TIDINGS OF comfort & joy

HOLIDAY MENU

WOLFGANG PUCK CATERING
mingle
TRAY PASSED BITES

SAVORY

Signature Spicy Tuna Tartare, Sesame Miso Cone
Pork Belly, Quail Egg, 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 Rillette, Cucumber Relish, Pumpernickel Toast

SWEET

Gingerbread Whoopie Pie, Marshmallow and Caramel Filling
Snickerdoodle Fudge Bars
Peppermint Dark Chocolate Fudge Bars
Mulled Wine Pâte de Fruit
Poire William Pâte de Fruit
feast
BUFFET-STYLE DINNER

**SALADS**
Brussel Sprout and Haricots Vert Salad
preserved tomato, herb goat cheese

Grilled Endive and Butternut Squash Salad
shiro miso dressing, edamame, yellow frisée

WP Caesar
seeded lavash, white anchovies, shaved parmesan

Bibb Lettuce Waldorf Salad
apples, celery, grapes, pomegranate, candied walnuts, dijon vinaigrette

**ENTREES**
Short Rib Steak
braised cipollini onions, celeriac purée, crispy garlic

Ginger Poached Salmon
sautéed spinach, candied lotus root, bird’s eye chili ponzu

Cast Iron Roasted Half Chicken
rosemary jus, yukon gold purée, charred lemon

Porchetta
fennel slaw, fried capers, sweet-red chimichurri

Sweet Potato Gnocchi
braised winter greens, crispy sage, leek fondue

**SIDES**
Parsnip and Yukon Gold Purée

Honey Glazed Tri Color Heirloom Carrots

Sweet Potato Gratin

Root Vegetable Ratatouille

Crispy Brussel Sprouts and Granny Smith Apples

**DESSERT**
Banana Sticky Toffee Pudding, Cinnamon Whipped Cream

Eggnog Crème Brûlée Tart

Gingerbread Whoopie Pie, Marshmallow and Caramel Filling

Snickerdoodle Fudge Bars

Peppermint Dark Chocolate Fudge Bars
**FIRST COURSE**

Haricots Vert
ricotta cheese, pine nuts, frisée, green goddess vinaigrette

Heirloom Apples
endive, rocket, candied walnuts, pomegranate

Bibb Lettuce
blood oranges, humboldt fog, herb dressing

Roasted Carrots
watercress, honey-lavender vinaigrette

Chilled Maine Lobster
hearts of palm, avocado, asian pears, grapefruit, meyer lemon vinaigrette

**SECOND COURSE**

Spiced Butternut Squash Soup
cranberry-quince chutney, cardamom cream, pumpkin seed oil

Wild Mushroom Soup
maitake, roasted shallot, chive, crème fraîche snow

Lavender Ricotta Gnocchi
(perfect for small groups)
ras el hanout, butternut squash, crispy brussels sprouts, honey cream

**ENTREES**

Prime New York Steak
potato plank, braised escarole, sauce Diane

Boneless Short Ribs
savoy cabbage purée, charred onions, foyot

Roasted Free-Range Turkey Breast Roulade
brussels sprouts, knödel, sweet potato purée, yukon gold potato purée, cranberry chutney

Sea Bass
parsnip purée, sautéed brussels sprouts, salsify, fuji apple, saba

Duck Breast
butternut squash, quince, sautéed baby kale, navet, huckleberries, honey gastrique

Red Wine Braised Short Rib
ethiopian spiced autumn root vegetables, heirloom carrot purée, braising jus

**DESSERT**

Blood Orange Panna Cotta
candied ginger, zesty grand marnier gelee

Pumpkin Cheesecake
bruleed marshmallow, cinnamon anglaise sauce, tahitian vanilla bean ice cream

Poached Pear Zabaglione
almond ricotta cake, black currant sorbet

Chocolate Marquise
brown butter crunch, malt chocolate cream, honeyed banana, cocoa nib florentine
dazzle

**CHEF ACTION STATIONS**

- Chicken Roulade  
  cornbread stuffing, orange, cranberry salad
- Grilled Steak and Aligot Potatoes  
  mushroom and truffle chimichurri
- Pumpkin Agnolotti  
  black truffle butter, braised rainbow chard

**DESSERT ACTION STATIONS**

- Made to Order Cinnamon-Dusted Beignets presented with assorted sauces and toppings
- Hand-Rolled Dark Truffles
toast

COCKTAILS

DIABLO MARGARITA
tequila, green chartreuse, lime, cucumber, jalapeno, agave

HOLIDAY G&T
gin, beet, mint, lemon, tonic

VANILLA-PEAR SPRITZER
vodka, vanilla, ginger, pear, lemon, soda

ITALIAN SUNSET
gin, aperol, apricot brandy, lemon, rosemary, orange bitters

FIG RICKEY
tequila, fig, rosemary, orange-ginger syrup, club soda

BAKED APPLE OLD FASHIONED
bourbon, baked apple syrup, cardamom bitters

ST. GERMAIN PEAR
pear vodka, st germain, lemon, orange bitters

ITALIAN BEEKEEPER
bourbon, lemon, honey, amaro averna

CONCORD SPRITZ
gin, concord grape, lemon, elderflower, sparkling wine

RASPBERRY JULEP
cognac, raspberry, mint, lemon
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