

LOEWS HOLLYWOOD

2025 SAMPLE MENU SELECTIONS

RAY DOLBY BALLROOM | POOL DECK | DOLBY THEATRE

BARBARA BRASS

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WOLFGANG PUCK
CATERING

LOEWS



EVENT INFO & MENU SELECTION

The following pages outline our selection of menus carefully designed by our culinary team. Wolfgang Puck Catering (WPC) team will be happy to customize seasonal menus upon request, including the substitution of vegetarian, vegan, low carb / high protein items.

FOOD AND BEVERAGE

Due to liability and legal restrictions, there is no outside food and beverage permitted in meeting spaces. WPC reserves the right to charge for any beverages and food supplied in violation to this policy. WPC specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the premise, WPC will require that all beverages are dispensed by WPC bartenders. WPC alcoholic beverage license requires we (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in WPC's judgment, appears intoxicated.

GUARANTEES

For planning purposes, please provide WPC with an accurate estimate of attendance at least (30) days prior to scheduled event. A final guest count is due at least (5) business days prior and shall be considered a guarantee, not subject to reduction. Should guarantees not be provided (5) business days prior, estimated guest count will become guarantee. Final bill will reflect guarantee or actual attendance, whichever is greater. WPC will accommodate 3% over your guarantee.

BANQUET MENUS

Menu selections must be submitted to WPC a minimum of (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. WPC reserves the right to add additional fees should menu selections not be submitted (15) business days prior. Event Orders will be provided to confirm all menus, start/end times, room locations and number of guests. Your Hotel Convention manager will provide all set-up documents including floor plans. All prices quoted may be subject to increase due to changes in food, labor or other costs. Client shall pay such increased charges or shall accept any reasonable substitutions in menu as determined by WPC due to increased costs or lack of availability.

OVERTIME CHARGES

Menu prices listed are for specified length of service. Should client choose to extend the length of event, overtime charges will apply.

ADMIN FEE / STAFFING SURCHARGE / SALES TAX

All food and beverage will be subject to applicable staffing charges, 25% admin fee, 5% staffing surcharge and current California (city of Los Angeles) sales tax of 9.5%. Staffing fees and tax are subject to change. The admin fee is a charge for administrative function and is not purported to be a tip or gratuity.

OUTDOOR EVENTS

Heaters and market umbrellas can be rented from a local vendor at additional cost. Request must be confirmed at least (5) business days prior and subject to availability.

SECURITY

WPC is not responsible for any lost/stolen/damaged items left unattended in meeting spaces. Overnight security is recommended. The venue does have an in-house security partner. Please contact security at (323) 817-0233.

AUDIO-VISUAL SERVICES

Encore is the in-house technology partner. They can assist with any audio, video, electrical or internet needs. Please contact Encore Sales Team at (323) 491-1007.

VENDORS

WPC will require a detailed list of vendors supplying services. Certificate of Insurance shall be on file for any vendors, and its employees naming Wolfgang Puck Catering as additionally insured. Client will be responsible for any damages caused by these vendors. Vendors must comply with contracted load-in/load-out times. Should additional time be required, client shall be billed for meeting space rental.



WOLFGANG PUCK
CATERING

BREAKFAST



BREAKFAST BUFFETS

Service for up to two hours with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

ALL PRICES ARE PER PERSON

EACH BREAKFAST BUFFET INCLUDES:

JUICE (SELECT TWO)

Orange, Grapefruit, Cranberry, Tomato,
Apple

HOT BEVERAGES

Coffee, Decaffeinated Coffee, Assorted Teas

CLASSIC CONTINENTAL \$50

PASTRIES

Croissants, Fruit Danishes, Seasonal Muffins*, Jams,
Sweet Cream Butter

*Made without Gluten Upon Request

BAGELS

Plain, Sesame, Everything, Cinnamon Raisin
Cream Cheese

FRUIT

Seasonal Fruits and Berries

UPGRADED CONTINENTAL \$52

PASTRIES

Croissants, Fruit Danishes, Seasonal Muffins*, Jams,
Sweet Cream Butter

*Made without Gluten Upon Request

STEEL CUT OATMEAL

Brown Sugar, Chopped Walnuts, Dried Fruit
Whole Milk, Almond Milk

FRUIT

Seasonal Fruits and Berries

YOGURT

Individual Plain, Fruit, Greek Yogurts

DELUXE CONTINENTAL \$60

PASTRIES

Croissants, Fruit Danishes, Seasonal Muffins*, Jams,
Sweet Cream Butter

*Made without Gluten Upon Request

BAGELS

Plain, Sesame, Everything, Cinnamon Raisin
Cream Cheese

HOUSE SMOKED SALMON

Capers, Red Onion, Vine-Ripened Tomatoes

HARD BOILED EGGS

Sea Salt

FRUIT

Sliced Seasonal Fruits and Berries

PARFAITS

Greek Yogurt, Berries, Granola, Honey

BREAKFAST BUFFETS

Service for up to two hours with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

ALL PRICES ARE PER PERSON

EACH BREAKFAST BUFFET INCLUDES:

JUICE (SELECT TWO)

Orange, Grapefruit, Cranberry, Tomato,
Apple

HOT BEVERAGES

Coffee, Decaffeinated Coffee, Assorted Teas
Half & Half, 2% Milk, Soy Milk, Sweeteners

TRADITIONAL \$71

PASTRIES

Croissants, Fruit Danishes, Seasonal Muffins*, Jams,
Sweet Cream Butter

*Made without Gluten Upon Request

FRUIT

Seasonal Fruits and Berries

EGGS

Soft Scrambled with Herbs

INDIVIDUAL BOXES OF CEREAL

Sliced Bananas, Whole Milk, Skim Milk

YOGURT

Individual Plain, Fruit, Greek Yogurts

MEATS (SELECT ONE)

Breakfast Sausage Links

Chicken Apple Sausage

Applewood Smoked Bacon

Turkey Bacon

POTATOES (SELECT ONE)

Roasted Fingerlings, Caramelized Onions,
Smoked Paprika

Kennebec Potato Hash Browns

Home Fries, Sweet Peppers, Onions, Parsley

FROM THE GRIDDLE (SELECT ONE)

Brioche French Toast

Buttermilk Pancakes

Waffles

Served with Vermont Maple Syrup

BREAKFAST PLATED AND SERVED

Service for up to two hours with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

ALL PRICES ARE PER PERSON

WOLFGANG PUCK'S CLASSIC \$71

PASTRIES

Croissants, Fruit Danishes, Seasonal Muffins*, Jams,
Sweet Cream Butter

*Made without Gluten Upon Request

FRUIT BOWL

Seasonal Fruits and Berries

ENTRÉES (SELECT ONE)

Soft Scrambled Eggs, Applewood Smoked
Bacon, Breakfast Potatoes

Huevos Rancheros, Black Beans, Ranchero Salsa,
Cotija Cheese, Corn Tortilla

Eggs Benedict, Canadian Bacon, Hollandaise

Smoked Salmon Benedict, Sautéed Spinach,
Tomato Hollandaise

Corned Beef Hash, Poached Eggs

Frittata, Wild Mushrooms, Spinach, Goat Cheese
(egg whites available)

JUICE

Freshly Squeezed Orange Juice

HOT BEVERAGES

Coffee, Decaffeinated Coffee, Assorted Teas Half & Half,
2% Milk, Soy Milk, Sweeteners

BREAKFAST ENHANCEMENTS

Only available as an enhancement to a hosted continental or traditional buffet breakfast.

PRICED PER PERSON BASED UPON ACTUAL GUEST COUNT

HARD BOILED EGGS | \$7 EACH

WHOLE FRUIT | \$7 EACH

SMOOTHIES | \$12 PER PERSON

Banana Strawberry

Mixed Berry and Almond Milk

Pineapple Mango

STEEL CUT OATMEAL | \$15 PER PERSON

Brown Sugar, Chopped Walnuts, Dried Fruit,
Whole Milk, Skim Milk

FROM THE GRIDDLE | \$15 PER PERSON

(SELECT ONE)

Tahitian Vanilla-Infused French Toast

Lemon Ricotta Pancakes

Buttermilk Pancakes

Served with Vermont Maple Syrup

BREAKFAST SANDWICH | \$15 PER PERSON

Toasted Croissant, Scrambled Eggs,
Applewood Smoked Bacon, Vermont Cheddar

BREAKFAST BURRITO | \$18 PER PERSON

Flour Tortilla, Scrambled Eggs,
Chorizo, Jack Cheese

Flour Tortilla, Scrambled Eggs,
Breakfast Potatoes, Jack Cheese (V)

Served with Salsa Fresca and Sour Cream

FRITTATA (V) | \$16 PER PERSON

(SELECT ONE)

Wild Mushrooms, Leeks, Fontina Cheese

Egg White, Kale, Potatoes, Onions



WOLFGANG PUCK
CATERING

BREAKS



25% admin fee, 5% staffing surcharge and 9.5% sales tax will be added to all charges.
Tax rates are subject to change

MORNING & AFTERNOON BREAKS

Service for up to one hour with a minimum of 50 guests.
\$5 additional charge per guest will apply for less than the minimum..

SELECT 3 | \$28 PER PERSON

SELECT 4 | \$32 PER PERSON

SELECT 5 | \$35 PER PERSON

EACH ADDITIONAL SELECTION | \$4 PER PERSON, PER HOUR

SAVORY

MINI HARD PRETZELS

POTATO CHIPS

ASSORTED POPCORN

DRY ROASTED, SALTED NUTS

SOFT PRETZEL BITES AND MUSTARD DIP

TARO ROOT CHIPS

ITALIAN OLIVES

CHEESE TWISTS

BAGEL CHIPS

SWEET

ASSORTED HOMEMADE COOKIES

BROWNIES AND BLONDIES

ASSORTED CUPCAKES

RASPBERRY, LEMON AND
APPLE CRUMB BARS

HOMEMADE CHOCOLATE BARK

PEANUT BRITTLE

ICE CREAM BARS

S'MORES

HEALTHY

DRIED FRUITS, NUTS AND SEEDS

WHOLE FRUIT

HOMEMADE GRANOLA BARS

TRAIL MIX

CRUDITÉ AND HERB DIP

SEASONAL FRUIT AND BERRIES

POWER BAR AND ENERGY BARS

INDIVIDUAL YOGURTS & SMOOTHIES

VEGAN COOKIES

AFTERNOON BREAK

Service for up to one hour with a minimum of 50 guests.
\$5 additional charge per guest will apply for less than the minimum.

ALL PRICES ARE PER PERSON

POPCORN & MOVIE CANDY \$31

Sea Salt Popcorn, White Cheddar Popcorn, Caramel Popcorn, Ranch Popcorn

Gummy Bears, Whoppers, Chocolate Covered Peanuts, M&M's, Red Licorice, Milk Duds

CHIPS & DIPS \$30

Potato Chips and Tortilla Chips

DIPS (SELECT FOUR)

Sweet and Sour Onion Crème Fraîche

Green Goddess Dip

Spiced Black Bean Dip with Cotija Cheese

Salsa Roja

Pico de Gallo

Guacamole

Tomatillo Salsa Verde

ICE CREAM SUNDAE BAR \$26

\$300 ATTENDANT FEE PER STATION

Chocolate, Vanilla and Strawberry Ice Cream

TOPPINGS INCLUDE

Tiny M&Ms, Sprinkles, Oreo Crumbles, Mini Chocolate Chips, Crumbled Pretzels, Graham Cracker Crumbs

Hot Fudge, Caramel Sauce

TRAIL MIX BAR \$25

Granola, Sunflower Seeds, Roasted Almonds, Cashews, Dried Blueberries, Dried Cranberries, Banana Chips, Dried Pineapple

Dark Chocolate Chips, Mini M&Ms, Yogurt Chips



WOLFGANG PUCK
CATERING

BUFFETS



25% admin fee, 5% staffing surcharge and 9.5% sales tax will be added to all charges.
Tax rates are subject to change

SALAD & SANDWICH BUFFET

Service for up to two hours with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

\$81 PER PERSON FOR LUNCH

All salad and sandwich buffets include Kettle Chips, Farmers Market Fruit, Salted Chocolate Chip Cookies, and Meyer Lemon Bars. Beverages include Coffee, Decaffeinated Coffee, and Tea Selections.

HOUSEMADE SANDWICHES

(SELECT UP TO THREE)

SMOKED TURKEY BLT

Applewood Bacon, Arugula, Red Onion,
Sundried Tomato Aioli, Whole Wheat Roll

SHAVED HAM TORTA

Chipotle Black Bean Spread, Oaxacan Cheese,
Lettuce, Tomato, Garlic Lime Aioli

ROAST BEEF

Caramelized Onion, Aged Cheddar, Arugula,
Rosemary Aioli, Torpedo Roll

TRADITIONAL TUNA SALAD

Celery, Citrus Zest, Herbs, Lettuce, Tomato, Red
Onion, Whole Wheat Roll

CHICKEN CAESAR WRAP

Sundried Tomato, Celery, Capers, Garlic
Dressing, Spinach Wrap

GREEK SALAD WRAP

Peppers, Feta, Romaine, Kalamata Olives,
Cucumber, Spinach Wrap

MARKET WRAP (VEGAN)

Avocado, Cucumber, Hummus, Za'atar, Roasted
Tomato, Sunflower Seeds, Spinach

SIGNATURE SALADS

(SELECT UP TO THREE)

FINGERLING POTATO SALAD

HARICOT VERT

Crumbled Goat Cheese, Pine Nuts, Basil Vinaigrette

FARMERS MARKET CHOPPED SALAD

Herb Vinaigrette, Shaved Parmesan

PASTA SALAD

Spinach, Tomatoes, Mozzarella, Scallions

CHOPPED GREEK SALAD

Romaine, Tomatoes, Cucumbers, Olives, Feta
Cheese, Red Wine Vinaigrette

CAESAR SALAD

Romaine, Parmesan, Croutons, Garlic Dressing

CAPRESE

Vine-Ripened Tomatoes, Mozzarella, Torn Basil,
Olive Oil, Aged Balsamic

KALE ANTIOXIDANT SALAD

Chickpeas, Dried Cranberries, Farro, Jicama,
Avocado Lemon Vinaigrette

CHINOIS CHICKEN SALAD

ADDITIONAL \$8 PER PERSON

Crispy Wontons, Candied Cashews,
Mustard Ginger Vinaigrette

BEVERAGE UPGRADES

ICED TEA AND LEMONADE \$85 PER GALLON

SOFT DRINKS \$8 EACH, BASED ON CONSUMPTION

Coke, Diet Coke and Sprite

FLAVORED SPARKLING WATERS \$9 BASED ON CONSUMPTION

Lemon and Lemon Zest, Dark Morello Cherry and Pomegranate, Tangerine Zest and Wild Strawberry

WOLFGANG PUCK CLASSICS \$88

SALADS

FARMERS MARKET CHOPPED VEGETABLE SALAD

Shaved Parmesan, Balsamic Vinaigrette

ROASTED BEET SALAD

Herbed Goat Cheese, Toasted Hazelnuts,
Citrus Shallot Vinaigrette

ENTRÉES (SELECT TWO)

PAN ROASTED CHICKEN

Rosemary, Natural Jus

SLOW BRAISED BEEF SHORT RIB

Caramelized Shallots, Whole Grain Mustard

HERB-CRUSTED SALMON

Tomato Fennel Fondue

ACCOMPANIMENTS

POTATO PURÉE

FUSILLI PASTA (V)

Sundried Tomatoes, Shaved Parmesan

SAUTÉED SEASONAL VEGETABLES

ARTISANAL ROLLS & BUTTER

DESSERT

YUZU MERINGUE TART

CHOCOLATE TRUFFLE CAKES

BEVERAGE UPGRADES

ICED TEA AND LEMONADE \$85 PER GALLON

SOFT DRINKS \$8 EACH, BASED ON CONSUMPTION

Coke, Diet Coke and Sprite

FLAVORED SPARKLING WATERS \$9 BASED ON CONSUMPTION

Lemon and Lemon Zest, Dark Morello Cherry and Pomegranate, Tangerine Zest and Wild Strawberry

PACIFIC RIM \$88

SALADS

CHINOIS CHICKEN SALAD

Crispy Wontons, Candied Cashews,
Mustard Ginger Vinaigrette

SOBA NOODLE SALAD

Avocado, Spinach, Tahini Miso Dressing

SZECHUAN GREEN BEAN SALAD

Marinated Tofu

ENTRÉES

SESAME CHICKEN

Sauteed Broccoli

MISO-GLAZED SALMON

ACCOMPANIMENTS

CARROT GINGER PUREE

VEGETABLE FRIED RICE

SAUTÉED BABY BOK CHOY

Crispy Lotus Root

DESSERT

MATCHA CRÈME BRÛLÉE TART

BLACK SESAME MACARON

LUNCH BUFFETS

Service for up to two hours with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

ALL PRICES ARE PER PERSON

GRAIN BOWL BAR \$88

CHEF ATTENDANT | \$300 PER BUFFET

SALADS (SELECT THREE)

QUINOA

Sweet Corn, Cotija Cheese, Lime, Avocado, Creamy Jalapeño Dressing

WILD RICE

Spice Roasted Sweet Potato, Kale, Honey Crisp Apple, Shredded Smoked Gouda, Maple-Balsamic Vinaigrette

BARLEY

Red Onion, Kalamata Olive, Feta Cheese, Cucumber, Tomatoes, Red Wine Vinaigrette

FORBIDDEN BLACK RICE

Sesame Cucumbers, Avocado, Torn Seaweed, Miso Vinaigrette

PEARL BARLEY

Thyme & Garlic Roasted Wild Mushrooms, Crispy Shallots, Shaved Parmesan

FARRO

Cherry Tomato, Cucumber, Carrot, Micro Greens, Radish, Herbs, Lemon Vinaigrette

PROTEINS (SELECT THREE)

GRILLED FLANK STEAK

MISO-GLAZED SALMON

HERB-ROASTED SALMON

GRILLED CHICKEN

MARINATED TOFU

BARBECUED PULLED JACKFRUIT

STEAMED SHRIMP

ADDITIONAL \$5 PER PERSON

DESSERT

CHOCOLATE CHIP COOKIES

OATMEAL RAISIN COOKIES

BEVERAGE UPGRADES

ICED TEA AND LEMONADE \$85 PER GALLON

SOFT DRINKS \$8 EACH, BASED ON CONSUMPTION

Coke, Diet Coke and Sprite

FLAVORED SPARKLING WATERS \$9 BASED ON CONSUMPTION

Lemon and Lemon Zest, Dark Morello Cherry and Pomegranate, Tangerine Zest and Wild Strawberry

BARBEQUE \$88

SALAD

Cucumber and Watermelon, Crumbled Feta, Red Onion, Mint, Lime

PROTEINS (SELECT TWO)

GRILLED CHICKEN

Lemon Herb Marinated

SMOKED BRISKET

PULLED PORK

BARBECUED JACKFRUIT (VEGAN)

ACCOMPANIMENTS

SWEET CORN

Chili Lime Butter

BROWN SUGAR BAKED BEANS

BAKED MACARONI

Aged Vermont Cheddar Cheese

CREAMY COLESLAW

BREAD & BUTTER PICKLES

FLAKY BISCUITS AND JALAPEÑO CORNBREAD

Honey Butter

DESSERT

BERRY CRUMBLE

BANANA PUDDING PARFAIT

LUNCH BUFFETS

Service for up to two hours with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

ALL PRICES ARE PER PERSON

ITALIAN \$88

SALADS

CAESAR SALAD

Shaved Parmesan, Croutons, Creamy Garlic Dressing

CAPRESE SALAD

Vine-Ripened Tomatoes, Mozzarella, Torn Basil, Olive Oil, Aged Balsamic

ENTRÉES

CHICKEN PICCATA

White Wine, Lemon, Capers

ROASTED LOCAL BASS

Olives, Blistered Tomatoes

CLASSIC EGGPLANT PARMESAN

ACCOMPANIMENTS

HAND FORMED SEASONAL TORTELLONI

ROASTED TUSCAN POTATOES

SAUTÉED BROCCOLINI

Candied Garlic

HERB FOCACCIA

DESSERT

CLASSIC TIRAMISU PARFAIT

MINIATURE CHOCOLATE CHIP CANNOLI

BEVERAGE UPGRADES

ICED TEA AND LEMONADE \$85 PER GALLON

SOFT DRINKS \$8 EACH, BASED ON CONSUMPTION

Coke, Diet Coke and Sprite

FLAVORED SPARKLING WATERS \$9 BASED ON CONSUMPTION

Lemon and Lemon Zest, Dark Morello Cherry and Pomegranate, Tangerine Zest and Wild Strawberry

LATIN \$88

SALADS

LATIN-STYLE CAESAR

Crispy Tortilla Strips, Cotija Cheese, Grilled Corn, Black Beans, Pepitas, Cilantro, Lime Dressing

FRISÉE & BIBB LETTUCE

Shaved Manchego, Rainbow Carrots, Marcona Almonds, Orange Balsamic Vinaigrette

PROTEINS (SELECT TWO)

FAJITA-STYLE CHICKEN

Peppers and Onions, Individually Wrapped Corn or Flour Tortillas

FLANK STEAK

Orange Garlic Marinated

SLOW BRAISED BEEF SHORT RIBS

Achiote Pickled Mustard Seeds, Oregano Chimichurri

MOJO ROASTED SALMON

Charred Pineapple Pico de Gallo

ACCOMPANIMENTS

CHIPS & SALSA

CLASSIC BLACK BEANS

GRILLED VEGETABLES

Salsa Verde

DESSERT

CINNAMON DUSTED CHURRO

Churro with Vanilla Bean Custard Filling

MEXICAN-SPICED HOT CHOCOLATE COOKIE

INDIVIDUALLY BOXED MEALS

No minimum order.

\$68 PER PERSON FOR LUNCH

Each box includes Vegetable Pasta Salad, Kettle Chips, Cookie and Whole Fruit.

Box lunches are for grab and go only, and are not for consumption on site within WPC spaces

SANDWICH | ENTRÉE

(SELECT UP TO THREE)

SMOKED TURKEY BLT

Applewood Bacon, Arugula, Red Onion,
Sundried Tomato Aioli, Whole Wheat Roll

SHAVED HAM TORTA

Chipotle Black Bean Spread, Oaxacan Cheese,
Lettuce, Tomato, Garlic Lime Aioli

ROAST BEEF

Caramelized Onion, Aged Cheddar, Arugula,
Rosemary Aioli, Torpedo Roll

TRADITIONAL TUNA SALAD

Celery, Citrus Zest, Herbs, Lettuce, Tomato,
Red Onion, Whole Wheat Roll

CHICKEN CAESAR WRAP

Sundried Tomato, Celery, Capers, Garlic
Dressing, Spinach Wrap

GREEK SALAD WRAP (VEGETARIAN)

Peppers, Feta, Romaine, Kalamata Olives,
Cucumber, Spinach Wrap

MARKET WRAP (VEGAN)

Avocado, Cucumber, Hummus, Za'atar
Roasted Tomato, Sunflower Seeds, Spinach

BALSAMIC-ROASTED EGGPLANT SANDWICH (VEGAN)

Roasted Eggplant, Arugula, Black Garlic Vegan Aioli,
Ciabatta

GRILLED CHICKEN CAESAR SALAD

Shaved Parmesan, Croutons

CHINOIS CHICKEN SALAD

Crispy Wontons, Candied Cashews, Mustard Ginger
Vinaigrette

BUTTER LETTUCE SALAD (VEGAN)

Oranges, Candied Walnuts, Olives, Crispy Quinoa,
Balsamic Dressing

BEVERAGES TO GO

BASED ON CONSUMPTION

SOFT DRINKS \$8 EACH

Coke, Diet Coke and Sprite

MINERAL AND BOTTLED WATER \$8 EACH

VITAMIN WATER \$9 EACH

Vitamin Water, Vitamin Water Zero

BOTTLED ICED BLACK AND GREEN TEAS \$9 EACH

FLAVORED SPARKLING WATERS \$9 EACH

Lemon and Lemon Zest, Dark Morello Cherry and
Pomegranate, Tangerine Zest and Wild Strawberry



WOLFGANG PUCK
CATERING

SEATED



25% administrative, 5% staffing surcharge and 9.5% sales tax will be added to all charges.
Tax rates are subject to change.

LUNCH | PLATED AND SERVED

A minimum of 50 guests. Additional charges per guest will apply for less than the minimum.

SERVICE FOR UP TO TWO HOURS

TWO COURSES | \$80 PER PERSON

THREE COURSES | \$84 PER PERSON

SALADS (SELECT ONE)

BUTTER LETTUCE (VEGAN)

Oranges, Endive, Balsamic Vinaigrette

CHOPPED FARMERS MARKET VEGETABLE SALAD

Shaved Parmesan, Balsamic Vinaigrette

HARICOT VERT & GOAT CHEESE

Toasted Pine Nuts, Micro Greens, Basil Vinaigrette

HEIRLOOM APPLE

Marcona Almonds, Frisée, Arugula, Baby Beets,
Chevre, Citrus Vinaigrette

ROASTED BEET

Market Berries, Goat Cheese, Toasted Hazelnuts,
Mizuna, Citrus Vinaigrette

ASPARAGUS & BURRATA

Citrus, Painted Oak Lettuce, Marcona Almonds

BUTTER LETTUCE

Heirloom Tomato, Blue Cheese, Sourdough
Croutons, Avocado, Lime-Yogurt Vinaigrette

SIMPLE LITTLE GEM LETTUCES

Radish, Basil, Buttermilk Vinaigrette

BREADS

Chef's Selection of Rolls, Sweet Cream Butter

PRE-SET ICED TEA OR LEMONADE

Add \$3 per person

ENTRÉES (SELECT ONE)

PAN ROASTED CHICKEN

Choice of preparation:

Creamy Polenta, Sautéed Swiss Chard, Rosemary,
Natural Jus

Potato Purée, Sautéed Spinach, Rosemary, Natural Jus

Wild Mushrooms, Asparagus, Yukon Gold Potatoes

ROASTED SEA BASS

Purple Cauliflower, Celery Root Purée, Espellette Pepper
Sauce

ROASTED SALMON

Basil Crust, Tomatoes, Leeks, Artichokes, Olives, Crispy
Potato, Preserved Lemon

ROASTED PETIT FILET MIGNON

ADD \$10 PER PERSON

Horseradish Crushed Potatoes, Sautéed Spinach, Four
Peppercorn Sauce

ROASTED NEW YORK STEAK

ADD \$10 PER PERSON

Aged Red Wine Sauce, Roasted Heirloom Carrots,
Fingerling Potatoes

DESSERTS (SELECT ONE)

FLOURLESS CHOCOLATE CAKE

Vanilla Whipped Cream, Chocolate Sauce

TRADITIONAL APPLE TARTE TATIN

Vanilla Ice Cream, Crème Fraîche

MEYER LEMON TART

Toasted Meringue, Candied Lemon, Lemon Reduction

CHOCOLATE RASPBERRY LAYER CAKE

Chocolate Mousse, Raspberry Jam, Chocolate Ganache,
Port Wine Reduction, Fresh Raspberries

FARMERS MARKET BERRY TART

Verbena Cream, Berry Glaze, Whipped Crème Fraîche,
Berry Coulis

COFFEE, DECAFFEINATED COFFEE, TEA SELECTIONS



WOLFGANG PUCK
CATERING

RECEPTION AND DINNER



25% admin fee, 5% staffing surcharge and 9.5% sales tax will be added to all charges.
Tax rates are subject to change

RECEPTION | TRAY PASSED HORS D'OEUVRE

A minimum of 50 guests. Additional \$10 per guest will apply for less than the minimum.

TWO HOURS OF SERVICE (MINIMUM TWO HOURS) | \$52 PER PERSON | SELECT UP TO 8

ONE HOUR OFFERED ONLY PRIOR TO SEATED DINNER SERVICE | \$26 PER PERSON | SELECT UP TO 6

WOLFGANG PUCK CLASSICS

SMOKED SALMON

Lemon Herb Blini

SPAGO'S SIGNATURE SPICY TUNA TARTARE

Sesame Miso Cone

SMOKED SALMON PIZZA

ADDITIONAL \$8 PER PERSON

Dill Crème Fraîche, Caviar

ASSORTED SIGNATURE PIZZAS

CHINOIS CHICKEN SALAD

Candied Cashews, Wonton Cup

CHINOIS LAMB LOLLIPOP

ADDITIONAL \$15 PER PERSON

Cilantro Mint Vinaigrette

MINI CHEESEBURGER

Brioche Bun, Tiny Tomatoes, Remoulade

TEMPURA SHRIMP

Wasabi Glaze

CRISPY MOROCCAN LAMB CIGARS

DUCK POTSTICKER

Ponzu

CRISPY VEGETABLE SPRING ROLL

Apricot Mustard

SEAFOOD

AHI TUNA

Sesame Wonton, Wasabi Crème Fraîche

CRISPY SHRIMP AND LOBSTER SPRING ROLLS

MINIATURE TORTILLA CUPS

Chipotle Glazed Shrimp, Sweet Corn, Red Peppers

MINI FISH TACO

Avocado Relish, Cilantro Pesto

SWEET MARYLAND CRAB CAKES

Herb Remoulade

TOASTED NEW ENGLAND STYLE LOBSTER ROLL

Celery Salt, Lemon, Housemade Brioche

POULTRY

MINI CHICKEN & LEEK POT PIE

BITE-SIZED MACADAMIA-CRUSTED HAWAIIAN CHICKEN

CHICKEN POTSTICKERS

Black Vinegar, Ginger Dipping Sauce

DEVILED QUAIL EGG

Caviar

MINI BAO BUNS

Roasted Duck, Hoisin Sauce

MINI CHICKEN AND WAFFLES

Jalapeño Honey

TINY BBQ CHICKEN TACOS

Pico de Gallo, Poblano Crema

RECEPTION | TRAY PASSED HORS D'OEUVRE

A minimum of 50 guests. Additional \$10 per guest will apply for less than the minimum.

TWO HOURS OF SERVICE (MINIMUM TWO HOURS) | \$52 PER PERSON | SELECT UP TO 8

ONE HOUR OFFERED ONLY PRIOR TO SEATED DINNER SERVICE | \$26 PER PERSON | SELECT UP TO 6

MEAT

BOLOGNESE-STUFFED ARANCINI

BRISKET TACO

Guacamole, Ancho Purée, Lime Crema

SHORT RIB GRILLED CHEESE

Provolone, Caramelized Onion, Horseradish

BACON WRAPPED DATES

Parmesan Stuffed

PRIME NEW YORK STEAK

Crostini, Yuzu Butter, Shiitake Mushrooms

ROASTED LAMB LOIN

Olive Bread Crostini, Oven Dried Tomatoes

TINY WAGYU PASTRAMI REUBEN

Marble Rye

VEGETARIAN

BURRATA AVOCADO CROSTINI

Tear Drop Peppers

BUTTERNUT SQUASH ARANCINI

Cranberry Gastrique, Hazelnut Powder,
Crispy Sage

CLASSIC MINI GRILLED CHEESE

Tomato Soup

CRISPY MAC AND CHEESE

TRUFFLE-INFUSED GRILLED CHEESE

Fig Jam, White Truffle Honey

SLENDER TUILE CONE

Basil Goat Cheese Mousse, Tomato Tartare

VEGETABLE EMPANADAS

Spicy Tomato Sauce

VEGETABLE SPRING ROLLS

Sweet Chili Dipping Sauce

VEGAN

ROASTED EGGPLANT TART

Olive Oil, Chickpea Popcorn

SWEET CORN SOPES

Avocado

TARO ROOT & AVOCADO TACO

WHITE BEAN & QUINOA CAKE

Red Pepper Romesco

GRILLED VEGETABLE CEVICHE

Citrus Chili Marinade, Plantain Cup, Avocado Mousse

LIGHT RECEPTION STATIONS

Service for up to one hour with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

ALL PRICES ARE PER PERSON

CHIPS & DIPS BAR \$30

Potato Chips and Tortilla Chips

Add Garden Vegetables \$7 per person

DIPS (SELECT FOUR)

- Sweet and Sour Onion Crème Fraîche
- Green Goddess Dip
- Spiced Black Bean Dip with Cotija Cheese
- Salsa Roja
- Pico de Gallo
- Guacamole
- Tomatillo Salsa Verde

CROSTINI BAR \$28

CROSTINI (SELECT TWO)

- Garlic Toasted French Baguette
- Whole Wheat Crostini
- Pumpkin Seed Lavash
- Crisp Pumpnickel

SPREADS (SELECT THREE)

- Fresh Ricotta Cheese
- Whipped Goat Cheese
- Smashed Fava Bean Hummus
- Minted Pea Purée
- Olive Oil Whipped Beetroot Purée
- Marinated Cherry Tomatoes with Basil
- Eggplant Caponata
- Spiced Apple Onion Marmalade
- Tomato Chutney

ADD GARDEN VEGETABLES | \$7 PER PERSON

MEDITERRANEAN BAR \$30

Tabbouleh

Fresh and Toasted Pita

Grilled Vegetables, Cumin Vinaigrette

SPREADS (SELECT TWO)

- Classic Chickpea Hummus
- Eggplant Babaganoush
- Fava Bean Hummus
- Red Pepper Walnut Muhammara
- Tzatziki

ADD GARDEN VEGETABLES | \$7 PER PERSON

**ADD GRILLED BEEF, CHICKEN,
VEGETABLE MINI KABOBS | \$20 PER PERSON**

CHARCUTERIE AND CHEESE TABLE \$42

Imported and Domestic Cow, Goat and
Sheep's Milk Cheeses

Crackers and Assorted Breads

Dried Fruits, Nuts, Grapes, Honeycomb

CHARCUTERIE (SELECT TWO)

- Prosciutto
- Salami
- Serrano Ham
- Saucisson Sec
- Mortadella
- Cornichons
- Mustard

ADD ANTIPASTI | \$15 PER PERSON

Roasted Peppers, Roasted Eggplant,
Marinated Artichoke Hearts, Grilled Fennel,
Pickled Vegetables

RECEPTION STATIONS | DINNER

Service for up to two hours with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

TRAY PASSED HORS D'OEUVRE ENHANCEMENT | \$37 PER STATION PER PERSON

DINNER | CHOOSE 3 STATIONS + DESSERT | \$126 PER PERSON

ITALIAN

CAPRESE SALAD

Vine Ripened Tomatoes, Mozzarella, Basil Aioli

SELECT ONE ENTRÉE

CHICKEN PICCATA

White Wine, Lemon, Capers

ROASTED LOCAL BASS

Olives, Blistered Tomatoes

HAND FORMED SEASONAL TORTELLONI

TUSCAN-STYLE POTATOES

CHARRED BROCCOLI

LATIN

BUTTER LETTUCE CUP

Shaved Manchego, Rainbow Carrots, Marcona Almonds, Orange-Balsamic Vinaigrette

SELECT ONE ENTRÉE

BRAISED BEEF SHORT RIBS

Achiote Pickled Mustard Seeds, Oregano Chimichurri

MOJO ROASTED SALMON

Charred Pineapple Pico de Gallo

GRILLED VEGETABLES

Salsa Verde

CHIPS AND SALSA

GUACAMOLE

CILANTRO RICE

FRIED CHICKEN

SOUTHERN FRIED CHICKEN THIGHS

Buttermilk and Pickle Brined

WAFFLES

Vermont Maple Butter

CIDER VINEGAR SLAW

BREAD & BUTTER PICKLES

BRAISED GREENS

MASHED POTATOES

SPANISH

CLASSIC GAZPACHO

PAELLA

Chicken, Shrimp, Sausage, Peas, Saffron Rice

TORTILLA DE PATATAS

Romesco Sauce

VEGETABLE EMPANADAS

GOAT CHEESE-STUFFED PIQUILLO PEPPERS

STEAKHOUSE CARVING

ADDITIONAL \$10 PER PERSON

CHEF ATTENDANT \$300 PER STATION

MINIATURE WEDGE SALAD

Crumbled Blue Cheese, Vine Ripened Tomatoes

SELECT ONE ENTRÉE

ROTISSERIE-STYLE YARDBIRD

Natural Jus

DOUBLE CUT NY STEAK

Red Chimichurri

ORGANIC WILD RICE

LEMON GINGER SPINACH

WHITE CHEDDAR MAC & CHEESE

RECEPTION STATIONS | DINNER

Service for up to two hours with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

TRAY PASSED HORS D'OEUVRE ENHANCEMENT | \$37 PER STATION PER PERSON

DINNER | CHOOSE 3 STATIONS + DESSERT | \$126 PER PERSON

ASIAN

SZECHUAN GREEN BEAN SALAD

Marinated Tofu

SELECT ONE ENTRÉE

SESAME CHICKEN

Sautéed Broccoli

MISO-GLAZED SALMON

Carrot Ginger Purée

VEGETABLE FRIED RICE

STIR-FRIED HUNAN EGGPLANT

STREET TACO BAR

SELECT TWO

CARNE ASADA

SHREDDED ACHIOTE CHICKEN

GRILLED LIME-MARINATED WHITE FISH

PULLED BARBECUED JACKFRUIT (VEGAN)

Corn Tortillas, Flour Tortillas

Salsa Roja, Salsa Verde, Pico de Gallo

Guacamole, Sour Cream, Cotija Cheese

Red Onion, Shredded Lettuce, Cilantro, Jalapeño

GRILLED CHEESE

LIMITED TO GROUPS OF 200 OR LESS

Butter Lettuce Salad, Citrus, Toasted Almonds,
Olives

Creamy Tomato Soup

Classic Grilled Cheese

Short Rib, Onion Jam, Horseradish Grilled Cheese

Brie, Fig Jam, Cinnamon Raisin Bread Grilled Cheese

GRAIN BOWLS

BOWLS AVAILABLE WITH AND WITHOUT PROTEIN
ADD \$5 PER PERSON

GRILLED FLANK STEAK

Quinoa, Sweet Corn, Cotija Cheese, Lime, Avocado,
Creamy Jalapeño Dressing

MISO-GLAZED SALMON

Forbidden Black Rice, Sesame Cucumbers, Avocado,
Torn Seaweed, Miso Vinaigrette

GRILLED CHICKEN

Pearl Barley, Thyme & Garlic Roasted Wild
Mushrooms, Crispy Shallots, Shaved Parmesan

RECEPTION STATIONS | DINNER

Service for up to two hours with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

TRAY PASSED HORS D'OEUVRE ENHANCEMENT | \$37 PER STATION PER PERSON

DINNER | CHOOSE 3 STATIONS + DESSERT | \$126 PER PERSON

MEZZE BAR

ZUCCHINI SALAD

Meyer Lemon, Thyme and Olive Oil

FIRE-ROASTED EGGPLANT BABAGANOUSH

HUMMUS

TABBOULEH

FALAFEL

Tahini Sauce

TOASTED AND FRESH PITA

CHOPPED SALAD

Cucumbers, Tomatoes, Mint, Olives,
Grilled Red Onion

ADD MINI GRILLED KEBABS
CHICKEN, BEEF, VEGETABLE | ADD \$20
PER PERSON

INDIVIDUAL POT PIE BAR ADD
\$5 PER PERSON

WOLFGANG'S CLASSIC CHICKEN POT PIE

Black Truffle Pastry

SHORT RIB POT PIE

Root Vegetable, Mashed Potato Topping

THAI GREEN CURRY POT PIE

Tofu, Kaffir Lime, Snap Peas, Carrots, Broccoli

MAC N CHEESE BAR

CAVATAPPI MAC N CHEESE

GLUTEN-FREE MAC N CHEESE

TOPPINGS

Selection of toppings include Jalapeños, Chives,
Veggies, Hot Cheetos, Fritos, Crispy Shallots, Fried
Onion Rings, Shredded and Grated Cheeses

SLIDERS

LIMITED TO GROUPS OF 200 OR LESS

BEEF SLIDERS

Shredded Lettuce, Pickle, Special Sauce,
Brioche Bun

TURKEY SLIDERS

Pineapple Chutney, Sweet Hawaiian Roll

CHICKEN TENDER SLIDERS

Honey, Buttermilk Biscuit

SWEET POTATO FRIES AND FRENCH FRIES, KETCHUP

RECEPTION STATIONS | DINNER

Service for up to two hours with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

TRAY PASSED HORS D'OEUVRE ENHANCEMENT | \$37 PER STATION PER PERSON

DINNER | CHOOSE 3 STATIONS + DESSERT | \$126 PER PERSON

CHEF ATTENDED POKE AND CRISPY RICE

ADDITIONAL \$20 PER PERSON
CHEF ATTENDANT | \$300 PER STATION

AHI TUNA POKE BOWL

Soy Chili, Nori, Avocado, Sesame, Onion, Warm Sushi Rice

SALMON POKE BOWL

Chili, Tangerine, Mint, Smoked Sea Salt, Warm Sushi Rice

CRISPY HEIRLOOM RICE CAKES TOPPED TO ORDER WITH

Spicy Tuna Tartare
Miso Hamachi Tartare
Salmon Tartare with Thai Salsa
Scallions, Sesame Seeds, Pickled Radish

EDAMAME

Smoked Sea Salt, Cucumber, Sesame Salad

WAKAME SEAWEED SALAD

Rice Vinegar Vinaigrette, Pickled Vegetables

SUSHI UPGRADE

ADDITIONAL \$20 PER PERSON

Nigiri Sushi to include Tuna, Salmon, Yellowtail
Rolled Sushi to include Spicy Tuna, Salmon and Scallion, Spicy Yellowtail, Vegetable Roll
Pickled Ginger, Soy Sauce and Wasabi

CHEF ATTENDED PEKING DUCK

ADDITIONAL \$10 PER PERSON
CHEF ATTENDANT | \$300 PER STATION

CARVED ROASTED PEKING-STYLE DUCK

Streamed Bao Buns, Scallion Pancakes and Lettuce Cups

Cucumber Batons, Pickled Daikon, Cilantro, Five Spice Salt, Ginger Sugar, Scallions

Gochujang, Hoisin, Ginger Miso

Soy-Glazed Shiitake Mushrooms

Duck Fried Rice

SUSHI UPGRADE \$20

Nigiri Sushi to include Tuna, Salmon, Yellowtail
Rolled Sushi to include Spicy Tuna, Salmon and Scallion, Spicy Yellowtail, Vegetable Roll
Pickled Ginger, Soy Sauce and Wasabi

ICED SEAFOOD BAR

ADDITIONAL \$30 PER PERSON
CHEF ATTENDANT | \$300 PER STATION

Assorted East and West Coast Oysters Shucked to Order, served with Champagne Mignonette Sauce
Crab Claws, Shrimp, Split Lobster Tails, Mustard and Cocktail Sauces
Lemons, Tabasco, Jalapeño Tabasco

RECEPTION STATIONS | DESSERT

SIGNATURE SWEETS

SELECT THREE

Includes Coffee, Decaffeinated Coffee, Tea Selections

Caramelized Meyer Lemon Tart
Salted Chocolate Chip Cookies
Dark Chocolate Ganache and Salted Caramel Tarts
Tiramisu Parfait
Mini New York Cheesecake, Graham Cracker Crust
Cinnamon Dusted Churro, Vanilla Bean Custard Filling
Red Velvet Whoopie Pie
S'mores Parfaits
Raspberry French Macaron
Mini Apple Tarts

DESSERT ENHANCEMENT STATIONS

*PRICED ONLY HAS PART OF STATION DINNER UPGRADE, PRICING AVAILABLE AS STAND-ALONE UPON REQUEST

CHEF ATTENDED SMOKING RAINBOW POPCORN

ADDITIONAL \$15 PER PERSON
CHEF ATTENDANT | \$300 PER STATION

Individual Cups of Neon Colored Raspberry, Blackberry, and Lemon Popcorn Dipped in Liquid Nitrogen

CHEF ATTENDED LIQUID NITROGEN CHEESECAKE POPSICLES

ADDITIONAL \$20 PER PERSON
CHEF ATTENDANT | \$300 PER STATION

Classic NY Cheesecake Popsicle Ice Cream

Coatings include Dark, Milk, Almond, and White Chocolate

Toppings include Freeze Dried Strawberries, Shredded Toasted Coconut, and Chocolate Pearls

SUNDAE BAR

ADDITIONAL \$20 PER PERSON
CHEF ATTENDANT | \$300 PER STATION

Chocolate, Vanilla and Strawberry Ice Cream

Toppings include Tiny M&Ms, Sprinkles, Oreo Crumbles, Mini Chocolate Chips, Crumbled Pretzels, Graham Cracker Crumbs

Hot Fudge, Caramel Sauce

MILK AND COOKIE BAR

ADDITIONAL \$12 PER PERSON (SELECT FIVE)

Chocolate Chip Cookies, Oatmeal Raisin Cookies, Raspberry Lemonade Cookies, Triple Chocolate Cookies, Peanut Butter Cookies, Snickerdoodles, Brownies, Blondies

Chilled Whole Milk and Oat Milk

RETRO FAVORITES

ADDITIONAL \$15 PER PERSON (SELECT FIVE)

Red Velvet 'Twinkies'
Chocolate & Buttercream 'Ho Ho's'
Chocolate Raspberry 'Ding Dongs'
Vegan Coconut Snowballs
Apple Hand Pies
Key Lime Pies
Pineapple Upside Down Cake
Coconut Cake Snowballs
Rice Crispy Treats

SEATED | PLATED AND SERVED

A minimum of 50 guests. \$10 additional charge per guest will apply for less than the minimum.

SERVICE FOR UP TO THREE HOURS

THREE COURSE | \$120 PER PERSON

FOUR COURSE | \$142 PER PERSON

SALAD (SELECT ONE)

BUTTER LETTUCE SALAD (VEGAN)

Oranges, Endive, Balsamic Vinaigrette

CHOPPED FARMERS MARKET VEGETABLE SALAD

Shaved Parmesan, Balsamic Vinaigrette

HARICOT VERT SALAD

Goat Cheese, Toasted Pine Nuts, Micro Greens,
Basil Vinaigrette

HEIRLOOM APPLE SALAD

Marcona Almonds, Frisée, Arugula, Baby Beets,
Chevre, Citrus Vinaigrette

ROASTED BEET SALAD

Market Berries, Goat Cheese, Toasted Hazelnuts,
Mizuna, Citrus Vinaigrette

ASPARAGUS AND BURRATA

Citrus, Painted Oak Lettuce, Marcona Almonds

BUTTER LETTUCE

Heirloom Tomatoes, Blue Cheese, Sourdough
Croutons, Avocado, Lime-Yogurt Vinaigrette

SIMPLE LITTLE GEM LETTUCE

Radish, Basil, Buttermilk Vinaigrette

WOLFGANG PUCK BREADS AND LAVOSH

Sweet Cream Butter, Fleur De Sel

SECOND COURSE (SELECT ONE)

SEASONAL HANDMADE TORTELLONI

FOUR CHEESE RAVIOLI

Smooth Tomato Sauce, Wild Oregano

GNOCCHI

Artichoke Barigoule, Preserved Lemon and Arugula

HANDMADE STROZZAPRETI PASTA

Cacio e Pepe

CAULIFLOWER SOUP

Caramelized Cauliflower, Golden Raisins

ASPARAGUS SOUP

Opal Basil, Mint

VINE-RIPENED TOMATO SOUP

Basil Oil, Bruschetta

SWEET CORN SOUP

Eggplant Pepper Caponata, Basil Cream

SEATED | PLATED AND SERVED

ENTRÉE (SELECT ONE)

AIR

PAN ROASTED CHICKEN

Choice of preparation:

Creamy Polenta, Sautéed Swiss Chard, Rosemary, Natural Jus

Potato Puree, Sautéed Spinach, Rosemary, Natural Jus

Mustard Demi Sauce, Asparagus, Potato Gratin

Wild Mushrooms, Asparagus, Yukon Gold Potatoes

LAND

ADD \$10 PER PERSON

BRAISED BONELESS SHORT RIB

Potato Purée, Grilled Asparagus, Port Wine Reduction

BRAISED SHORT RIB

White Cheddar Polenta, Crispy Onions, Mustard Bordelaise

GRILLED FILET MIGNON

Blistered Tomatoes, Potato-Leek Galette, Sautéed Spinach

ROASTED FILET MIGNON

Choice of preparation:

Yukon Gold Potatoes, Brussels Sprout Leaves, Root Vegetables, Armagnac Green Peppercorn Sauce

Horseradish Crushed Potatoes, Sautéed Spinach, Four Peppercorn Sauce

ROASTED NEW YORK STEAK

Aged Red Wine Sauce, Roasted Heirloom Carrots, Fingerling Potatoes

SEATED | PLATED AND SERVED

ENTRÉES

(CONTINUED)

SEA

Choice of fish and preparation.
Selections are seasonal and based upon availability.

SALMON

HALIBUT (SEASONAL) ADD \$20 PER PERSON

LOCAL BASS

LOUP DE MER ADD \$20 PER PERSON

DOVER SOLE ADD \$30 PER PERSON

PREPARATION (SELECT ONE)

ALMOND CRUSTED

Aged Red Wine Sauce, Celery Root Purée, Sautéed Rapini

GRILLED

Farmers Market Vegetables, Lemon Beurre Blanc

ROASTED

Basil Crust, Tomatoes, Leeks, Artichoke, Olives, Crispy Potato, Preserved Lemon

MISO-GLAZED

Carrot-Ginger Purée, Baby Bok Choy, Togarashi Spiced Lotus Root

ROASTED

Celery Root Purée, Ratatouille Vegetables and Citrus Gremolata

ROASTED

Feta-Scallion Potato Purée, Sautéed Zucchini, Sun Dried Tomatoes, Black Olives, Wild Oregano

ROASTED

Purple Cauliflower, Celery Root Purée, D'Espellette Pepper Sauce

HONG KONG-STYLE

Aromatics, Lemongrass Steamed Jasmine Rice, Sautéed Snow Peas

HERB CRUST

Basil Potato Purée, Tomato Fennel Fondue

LAND & SEA

ADD \$15 PER PERSON

GRILLED FILET MIGNON & SHRIMP SCAMPI

Potato Purée, Sautéed Garlic Spinach

MISO-GLAZED BUTTERFISH & SZECHUAN NEW YORK STEAK

Chile Orange Noodles, Stir-fried Vegetables

GRILLED NEW YORK STEAK & ROASTED HALIBUT

Grilled Lemon, Cauliflower Purée, Potatoes "Lyonnaise"

ROASTED FILET & MAINE CRAB CAKE

Whipped Potatoes, Farmers Market Vegetables, Hollandaise

GRILLED FILET MIGNON & LOCAL BASS

Handmade Gnocchi, Roasted Heirloom Tomatoes, Herb Nage, Fennel

GRILLED BEEF TENDERLOIN & LOBSTER TAIL

ADDITIONAL \$15 PER PERSON

Twice Baked Potato, Garlic Rapini, Béarnaise Sauce

SEATED | PLATED AND SERVED

DESSERTS (SELECT ONE)

CARAMEL CHOCOLATE DELICE

Vanilla Bean Cake, Salted Caramel Cream, Chocolate and Berry Compote

LEMON SABLE BRENTON

French Butter Cookie, Lemon Curd, Raspberry, White Chocolate

CHOCOLATE LAYER CAKE

Port Reduction, Sour Cherries

VANILLA PANNA COTTA

Orange Cardamom, Financier Chip

WARM CHOCOLATE CAKE

Berries, Whipped Cream, Spun Sugar

APPLE FENNEL TARTE TATIN

Black Pepper-Vanilla Bean Gelato

MEYER LEMON SOUFFLÉ TART

Blackberry Merlot Sauce, Blackberry Sorbet

BANANA CRÈME BRÛLÉE

Puff Pastry Crust, Crème Brûlée Custard, Bananas, Sweet Whipped Cream, Caramelized Banana, Caramel Ice Cream, Tiny Malted Chocolate Balls

STRAWBERRY FIELD

Meringue, Vanilla Cheesecake, Micro Sorrel

RASPBERRY MACARON

Light Lemon Cream, Crème Fraîche Sorbet

TOASTED BRIOCHE APPLE TATIN

Compressed Apple, Calvados Ice Cream

LEMON OLIVE OIL CAKE

Honey Semifreddo, Morello Cherry Sorbet

CARAMEL GARDEN

Raspberry, Caramel Cream, Coffee Soil, Barley Tree

COFFEE & TEA

COFFEE

Regular and Decaffeinated Coffees

TEA

MILK & CREAMERS

Half & Half, 2% Milk, Soy Milk & Sweeteners

BUFFET DINNER

Service for up to two hours with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

\$120 PER PERSON

SALADS (SELECT TWO)

FARMERS MARKET CHOPPED VEGETABLE SALAD

Shaved Parmesan, Balsamic Vinaigrette

CAESAR SALAD

Croutons, Parmesan, Garlic Dressing

CAPRESE SALAD

Vine-Ripened Tomatoes, Mozzarella, Torn Basil, Olive Oil, Aged Balsamic

KALE AND CRISPY FARRO SALAD

Beets, Goat Cheese, Grilled Radicchio, Hazelnuts, Orange, Olive Oil

MARINATED HARICOT VERT SALAD

Crumbled Goat Cheese, Toasted Pine Nuts, Basil Vinaigrette

ORGANIC FIELD GREENS SALAD

Shaved Market Vegetables, Almonds, Sherry Shallot Vinaigrette

WALDORF SALAD

Bibb Lettuce, Celeriac, Apples, Celery, Grapes, Candied Walnuts, White Aioli

ENTRÉES (SELECT TWO)

ALMOND-CRUSTED SALMON

Aged Red Wine Sauce

GRILLED SALMON

Tomato Fondue

ROASTED BASS

Pistou Nage

GRILLED LEMON HERB MARINATED CHICKEN

PAN ROASTED CHICKEN

Rosemary Jus

GREEK-STYLE ROASTED CHICKEN

Housemade Tzatziki

GRILLED FLANK STEAK

Chimichurri

SLOW BRAISED SHORT RIB | ADD \$5 PER PERSON

Caramelized Shallot-Mustard Glaze

PASTAS (SELECT ONE)

SEASONAL HAND FORMED TORTELLONI (V)

PENNE PASTA WITH WILD MUSHROOMS

BAKED MACARONI AND CHEESE

PASTA AL FORNO

Kale, Fontina, Roasted Red Pepper

FUSILLI PASTA

Sun Dried Tomatoes, Shaved Parmesan

ACCOMPANIMENTS (SELECT TWO)

BRUSSELS SPROUTS

Granny Smith Apples, Cranberry Agrodolce

CRÈME FRAÎCHE CRUSHED FINGERLING POTATOES

ROASTED POTATOES

Rosemary, Olive Oil

SAUTÉED BROCCOLINI

POTATO PURÉE

CREAMY WHITE POLENTA

ROASTED ROOT VEGETABLES

SAUTÉED SEASONAL VEGETABLES

VEGETABLE PAELLA

BUFFET DINNER CONTINUED

Service for up to two hours with a minimum of 50 guests.
\$10 additional charge per guest will apply for less than the minimum.

\$120 PER PERSON

SWEETS (SELECT THREE)

APPLE HAND PIES

SALTED CARAMEL CHEESECAKE BITES

BLACK FOREST PARFAIT

S'MORES PARFAIT

TIRAMISU PARFAIT

**CHOCOLATE AND SALTED CARAMEL
GANACHE TARTS**

DARK CHOCOLATE GANACHE TARTS

CHOCOLATE TRUFFLE CAKE

Whipped Cream

CARAMELIZED MEYER LEMON TARTS

BUTTERMILK CAKE

Strawberries and Crème Fraîche

CARROT CAKE SQUARE

Ginger Cream Frosting

RED VELVET WHOOPIE PIE

BEVERAGES

COFFEE

Regular and Decaffeinated Coffees

TEA

MILK & CREAMERS

Half & Half, 2% Milk, Soy Milk & Sweeteners

RECEPTION | PASSED SMALL PLATES

A minimum of 50 guests. \$10 additional charge per guest will apply for less than the minimum.

SERVICE FOR UP TO THREE HOURS | \$115 PER PERSON

COLD (SELECT TWO)

BUTTER LETTUCE SALAD

Oranges, Endive, Roquefort Cheese, Balsamic Vinaigrette

CHOPPED FARMERS MARKET VEGETABLE SALAD

Shaved Parmesan, Balsamic Vinaigrette

HARICOT VERT SALAD

Goat Cheese, Toasted Pine Nuts, Micro Greens, Basil Vinaigrette

HEIRLOOM APPLE SALAD

Marcona Almonds, Frisée, Arugula, Baby Beets, Chèvre, Citrus Vinaigrette

ROASTED BEET SALAD

Market Berries, Goat Cheese, Toasted Hazelnuts, Mizuna, Citrus Vinaigrette

ASPARAGUS AND BURRATA

Citrus, Painted Oak Lettuce, Marcona Almonds

BUTTER LETTUCE

Heirloom Tomatoes, Blue Cheese, Sourdough Croutons, Avocado, Lime-Yogurt Vinaigrette

SIMPLE LITTLE GEM LETTUCE

Radish, Basil, Buttermilk Vinaigrette

HOT (SELECT FOUR)

HAND FORMED SEASONAL TORTELLONI

HANDMADE STROZZAPRETI PASTA

Cacio e Pepe

FOUR CHEESE RAVIOLI

Smooth Tomato Sauce, Wild Oregano

GNOCCHI

Artichoke Barigoule, Preserved Lemon, Arugula

ROASTED SALMON ESCABECHE

Pepper Cress, Citrus Aioli

BLACK COD

Sticky Rice, Papaya Pico de Gallo, Cucumber Water, Cilantro

POTATO CRUSTED BASS

Shaved Squash, Moscato Buerre Blanc

BUTTERMILK FRIED CHICKEN

Beet Root Waffle, Seasonal Pickles, Honey Butter

BLACK TRUFFLE CHICKEN POT PIE

Roasted Vegetables, Truffle Pastry

BEEF SHORT RIB

Black Garlic Lacquer, Semolina Fondue

SLICED NEW YORK STEAK

Sundried Tomato Harissa, Pommes Aligot, Herbs

PETIT FILET

Roasted Heirloom Carrots, Potato Pavé, Truffle Demi-Glace

DESSERT (SELECT TWO)

BLACK FOREST "CHERRY" CAKE

TROPICAL PAVLOVA

Macerated Jackfruit, Dragon Fruit

STRAWBERRY GINGER CHEESECAKE

Jasmine Gelée

PARFAIT

Boba, Compressed Honeydew, Green Tea Almond Milk Mousse, Coffee Gelée

YUZU & BLUEBERRY TART



WOLFGANG PUCK
CATERING

BEVERAGE
OFFERINGS

25% admin fee, 5% staffing surcharge and 9.5% sales tax will be added to all charges.
Tax rates are subject to change

HOSTED BEVERAGE PACKAGES

Additional staffing charge for bartenders of \$300 for the first two hours and \$50 each additional hour.

Based on 1 bartender per 75 guests.

Shots and double shots will not be served.

Hosted bar packages do not include tableside service of cocktails or wine.

Final bill will reflect guarantee or actual attendance, whichever is greater.

Inquire about our seasonal specialty cocktails and stations to enhance bar packages.

Brands subject to availability.

PLATINUM TIER

FIRST HOUR | \$36 PER PERSON

EACH ADDITIONAL HOUR | \$18 PER PERSON

SPIRITS

KETEL ONE VODKA

HENDRICK'S GIN

CASAMIGOS BLANCO TEQUILA

RON ZACAPA RUM

KNOB CREEK BOURBON

JOHNNIE WALKER BLACK SCOTCH

WINE

RICKSHAW SAUVIGNON BLANC

PELLEGRINI UNOAKED CHARDONNAY

INCEPTION CABERNET SAUVIGNON

DELOACH RUSSIAN RIVER PINOT NOIR

OLIVET LANE ROSE

PIPER HEIDSIECK BRUT CHAMPAGNE

PREMIUM TIER

FIRST HOUR | \$28 PER PERSON

EACH ADDITIONAL HOUR | \$14 PER PERSON

SPIRITS

TITO'S VODKA

MULHOLLAND GIN

EL JIMADOR TEQUILA

CRUZAN RUM

WILD TURKEY BOURBON

JOHNNIE WALKER RED SCOTCH

WINE

WOLFGANG PUCK SAUVIGNON BLANC

WOLFGANG PUCK CHARDONNAY

WOLFGANG PUCK CABERNET

WOLFGANG PUCK SAUVIGNON

WOLFGANG PUCK PINOT NOIR

PIPER SONOMA SPARKLING WINE

HOSTED BEVERAGE PACKAGES

Additional staffing charge for bartenders of \$300 for the first two hours and \$50 each additional hour.

Based on 1 bartender per 75 guests.

Shots and double shots will not be served.

Hosted bar packages do not include tableside service of cocktails or wine.

Final bill will reflect guarantee or actual attendance, whichever is greater.

Inquire about our seasonal specialty cocktails and stations to enhance bar packages.

Brands subject to availability.

PREMIUM BEER & WINE BAR

FIRST HOUR | \$22 PER PERSON

EACH ADDITIONAL HOUR | \$11 PER PERSON

UPGRADE TO PLATINUM WINES

FIRST HOUR | \$26 PER PERSON

EACH ADDITIONAL HOUR | \$13 PER PERSON

ALL BAR PACKAGES INCLUDE

AMSTEL LIGHT, STELLA ARTOIS, LAGUNITAS
IPA, ALE FIRESTONE WALKER, 805 BLONDE
ALE

SPARKLING AND FLAT MINERAL WATERS

JUICES, MIXERS AND GARNISHES

Lemon | Lime | Orange | Grapefruit | Cranberry |
Simple Syrup

Coke | Diet Coke | Sprite | Ginger Ale | Soda | Tonic |
Ginger Beer

Lemons | Limes | Oranges | Amarena Fabbri Cherries

Queen Stuffed Olives

WINES

PREMIUM AND PLATINUM

PRICED BY THE BOTTLE

ALL WINES SUBJECT TO AVAILABILITY

SAUVIGNON BLANC

WOLFGANG PUCK \$45

RICKSHAW \$50

CHARDONNAY

WOLFGANG PUCK \$50

PELLEGRINI UNOAKED \$56

CABERNET

WOLFGANG PUCK \$55

INCEPTION PASO ROBLES \$58

PINOT NOIR

WOLFGANG PUCK \$55

DELOACH RUSSIAN RIVER \$58

SPARKLING | CHAMPAGNE

PIPER SONOMA \$55

PIPER HEIDSIECK BRUT \$105

ROSE AND RED BLEND

OLIVET LANE ROSE \$60

ONX INDIE RIOT \$55

WINES

ADDITIONAL SELECTIONS

PRICED BY THE BOTTLE

ALL WINES SUBJECT TO AVAILABILITY

CABERNET

RICKSHAW \$56

BANSHEE, SONOMA \$67

AUSTIN HOPE, PASO ROBLES \$88

SYNTHESIS BY MARTIN RAY, NAPA \$94

LANCASTER, ESTATE WINEMAKERS
CUVÉE \$160

PINOT NOIR

MER SOLEIL RESERVE, SLH \$75

PATZ AND HALL, SONOMA COAST \$99

ARISTA RUSSIAN RIVER \$147

RED BLEND

KULETO ESTATE, INDIA INK \$74

ONX, PASO ROBLES MAD CRUSH \$78

THE PRISONER \$147

KLINKER BRICK SYRAH FARRAH \$56

RUTHERFORD RANCH MERLOT \$64

SALDO ZINFANDEL \$84

SAUVIGNON BLANC

RYDER ESTATE \$55

ACUMEN, NAPA \$80

TRINCHERO, NAPA
"MARY'S VINEYARD \$80

ST. SUPÉRY, DOLLARHIDE \$90

MERRY EDWARDS \$95

CHARDONNAY

REATA, SONOMA COAST \$72

CHALK HILL, RUSSIAN RIVER \$75

ARISTA, RUSSIAN RIVER \$147

ROSÉ

OLIVET LANE, RUSSIAN RIVER \$60

BANSHEE, ROSÉ OF PINOT NOIR \$60

SPARKLING | CHAMPAGNE

SCHRAMSBEG MIRABELLE BRUT \$80

NICOLAS FEUILLATTE BRUT \$112

SCHRAMSBEG BRUT ROSÉ \$92

PIPER HEIDSIECK ROSÉ SAUVAGE \$144

LOUIS ROEDERER BRUT \$145

VEUVE CLICQUOT YELLOW LABEL \$165

DOM PERIGNON \$500

À LA CARTE BEVERAGES

BILLED BASED ON CONSUMPTION (BOC)

BREWED COFFEE, DECAFFEINATED
COFFEE, TEA SELECTIONS
\$115 PER GALLON

BREWED ICED TEA \$85 PER GALLON

FRESH SQUEEZED LEMONADE
\$85 PER GALLON

CITRUS INFUSED SPA WATER
\$65 PER GALLON

INDIVIDUAL BEVERAGES

PRICED PER ITEM

STILL WATER \$8

TOPO CHICO SPARKLING WATER \$10

COKE | DIET COKE | SPRITE | GINGER ALE \$8

UNSWEETENED ICED TEA \$9

ASSORTED GATORADE \$9

VITAMIN WATER \$9

KOMBUCHA \$12

TROPICANA PROBIOTICS \$10

CALIFORNIA JUICE COMPANY
COLD-PRESSED JUICE \$12

CALIFORNIA JUICE COMPANY
WELLNESS SHOTS \$8

COCONUT WATER \$10

CANNED LA COLOMBE COLD BREW \$10

CANNED LA COLOMBE DRAFT LATTE \$10

CANNED LA COLOMBE EXTRA BOLD \$10

RED BULL | SUGAR FREE BULL \$9