



savor the season

FALL MENU

WOLFGANG PUCK
CATERING

oktoberfest **INSPIRED MENU**

SAVORY

Wood Fire Flammeküechle (Tarte Flambee)
fromage blanc, speck, white onions, gruyere

German Cured Meat Platter
black forest ham, speck, marinated vegetables,
bavarian mustard, pumpernickel

Wurstsalat
german sausage, shaved onions, gruyere

Kartoffel Soup
potato soup and sausage

Veal Weisswurst and Pretzel
veal sausage, housemade bavarian mustard

Sauerbraten
beef ribs, spätzle, goulash, parsley

Alsation Choucroute Garnie
braised sauerkraut, housemade beer sausage,
chicken weisswurst, pork belly, potato, spicy mustard

Pork Schnitzel
potato salad, marinated cucumber

DESSERT

Kaiserschmarrn
warm apples, walnuts

Mini German Chocolate Cake

House Beignets
raspberry or apple

TRAY PASSED bites

Pork Belly, Quail Eggs, Sancho Peppers, Cranberry-Orange Miso

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 Rillettes, Cucumber Relish, Pumpernickel Toast

Everything Bagel Chips, Ricotta Purée, Apricot, Chive, Prosciutto San Daniel

Warm Brie "Brillat-Savarin", Wild Mushroom Fricassee, Honeycomb, Toast

Herb Lavash, Pepper-Crusted Filet, Pickled Mustard Seed, Horseradish Snow

A FALL feast

STARTERS

Heirloom Root Vegetables and Red Quinoa
fennel, brown butter vinaigrette

Petite Romaine
roasted butternut squash,
pomegranate, apple-cider,
candied walnuts

Squash and Endive Salad
dried cherries, mustard greens,
sunflower seeds, maple bourbon
vinaigrette

Little Gem Lettuce Caesar
rustic seeded lavash,
shaved parmesan

Bib Lettuce Salad
radicchio, avocado, cara cara
orange, green goddess dressing

Endive Salad
baby beets, blood oranges,
goat cheese, kumquat-golden raisin
vinaigrette

Farro and Forbidden Black Rice
baby kale, currants, toasted pine
nuts verjus

ENTRÉES

Red Wine Braised Short Rib
pickled mustard seed,
crispy shallots, black radishes

Roasted Pork Loin "Pinwheel"
winter herbs, quince-pear ragout

Roasted Lamb Leg Culottes
cassoulet bean, herb-orange pistou

Braised Chicken Thigh Coq Au Vin
cipollini, thumbelina carrots,
trumpet mushrooms

Roasted Chicken Breast
butternut squash, roasted pears,
pearl onions, swiss chard, port wine

SIDES

Gratin of Parsnip and Sweet Potato

Petite Baked Sweet Potatoes,
Maple Brown Butter

Yam Purée, Spiced Candied Pecans

Yukon Gold Potato Purée

Rutabaga and Bartlett Pear Purée

Green Beans with Toasted Hazelnuts

Brussel Sprouts and Roasted Apple
with Bacon Lardon

Roasted Tri Color Cauliflower

Rigatoni Pasta with Butternut
Squash and Roasted Root
Vegetables

Winter Green Gratin, Brioche Crumb

Classic Triple Cream Potato Gratin,
Fontina Cheese

Warm Orzo Pasta, Wild Mushrooms,
Parmesan Reggiano

Parmesan-Roasted Cauliflower

Slow Roasted Turnips, Carrots,
Kohlrabi, Honey Glazed Chestnuts

sweets FOR THE SEASON

TRAY PASSED SWEETS

Apple Cinnamon Macarons

Pear Turnovers in Vanilla Sugar

Apple Fritters

Black Forest Parfaits

Pumpkin Spice Whoopie Pie

Butterscotch Pudding with
Hazelnut Sable

Black Currant Cheesecake Bites

Chocolate Caramel Orange Tarts

Bourbon Infused Pecan Pies

Vanilla Persimmon Clafoutis

Salted Caramel Banana Pudding

Kumquat Graham Cracker Bars with
Torched Meringue

Dark Chocolate and Burnt Salted
Caramel Tarts

Pomegranate Infused Vanilla
Mascarpone Tiramisu

Chestnut "Spaghetti" and Black
Currant Cremeux Tarts

SMALL PLATED DESSERTS

Cinnamon Bourbon Infused
Warm Individual Apple Pies
cardamom ice cream and
caramel sauce

Dark Chocolate and Burnt Salted
Caramel Tarts
whipped crème fraiche

Chestnut Mousse and Black Currant
Dome Cake
meringue, huckleberry sauce

Pumpkin Spice Pavlova
whipped crème fraiche,
pumpkin seed cake

DESSERT ACTION STATION

"BUILD YOUR OWN COBBLER"
choice of either pear or apple
cobblers, crumble and choice of
four different types of ice cream
including five spice, cardamom,
cinnamon bourbon and sweet
cream honey

#SAVORTHESEASON

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