

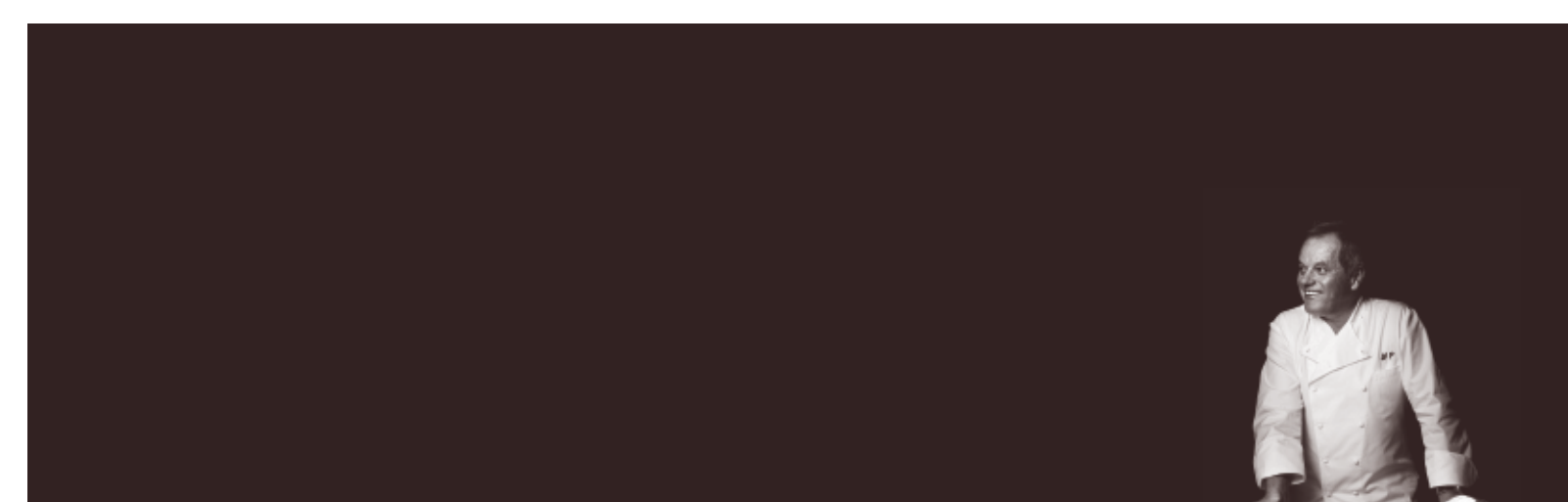
“There is no better way to share in an extraordinary moment than when you bring friends, family or business associates together at a table with fresh food and good wine.”

EAT. LOVE. LIVE. – Wolfgang Puck



Wolfgang Puck
catering

t. 866.491.1270 | www.wolfgangpuckcatering.com



Event Design by Silver Birchies

Wolfgang Puck Catering | Off-Premise Events

Whether in the comfort of your own home, the convenience of your office, or staged in the grandeur of a historic venue, Wolfgang Puck Catering's off-premise catering services can accommodate your special occasion in any setting.

Your Signature Event

Experience the inventiveness and craft of an artist. Superlative catering incorporates the precision timing of a military operation, the symphonic synchronization of an intricate concerto and the gracefulness of a lyrical ballet. The complexity of event planning can be daunting, but it doesn't have to be. The distinctive difference of Wolfgang Puck Catering is our dedication to executing our client's ideas—however conceptually complicated—with simplicity and ease at the forefront of planning. Our philosophy at Wolfgang Puck Catering is that your event should be a natural expression of you or your organization's individuality. We will work intimately with you to discover and address your every whim. Our work behind-the-scenes will make you shine as the consummate host or hostess and, ultimately, your guests will relish each moment of your unique occasion. From fine modern tableware and graceful service to wines carefully chosen by our Sommelier and cutting-edge cuisine, our expert guidance will transform your event into the ultimate celebration.

Welcome your guests with a signature cocktail created just for your event. Indulge them with tantalizing butler-passed hors d'oeuvres like lemon herb blini with smoked salmon and dill cream, and tempura shrimp with sesame miso aioli. Or, treat them to a sumptuous three-course dinner with dishes like roasted chestnut soup with black truffles and pan-roasted crown of pork with sauce poivrade, perfectly matched to the occasion. From delectable brunch buffets and invigorating morning beverage service to whimsical afternoon tea menus and Wolfgang's famous gourmet pizza stations, the creation of your event menu is bound only by imagination.

Our extensive expert services traverse the event landscape from no-frills casual catering to large-scale private affairs. Our off-premise catering services can accommodate any size, theme or budget, at any location. Whether you're gathering friends for a festive holiday brunch or your colleagues for an intensive think tank over lunch, our mission at Wolfgang Puck Catering is constant: we are dedicated to the unequivocal celebration of life through exceptional food, exceptional company and, of course, exceptional service.

Your Expert Catering Team

Our experienced team of event planners, chefs and waiters are dedicated to cultivating a personal relationship with each client. Uncovering your preferences and unspoken wishes allows us to customize each event and fulfill individual needs as they evolve.

In the kitchen, our award-winning chefs bring a superior level of creativity and flavor. We are driven by our dedication to use only the freshest, highest quality seasonal ingredients. For ten or two thousand, all menu preparation features Wolfgang's renowned "à la minute" cuisine to create a world-class, restaurant-quality experience. All food is cooked to order on-site and immediately delivered to your guests. Wolfgang's devotion to the essence of taste—the ripest tomato, the sweetest strawberry and the most aromatic truffle—is manifest on every plate. And with nearly limitless menu options, your meal will be as unique as the occasion. Ethnic, dietary and seasonal variations are never a challenge.

When it comes to service, our staff is second to none. We will pamper your guests with our refined butler service at your seated events, served restaurant-style without carts or trays. Our unequalled server-to-guest ratio provides warm and friendly service, with professional, restaurant-quality elegance.



Wolfgang Puck & Wolfgang Puck Catering

After more than two decades, Wolfgang Puck's culinary genius continues to define the creative edge of American dining. Wolfgang Puck Catering delivers the same fresh, seasonal cuisine and impeccable service that originally earned the Chef his world class reputation. Our unique combination of restaurant, catering and special event experience provides our clients with unparalleled expertise, innovation and professionalism.

Distinguished Locations

Wolfgang Puck Catering is honored to provide exclusive catering services to many of the nation's most prestigious venues across the country. In addition to the locations listed below, the company also services several stadiums including the Colosseum at Caesars Palace in Las Vegas and Nokia Theatre in Dallas.

- **Atlanta:** Georgia Aquarium
- **Boston:** Museum of Science and Institute of Contemporary Art
- **Chicago:** Gleacher Center, Chicago History Museum and Museum of Contemporary Art
- **Dallas:** Nasher Sculpture Center
- **Indianapolis:** Indianapolis Museum of Art
- **Los Angeles:** Sony Pictures Studios, Griffith Observatory, Hollywood & Highland, Pacific Design Center and Kidspace Children's Museum
- **Minneapolis:** Walker Art Center
- **Seattle:** Benaroya Hall and Seattle Design Center
- **St. Louis:** Contemporary Art Museum and St. Louis Art Museum

Still searching for the perfect backdrop for your next event? Visit www.wolfgangpuckcatering.com to discover unique venue options in your area. With full-service kitchens and professional staff at each of our venue sites, your event will receive the meticulous attention to detail it deserves.