



spring

SEASONAL MENU

As winter's snow melts, Wolfgang Puck Catering bring a fresh palette of springtime colors to the kitchen. A trip to the farmers market in the spring reveals all the shades of green in leafy vegetables, shiny edible pods and tender stalks of asparagus. Springtime is in full color, from bright red strawberries to the golden flesh of mangos and papayas. Tender spring lamb and soft shell crabs are a delightful change from rustic meats of the fall and winter. The finest morel mushrooms are found in the spring. That first warm spring day will make you crave an alfresco evening of vivid, young spring ingredients.

spring

FOUR COURSE DINNER

FIRST COURSE

Warm Spring White Asparagus
with Meyer Lemon Sabayon and Baby Beets

Artichoke Salad
with Shaved Parmesan and Lemon

Vine-Ripened Tomatoes
with Sweet Vidalia Onions and Crumbled Blue Cheese

SECOND COURSE

Spring Sweet Pea Risotto with Baby Pea Shoots
Sautéed Soft Shell Crab
Wild Mushroom Ravioli
with Sautéed Fresh Morel Mushrooms and Shaved Parmesan

MAIN COURSE

Grilled Veal Chop
with Morel Mushrooms and Wilted Spring Greens
Roasted Rack of Spring Lamb
with Gremolata Orzo, Artichokes, Fennel and Olives
Savory Dover Sole
with Baby Artichokes, Fava Beans, Asparagus, Jerusalem Artichoke Purée and
Artichoke-Mascarpone Emulsion

DESSERT

Buttermilk Pie
with Strawberry Rhubarb Compote
Iced Mango Pudding
Ginger Cream Tarts
with Poached Figs and Persian Mulberries
Rhubarb, Apple and Fennel Crumble
with Sour Cream Sorbet

We are dedicated to providing our customers, the freshest, organic and humanely-treated ingredients, the most delicious, innovative tastes, the best in genuine hospitality, and the highest-quality products we can. Only then can we truly meet Wolfgang's standards for "Eat, Love, Live!"

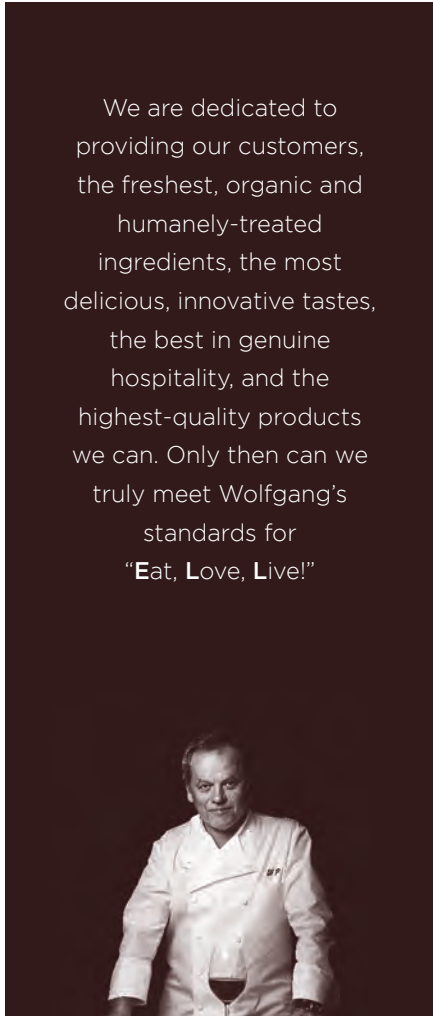




summer

SEASONAL MENU

Each summer brings a rainbow of summer fruits and vegetables. Leave the kitchen behind and let the outdoor festivities of summer begin. A trip to the farmers market in the summer is like no other. Everywhere you turn there are bright bold colored vegetables from the brightest green bell peppers, to the deepest red heirloom tomatoes. Baskets are overflowing with the sweetest melons, the most beautiful jewel-toned berries and the ripest peaches and nectarines. The summertime treasures of Mother Nature are simply prepared and transformed into the freshest dishes of the year.



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FOUR COURSE DINNER

FIRST COURSE

- Heirloom Tomatoes
with Burrata Cheese, Fresh Basil, Olive Oil and Aged Balsamic
- Tempura Zucchini Flowers filled
with Three Cheeses on a bed of Summer Greens with Basil Vinaigrette
- Grilled Baby Peach Stuffed
with Burrata and Basil-Grape Vinaigrette

SECOND COURSE

- Chilled Honeydew and Mint Soup
- Yellow Tomato Gazpacho
with Shrimp, Avocado and Sweet Onions
- Sweet Summer Corn Tortelloni
with Summer Truffles

MAIN COURSE

- Roasted Wild Striped Bass
with Summer Vegetable Succotash, Lobster Crushed Potatoes and Basil-Lobster Nage
- Grilled Wild Salmon
with Stone Fruit Salsa

DESSERT

- Summer Berry Gratin
- Three Plum Shortcake
with Whipped Crème Fraiche
- Watermelon Granita
with Vanilla Bean Ice Cream in a Tuile Cookie Cup
- Nectarine Cobbler



autumn

SEASONAL MENU

Autumn brings Wolfgang Puck Catering a cornucopia of ingredients, that were nurtured to life by the warmth of the summer sun. A trip to the farmers market brings us a bountiful array of vegetables in diverse shapes and colors. Pumpkins and squashes are turned in delicious soups. Trees are filled with ripe picking apples and under the beautiful falling leaves are intensely flavored wild mushrooms. Black Truffles from Perigord add a sophisticated earthy flavor to an elegant dinner. After months of outdoor entertaining, the parties move inside and candlelight shines on your favorite cold-weather dishes.

FOUR COURSE DINNER

FIRST COURSE

Escarole and Endive Salad
with Red Wine Poached Pears, Pistachios and White Balsamic Vinaigrette

Fuji Apple Salad
with Crumbled Blue Cheese, Arugula, Shaved Red Onion and Apple Cider Vinaigrette

Pumpkin Ginger Panna Cotta
with Spicy Walnut Honey Crostini, Butter Lettuce, Point Reyes Blue Cheese
and Cranberry-Apple Vinaigrette

SECOND COURSE

Butternut Squash Soup
with Sautéed Apples, Candied Walnuts and Cardamom Cream

Pumpkin Agnolotti
with Hazelnut-Brown Butter and Crispy Sage

Celeryroot, Apple and Mascarpone Ravioli with Sage and Black Truffles

MAIN COURSE

Cornbread Stuffed Quail
with Celery Root Gratin, Melted Root Vegetables and Winter Savory

Cabernet Sauvignon Braised Lamb Shanks
with Autumn Bean Ragout and Wild Mushrooms

Roasted Loin of Venison
with Garnet Yam Purée, Glazed Endive, Turnips, Brussel Sprouts and Dates

Slow Braised Kobe Short Rib
with Black Truffle Lobster Croquette, Leek Wrapped Spinach, Pomegranate,
Port and Rosemary Powder

DESSERT

Baked Apples
with Dried Apples and Walnuts, Drizzled with Caramel Sauce

Chocolate Hazelnut Mousse Filled Cube
with Blood Orange Vanilla Swirl Ice Cream and Candied Orange "Stained Glass"

Sticky Toffee Pudding Cake Topped with Toffee Sauce

Nectarine Cobbler

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winter

SEASONAL MENU

With a chill in the air, Wolfgang Puck Catering brings the flavors of the winter into the kitchen and warms your appetite with the robust ingredients of the winter harvest. A trip to the farmers market in the winter brings us plump and sweet root vegetables and tubers such as parsnips, Jerusalem artichokes, beets and sweet potatoes. White truffles from Alba, only available from late November through Mid-January, add that extra touch of elegance to any dinner party. Slow-cooked golden brown roasts and braised meats bring back your childhood memories of hearty weekend meals with friends and family.

winter

FOUR COURSE DINNER

FIRST COURSE

Heirloom Greens

with Blood Oranges, Toasted Pecans, Roquefort Cheese and Pomegranate Vinaigrette

Roasted Beet and Goat Cheese Napoleon

with Citrus Shallot Vinaigrette

Grilled Day Boat Scallops

with Frisée, Pink Grapefruit and Balsamic Vinaigrette

SECOND COURSE

Parmesan Risotto with Shaved White Truffles from Alba

Pappardelle with Pinot Noir Braised Duck

Roasted Chestnut Soup with Black Winter Truffles

Pumpkin-Apple Ravioli with Sage and White Truffles from Alba

MAIN COURSE

Slow Braised Beef Short Rib

with Caramelized Shallot and Whole Grain Mustard Glaze, Horseradish Crushed Potatoes

Slow Roasted Venison

with Cider Braised Cabbage and Juniper Berries

Almond Crusted Salmon

with Celery Root Purée and Aged Red Wine Sauce

Monkfish Osso Buco

with Sweet Romesco and Basil Pistou

Roasted Goose

with Oyster Stuffing

Butter Poached Turbot

with Tiny Clams, Smoked Bacon, Garlic Flowers and Parsley

DESSERT

Warm Petite Basque Poached Seckel Pear with Walnuts and Pomegranate Balsamic

Hachiya Persimmon Pudding with Vanilla Bean Ice Cream

Meyer Lemon Soufflé Tart with Blackberry Merlot Sauce

Mini Baked Alaska with Persimmon Sorbet and Wild Huckleberry Sauce

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Wolfgang Puck
catering

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