TRAY PASSED bites

Chinois Lamb Lollipop, Cilantro Mint Dressing
Beef Tartare, Shaved Shallots, Whipped Horseradish
Potato Pancake, Dill Creme Fraiche, Trout Roe
Cranberry Orange Pork Belly, Marcona Almond Gremolata
Chicken Milanese, Roasted Lemon Apple Slaw
Whipped Goat Cheese Crostini, Roasted Grape Balsamic Preserves
Prosciutto and Parmesan Cheese Spiedini
A FALL feast

STARTERS
Beet and Burrata Salad
candied kumquat, toasted marcona almonds, arugula, aged balsamic

Shaved Brussels Sprouts Salad
roasted lemon vinaigrette, crispy prosciutto, herb goat cheese

Delicata Squash Salad
toasted pumpkin seeds, golden endive, frisée, golden curry vinaigrette

WP Caesar
rustic seeded lavash, white anchovies, shaved parmesan

ENTRÉES
Black & Tan Braised Short Ribs
braised cipollini onions, celeriac puree, crispy garlic

Pumpernickel Salmon
horseradish potatoes, lingonberry preserves

Slow Roasted Young Chicken
salsify, marble potatoes, brussels sprouts, black garlic vinaigrette

Braised Farmers Cheese
masala spice, curry leaf basmati, dried papaya chutney

Milk Braised Pork Shoulder
goat cheese potatoes, sage jus, kale slaw

Pumpkin Ravioli
crushed amaretti cookies, parmesan reggiano, aged balsamic

SIDES
Vanilla Roasted Parsnips

Carrot Juice Braised Heirloom Carrots

Whipped Sweet Potatoes

Roasted Brussels Sprouts, Lemon Zest

SWEETS
Banana and Salted Caramel Pudding Verrine

Dark Chocolate and Burned Salted Caramel Tarts, Cocoa Nibs Tuiles

Mini German Chocolate Cakes

Apple Beignets Dusted with Powdered Sugar
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