to SUMMER with LOVE

SUMMER INSPIRATION MENU

WOLFGANG PUCK CATERING

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Lobster and Hominy Hush Puppy with Green Goddess Aioli and Chive Blossom
Corn Fritters, Cilantro Chimichurri, Radish Slaw
Yellowtail Sashimi, Pickled Plum, Fresno Chili on Puffed Rice
Chilled Melon, Coconut Milk Curry, Thai Basil, Baby Green Tomato, Serrano Chili
Fried Green Tomato, Goat Milk Ricotta, Chili Aioli, Jamon Iberico
Bloody Mary Gazpacho, Heirloom Tomato Relish, Young Celery
Chickpea Panisse with Crushed Avocado
Mini Duck Tostada with Black Eyed Pea Puree, Sweet Corn, Golden Beet Slaw
"Green Eggs and Ham" – Quail Egg, Avocado Mousse, Cracked Pepper, Toasted Brioche, Speck
Smoked Mozzarella Arancini with Spicy Tomato Sauce
Ahi Poke on Black Sesame Rice Cake, Wasabi Avocado, Pickled Ginger, Seaweed Salad
Skewers of Hand Pulled Mozzarella, Blistered Toy Box Tomato, Castelvetrano Olive Tapenade, Basil Aioli
Grilled Rustic Toast with Avocado, Burrata, Macerated Plum Tomato and Opal Basil
San Daniel Prosciutto Wrapped Strawberry, Balsamic Reduction
Ten Spice-Maple Glazed Pork Belly, Lettuce Cup with Sesame Orange Aioli and Plum Compote
Elote Tart with Classic Masa, Street Corn, Crema, Lime, Micro Cilantro, Cotija
Grilled Peach and Tomato Bruschetta
Spiced Lamb and Apricot Mini Meatball
Plumcot Gazpacho with Prosecco and Muddled Mint
Tiny Scallop Taco, Heirloom Corn, Chipotle Watermelon Salsa, Crème Fraîche
Corn Milk Semolina Cake, Dungeness Crab, Mustard Seed, Fennel Shallot Vinaigrette, Edible Cornflowers
Lime Compressed Jicama Cups, Kanpachi Tartare, Tapioca Pearls, Nuoc Cham, Micro Herbs
Duck Confit, Spiced Yogurt, Daikon Radish “Pita”, Cucumber Tomato Relish, Fried Dill Blossom
Corn Milk Semolina Cake, Whipped Labneh, Apricot Relish, Za'atar, Crispy Corn Silk
Steak Tartare, Kohlrabi “Tacos”, Salsa Criolla, Crispy Shallots
Korean Fried Chicken, Gochugaru, Honey Butter, Kimchi Pickles on Mini Bao Bun
A SLICE OF Paradise
PASSED SMALL PLATES

Spot Prawn, Caviar, Asparagus Panna Cotta, Radishes, Watercress

Red Lentil Falafel, Watermelon Radish, Green Garlic Labneh, Wild Mint, Sumac-Port Wine Reduction

Local Crab, Yuzu Avocado Mousse, Frisee, Caviar

Seared Scallop, Grilled Baby Eggplant, Grape Tomatoes, Basmati Rice, Citrus Beurre Blanc

Watermelon Carpaccio, Jicama, Mache, Candied Macadamia Nuts, Charred Pineapple-Tajin Vinaigrette

Frisée with Smoked Trout, Sunny Quail Egg, Dill Preserved Lemon Vinaigrette

Clams "Casino" Bucatini with Garlic Broccoli Rabe, Pancetta and Huitlacoche Bread Crumbs

Grilled Spot Prawn, Green Mango Salad, Jalapeno, Grapefruit, Coconut Rice

Grilled Zebra Tomato Ceviche, Raw Coconut, Sea Asparagus, Cherry Leche de Tigre

Arctic Char with Ponzu, Zucchini Noodles and Orange Scented Rice Cake

Crispy Pork Belly, Sweet Corn Succotash, Garnet Yam Puree, Summer Herb Chimichurri

Sesame and Fennel Seed Crusted Duck Breast, Charred Fennel, Mandarin Orange Salsa, Blackberry Sauce, Wild Rice

Roasted Corn Filled Tortellini with Sweet 100 Tomato Broth, Shaved Celery and Whipped Creme Fraîche

Chicken and Cauliflower Larb with Bulgur Wheat, Fresh Mint, Heirloom Carrots and Crushed Peanuts

Char-Grilled NY Steak, Silky Corn Puree, Roasted Mushrooms, Crispy Zucchini and Tomato Pistou
Endive Salad with Plums, Hearts of Palm and Goat Yogurt

Summer Squash, Burrata, Herb Infused Olive Oil, Basil

Grilled Nectarine, House-Made Almond Milk Ricotta, Wild Arugula, Almond-Sorrel Pesto (Vegan)

Golden Kiwi, Burrata, Candied Sunflower Seeds, Baby Gem Lettuce, Ginger-Peach Vinaigrette

Heirloom Tomatoes, Marinated Fresh Mozzarella, Olive Oil Powder, Basil, Champagne Vinaigrette

Red Little Gem Lettuce, Farmers Market Stone Fruit, Avocado, Pluot Vinaigrette

Farmers Market Melon Salad with Sungold Tomatoes, Shaved Midnight Moon Goat Gouda, Radicchio and Saba

Zatar Grilled Eggplant, Lemon Cucumber, Pickled Onion, Toasted Pita Crumbs, Sumac Vinaigrette

Arugula Salad with Harry’s Berries Strawberries, Pickled Red Onion, Pecorino Sardo and Lemon Vinaigrette

Baby Lettuces, Compressed Watermelon, Queso Blanco, Puffed Quinoa, Green Chile Vinaigrette

Char Grilled Summer Peaches, Whipped Feta, Mint, Walnut Granola, Boysenberry Verjus

Smoked Baby Carrots, Goats Milk Yogurt, Toasted Walnuts, Raw Cauliflower

Wild Arugula, Stone Fruit, Braised Fennel, Burrata, Olive Oil

Shaved White, Yellow and Green Zucchini, Shaved Heirloom Carrots, Toasted Almonds, Shaved Parmesan, Lemon Vinaigrette

Yellow Watermelon Terrine with Whipped Mint Goat Cheese, Crushed Pistachios, Microgreens, Lemon Citronette

Sugar Snap Peas, Coraline Endive, Burrata, Assorted Shaved Radishes, Avocado Green Goddess Dressing, Lemon Bread Crumbs

County Line Harvest Baby Lettuce, Olive Oil Roasted Figs, Pickled Grapes, Sheep’s Milk Yogurt, Walnuts, Crispy Chickpeas, Herb Salad

Roasted Heirloom Carrots, Marinated Avocado, Sunflower Tahini, Grilled Citrus Vinaigrette, Sesame

Jumbo Prawn, Caviar, Asparagus Panna Cotta, Radishes, Watercress

Local Crab, Yuzu Avocado Mousse, Frisee, Caviar

Yellow Watermelon and Crab Salad with Red Quinoa, Crushed Green Olives, Chili Vinaigrette
SAVOR THE Flavor

PLATED ENTRÉE

- Black Bass, Squash Blossom Risotto, Squash Blossom Chips, Marjoram Pesto
- Slow Roasted New York Steak, Corn-Yukon Gold-Cipollini Onion Hash, Armagnac Sauce, Watercress
- Pan Roasted Chicken, Heirloom Tomato Farro, Goat Cheese Cream
- Roasted Salmon, Pearl Couscous with Oven Dried Tomatoes and Zucchini, Olive Oil and Aged Balsamic
- Grilled Hanger Steak, Sweet Corn Puree, Baby Zucchini, Fresno Chili and Coffee Jus
- Roasted Arctic Char, Romano Beans, Toasted Hazelnuts, Black Garlic-Sweet Onion Soubise
- Crispy Skin Branzino with Summer Escabeche Vegetables, Forbidden Black Rice, Saffron Aioli
- Jidori Chicken Paillard, Tomato-Corn Quinoa, Toasted Almonds, Lemon, Dill
- Grilled NY Steak, Creamy Smashed Sunchokes, Blistered Shishito & Pearl Onion Relish, Roasted Onion Jus, Sunchoke Chips
- Herb Crusted Fish, Summer Squash Puree, Blistered Heirloom Tomatoes, Patty Pans, Vadouvan Curry, Fried Curry Leaves
DIVE INTO Summer
BUFFET SALADS & ENTREES

BUFFET SALADS
- Snap Peas, Honey Mustard, Horseradish, Crispy Shallots
- Grilled Asparagus, Preserved Lemon, Espelette Pepper, Black Garlic
- Panzanella with Wood Fired Bread, Persian Cucumber, Celery, Heirloom Tomato, Plums,
  Pickled Red Onion, Basil, Avocado and Red Wine Vinaigrette
- Pickled Peach Panzanella with Tumeric Oil, Sourdough Croutons, Heirloom Tomatoes and Microgreens
- Little Gem Lettuce, Strawberries, Endive, Feta, Toasted Marcona Almonds, Agave Balsamic Vinaigrette
- Bitter Greens and Frisee, Shaved Manchego, Tajin Spiced Walnuts, Sweet Corn and Raspberries
- Roasted Baby Beets with Honey Pistachio Granola, Watercress, Pickled Hearts of Palm with Wild Arugula

BUFFET ENTREES
- CHEF ATTENDED ACTION STATIONS
  Carved Smoked Bone in Short Rib, Kimchi Barbecue Sauce, Pickled Summer Vegetables, Rice Paper Wrappers
  Carved Porchetta or Roasted Pork Loin, Ginger Apple Mostarda or Ginger Peach Mostarda
  Carved Spatchcock Grilled Chicken, Fried Rosemary Salsa Verde
  Carved Salt Baked Whole Salmon Fillets, Herb Crust, Roasted Summer Vegetable Pine Nut Caponata

STATIONARY SERVICE
- Balsamic Marinated Flank Steak with Sautéed Greens and Salsa Verde
- Chargrilled Skirt Steak, Broad Bean Ragout
- Coffee Rubbed Flank Steak, Charred Vegetables, Romesco Sauce

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Spice IT UP

BUFFET SIDES & BBQ BUFFET

BUFFET SIDES

Truffled Polenta Tots
Cumin–Lime Roasted Cauliflower with Toasted Pine Nuts
Crispy Marble Potatoes with Salsa Verde
Farro Salad with Summer Squash, Macerated Cherry Tomatoes and Herbs
Wheat Berry and Summer Squash Succotash with Sweet Corn, Shelled Beans, Creamy Mustard Tarragon Vinaigrette
Charred Savoy Cabbage Wedges, Miso Lime Aioli, Candied Cashews, Thai Herb Salad

BBQ BUFFET

Baby Iceberg Wedge with Thick Cut Bacon, Gorgonzola Dulce, 25 Year Aged Balsamic, Pickled Red Onions, Avocado
Roasted Corn and Fava Bean Salad with Roasted Cauliflower and Herbed Dressing
House Smoked Prime Brisket
White Peach BBQ Glazed Chicken
Dungeness Crab Dip Deviled Eggs with Bbq Spice Bread Crumbs
White Cheddar Buttermilk Biscuits
Bacon and Green Onion Cornbread
Housemade Pickles
Housemade BBQ Sauces

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SWEET Escape

DESSERTS

TRAY PASSED DESSERTS
Dragon Fruit and Guava Pavlova with Vanilla Cream
Tropical Halo-halo with Coconut Tapioca Pudding Mango Sauce and Star Fruit Chips
Lychee and Vanilla Cream Puffs with a Pineapple Tuile

PLATED DESSERTS
Tropical Pavlova with Mango Sauce, Passion Fruit Cream, Pineapple Brunoise and Shaved Coconut
Tropical “Black Forest” with Passion Fruit Chiffon, Mango Cream, Macerated Mango, Passion Fruit Gel And Chantilly Cream
Vanilla Mascarpone Cream Dome with Strawberry and Basil Filling, Almond Sable and Fresh Market Strawberries
Peaches & Cream Shortbread Cake with Apricots Gel, Peach Sorbet and Roasted Peaches

Tropical Pavlova with Roasted Mangos, Passion Fruit Cream and Pineapple Reduction, Coconut and Vanilla Chantilly
Dark Chocolate and Cherry “Pills” Cake, with Cocoa Nibs Cake, and Fresh Macerated Cherries
Raspberry “Vacherin” Layers of Crispy Meringue, Coconut Mousse, Fresh Raspberries, Crumbled Shortbread and Coconut Foam

BUFFET DESSERTS
Raspberry and Vanilla Square “Gem Cake” with a Crispy Hazelnut Sable
Apricots and Peaches Nougat Verrine with Caramelized Nuts and Roasted Apricots
Strawberry, Basil and Balsamic Vinegar Macarons
Roasted Pineapple and Coconut Pavlovas with Whipped Crème Fraiche
Chocolate and Macerated Cherry Layer Cake Bites

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SIPS OF Summer
SPECIALTY COCKTAILS

Paloma
Tequila, Grapefruit, Lime, Simple Syrup, Soda, Aleppo Pepper

Primavera in Italia
Lemoncello, Elderflower, Lavender, Prosecco

Lawrenceburg Bramble
Bourbon, Blackberry, Basil, Lemon

Black Coffee
Rum, Cold Brew Coffee, Blackberry, Dark Chocolate

Summer Mule
Vodka, Strawberry, Lime, Ginger Beer

SANGRIAS
White Peach
Rose Pear
Red Cherry
Sparkling Mango

Flowering G&T
Gin, Lavender Syrup, Club Soda, Lime

PUNCHES
Jamaica e Sandia
Rum, Watermelon, Hibiscus, Lime

Pompelmo
Tequila, Campari, Grapefruit, Lime, Italian Orange Soda, Aleppo Pepper

Strawberry Mint
Pimm’s No. 1, Strawberry, Mint, Cucumber, Citrus

La Sandia
Vodka, Watermelon, Basil, Lemon, Soda

Estate in Italia
Gin, Aperol, Summer Citrus, Prosecco

Pitaya
Rum, Lime, Dragon Fruit, Coconut

Piri Piri
Gin, Thai Basil Birds Eye Chili, Coconut, Lime, Pandan

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