



TIDINGS OF
*comfort
& joy*

HOLIDAY MENU

WOLFGANG PUCK
CATERING

LET US cater to you



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

Spaghetti Squash Latke, Quince Chutney, Crispy Brussels Sprouts, Grains of Paradise (VEGAN)

Sunchoke and Porcini Pierogi, Crème Fraiche, Apple Puree

Duck Carnitas Tiny Blue Corn Taco, Pomegranate Mole, Pear Pico De Gallo

Winter Spice French Toast, Pumpkin Crème Brulee, Candied Pork Belly

Pumpkin Crisp, Candied Persimmon, Mascarpone Mousse

Wild Mushroom and Fennel Dumpling

Winter Mushroom White Pizza, Sunny Side-Up Quail Egg

Stuffed Cremini Mushroom, Garlic, Bacon, Gruyere, Panko

Mini Herbed Turkey Burger, Basil, Cranberry Relish, Fried Shallots

Toasted Crostini, Beef Tenderloin Au Poivre, Smoked Artichoke, Honey Dijon

Pumpkin-Carrot Sour "Shooter", Savory Coconut Cream, Pumpkin Bread Crouton (VEGAN)

Scallop Ceviche, Thai Chili Persimmon Sauce, Chestnut Puree (GF)

Cuban Croquette, Christmas Ham, Béchamel

Brussels Sprout "Pop". White Balsamic Glaze, Everything Bagel Seasoning (GF)

Kanpachi Tartare, Winter Radish, Purple Grape, Pistachio Crème (GF)

Toasted Crostini, Pear Chutney, Sweet Goat Cheese

Carbonated Cranberries, Brie de Meaux, Cardamom Shortbread, Sorrel

Brown Butter Kuri Squash Soup Shooter, Crème Fraiche Foam (GF)

SWEET

Dry Fruit and Nuts Nougat Popsicle

Churros Infused Tacos Shell with Apple Butter and Vanilla Curd.

Sweet Potato Pie on a Stick with Torched Marshmallow

Chocolate and Peppermint Snow Ball Rolled In Coconut Flakes

PB&J Ice Cream Sandwich - Oatmeal Cookies, Peanut Butter Ice Cream, Raspberry Jelly

feast

BUFFET-STYLE DINNER

SALADS

Kale and Farro, Dried Cranberries, Candied Pecans,
Shaved Pecorino, Honey Apple Vinaigrette

Chopped Carrots and Parsnips, Cherry Tomatoes,
Pumpkin Seeds, Cipollini Onions, Frisee, Maple Vinaigrette

Roasted Cauliflower, Bagna Cauda, Shaved Baby Turnips,
Mustard Greens, Pine Nuts, Lemon Zest (GF)

ENTREES

Carved Maple Roasted Turkey Roulade, Cremini
Mushrooms, Pecans

Roasted Chicken, Yam Carrot Puree, Natural Jus

Carved Porchetta, Caramelized Chicory,
Creamy Anchovy Dressing

Carved Leg of Lamb, Crushed Oregano Rub, Chermoula

Grilled Hanger Steak, Caramelized Vidalia Onions,
House Steak Sauce

SIDES

Delicata Squash Polenta, Candied Sage Pepitas

Winter Squash Lasagna, Ricotta, Fresh Mozzarella, Pesto

Dried Cranberry-Brussels Sprout Slaw

Roasted Winter Squash, Mustard Green Pesto, Pearl Onions

Farrotto, Acorn Squash, Red Russian Kale

DESSERT

Gingerbread Infused "Mallomar", Dark Chocolate.

Whiskey, Sweet Potatoes and Pecan Tarts

Vegan Pomegranate Tapioca Parfait, Pomegranate Seeds,
Maple Syrup Foam

12 Layer Passion Fruit Chocolate Cake, Mango Mousse

Hot Chocolate and Peppermint Pillow Cake, Graham Cookie

gather

SEATED HOLIDAY CELEBRATION

SALADS

Bibb Lettuce, Fuyu Persimmon,
Fromage Blanc, Bourbon Barrel Aged
Sherry Vinaigrette

Winter Greens, Spiced Pears,
Candied Walnuts, Roasted Fennel,
Apple Agave Vinaigrette

Castel Franco Lettuce, Radicchio,
Roasted Carrots, Burrata,
Pomegranate, Preserved Meyer
Lemon Vinaigrette

Butter Lettuce Wedge, Charred
Pumpkin Puree, Sunflower Seeds,
Persimmons, Radicchio, Buttermilk
Mint Dressing

Upland Cress and Frisee, Baby Beets,
Dried Figs, Dates, Pumpkin Seeds,
Goat Cheese and Mascarpone Puree,
Blood Orange Vinaigrette

Granny Smith Apples, Spiced
Almonds, Frisee, Endive, Shropshire
Blue Cheese, Fine Herbs, Balsamic
Vinegar Reduction, Ice Wine
Vinaigrette

ENTREES

Slow Braised Short Rib, Braised Kale,
Maple Glazed Carrots, Pomegranate,
Herb Salad

Pan Roasted Chicken, Wild Rice,
Parsnips, Rosemary Jus

Roasted Filet Mignon, Blackening
Spices, Crispy Fingerling Potato and
Brussels Sprout Hash, Brown Butter
Pickled Mustard Chimichurri

Roasted Salmon, Rutabaga Mash,
Broccoli, Garlic Chips, Black Garlic
Caper Sauce

Grilled New York Steak, Sweet Potato
Gratin, Creamed Winter Greens,
Roasted Turnips, Caramelized Onion
Sauce

Seared Bass, Forbidden Black Rice,
Winter Squash, Cauliflower, Red Curry

Roasted Chicken, Oven Parsnips,
Sunchoke Puree and Chips, Pumpkin
Seed Vinaigrette

DESSERTS

Butterscotch Pudding Tart, Oat and
Dried Fruit Crumble, Dark Chocolate
Crust, Whipped Crème Fraiche

Deconstructed S'more's Bar with
Smoked Vanilla Ice Cream.

Chai Spiced Apple Tart, Vanilla Bean
Ice Cream

Mulled Fruit Cobbler, Rosemary
Pecan Crumble, Maple Ice Cream

dazzle

CHEF ACTION STATIONS

CARVED TURDUCKEN

Parker House Rolls, Whipped Butter,
Cranberry Jelly, Gravy

SIDES

select two

Classic Stuffing

Haricot Vert with Crispy Onions

Roasted Root Vegetables

Yukon Gold Potato Puree

Candied Yams

Roasted Brussels Sprouts

BAKED SQUASH AND PUMPKIN BAR

TOPPINGS

Wild Rice Pilaf

Quinoa, Braised Greens

Romesco Sauce

Gremolata

Shredded Smoked Gouda

Shredded Vermont Cheddar

toast

SPECIALTY COCKTAILS

HOLIDAY CHEER

light and dark rum, quince, pear, lemon, allspice

JINGLE ALL THE WAY

rum, chai, ginger beer, orange zest

'TIS THE SEASON

scotch, butterscotch, amaro nino

CHRISTMAS VACATION

american whiskey, plantation rum, grand classico

WINTER SOUR

rye, lemon, cranberry, aquafaba, rosemary

POIRE 75

gin, pear, pink peppercorn, lemon, champagne

SLEIGH RIDE

rye, cinnamon, sweet vermouth, orange bitters, angostura bitters

FIRESIDE FASHIONED

bourbon, brown sugar, chocolate bitters, toasted marshmallow

MISTLETOE

vodka, elderflower, pomegranate, orange, lemon



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#HOLIDAYSWITHWOLFGANG

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