

Food is pleasure, food is fun,
food is meant to be shared.



One of the things that I love about catering is that a lot of people get to experience the food that I cook from my heart - all at the same time. I personally oversee the chefs, as well as the menus and recipes that are prepared for you and your guests, in Chicago.

I believe that fancy food doesn't necessarily have to be fancy to dazzle your palate. I grew up as a young boy in Austria, in a house with no refrigerator. I learned to cook at the age of twelve by using only what was available; fresh, local and seasonal ingredients to create the tastiest food and unexpected flavors. Some people may call it a trend, but I have been cooking this way in my restaurants for more than 25 years.

And we take pride in setting a higher standard for catered events by preparing our delicious cuisine 'a la minute', or restaurant style "to order". You will see and taste the difference that fresh, on the spot preparation makes.

Our catering business started when my customers at Spago asked me to cook for their parties at their homes. Since then, our catering business has grown to providing catering at 29 wonderful cultural and landmark institutions in the United States. So whether you are hosting 20 or 2,000, I hope you will experience the love and passion that I put into my cooking.

Eat, Love, Live!

Wolfgang Puck

seated dinner

A LA MINUTE DINNER SELECTIONS



FIRST COURSE

Marinated Haricot Vert

Goat Cheese, Toasted Pine Nuts, Micro Greens and Basil Vinaigrette

Roasted Beet and Herbed Goat Cheese Napoleon

Crushed Hazelnuts and Citrus Shallot Vinaigrette

Tomato Tart

Goat Cheese Mousse and Micro Greens

Chopped Farmers Market Vegetable Salad

Shaved Parmesan and Balsamic Vinaigrette

Salad of Red and Green Baby Romaine

Brioche Parmesan Crouton, Marinated Heirloom Tomatoes, Burrata Cheese and Basil Vinaigrette



SECOND COURSE

Wild Mushroom Risotto with Ragout of Mushrooms and Shallots

Roasted Tomato Soup with Miniature Grilled Cheese Sandwiches

Smoked Mozzarella Ravioli with Smooth Tomato Sauce and Wild Oregano

Asparagus Soup with Parmesan Cream

ENTRÉE

Herb Roasted Organic Chicken

Red Bliss Potato Cake, Lemon, Blanched Garlic and Wilted Greens

Pan Roasted Organic Chicken

Potato Leek Tart, Roasted Grapes, Arugula and Port Balsamic Reduction

Miso-Glazed Wild Salmon

Carrot Ginger Purée, Five-Spice Red Wine Reduction and Tempura Shiso Leaves

Roasted Wild Sea Bass

Feta-Scallion Potato Purée, Sautéed Zucchini, Sun Dried Tomatoes, Black Olives and Wild Oregano

Roasted Filet Mignon

Potato Galette, Sautéed Spinach, Roasted Mushrooms and Shallot-Red Wine Reduction

Duo of Beef Grilled Filet Mignon and Braised Short Rib

Spring Onions, Asparagus, Fresh Horseradish Mashed Potatoes and Sauce Bearnaise

Grilled Chinois Rack of Lamb

Stir Fried Vegetables, Wasabi Potato Purée and Cilantro Mint Vinaigrette (add \$10)

Vegetarian Option will be personally created by Wolfgang's Chef to fit your likes.



DESSERT

Meyer Lemon Soufflé Tart with Blackberry Merlot Sauce and Blackberry Sorbet

Chocolate Teardrop filled with White Chocolate Mousse and Fresh Cherries

Toasted Almond and Espresso Cream Torte with Jivara Milk Chocolate Mousse

Banana Caramel Custard with Caramel Crème Fraîche and Caramel Chocolate Chip Ice Cream



wine tasting dinner

SPECIALTY WINE TASTING DINNER



TRAY PASSED

Mini Kobe Burgers with Special Sauce
Pan Fried Oysters with Red Thai Curry
Spicy Tuna Tartare in a Sesame Miso Cone
Kobe Beef Tartare with Grain Mustard and Horseradish

AMUSE BOUCHE

“Two” Minute Egg
Uni, Caviar Pearls and Wasabi Whipped Cream



SECOND COURSE

Butter Poached Maine Lobster
White Truffle Sabayon

THIRD COURSE

Slow Roasted Turbot
Salsa Verde and Roasted Fennel

FOURTH COURSE

Cantonese Style Roasted Duck
Persimmons, Black Pepper and Ginger



ENTRÉE

Slow Braised “Indian Spiced” Short Rib
Celery Root-Apple Purée, Golden Raisins and Crispy Curried Shallots

CHEESE

Abbeye De Belloc
Champagne Grape Panna Cotta and Fig Walnut Twist

DESSERT

Yuzu Lemon-Lime Meringue Tart



dinner buffet

CLASSIC DINNER BUFFET



SALAD

Butter Lettuce Salad

Oranges, Roquefort Cheese, Olives, Walnuts and Balsamic Vinaigrette

Marinated Haricot Vert

Baby Greens, Goat Cheese, Toasted Pine Nuts and Basil Vinaigrette



ENTRÉE

Four Cheese Tortelloni

Vine-Ripened Tomato Sauce and Basil

Grilled Côte De Boeuf

Shallot Confit, Alba Mushrooms, Baby Carrots and Bordelaise Sauce

Stuffed Chicken

Risotto and Wild Mushrooms

Roasted Halibut

Warm Tomato Fennel Vinaigrette

Ratatouille Style Vegetables with Tomato, Thyme and Parsley

Cauliflower Gratin

Yukon Gold Potato Purée with Crème Fraîche



DESSERT

Vanilla Bean Panna Cotta with Wild Strawberries and Fresh Mint

Caramelized Meyer Lemon Tarts

Warm Chocolate Truffle Cakes with Whipped Cream and Spun Sugar

Chocolate Crème Brûlées

French Butter Apple Tarts

BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



dinner buffet

RED SEVEN SPECIALTY DINNER BUFFET

WITH PASSED HORS D'OEUVRES



TRAY PASSED

Pomegranate-Currant Glazed Short Rib with Wasabi Spaetzle, passed in Asian spoons
Lobster and Vanilla Bean Tempura with Vanilla-Pineapple Sauce
Mini Kobe Burgers with Wasabi Aioli and Teriyaki Onions
Crispy Pineapple-Glazed Quail
Tempura Shrimp with Wasabi Glaze
Assorted Sushi with Wasabi-Soy Dipping Sauce



ENTRÉE

Vine-Ripened Tomato Salad, Pickled Onion and Yuzu Basil Vinaigrette
Dry Fried String Bean Salad with Candied Cashews and Tofu
Stir Fried Chicken Lettuce Cups with Thai Basil, Orange and Pine Nuts
Vegetable Shanghai Noodles with Sweet Peppers, Mushrooms, Orange and Chilies
Miso Broiled Butterfish with Chili Orange Noodles and Sesame-Miso Vinaigrette
Hong Kong Style Atlantic Salmon with Ginger, Chilies and Galangal
Szechuan Style New York Steak with Asparagus, Wild Mushrooms and Lotus Root
Pan Roasted Chicken with Caramel Soy-Garlic Sauce and Spinach
Stir Fried Market Vegetables
Brown Rice
Wasabi Mashed Potatoes



DESSERT

RED SEVEN Layer Cake...Seven Layers of Red Velvet Cake with Cream Cheese Frosting
Almond Roca Samosa with Caramel Banana Chocolate Drizzle
Candied Ginger Crumbles with Plums
Iced Mango Pudding

BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas and Herbal Infusions



dinner buffet

TUSCAN SPECIALTY DINNER BUFFET



SALAD

Heirloom Tomato Salad

Basil Aioli, 25-Year Old Balsamic, Burrata Cheese

Pear and Pecorino Salad

Arugula, Pink Peppercorns, Hazelnut Honey Vinaigrette

ENTRÉE

Salumi Antipasto

Cured Meats, Roasted Peppers, Marinated Olives, Truffle-Marinated Artichokes and Garlic-Rubbed Grilled Bread

Homemade Stozzapretti Pasta

Slow Braised Wild Boar Ragù, Spring Peas and Pecorino Snow

Sautéed Cavolo Nero with Crispy Pancetta, Garlic Confit

Fagioli al Fiasco

Tuscan Beans, Roasted Tomatoes, Fava Beans and Tiny Herb Bread Cubes

Homemade Bresaola

Porcini Mushrooms, Oregano and San Marzano Tomatoes

Bistecca Fiorentina

Prime Rib Eye Steak, Chili Flakes, Garlic, Flat Parsley

Branzino Aqua Pazza

Shrimp, Lobster, Saffron Potatoes, Olives, Lemon

Olive Oil Fried Chicken Breast

Arugula, Red Onions and Balsamic Vinegar



DESSERT

Limoncello Sorbet

Mini Ricotta Chocolate Chip Cannoli

Strawberry Panna Cotta

Marinated Fresh Fruit

Basil Orange Sorbet

dinner buffet

VEGAN DINNER BUFFET

WITH PASSED HORS D'OEUVRES



TRAY PASSED

Miso-Glazed Portabello Mushroom Lettuce Cup with Sticky Rice

Crispy Plantain with Spicy Avocado Mousse

Cucumber and Honeydew Gazpacho

Pizza with Grilled Vegetables and Basil Pesto

Falafel with Lemon Tahini

Tempura Vegetables with Ponzu Dipping Sauce

ENTRÉE

Vegetable Sushi with Brown Rice and Soy Paper "Nori"

Soy Bean Tabbouleh Salad with Grilled Whole Wheat Pita

Chilled Soba Noodle Nest with Crunchy Vegetables and Garlic-Yuzu Vinaigrette

Black Garbanzo Bean Hummus with Homemade Matzo Cracker

Marinated Grilled Tofu with Truffle Tomato Vinaigrette

Barley Risotto with Leeks and Tomatoes

Roasted Eggplant with Curry Potatoes and Peas

DESSERT

Fruit Soup Shots with Orange Tapioca

Pineapple Cous Cous with Mint

Caramel Popcorn and Pecan Balls

Chocolate Covered Fruit



dinner buffet



VEGAN DINNER BUFFET

WITH PASSED HORS D'OEUVRES

TRAY PASSED

Mini White Bean and Spinach Burger with Spicy Harissa

Carrot Ginger Cappuccino

Crispy Bean Sprout Spring Roll with Avocado and Orange Honey

Mango, Pear, and Carrot Maki Roll with Wasabi Coriander Soy

Edamame Hummus on Sesame Pita

ENTRÉE

Fresh Fruit Carpaccio

Passion Fruit Caviar, Fennel Pollen and Sweet Red Onion

Cups of Tender Lettuce

Blood Oranges, Endive, Candied Walnut and Wild Herb Polenta Croutons

Slow-Braised Portabello "Short Rib"

Indian Spices, Leeks, Celery Root, Mint and Cilantro

Twice Baked Yukon Gold Potato Samosas

Curry, Peas, Coriander and Jalapeno

China Dal Lentils

Crispy Phyllo, Savoy Cabbage and Roasted Peppers

Stuffed Baby Bells

China Dal Lentils, Grilled Asparagus and Cumin Lemon Vinaigrette

Soba Noodles and Raw Vegetables

Yuzu, Soy and Garlic Flowers

Black Rice and Pineapple

Vanilla, Thai Basil and Tofu

DESSERT

Oatmeal Cranberry Cookies and Pumpkin Ginger Sorbet Ice Cream Sandwich

Wild Fruit and Mint Soups Shooters

Warm Chocolate Shake with Homemade Marshmallow

Baklava

dinner stations

SPECIALTY STATIONS

THREE DINNER STATIONS, PLUS DESSERT

SOUTHERN

Baby Greens with South Carolina Goat Cheese
Candied Pecans and Creamy Peppercorn Dressing
Popcorn Shrimp with Spicy Mayonnaise
"Honey Stung" Fried Chicken
Barbecued Spare Ribs
Mashed Potatoes and Gravy
Sweet Buttered Corn
Baked Macaroni and Cheese

BISTRO

Marinated French Green Beans
Crumbled Goat Cheese and Pine Nut Vinaigrette
Asparagus Salad with Horseradish Vinaigrette
Sautéed Bass with Lemon and Caper Sauce
Slow Braised Short Rib
Mustard and Caramelized Shallot Glaze
Bistro French Fries with Parsley and Garlic
Wolfgang Puck Breads and Lavosh

ITALIAN

Warm Shrimp and White Bean "Bruschetta" with Rosemary
Antipasto with Italian Meats and Cheeses, Roasted Peppers,
Artichokes and Red Wine Oregano Vinaigrette
Homemade Spinach Lasagna with Crispy Spinach
Lamb Osso Buco
Tomato Orzo and Lemon Parsley Gremolata
Chicken with Wild Mushrooms and Marsala Wine
Tuscan Style Vegetables and Potatoes

ASIAN

Chinese Chicken Salad with Crispy Wontons, Sesame Candied
Cashews and Chinois Dressing
Sea Salt Sprinkled Edamame
Red Curry Prawns
Pad Thai Noodles, Egg and Tofu
Dry Fried String Beans with Candied Cashews
Hong Kong Style Atlantic Salmon
Ginger, Chilies and Galangal
Steamed Jasmine Rice
Stir Fried Chicken Lettuce Cups
Thai Basil, Orange and Pine Nuts

TAPAS

Bacon Wrapped Dates
Stuffed with Parmesan, Port Glaze and Micro Arugula
Baked Goat Cheese, Spanish Tomato Sauce and Grilled Bread
Baby Heads of Lettuce
Manchego, Endive, Almonds and Pear Vinaigrette
Roasted Peppers
Asparagus, Leeks, Chickpeas, Lemon and Olive Oil
Baked Spicy Crab Fondue
Spinach and Crispy Tortilla Chips
Paella "Royale" with Shellfish
Chorizo, Chicken, White Wine and Saffron Rice

THAI

Glass Noodles with Spicy Shrimp, Papaya, Carrot,
Thai Holy Basil and Citrus Dressing
Thai Spicy Beef and Grapefruit Salad with Bean Sprouts,
Peanuts, Rice Sticks, Mint and Ginger
Bangkok Fried Rice
Eggs, Tomatoes, Asparagus and Green Onion
Stir Fried Vegetables
White Soy, Ginger and Candied Cashews
Sea Bass Wrapped in Banana Leaves
Thai Spices and Jasmine Rice
Braised Short Ribs
Panang Curry, Lime Leaves, Coconut Milk and Fried Garlic

ENGLISH

Bangers with Caramelized Onions and Mashed Potatoes
Traditional Fish and Chips wrapped in Newsprint
Malt Vinegar and Tartar Sauce
Carved Prime Rib with Yorkshire Pudding and Au Jus
Ale and Cheddar Fondue with Toasted Brown Bread

PASTAS & SALADS

Classic Caesar Salad with Croutons, Shaved Parmesan and
Creamy Garlic Dressing
Tomatoes, Basil and Mozzarella
Olive Oil and Aged Balsamic Vinegar
Penne with Chicken and Pesto
Rigatoni with Sausage, Garlic and Rapini
Fusilli with Sun-Dried Tomatoes and Parmesan
Garlic Cheese Bread



dinner stations

SPECIALTY STATIONS CONTINUED...

PLUS DESSERT | SELECT FIVE



Miniature Pecan Pies

Banana Pudding Cups

Individual Berry Cobblers

English Toffee Truffles

Warm Zeppolis with Raspberry Jam

Assorted Thai Flavored Mini Cupcakes

Tiramisu

Ginger Crème Brûlée Tarts

Crème Puffs

Homemade Ricotta Chocolate Chip Cannolis

Orange Caramel Flan

Mini Churros with Vanilla Cinnamon Custard

Fresh Baked Almond Ginger Cookies

Mango Coconut Pudding

Market Fruit Soups

Fuji Apple Tarts

Cinnamon and Sugar Dusted Banana

Spring Rolls with Caramel Drizzle



hors d'oeuvres

TRAY PASSED HORS D'OEUVRES



SEAFOOD

Lobster and Vanilla Bean Tempura
Vanilla-Pineapple Sauce
Stuffed Baby Artichoke with Shrimp
Brioche, Herbs and Lemon Aioli
Miniature Tortilla Cups
Chipotle Glazed Rock Shrimp,
Sweet Corn and Red Peppers
SPAGO'S Signature Spicy Tuna Tartare in a
Sesame Miso Cone
Smoked Salmon on Lemon Herb Blini
Dill Crème Fraîche and Caviar
Tempura Prawns
Black Bean-Ginger Vinaigrette
Sweet Maryland Crab Cakes
Herb Remoulade
Lobster Spring Rolls
Five-Spice Dipping Sauce
"Mai Thai" Glazed Diver Scallop Satay Style
Snapper Ceviche "Shooter"
Hamachi Sushi Sphere with Wasabi Caviar

MEATS

Roasted Lamb Loin on Olive Bread Crostini
Oven-Dried Tomatoes
Pomegranate Currant Glazed Spare Ribs
Wasabi Spaetzle, passed in
Asian spoons
Crostini with Prime New York Steak, Yuzu
Butter and Shiitake Mushrooms
Chicken Tandoori Cups with Raita
Spicy Szechuan Beef Rolled with
Daikon and Carrot
Roasted Chinese Duck, Shiso Leaf and
Mango Rice Paper Rolls
Chinois Chicken Salad
in Miniature Won Ton Shell
Traditional Pork and Green Onion Pot Stickers
Ponzu Sauce

VEGETABLES

Warm Baby Artichoke Bottoms
Artichoke Fromage
Grilled Porcini Mushrooms on Parmesan
Cracked Pepper Shortbread
Truffled Goat Cheese and
Caramelized Onion Turnovers
Watermelon Cube with French Feta and
Tarragon-Balsamic Syrup
Spinach, Sun-Dried Tomato and
Brie Turnovers
Tomato Tart Tatin with Lemon Aioli
Parmesan Crisps with Mascarpone,
Caramelized Pears and Tiny Arugula
Vegetable Sushi Rolls with Soy-Wasabi Drizzle
Vegetable Pot Stickers with Ponzu Sauce
Vegetable Empanadas with Avocado Salsa
Tomato Confit and Basil Mousse
in a Slender Parmesan Tuille

WOLFGANG PUCK SIGNATURE PIZZAS

Four Cheese with Tomato and Basil
Grilled Vegetables with Fresh Herbs
Spicy Sausage and Red Onion
Pepperoni with Roasted Shallot and Peppers
Barbeque Chicken
Red Onion and Cilantro
House Smoked Salmon Pizza
Dill Cream and Caviar
Duck Sausage with Mushrooms and Basil
Artichoke with Shiitake Mushroom,
Shallot and Parmesan

hors d'oeuvres

SPECIALTY INTERNATIONAL HORS D'OEUVRES

THREE HOUR RECEPTION



MILAN

Sweet Corn and Mascarpone with Truffle Glaze served in a Silver Spoon

Stuffed Zucchini Blossom with Homemade Ricotta and Basil

San Marzano Tomato Sauce

Peach and Burrata Zeppoli dusted with Basil Sugar

Chilled Cantaloupe Soup with Olive Oil Whipped Cream, Black Pepper and Crispy Prosciutto Arancini

Crispy Risotto stuffed with Porcini Mushrooms and Spring Peas

Pizzette

Thin Herb Crust Brushed with Roasted Garlic Oil, Shaved Locatelli and

Slow-Dried Heirloom Tomatoes



TOKYO

Seared Kobe Beef Sashimi

Crispy "Noripura" Shrimp with Wasabi Glaze

Lobster Hand Roll with Spicy Pineapple Mayonnaise Wrapped in Toasted Sea Lettuce with 24-Karat Edible Gold

Baby Chicken Lollipop Glazed with Chili Kumquat Sauce

Uni & Eggs

Red Sea Urchin Served over a "Two" Minute Egg with Maple-Soy Glaze and Wasabi Whipped Cream



FRENCH RIVIERA

Leek and Chevre Tart

Escargot "Persillade" En Croute

Demitasse of Onion Soup Gratinee

Coq au Vin

Thumbelina Carrots, Spring Peas, Pearl Onions and Crispy Bacon served in a Tiny Bread Bowl

Miniature Croque Madame

Ham and Cheese Pressed with Parmesan Fondue Topped with Fried Quail Egg

ALL AMERICAN

Mini Prime Beef Cheeseburgers

American Cheese, Shaved Iceberg, Tomato, Grilled Onion and a Baby Pickle

Turkey Burger Slider with BBQ Sauce and Pineapple Aioli on a Homemade Honey Bun

Mac "n" Cheese Bites with Marinara Sauce

French Fries dusted with Parmesan, Garlic and Parsley, served in a paper cone with Heinz 57

DESSERT

Tiny Homemade Ice Cream and Sorbet Cones

Mint Chocolate Chip, Vanilla Bean, Chocolate,

Mango Coriander, Milk Jam, Raspberry Rosewater

Tiny Cupcakes

Yuzu Coconut, Jasmine Passion Fruit, Espresso Torrone, Peach-Caramel Cream

Cream Puffs

Praline, Pistachio, Fraise Des Bois



enhancements

ENHANCED RECEPTION STATIONS



SEAFOOD | \$35 PER PERSON

Iced Seafood Display with Crayfish, Clams, Oysters and Mussels
Horseradish Cocktail
Mignonette Sauce
Lemon Wedges and Mini Tabasco Bottles
Add Lobster and Shrimp (Market Price)

SUSHI | \$30 PER PERSON

Nigiri to Include Yellowtail, Shrimp and Tuna
Sushi Rolls to Include Avocado-Cucumber, Spicy Tuna, Vegetable and California Roll



CARVERY | \$15 PER PERSON

Assorted Midwestern Cheeses with Fresh Fruits
Sliced Breads and Assorted Crackers
Horseradish Crusted Prime Rib of Beef or Herb Roasted Turkey Carved to order
Served with Small Rolls, Cranberry Relish, Creamy Horseradish and Natural Au Jus

MASHED POTATO MARTINI BAR | \$12 PER PERSON

Potato Purée Martinis
Black Truffle Butter Balls
Steamed Broccoli
Shredded Cheese
Bacon Bits
Crème Fraîche
Chives
Warm Lobster and Scallion Butter (Market Price)
Optional Caviar (Market Price)



ANTIPASTI BAR | \$15 PER PERSON

Grilled Asparagus with Grilled Lemon and Olive Oil
Roasted Peppers with Olive Oil, Garlic and Fresh Basil
Chilled Pasta with Saffron, Tomatoes, Olives, Oregano and Pine Nuts
Marinated Grilled Shrimp with Sweet and Spicy Mustard Dressing
Baby Greens with Shaved Manchego Cheese and Sherry Vinaigrette
Assorted Marinated Olives



reception

DESSERT RECEPTION

TWO HOUR RECEPTION



ASSORTED CHEESES, CRACKERS & FRUIT

Assorted Cheeses with Fresh Fruits and Berries

Sliced Baguettes and Assorted Crackers



CHOCOLATE CHEESECAKE "TRUFFLES"

New York Style covered in Dark Chocolate

Caramel Swirl covered in Milk Chocolate

Raspberry Swirl covered in White Chocolate



BROWNIE BAR

Classic with Walnuts

M & M Studded Blondies

Milk Chocolate with Peanut Butter Chips

White Chocolate Chunk with Sweet Coconut

Dark Chocolate with Crushed Oreos



SIGNATURE DESSERTS

Vanilla Bean Panna Cotta with Wild Strawberries and Fresh Mint

Caramelized Meyer Lemon Tarts

Warm Chocolate Truffle Cakes with Whipped Cream and Spun Sugar

Chocolate Crème Brûlées

French Butter Apple Tarts

Assorted Cookie Lollipops

Brewed Regular and Decaffeinated Coffee and Assorted Teas

seated lunch

CLASSIC SEATED LUNCH

THREE COURSE LUNCH



FIRST COURSE

Traditional Caesar Salad with Aged Parmesan and Toasted Crostini
Baby Mixed Greens with Tomatoes, Endive and Balsamic Vinaigrette
Marinated Grilled Asparagus with Baby Greens and Pink Peppercorn Vinaigrette
Salad of Vine-Ripened Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil and
100-Year Old Balsamic Vinegar



ENTRÉE

Fruit Wood Grilled Organic Chicken Breast with Sweet Peas,
Roasted Fingerling Potatoes and Cipollini Onions
Roasted Chicken with Preserved Lemon, Chili and Blanched Garlic,
Potato Purée and Sautéed Garlic Spinach
Roasted Wild Salmon with Fennel Potato Purée, Dill Glazed Cucumbers,
Extra Virgin Olive Oil, Aged Balsamic Vinegar and Organic Micro Green Salad
Herb Crusted Halibut
Tomato Fennel Fondue, Basil Potato Purée and Sautéed Greens
Grilled Agro New York with Crushed Fingerling Potatoes, Garlic Rapini and
Four Peppercorn Sauce
Roasted Filet Mignon
Potato Purée, Green City Market Vegetables and Bordelaise Sauce



DESSERT

French Butter Apple Tart with Vanilla Ice Cream and Caramel Sauce
Warm Chocolate Souffle Cake
Spun Sugar, Whipped Cream and Fifty Bean Vanilla Ice Cream
Tahitian Vanilla Angel Food Cake with Heavenly Lemon Cream and Fresh Fruit



lunch buffet

SALAD & SANDWICH BUFFET



SALAD SELECTIONS (Select Three)

Traditional Caesar Salad with Aged Parmesan

Baby Mixed Green with Tomatoes, Endive and House Vinaigrette

Tomato and Mozzarella “Caprese” with Balsamic and Olive Oil

Tomatoes with Roquefort, Sweet Onions, Basil, Balsamic and Olive Oil

Marinated Cucumbers with Dill and Red Onion

Pasta Salad with Rapini, Roasted Peppers, Red Onion, Tomatoes and Fresh Herbs

Red Bliss Potato Salad with Whole Grain Mustard



DELI PLATTER

Glazed Ham, Smoked Turkey, Roast Beef

Sliced Cheddar, Swiss and Provolone Cheese

Assorted Rolls and Sliced Breads

Assorted Condiments Including Deli and Dijon Mustards, Mayonnaise

Sliced Tomatoes, Pickles, Red Onions and Shaved Lettuce

SWEETS

Sliced Fruit and Berries with Fresh Ricotta Cheese

Assorted Freshly Baked Cookies



BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



lunch buffet

CLASSIC LUNCH BUFFET



SALAD SELECTIONS

Chopped Farmers Market Vegetable Salad

Traditional Caesar Salad with Aged Parmesan

ENTRÉE

Penne Pasta with Sun-Dried Tomatoes and Parmesan

Pan Roasted Chicken with Rosemary Au Jus

Almond Crusted Salmon with Aged Red Wine Sauce

Potato Purée

Sautéed Seasonal Vegetables

Assorted Wolfgang Puck Breads and Rolls

Sweet Cream Butter



DESSERT

Miniature Fruit Tarts

Buttermilk Cake with Strawberries and Crème Fraîche

Warm Chocolate Truffle Cakes



BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



lunch buffet

POSTRIO LUNCH BUFFET



SALAD SELECTIONS

Mixed Greens with Orange Vinaigrette and Shaved Red Onion

Panzanella Salad of Grilled Zucchini, Grilled Red Onion and Toasted Pan Rustique Bread
Red and Yellow Cherry Tomatoes, Green and Black Olives, Red Wine Vinaigrette
and Fresh Basil



ENTRÉE

Chicken Marsala with Farm Mushrooms

Sliced Leg of Lamb with Rosemary and Garlic

Eggplant Parmesan with Vine-Ripened Tomatoes

Penne with Broccoli, Sun-Dried Tomatoes, Garlic and Olive Oil

Garlic Rapini



DESSERT

Tiramisu Cups with Edible Chocolate Spoons

Miniature Pistachio Crusted Cannolis

Assorted Biscotti

BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

tea party

AFTERNOON TEA PARTY



PASSED COCKTAILS

Sparkling Meyer Lemonade
Raspberry Mint Sweet Green Tea
Strawberry Sugar Cane Spritzer
Lime Ginger Julep
Clear Soda with Orange Ice Cubes

PASSED HOR'S DOEUVRES

Seared Tuna with Fennel Dust, Saffron Potato and Black Olive Tapenade
House Smoked Salmon on Persian Cucumber with Caviar
Grilled Fig with Honey Butter and Mizuna Leaves



FIRST COURSE

Light as a Feather Scones and Crumpets
Wild Strawberries
Golden and Red Raspberries
High Mountain Blackberries
Homemade Devonshire Cream, Apricot Marmalade, Meyer Lemon Cream and
Wild Raspberry Jam



DECADENT SWEETS

Parisiennes Macarons: Raspberry, Pistachio, Lemon, Coconut and Espresso
Chocolate Frosted Crystallized Fruits and Strawberries
Earl Grey Tea Biscuits
Chocolate Stuffed Raspberries
Brown Butter Madeleine Cookies
Dark Chocolate Financiers

ASSORTED GÂTEAU

Chocolate Opera Torte
Twelve-Layer Mocha Praline Dobos Torte
Buttermilk Cake with Strawberries
Meyer Lemon Crème Filled Angel Food Cake

breakfast

CONTINENTAL BREAKFAST



CONTINENTAL BREAKFAST

Freshly Made Pastries to include:

Croissants, Pain au Chocolat, Sticky Buns,
Fruit Danish, Assorted Muffins and Breakfast Breads

Fruit Preserves and Sweet Cream Butter

Sliced Seasonal Fruit and Berries

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



UPGRADED CONTINENTAL BREAKFAST

Freshly Made Pastries to include:

Croissants, Pain au Chocolat, Sticky Buns,
Fruit Danish, Assorted Muffins and Breakfast Breads

Fruit Preserves and Sweet Cream Butter

Assorted Bagels and Cream Cheese

Sliced Seasonal Fruit and Berries

Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



enhancements

ENHANCED CONTINENTAL BREAKFAST



ENHANCEMENTS

Granola, Berry and Yogurt Parfaits (add \$5 per person)

Individual Boxed Cereals with Regular and Skim Milk (add \$4 per person)

Individual Plain and Fruit Yogurts (add \$4 per person)

Sliced Smoked Salmon with Traditional Accompaniments (add \$9 per person)

Whole Fruit including: Bananas, Apples and Grapes (\$3 per piece)

Toasted Croissant with Scrambled Eggs, Applewood Bacon and Vermont Cheddar Cheese (add \$5 per person)

Breakfast Burrito with Scrambled Eggs and Chicken Apple Sausage Salsa Fresca and Sour Cream (add \$5 per person)

Steel Cut Oatmeal with Toppings of Brown Sugar, Toasted Walnuts, Raisins, Sliced Bananas and Seasonal Berries (add \$5 per person)

Assorted Breakfast Pizzas...

Smoked Salmon with Dill Cream and Salmon Caviar (add \$9 per person)

Scrambled Egg with Leeks, Goat Cheese and Bacon (add \$8 per person)

Scrambled Egg

Roasted Peppers, Onions and Vermont Cheddar Cheese (add \$8 per person)



seated breakfast

CLASSIC SEATED BREAKFAST



SET ON EACH TABLE

Baskets of Freshly Made Pastries to include:

Croissants, Pain au Chocolat, Sticky Buns, Fruit Danish,

Assorted Muffins and Breakfast Breads

Fruit Preserves and Sweet Cream Butter

ENTRÉE

Accompanied by your choice of Home Fries, Hash Browns, Cottage Fries or Fruit Salad

Corned Beef Hash Cakes "Benedict"

Poached Eggs, Sautéed Spinach and Bearnaise with Fruit Salad

Lemon and Ricotta Blintzes with Warm Wild Blueberry Compote

Heirloom Tomato, Gruyere and Parmesan Frittata

Pecan Waffles with Ginger-Vanilla Syrup and Caramel Whipped Crème Fraîche

Raisin Brioche French Toast with Sautéed Bananas and Cinnamon-Spice Butter

Huevos Rancheros with Fried Eggs, Salsa, Cotija Cheese and Crispy Tostada



BEVERAGE

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

breakfast buffet

BREAKFAST BUFFET



FRESHLY MADE PASTRIES

Croissants, Pain au Chocolat, Sticky Buns, Fruit Danish, Assorted Muffins and Breakfast Breads

Fruit Preserves and Sweet Cream Butter



BUFFET

Sliced Seasonal Fresh Fruits and Berries

Scrambled Eggs with Fresh Herbs

Breakfast Potatoes

Applewood Smoked Bacon

Made to Order Buttermilk Pancakes with Wild Huckleberries and Vermont Maple Syrup



BEVERAGE

Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

snack break

SNACK & BREAK SELECTIONS



MORNING BREAKS

Plain and Fruit Flavored Yogurts

Fresh Whole Fruit

Sliced Breakfast Breads

Cinnamon Swirl,
Lemon-Poppyseed and
Banana Nut

Assorted Granola and Power Bars

Fruit Skewers with Yogurt Dip

Pre-Blended Fruit Smoothies

Mixed Berries,
Strawberry-Banana and
Peach-Mango

Miniature Bagels

Smoked Salmon and
Cream Cheese

AFTERNOON BREAKS

Assorted Tea Sandwiches

Vegetable Crudités with Roquefort Dip

Wolfgang's Mixed Nuts

Imported and Domestic Cheese Display

Chips, Salsa and Guacamole

Root Vegetable Chips

Fuji Apples

Peanut Butter and
Caramel Dipping Sauces

Jumbo Cookies

Chocolate Chip, Lemon-Ginger,
White Chocolate and Dried Cherries,
Chocolate-Chunk, Peanut Butter,
Oatmeal Raisin or Biscotti

Brownies and Blondies

Lemon Bars and Pecan Bars

Jumbo Pretzels with Assorted Mustards

beverages

BAR PACKAGES



PREMIUM PACKAGE BAR

One Hour:	\$22.00 per guest
Two Hours:	\$25.00 per guest
Three Hours:	\$28.00 per guest
Four Hours:	\$31.00 per guest
Five Hours:	\$32.00 per guest

Package Includes:

Premium Brands include: Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Crown Royal Whiskey, Knob Creek Bourbon, Dewar's 12-Year-Old Scotch, Sweet and Dry Vermouth
Premium Wines to include: Santa Rita, Reserve Chardonnay, Santa Rita Cabernet Reserve, Chile Imported and Domestic Beers to include: Miller Lite, Heineken, Amstel Light and Sharps
Champagne and Sparkling Wines are Available Upon Request
Assorted Pepsi Products, Still and Sparkling Water, Mixers, Ice, Bar Garnishes and Cocktail Napkins

STANDARD PACKAGE BAR

One Hour:	\$18.00 per guest
Two Hours:	\$21.00 per guest
Three Hours:	\$24.00 per guest
Four Hours:	\$27.00 per guest
Five Hours:	\$29.00 per guest

Package Includes:

Standard Brands to include: Absolut Vodka, Seagram's Gin, Castillo Rum, Seagram's VO Whiskey, Jim Beam Bourbon, Dewar's Scotch, Sweet and Dry Vermouth
House Wines to include: Santa Rita, Chardonnay, Santa Rita Cabernet, Chile
Imported and Domestic Beers to include Miller Lite, Heineken, Amstel Light & Sharps
Champagne and Sparkling Wines are Available Upon Request
Assorted Pepsi Products, Still and Sparkling Water, Mixers, Ice, Bar Garnishes and Cocktail Napkins

BEER AND WINE PACKAGE

One Hour:	\$14.00 per guest
Two Hours:	\$16.00 per guest
Three Hours:	\$19.00 per guest
Four Hours:	\$22.00 per guest
Five Hours:	\$25.00 per guest

Package Includes:

Beer and Wine Package Bar include: Santa Rita Chardonnay and Santa Rita Cabernet, Imported and Domestic Beers
Assorted Pepsi Products, Still and Sparkling Water, Mixers, Ice, Bar Garnishes and Cocktail Napkins

*Specific Brands on the Package Bars May Vary



beverages

BAR PACKAGES



CORDIALS

All Cordials will be Charged Upon Consumption

Drambuie:	\$8.00	Grand Marnier:	\$8.00
Frangelico:	\$8.00	Amaretto:	\$7.00
Kahlua:	\$7.00	Sambucca:	\$7.00
Bailey's:	\$8.00		

COGNACS

Hine Rare & Delicate: \$10.00
Maison Prunier "Cuvee Axel Gay": \$8.00

PORT

Sandemans Founders Reserve: \$7.00

BASED ON CONSUMPTION BEVERAGE PACKAGE

Credit Card Number Required - Charged Evening of Event

Martinis:	\$9.00 each
Mixed Drinks:	\$7.00 each
Wine:	\$7.00 each
Dom. Beer:	\$4.00 each
Imp. Beer:	\$5.00 each
Soda:	\$2.00 each
Juice:	\$3.50 each
Water:	\$3.00 each

Package Includes:

Standard Brands to include: Absolut Vodka, Seagram's Gin, Castillo Rum, Seagram's VO Whiskey, Jim Beam Bourbon, Dewar's Scotch, Sweet and Dry Vermouth
House Wines to include: Santa Rita, Chardonnay, Santa Rita Cabernet, Chile
Imported and Domestic Beers to include: Miller Lite, Heineken, Amstel Light and Sharps
Champagne and Sparkling Wines are Available Upon Request
Assorted Pepsi Products, Still and Sparkling Water, Mixers, Ice, Bar Garnishes and Cocktail Napkins

NON- ALCOHOLIC BEVERAGE PACKAGE

One Hour:	\$5.00 per guest
Two Hours:	\$8.00 per guest
Three Hours:	\$10.00 per guest
Four Hours:	\$13.00 per guest
Five Hours:	\$15.00 per guest

Package Includes:

Assorted Pepsi Products, Still and Sparkling Water, Lemonade, Ice, and Cocktail Napkins
Specialty Brand Liquors, Wines and Cordials are Available Upon Request

*Specific Brands on the Package Bars May Vary



beverages

WINE SELECTIONS



CHAMPAGNE

Varichon Sparking Wine	\$29
Brut Blanc de Blancs, Trocadero - France	\$25
Mionetto Prosecco Brut - Veneto, Italy	\$36
Prosecco - Veneto, Italy	\$36
Avinyo Cava - Penedes, Spain	\$42
Segura Viudas Aria Brut - Penedes, Spain	\$35
187ml Ferrari Brut - Alto Adige, Italy	\$66
Saracco Moscato d'Asti - Piemonte, Italy	\$40
Moet White Star	\$125
Domaine Chandon Brut	\$68
Italy Prosecco	\$53
Korbel	\$40
Kobel Rose	\$40
Freixinet Cordon Negro Brut	\$36
Perrier Jouet Grand Brut	\$120

CHARDONNAY

Santa Rita Chardonnay	\$23
CLOS DU BOIS Chardonnay	\$28
Mezzacorona Chardonnay	\$27
Lindmens Chardonnay	\$25
Mondavi Priv Sel Chardonnay	\$40
Wild Horse Chardonnay	\$42
Cuvaision Chardonnay	\$75
Foxbrook Chardonnay - CA	\$25
Crow Canyon Chardonnay - CA	\$25
Cuore Chardonnay - Mendocino County, CA	\$30
Hawk Crest Chardonnay - Napa, CA	\$32
Castle Rock Chardonnay - Central Coast, CA	\$28
R Collection Chardonnay by Raymond - CA	\$32
Alexander Valley Vineyards Chardonnay	\$40
Tangley Oaks Chardonnay	\$44
Au Bon Climat Chardonnay - CA	\$52
Raymond "Reserve" Chardonnay - Napa CA	\$48

SAUVIGNON BLANC

Pomelo Sauvignon Blanc - Oakville, CA	\$30
Sincerely Sauvignon Blanc - South Africa	\$40
Mauritson Sauvignon Blanc - Dry Creek	\$40
Nautilus Sauvignon Blanc - New Zealand	\$40
Markham Sauvignon Blanc CA	\$42



beverages

WINE SELECTIONS



PINOT GRIGIO

Riff Pinot Grigio - Alto Adige, Italy	\$32
A to Z Pinot Gris - Oregon	\$36
Campanile - Pinot Grigio	\$29
Torressella Pinot Grigio	\$28
Santa Margherita Pinot Grigio	\$68
Terlato Pinot Grigio	\$68

RIESLING

Pacific Rim Riesling - Monterey, CA	\$32
Hirschbach & Sohne Piesporter Michelsberg Riesling - Germany	\$28
Kessler Riesling	\$40
Chateau St Michelle Riesling	\$42

OTHER WHITE

Meinklang Gruner Veltliner, organic	\$32
Skouras White - Nemea, Greece	\$28
Gordon Brothers Kamiak White - Washington	\$40
Chappellet Dry Chenin Blanc - Oakville, CA	\$42
Yalumba "Y" Viognier - Barossa Valley, Australia	\$35
Hermanos Lurton Rueda White - Rueda, Spain	\$38
Domaine Skouras Moschofilero - Nemea, Greece	\$40
7 Daughters, A Blended White California	\$38
Tamari Torrontes, Argentina	\$38

CABERNETS

Foxbrook Merlot or Cabernet Sauvignon - CA	\$25
Crow Canyon Merlot or Cabernet Sauvignon - CA	\$26
Glass Mt Cabernet	\$26
Talus Cabernet	\$26
Castle Rock Cabernet - Alexander Valley, CA	\$30
Twenty Bench Cabernet - Napa, CA	\$55
R Collection Cabernet by Raymond - Napa, CA	\$52
Alexander Valley Vineyards Cabernet - Sonoma County, CA	\$48
Tangley Oaks Cabernet	\$60
Mawsons Hill Block 3 Cabernet	\$40
Penfolds Konnoga Hill Cab	\$35

SHIRAZ & SYRAH

Yalumba "Y" Shiraz - Barossa Valley, Australia	\$32
Marquis Philips Shiraz - Southern Australia	\$44
Ten Mile Petite Syrah - CA	\$32
Seven Sinners Syrah - Napa, CA	\$56
Oxford Landing Shiraz Australia	\$25
Mirrabooka Shiraz Australia	\$40



beverages

WINE SELECTIONS



MERLOT

R Collection Merlot by Raymond - Napa Valley, CA	\$36
Parcel 41 Merlot - Napa, CA	\$56
Lindenhof Melot South Africa	\$26
Clos du Bois Merlot	\$43
Rutherford Hill Merlot	\$75
Tangley Oaks Merlot CA	\$42

OTHER RED

Los Cardos Malbec - Argentina	\$35
Rosenblum Zinfandel, Cuvee XXVII - Central Valley, CA	\$32
Cono Sur Carmenere - Chile	\$30
Seis - Rioja	\$40
7 Daughters, A Blended Red CA	\$38
Tamari Malbec, Argentina	\$38
Cotes Du Rhone, Rouge	\$32
Guardian Peak Frontier Red CA	\$34

PINOT NOIR

Villa Maria Pinot Noir - New Zealand	\$65
Castle Rock Pinot Noir	\$36
Cristom Pinot Noir Louise Vineyard Willamette Valley 2003	\$125
Santa Margherita Chianti	\$75
Belleruche Chapoutier Rose France	\$40

SANCERRE WINE

Cherrier, Sancerre	\$64
Cotat, Sancerre	\$70
Delaporte, Sancerre	\$72
Brochard, Sancerre, Loire Valley	\$68

