



Celebrate the Holiday Season  
at the Walt Disney Family Museum  
with Wolfgang Puck Catering!

**HOLIDAY MENUS INSIDE!**



# Celebrate the Holiday Season at The Walt Disney Family Museum with Wolfgang Puck Catering

## OUR GIFT TO YOU THIS HOLIDAY SEASON

*Book any event at the Walt Disney Family Museum between November 18th and January 3rd, and they'll extend a 15% facility rental discount and send your guests home with a sweet holiday treat!*

*Contact Carla Flores, Director of Catering*

*Call 415-346-8900 or e-mail [carla.flores@wolfgangpuck.com](mailto:carla.flores@wolfgangpuck.com)*

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\*Offer Applies at The Walt Disney Family Museum only. Reference code:  
HOLIDAYWOLF2011

Walt Disney Family Museum with Wolfgang Puck Catering  
104 Montgomery St., Presidio of San Francisco, San Francisco, CA 94129  
[www.wolfgangpuck.com](http://www.wolfgangpuck.com)

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# Seasonal Celebration

\$95 Per Guest | Minimum of 50 Guests

## TRAY PASSED HORS D'OEUVRES

Mini Cheeseburgers with Aged Cheddar and Rémoulade  
Smoked Salmon with Caviar on a Lemon Herb Blini with Dill Crème Fraîche  
Tiny Pork Belly Dumplings with Toasted Garlic Ponzu  
Potato Latke with Quince and Chives  
Pastille Tartlets with Chicken and Pine Nuts  
Grilled Cheese with Black Truffle and Honey

## SEATED DINNER

### FIRST COURSE

Winter Vegetable Salad with Goat Cheese, Marcona Almonds and Pomegranate Vinaigrette  
Sip of Caramelized Butternut Squash and Apple “Latte” served on plate

### DUO ENTREE

Filet of Beef with Roasted Wild Mushrooms and Shallot Bordelaise  
Dover Sole with Cauliflower, Brussels Sprout, Golden Raisin and Crispy Shallot  
Accompanied by- Risotto with Roasted Chestnut, Port and White Truffles From Alba Italy

### DESSERT

Brown Butter Cake with Chocolate Hazelnut Gelato, Glazed Raspberries and Greek Yogurt Meringue

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# Wolfgang's Classic Holiday Menu

\$75 Per Guest | Minimum of 50 Guests  
Passed Hors D'oeuvres with ONE Station, plus Dessert

\$100 Per Guest | Minimum of 100 Guests  
Passed Hors D'oeuvres, TWO Stations, plus Dessert

## TRAY PASSED HORS D'OEUVRES

Spicy Tuna Tartare in Sesame Miso Cones  
Wild Mushroom and Mascarpone Tarts  
Scallion Pancake with Hoisin and Duck  
Smoked Salmon Lollipops with Caviar, Red Onion and Chives  
Wolfgang Puck Signature Four Cheese, Tomato and Basil Pizza  
Grilled Winter Vegetable Pizza

## PUCK CLASSIC STATION

Roasted Heirloom Beets with Herbed Goat Cheese and Frisée with Toasted Hazelnuts and Citrus Shallot Vinaigrette  
Slow Braised Short Ribs with Mustard and Caramelized Shallot Glaze  
Pan Roasted Chicken with Truffle Jus  
Handmade Butternut Squash Ravioli with Brown Butter and Crispy Sage  
Roasted Root Vegetables with Lavender Honey Glaze  
Assorted Breads... Olive, Sourdough, Rosemary Rolls, Lavosh and Pumpkin Bread

## CHINOIS CLASSICS STATION

Late Harvest Tomato Salad with Avocado, Thai Basil, Mint and White Soy Balsamic  
Chinese Chicken Salad with Crispy Wontons and Sesame Honey Dressing  
Mongolian Lamb Chops with Cilantro Mint Vinaigrette and Wasabi Potatoes  
Miso Glazed Salmon with Orange Sesame Aioli  
Steamed Jasmine Rice  
Vegetable Shanghai Noodles with Work Charred Vegetables

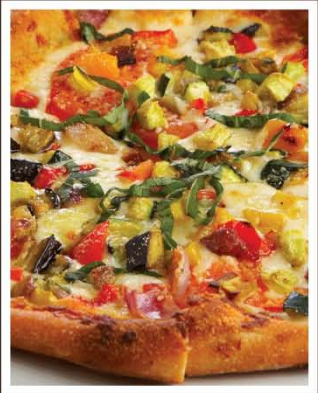
## DESSERTS (Served in miniature take out boxes)

Gourmet Sea salt Dusted Popcorn  
House-made Caramel Popcorn  
House-made Roasted Nut Mix  
Malted Milk Balls  
Chocolate Covered Raisins and Peanuts

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# Holiday Favorites

\$75 Per Guest | Minimum of 50 Guests

## TRAY PASSED HORS D'OEUVRES (Select FOUR of the Following)

Roasted Italian Chestnut Soup with White Truffle from Alba  
Potato Latke with Apple Cinnamon Purée  
Cheese Fondue with Toasted French Bread  
Roasted Baby Lamb Chops with Quince Mint Chutney  
Miniature Beef Wellington with Wild Mushrooms and Rosemary  
Caramelized Onion Tart with Anchovies and Black Olives  
Bowls of Spiced Pecans and Candied Walnuts  
Grilled Winter Vegetable Pizza

## BUFFET STATIONS (Select ONE Salad, THREE Accompaniments, TWO Entrees from the Following)

Salad of Baby Greens with Roquefort Cheese, Candied Walnuts, Apples and Pomegranate Vinaigrette  
Salad of Baby Greens with Dates, Manchego Cheese, Apples and Pomegranate Vinaigrette  
Butternut Squash Risotto  
Kettles of Pumpkin Soup  
Roasted Organic Turkey with Small Rolls and Traditional Condiments  
Wild Herb and Sausage Stuffing  
Cranberry Sauce  
Carved Roasted Prime Rib, Clove and Honey Glazed Ham and Maple Glazed Turkey  
with Au Jus, Horseradish Cream, Cranberry Chutney and Silver Dollar Rolls  
Carved Crown Roast of Pork with Apple Sage Stuffing  
Caramelized Baby Turnips, Carrots and Rutabagas with Lavender Honey  
Butternut Squash Tortellini with Brown Butter and Sage  
Potato Puree with Crème Fraîche and Chives  
Gratin of Jewel and Garnet Yams with Dried Autumn Fruits  
Roasted Beets with Herbed Goat Cheese, Toasted Hazelnuts and Citrus-Shallot Vinaigrette  
Creamed Pearl Onions  
Creamed Spinach  
Steamed Pencil Asparagus  
Assorted Wolfgang Puck Breads, Clover Rolls, Biscuits and Sweet Butter

## DESSERTS (Select THREE of the Following)

Ginger Crème Brûlée Tarts  
Gingerbread Macarons  
Pumpkin Cheesecake Squares  
Bittersweet Chocolate Bark with Winter Dried Fruit and Roasted Nuts  
Traditional Croquembouche  
Bûche de Noël  
Assorted Holiday Cookies

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## Modern Holiday

\$125 Per Guest | Minimum of 100 Guests

### TRAY PASSED HORS D'OEUVRES

Waygu Beef Taco with Tomato Cucumber Pico de Gallo  
Smoked Salmon with Yuzu Chive Crème Fraîche in a Sesame Cup  
Sweet Potato Fritter with Bourbon and Vanilla  
Chicken Dumpling with Apricot, Soy and Pistachio  
Sweet Curry Glazed Lobster with Crispy Rice  
Potato and Caviar Push Up Pop with Edible 24K Gold  
Chicken Dumpling with Apricot, Soy and Pistachio  
Kobe Beef Tataki

### RECEPTION STATION

Shaved Artichoke Salad with Confit Tomato, Shaved Parmesan and Lemon Olive Oil Vinaigrette  
Sweet Crab "Sopes" with Achiote Chili, Corn, Cilantro and Pickled Onion  
Scallion Potato Hash Brown and Slow Braised Lamb with Feta and Olives  
Grilled Scallop and Bacon with Rosemary, Sweet Corn Succotash and Polenta  
Chickpeas with Lobster, Basil, Tomato, Lemon Olive Oil and Arugula Leaves  
Canned Tuna and Big Eye Tuna with Raspberry, Shiso and Wasabi Oil  
Stir Fried Rice "Paella" with Thai BBQ Shrimp, Pineapple, Vegetables and Crispy Garlic  
Gnocchi "BLT" with Ricotta Salata, Spinach and Roasted Heirloom Tomatoes

### SWEETS STATION

Strawberry Shortcake Cannoli with White Chocolate  
Butterscotch Pudding with Burnt Rosemary Marshmallow  
Hot Cherry Turnover with Vanilla Cinnamon Sugar  
Banana Caramel Churros with Chile Dust and Banana Cotton Candy  
Peaches and Cream Cupcake  
Assorted Cookies  
Mini Pies  
Butterfinger Brownies

### TRAY PASSED DESSERTS

Pop Cookies  
Bear Lime Cheesecake Pops with Spiced Graham Crackers  
Mini Blueberry Financiers  
Assorted Homemade Ice Cream Sandwiches

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