TIDINGS OF comfort & joy

HOLIDAY MENU

WOLFGANG PUCK CATERING
Celebrate the holiday season with Wolfgang Puck Catering. Whether you envision an intimate gathering or new traditions, we’ll help ensure that your event is a reflection of you and a celebration of the season. Trust our team to bring comfort and safety to your home or special location. We know how to listen to you, understand your ideas, and translate them into delicious memories for you and your guests.

Our work behind the scenes will alleviate your stress, allowing you to savor your celebration, and ensure that your guests will enjoy every moment of this special event.

**THERE’S A LOT ON YOUR PLATE WHEN IT COMES TO HOLIDAYS THIS YEAR. WE’RE HERE TO HELP.**

- Award winning chefs
- Only the freshest, highest-quality ingredients
- Environmentally friendly, sustainable and ethically produced foods
- Seasonal menus with local ingredients
- Accommodations for a wide range of dietary requests or restrictions
- Well-versed in international cuisines
- À la minute, restaurant-style preparation
- Safe service and warm hospitality
- Innovative presentations

**WE HOPE TO HELP YOU CREATE DELICIOUS MEMORIES OF YOUR HOLIDAY CELEBRATION FILLED WITH COMFORT AND JOY.**
THANKSGIVING DINNER

MINIMUM OF 10 GUESTS | FAMILY STYLE

Delivery with Reheating and Assembly Instructions | $105 per guest
(includes delivery, admin fees and sales tax)

Private Chef In-Home Catering | $375 per guest
(includes serving and kitchen staff, admin fees and sales tax)

SOUP
Pumpkin-Squash Soup with Candied Apples

SALAD (select two)
Heirloom Beet Salad, Goat Cheese, Endive, Red Currant Granola, Heirloom Lettuces, Cara Cara White Balsamic Vinaigrette
Roasted Mushroom Salad, Caramelized Shallots, Grilled Radicchio, Heirloom Baby Carrots, Champagne Herb Vinaigrette (vegan)
Butter Lettuce, Dried Cranberries, Pomegranate Seeds, Candied Walnuts, Crumbled Blue Cheese, Apple Cider Vinaigrette

MAIN COURSE
Traditional Roasted Whole Turkey Maple-Sage Gravy Classic Cornbread Stuffing Cranberry Orange Relish

SIDES (select three)
Additional Sides $7.50 per guest
Wild Rice and Farro Pilaf, Cranberries, Sunflower Seeds, Sage
Butternut Squash Tortelloni, Brown Butter, Crispy Sage
Classic Mashed Potatoes
Roasted Brussels Sprouts, Cipollini Onion, Cranberry Agrodolce
Spiced Roasted Cauliflower, Fatty Raisins, Parsley
Sweet Potato Mash, Brown Sugar, Nutmeg, Mini Marshmallows
Coriander Roasted Rainbow Carrots
Green Bean “Casserole”, Creamy Mushrooms, Crispy Shallots
Country Bread, Lavosh, Pumpkin Bread, Parker House Rolls Sweet Cream Butter

SWEETS (select two)
Pumpkin Spice Whoopie Pies (12)
Cinnamon-Apple Hand Pies (12)
Cranberry Macarons (12)
Whole Pumpkin Pie
Whole Apple Pie
Whole Pecan Pie
Whole Key Lime Pie

ENHANCEMENTS
Vegan Individual Apple Cobblers (10) per order | Add $40
Ready to Bake Individual Molten Chocolate Cakes (10) per order | Add $35

Inquire about our seasonal cocktails, wine and beverage options.

#HOLIDAYSWITHWOLFGANG
feast

CLASSIC CHRISTMAS DINNER
MINIMUM OF 10 GUESTS

Delivery with Reheating and Assembly Instructions .... $115 per guest
(includes delivery, admin fees and sales tax)

Private Chef In-Home Catering | $385 per guest
(includes serving and kitchen staff at holiday rate, admin fees and sales tax)

SALAD
Winter Chicories, Thyme Roasted Pears, Dried Cranberries, Crumbled Goat Cheese, Kumquat Vinaigrette

MAIN COURSE
Glazed Ham (whole or pre-sliced)
Traditional Roasted Turkey (whole or pre-carved)
Chestnut Stuffing
Cranberry Orange Relish
Parker House Rolls

SWEETS
Eggnog Macarons
Sticky Toffee Pudding Cakes
Flourless Chocolate Cake

ENHANCEMENTS
Herb Crusted Prime Rib Roast, Creamy Horseradish | Add $65 per guest
Whole Prime Filet Beef Wellington, Wild Mushroom Duxelles | Add $500 (serves 10)

SIDES (select three - additional sides $7.50 per guest)
Sautéed Green Beans with Citrus Gremolata
Twice Baked Potatoes
Creamed Spinach
Fingerling Potato Hash, Brussels Sprouts, Confit Bacon
Roasted Celery Root, Apple, Sage
Cauliflower Gruyere Gratin
Classic Baked Vermont Cheddar Mac and Cheese
Garlic Mashed Potatoes

ENHANCEMENTS
Traditional Bouche de Noel (serves 10) | Add $100

Inquire about our seasonal cocktails, wine and beverage options.
FEAST OF THE SEVEN FISHES DINNER

MINIMUM OF 10 GUESTS

Delivery with Heat and Assembly Instructions | $175 per guest
(includes delivery, admin fees and sales tax)

Private Chef In-Home Catering | $425 per guest
(includes serving and kitchen staff, admin fees and sales tax)

SERVED FAMILY STYLE

Crab Louis Parfaits, Avocado, Cocktail Sauce, Horseradish
Panna Cotta

Marinated Calamari and Shrimp Salad, Herb Vinaigrette

Grilled Sardines, Salsa Verde

Slow Roasted Salmon, Fennel, Citrus, Chilis

Classic Baked Stuffed Clams

Rustic Cioppino with Mussels, Shrimp, Clams

Lobster Tortelloni, Tomato Tarragon Cream

(upgrade to) Lobster Fra Diablo | Add $35 per guest

SWEETS

Miniature Cannoli

Tiramisu Parfaits

Traditional Bouche De Noel

Inquire about our seasonal cocktails, wine and beverage options.

#HOLIDAYSWITHWOLFGANG
mingle
TRAY PASSED BITES

SAVORY

Spaghetti Squash Latke, Quince Chutney, Crispy Brussels Sprouts, Grains of Paradise (VEGAN)

Duck Carnitas Tiny Blue Corn Taco, Pomegranate Mole, Pear Pico De Gallo

Winter Spice French Toast, Pumpkin Crème Brulee, Candied Pork Belly

Red Wine Poached Pear Flat Bread, Burrata Cheese, Fried Parsley Leaf, Lemon Zest

Pinot Noir Poached Fig with Brie

Duck Pastrami on Pumpkin Bread with Brussels Sprout Kraut

Pot Roast Croquette with Sage and Red Eye Gravy

Potato Cannoli with Duck Confit and Braised Apple

Pumpkin-Carrot Sour “Shooter”, Savory Coconut Cream, Pumpkin Bread Crouton (VEGAN)

Toasted Crostini, Pear Chutney, Sweet Goat Cheese

Brown Butter Kuri Squash Soup Shooter, Crème Fraiche Foam (GF)

Beet Macaron, Herbed Goat Cheese, Winter Citrus

Pimento Cheese Stuffed Pretzels, Everything Bagel Spice, Purple Mustard

#HOLIDAYSWITHWOLFGANG
gather

SEATED HOLIDAY CELEBRATION

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

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

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

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

#HOLIDAYSWITHWOLFGANG
<table>
<thead>
<tr>
<th>Small Plates Party</th>
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<tbody>
<tr>
<td><strong>Butter Lettuce Salad, Oranges, Endive, Roquefort Cheese, Balsamic Vinaigrette</strong></td>
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<tr>
<td><strong>Heirloom Apple Salad, Marcona Almonds, Frisee, Arugula, Baby Beets, Chevre, Citrus Vinaigrette</strong></td>
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<tr>
<td><strong>Burrata, Fennel, Blood Orange, Arugula, Endive</strong></td>
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<tr>
<td><strong>Bibb Lettuce, Fuyu Persimmon, Fromage Blanc, Bourbon Barrel Aged Sherry Vinaigrette</strong></td>
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<tr>
<td><strong>Butternut Squash Tortelloni, Brown Butter, Crispy Sage</strong></td>
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<tr>
<td><strong>Handmade Strozzapretti Pasta, Cacio e Pepe</strong></td>
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<tr>
<td><strong>Pecan Cured Duck Breast, Rutabaga Puree, Parsnips, Preserved Blackberries, Pecan Granola, Natural Jus</strong></td>
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<tr>
<td><strong>Colorado Lamb Chop, Grilled Persimmons, Autumn Red Quinoa</strong></td>
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<td><strong>Seared Scallop, Celery Root Puree, Pancetta Lardons, Braised Leeks, Brown Butter and Maple Glazed Baby Turnips, Blood Orange Beurre Blanc</strong></td>
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<tr>
<td><strong>Chestnut-Crusted Venison, Braised Rainbow Chard, Sweet Potato Souffle, Huckleberry-Merlot Reduction</strong></td>
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<td><strong>Mushroom-Truffled Stuffed Roasted Quail with Cauliflower Gratin, Caramelized Brussels Sprout Leaves and Sauce Bordelaise</strong></td>
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<tr>
<td><strong>Espresso Rubbed Niman Ranch Wagyu with Collard Greens Pesto Risotto and Turnips</strong></td>
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<tr>
<td><strong>Buttermilk Fried Quail, Beet Root Waffle, Seasonal Pickles, Local Honey Butter</strong></td>
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<td><strong>Coriander Dusted Bass and Fennel Pollen Prawns, Fennel-Pear Puree, Sautéed Chard</strong></td>
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<td><strong>Black Truffle Chicken Pot Pie, Roasted Vegetables, Truffle Pastry</strong></td>
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<tr>
<td><strong>Beef Short Rib, Black Garlic Lacquer, Semolina Fondue</strong></td>
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<tr>
<td><strong>Black Forest &quot;Cherry&quot; Cake</strong></td>
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<tr>
<td><strong>Grapefruit Panna Cotta, Campari Gems, Winter Citrus and Gluten Free Vanilla Bean Cake</strong></td>
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<tr>
<td><strong>Mulled Fruit Cobbler, Rosemary Pecan Crumble, Maple Ice Cream</strong></td>
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<tr>
<td><strong>Clove and Honey Panna Cotta, Brulee Figs</strong></td>
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HOLIDAY CHEER
Light and Dark Rum, Quince, Pear, Lemon, Allspice

JINGLE ALL THE WAY
Rum, Chai, Ginger Beer, Orange Zest

‘TIS THE SEASON
Scotch, Butterscotch, Amaro Nino

CHRISTMAS VACATION
American Whiskey, Plantation Rum, Grand Classico

WINTER SOUR
Rye, Lemon, Cranberry, Aquafaba, Rosemary.

POIRE 75
Gin, Pear, Pink Peppercorn, Lemon, Champagne

SLEIGH RIDE
Rye, Cinnamon, Sweet Vermouth, Orange Bitters, Angostura Bitters

FIRESIDE FASHIONED
Bourbon, Brown Sugar, Chocolate Bitters, Toasted Marshmallow

MISTLETOE
Vodka, Elderflower, Pomegranate, Orange, Lemon
Now, more than ever, we are dedicated to sharing our passion for culinary innovation, uncompromising quality and welcoming hospitality.

For today, quality may be redefined as visible measures of sanitation and more subtle gestures of warmth and empathy.

As we come back to the table, trust that we have anticipated every touchpoint of welcome, safety and enjoyment to deliver the guest experience you envisioned.
The health, safety and well-being of our guests, clients and associates remains our highest priority. To support you during this time, we have put new guidelines in place to promote everyone’s health and safety.

**TEAM HEALTH, SAFETY AND TRAINING**
- Screening per shift to include health self-certification and temperature check
- Re-enforcement of stay at home policy for illness
- Contactless timeclock
- Restriction on personal belongings
- Face masks provided by company to all staff per guidelines: black reusable mask for service areas, disposable mask for back of house
- Gloves required for all service staff while serving food and by all culinary staff, provided by company
- Designated health and safety supervisor onsite at all times
- Escalated hand-washing and sanitation schedules
- ServSafe and training for all managers; COVID-19 training for all active associates
- Customized training on safe interaction with guests and new service protocols
- Early call times for pre-shift training to review and update service protocols
- Strategic, cross-functional staffing to permit physical distancing in front and back of house

**SPATIAL ACCOMMODATIONS**
- Intentional space planning with appropriate distance of seating and reduced capacities
- Staff to greet and assist with guest flow, queuing, comfort
- Guest flow and queuing marked with easy to follow floor decals, signage and stanchion
- Increased points of service to maintain access without crowding
- Antimicrobial signage information throughout event
- Staff to lead by example, practicing physical distancing in front and behind the scenes

**FOOD AND BEVERAGE**
- Sourcing excellence featuring traceability, supply chain consistency, local and sustainable products - as always
- Alternative service styles including individually packaged items and condiments
- Nothing preset; utensils and all items distributed by server
- Replace self-serve with attended food and beverage stations
- Protective barrier between guests and food station attendants or bartenders
- Beverages served in can, bottle, or with lid
- Events designed individually and reviewed by senior managers to ensure safety without affecting quality of service
- Access to and deployment of contactless equipment and innovative service models

**SANITATION AND DISINFECTING**
- We will collaborate with venue and vendor partners to establish appropriate protocols for each event space
- Transportation vehicles and equipment sanitized routinely
- Supplies and deliveries will be received and inspected upon arrival per guidelines
- Frequently touched common surfaces disinfected regularly with anti-viral solution
- Hand washing stations or sanitizer dispensers throughout event location

**COMPLIANCE**
- COVID task force comprised of Compass Group Quality Assurance, Safety, Supply Chain, Human Resources, Legal and Communications leaders dedicated to monitoring and implementing evolving guidelines
- E15 Group providing market data and analytics to anticipate guest preferences for safety and comfort
- Company guidelines and audit logs for associate and service safety and sanitation
- Local, state and CDC regulations and guidelines
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