




Wolfgang Puck
catering



Celebrate the Holiday Season
at Sony Pictures Studios
with Wolfgang Puck Catering!

HOLIDAY MENUS INSIDE!



Celebrate the Holiday Season at Sony Pictures Studios with Wolfgang Puck Catering

OUR GIFT TO YOU THIS HOLIDAY SEASON

Book any event at Sony Pictures Studios between November 1st and January 3rd, and we'll extend a free hour of Premium bar service, 10% off venue rental and we will send your guests home with a sweet holiday treat!

Contact Praecia Webb, Director of Catering

Call 310-244-8042 or e-mail praecia.webb@wolfgangpuck.com

*Offer Applies at Sony Pictures Studios Only with 3 Hour Minimum Event. Reference code: HOLIDAYWOLF2011

Sony Pictures Studios with Wolfgang Puck Catering
10202 W. Washington Blvd, Culver City, CA 90232
www.wolfgangpuck.com

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Seasonal Celebration

\$82 Per Guest | Minimum of 50 Guests, 3 Hour Minimum
Wolfgang Puck Catering at Sony Pictures Studios

TRAY PASSED HORS D'OEUVRES

Selection of Five hors d'oeuvres passed for 1 hour
Spago's Signature Spicy Tuna Tartare in a Sesame Miso Cone
Chinois Chicken Salad in a Miniature Won Ton Shell
Sweet Maryland Crab Cakes with Herb Remoulade
Smoked Salmon on Lemon Herb Blini, Dill Crème Fraiche and Caviar
Pomegranate Currant Glazed Short Ribs with Wasabi Spaetzle
Grilled Winter Vegetable Pizza
Artichoke with Shiitake Mushroom Pizza with Shallot and Parmesan
Lamb and Cous Cous Meatballs with Cranberry Dip

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

Chocolate Truffle Cake with Crushed Candy Cane Crème Fraiche and Spun Sugar

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Wolfgang's Classic Holiday Menu

\$90 Per Guest | Minimum of 50 Guests, 3 Hour Minimum
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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

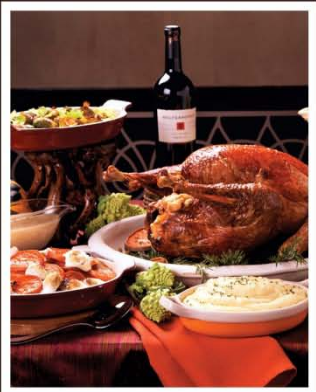
Late Harvest Tomato Salad with Avocado, Thai Basil, Mint and White Soy Balsamic
Chinese Chicken Salad with Crispy Wontons and Sesame Honey Dressing
Mongolian Lamb Chops with Cilantro Mint Vinaigrette and Wasabi Potatoes
Miso Glazed Salmon with Orange Sesame Aioli
Steamed Jasmine Rice
Vegetable Shanghai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

\$80 Per Guest | Minimum of 50 Guests, 3 Hour Minimum
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TRAY PASSED HORS D'OEUVRES

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 STATION

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 Tortellini with Brown Butter and Sage
Roasted Organic Turkey with Small Rolls and Traditional Condiments
Carved Crown Roast of Pork with Apple Sage Stuffing
Wild Herb and Sausage Stuffing
Cranberry Sauce
Caramelized Baby Turnips, Carrots and Rutabagas with Lavender Honey
Gratin of Jewel and Garnet Yams with Dried Autumn Fruits
Assorted Wolfgang Puck Breads, Clover Rolls, Biscuits and Sweet Butter

DESSERTS

Ginger Crème Brûlée Tarts
Gingerbread Macaroons
Pumpkin Cheesecake Squares
Bittersweet Chocolate Bark with Winter Dried Fruit and Roasted Nuts
Assorted Holiday Cookies

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Modern Holiday

\$85 Per Guest | Minimum of 50 Guests, 3 Hour Minimum
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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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