



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
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 Brulee Tart

Gingerbread Whoopie Pie,

Marshmallow and Caramel Filling

Snickerdoodle Fudge Bars

Peppermint Dark Chocolate Fudge

Bars

gather

SEATED HOLIDAY CELEBRATION

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 averta

CONCORD SPRITZ

gin, concord grape, lemon, elderflower, sparkling wine

RASPBERRY JULEP

cognac, raspberry, mint, lemon

#HOLIDAYSWITHWOLFGANG



MARY
cline

REGIONAL DIRECTOR,
CATERING SALES
mary.cline@wolfgangpuck.com

202.365.4349

WOLFGANG PUCK CATERING
www.wolfgangpuckcatering.com

@WPCATERING



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