currant sorbet

Baba Au Rhum
suzette sauce, citrus salad, rum raisin puree, honeycomb
ice cream

Chocolate Marquise
brown butter crunch, malt chocolate cream, honeyed
banana, cocoa nib florentine

Amarea Cherry and Hazelnut Tartufo
chocolate brownie, cranberry foam, mixed nut florentine
tuile
dazzle

CHEF ACTION STATIONS

Chicken Roulade
cornbread stuffing, orange, cranberry salad

Chestnut and Parsnip Soup
grilled lobster, pumpkin seed pesto

Spaghetti Alla Chitarra
celery root, sunchokes, fresh pasta made to order

Pumpkin Agnolotti
black truffle butter, filled to order

Loup De Mer Sea Bass “A La Plancha”

Binchotan Grilled Steak
aligot potatoes, mushroom, truffle chimichurri

Braised Oxtail
whipped semolina, calabrian chilies, broccolini, parmesan foam
delight

SWEETS

TRAY PASSED SWEETS
- Poire William Financiers Dipped in Milk Chocolate
- Persimmon Mousse Verrines, Fresh Pomegranate Garnishes
- Eggnog Cream Puffs, Caramelized Nuts
- Walnut Caramel Cheesecake Bites
- Cinnamon Shortcake Bread
- Florentine Bars
- Pumpkin Spice Infused Crème Brulee Tarts

SMALL PLATED DESSERTS
- Eggnog Inspired Mousse Cake On a Sable Breton, Five Spice Tuile
- Pumpkin Spice Pavlova, Whipped Crème Fraiche and Pumpkin Seed Cake
- Chocolate and Raspberry Traditional Torte Cake, Chocolate Glaze
- Passion Fruits and Mango Rolled Cake, Tapioca Coconut Sauce

DESSERT ACTION STATIONS
- Made to Order Cinnamon-Dusted Beignets presented with assorted sauces and toppings
- Hand-Rolled Dark Truffles

WRAP IT UP: A HOLIDAY SWEETS RECEPTION
- Assorted Large Or Small Traditional Buche De Noel
- Chocolate & Hazelnut on Crispy Wafer
- Vanilla Mascarpone Mousse, Raspberry Filling and White Glaze
- Coffee Rolled Cake, Coffee Ganache, Coffee Glaze
- Chestnut Mousse, Crushed Chestnut, Black Currant Filling and Purple Glaze
- Tropical Mousse, Coconut Filling, Almond Cake
toast

COCKTAILS

DIABLO VERDE
tequila, green chartreuse, lime, cucumber, jalapeno
agave

HOLIDAY G&T
gin, beet, mint, lemon, tonic

VANILLA-PEAR SPRITZER
vodka, vanilla, ginger, pear, lemon, soda

VENETIAN SUNSET
gin, aperol, apricot brandy, lemon, rosemary, orange
bitters

FIG RICKEY
tequila, fig, rosemary, orange-ginger syrup, club soda

BAKED APPLE OLD FASHIONED
bourbon, baked apple syrup, cardamom bitters

ST. GERMAIN PEAR
pear vodka, st germain, lemon, orange bitters

ITALIAN HONEY BEE
bourbon, lemon, honey, amaro averna

CONCORD SPRITZ
gin, concord grape, lemon, elderflower, sparkling wine

RASPBERRY JULEP
cognac, raspberry, mint, lemon
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