savor the season

FALL MENU

WOLFGANG PUCK CATERING
wolfgangpuckcatering.com
@wpcatering
#SavorTheSeason
#NeverStopCelebrating
just a TASTE
SELECT SIX

Smoked Salmon, Lemon Herb Blini
Smoked Salmon Pizza, Dill Crème Fraîche, Caviar
Signature Pizzas
Chinois Chicken Salad, Candied Cashews, Wonton Cup
Miniature Cheeseburger, Brioche Bun, Tiny Tomatoes, Remoulade
Tempura Shrimp, Wasabi Glaze
Duck Potstickers, Ponzu
Crispy Vegetable Spring Roll, Apricot Mustard
Roasted New Potatoes, Caviar, Crème Fraîche
Sweet Maryland Crab Cakes, Herb Remoulade
Salmon Gravlax, Savory Everything Bagel Macaron, Horseradish, Dill
Mini Pot Pie, Chicken and Leek
Chicken Potstickers, Black Vinegar and Ginger Dipping Sauce
Roasted Eggplant Tart, Olive Oil, Chickpea Popcorn (V)

Taro Root and Avocado Taco (V)
Grilled Vegetable Ceviche, Citrus Chili Marinade, Plantain Cup, Avocado Mousse (V)
Grilled Bread, Fuyu Persimmon, Pomegranate Molasses, Fromage Blanc, Hazelnut Dust
Roasted Butternut Squash Tart, Crème Fraîche, Micro Celery, Cracked Black Pepper
Creamy Mushroom Duxelles, Toasted Brioche, Shaved Truffle, Memo Chive
Red Wine Poached Pear Flat Bread, Burrata Cheese, Fried Parsley Leaf, Lemon Zest
Duck Pastrami, Pumpkin Bread, Brussels Sprout Kraut
Pot Roast Croquette, Sage, Red Eye Gravy
Flatbread, Honey Roasted Figs, Point Reyes Bleu Cheese, Serrano Ham, Shaved Parmesan, Arugula
Truffle-Duck Confit, Potato Croquettes, Black Truffle, Duck Confit, Braised Cabbage, Fontina, Plum Wine Glaze
Potato Cannoli, Duck Confit, Braised Apple
Sourdough Toast, Parsnip Mousseline, Caviar

(V) VEGAN
a fall STARTER SELECT ONE

- Arugula and Figs, Salt Baked Golden Beets, Late Harvest Vinaigrette, Pecorino Tuille
- Charred Romanesco, Scented Ash Goat Cheese, Parsnip Chips, Red Beet Gastrique
- Asian Pear Salad, Figs, Pomegranate Vinaigrette, Candied Pecans, Red Endive, Frisée, Mizuna
- Heirloom Beet Salad, Shropshire Bleu Cheese, Braised Endive, Red Currant Granola, Heirloom Lettuces, Cara Cara White Balsamic Vinaigrette
- Maple Roasted Butternut Squash, Herb Croutons, Shaved Brussels Sprouts, Toasted Pepitas, Arugula, Maple Vinaigrette
- Butter Lettuce Salad, Orange, Endive, Roquefort Cheese, Balsamic Vinaigrette
- Heirloom Apple Salad, Marcona Almonds, Frisée, Arugula, Baby Beets, Chevre, Citrus Vinaigrette

second COURSE SELECT ONE

- Ricotta Gnudi, Wild Mushrooms, Sage Beurre Fondue
- Parsnip Tortelloni, Caramelized Parsnip, Smoked Butter Sauce, Chives
- Potato and Yam Gnocchi, Charred Scallions, Pecorino
- Butternut Squash Tortelloni, Brown Butter, Crispy Sage
- Cauliflower Soup, Caramelized Cauliflower, Golden Raisins

(V) VEGAN
a fall FEAST

SELECT TWO

Grilled Arctic Char, Melted Leeks, Butternut Squash Purée, Roasted Rutabaga, Parsnip, Turnip

Roasted Bass, Pommes Fondant, Celery Root Purée, Wilted Spinach, Red Ribbon Sorel, Sauce Meunière

Carrot Top Pesto Crusted Salmon, Maple Roasted Root Vegetables, Squash Purée, Candied Bacon

Fall Spiced Roasted Chicken, Roasted Apple and Walnut Stuffing, Braised Greens, Natural Jus

Crispy Skinned Chicken Roulade Stuffed with Charred Leeks and Collard Greens, Root Vegetable Succotash, Pomegranate Demi Glaze

Braised Beef Short Ribs, Squash Purée, Pomegranate Chimichurri

Grilled Beef Tenderloin, Smoked Salt, Carrot Purée, Petite Mixed Carrots, Roasted Marble Potatoes, Petite Simply Red Spinach, Smoked Butter Sauce

Grilled Flat Iron Steak, Crispy Brussels Sprouts, Fried Onions, Pommes Purée

(V) VEGAN
something SWEET

SELECT ONE

The Chocolate Cube Chocolate Mousse, Salted Caramel Inset, Sable and Caramel Feuilletine

The Apple Green Apple Mousse, Caramelized Apple Inset, Cinnamon Streusel, Apple Glaze

Warm Seasonal Fruit Cobbler, Almond Streusel, Vanilla Ice Cream

Key Lime and Orange Tart, Graham Cracker Crust, Citrus Supremes, Burned Meringue, Candied Citrus

Pumpkin Spice Sautéed Apple Pavlova, Vegan Caramel Sauce, Vanilla Cream

(V) VEGAN