



Wolfgang Puck Catering
at L.A. LIVE

CATERING SELECTIONS



Wolfgang Puck
catering

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, at L.A. LIVE.

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 Pea Greens

Pan Roasted Organic Chicken

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

Miso-Glazed King Wild Salmon

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

Roasted Black 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

Vegetarian Tower of Roasted Portabello, Zucchini Squash, Roasted Pepper and Spinach

Warm Goat Cheese Quenelle and Fennel Tomato Fondue



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

FLAVORS OF CHINOIS & CUT RESTAURANTS



TRAY PASSED

CUT Mini 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 & 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

Sautéed Celery and Sweet Onions, 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



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



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 Truffled 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



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

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

ONE HOUR PRE-DINNER RECEPTION | SIX SELECTIONS

TWO HOUR PRE-DINNER RECEPTION | EIGHT SELECTIONS



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
Miniature Cheeseburger on Brioche Bun
Tiny Pickles & Tomatoes
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



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 & 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

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

SUSHI

Nigiri to Include Yellowtail, Shrimp and Tuna
Sushi Rolls to Include Avocado-Cucumber, Spicy Tuna, Vegetable and California Roll
Optional Action Station (Market Price with 100 Person Minimum)



CARVERY

Assorted California Cheeses with Fresh Fruits and Berries
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

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



ANTIPASTI BAR

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

DESSERT 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

Assorted Teas

seated lunch

CLASSIC SEATED LUNCH SELECTIONS



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 King 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 (add \$5)
Roasted Filet Mignon
Potato Purée, Farmers Market Vegetables and Bordelaise Sauce (add \$5)



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 Cottage 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

Parisienne Macarons: Raspberry, Pistachio, Lemon, Coconut, Espresso
Chocolate Frosted Crystallized Fruits & 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

BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas and Herbal Infusions



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 \$3 per person)

Individual Plain and Fruit Yogurts (add \$3 per person)

Sliced Smoked Salmon with Traditional Accompaniments (add \$6 per person)

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

Toasted Croissant with Scrambled Eggs, Applewood Bacon and Vermont Cheddar Cheese (add \$4 per person)

Breakfast Burrito with Scrambled Eggs and Chicken Apple Sausage Salsa Fresca and Sour Cream (add \$4 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

Scrambled Egg with Leeks, Goat Cheese and Bacon

Scrambled Egg with 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

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 with your choice of Home Fries,

Hash Browns or Cottage Fries

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 with

Fruit Salad

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



ENTRÉE

Sliced Seasonal Fresh Fruits and Berries

Scrambled Eggs with Fresh Herbs

Breakfast Potatoes

Applewood Smoked Bacon

Old-Style 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 Sandwiches

Vegetable Crudités with Roquefort Dip

Seasoned Mixed Nuts

Imported and Domestic Cheese Display

Chips, Salsa and Guacamole

Root Vegetable Chips

Granny Smith Apples Sliced

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



SOFT DRINKS

BEER & WINE

PREMIUM BAR

Skyy Vodka
Gilbey's Gin
Cruzan Rum
Jim Beam Bourbon
Johnny Walker Red Scotch
Seagram's Seven Crown Whiskey
Sauza Tequila

Sparkling Wine
House Chardonnay
House Cabernet Sauvignon
Budweiser and Bud Light Beer
Heineken and Amstel Light Beer

Soft Drinks
Still and Sparkling Water
Fruit Juice



PLATINUM BAR

Absolut Vodka
Tanqueray Gin
Pyrat Rum
Makers Mark Bourbon
Johnny Walker Black Scotch
Crown Royal Canadian Whiskey
Patrón Silver Tequila

Champagne
House Chardonnay
House Cabernet Sauvignon
Budweiser and Bud Light Beer
Heineken and Amstel Light Beer

Soft Drinks
Still and Sparkling Water
Fruit Juice



WINE SELECTIONS



SPARKLING WINES

Listed from light to full-bodied

Domaine Ste. Michelle, Extra Dry, Columbia Valley, NV

Gloria Ferrer, Brut, Sonoma County, NV

Montaudon, Rose, Champagne, Grande, NV

Laurent-Perrier, Brut, Champagne, Nature Ultra, NV

Veuve Clicquot, Champagne, Yellow Label, NV

Laurent-Perrier, Champagne, Grand Siecle Exceptionnellement Millesime, 1999

Gosset, Rose, Champagne, Grand, NV

Dom Perignon, Champagne, 1999

RIESLING

Listed from sweetest to least sweet

Chateau St. Jean, Johannesberg Riesling, Sonoma County, 2006

Saint M (Dr. Loosen for Ch. Ste. Michelle), Riesling, Pfalz, Qba, 2006

PINOT GRIGIO

Listed from light to full-bodied

Cavit, Pinot Grigio, Delle Venezie, 2006

Francis Coppola, Pinot Grigio, Bianco, California, 2006

SAUVIGNON BLANC

Listed from light to full-bodied

Rodney Strong, Sauvignon Blanc, Charlotte's Home, Sonoma County, 2006

Chateau St. Jean, Fume Blanc, Sonoma County, 2006

Francis Coppola, Sauvignon Blanc, Diamond, Napa Valley, 2006

CHARDONNAY

Listed from light to full-bodied

Chateau St. Jean, Chardonnay, Sonoma County, 2006

Clos du Bois, Chardonnay, Reserve, Alexander Valley, 2006

Estancia, Chardonnay, Pinnacles, Monterey, 2006

Francis Coppola, Chardonnay, Gold Label Diamond Series, California, 2006

Markham, Chardonnay, Napa Valley, 2005

Chateau Ste. Michelle, Chardonnay, Indian Wells Vineyard, Columbia Valley, 2006

Rodney Strong, Chardonnay, Chalk Hill, 2005

Ferrari-Carano, Chardonnay, Alexander Valley, 2005

Gloria Ferrer, Chardonnay, Carneros, 2005

Chateau Ste. Michelle, Chardonnay, Canoe Ridge Vineyard, Columbia Valley, 2006

Beringer, Chardonnay, Private Reserve, Napa Valley, 2006

Gary Farrell, Chardonnay, Russian River Selection, Russian River Valley, 2005

Chateau St. Jean, Chardonnay, Belle Terre Vineyard, Alexander Valley, 2005



WINE SELECTIONS



PINOT NOIR

Listed from light to full-bodied

Gloria Ferrer, Pinot Noir, Sonoma Valley, 2005
Rodney Strong, Pinot Noir, Russian River Valley, 2006
Francis Coppola, Pinot Noir, Diamond Series Silver Label, Monterey County, 2006
Steele, Pinot Noir, Bien Nacido Vineyard, Santa Maria Valley, 2005
Wild Horse, Pinot Noir, Cheval Sauvage Ashley Vineyard, Santa Rita Hills, 2004
Taz, Pinot Noir, Cuyama River, Santa Rita Hills, 2005

MERLOT

Listed from light to full-bodied

Estancia, Merlot, California, 2004
Clos du Bois, Merlot, Sonoma County, 2004
Francis Coppola, Merlot, Blue Label Diamond Series, California, 2004
Markham, Merlot, Napa Valley, 2004
Rodney Strong, Merlot, Sonoma County, 2004
Chateau St. Jean, Merlot, California, 2004
Franciscan Oakville Estate, Merlot, Napa Valley, 2004
Northstar, Merlot, Walla Walla Valley, 2003
Stella Maris, Columbia Valley, 2003

CABERNET

Listed from light to full-bodied

Rodney Strong, Cabernet Sauvignon, Sonoma County, 2004
Chateau St. Jean, Cabernet Sauvignon, Sonoma County, 2005
Estancia, Cabernet Sauvignon, California, 2005
Francis Coppola, Claret, Black Label Diamond Series, California, 2005
Clos du Bois, Cabernet Sauvignon, Reserve, Alexander Valley, 2005
Chateau Ste. Michelle, Cabernet Sauvignon, Cold Creek Vineyard, Columbia Valley, 2004
Markham, Cabernet Sauvignon, Napa Valley, 2002
Clos du Bois, Cabernet Blend, Marlstone Vineyard, Alexander Valley, 2004
Chimney Rock Winery, Cabernet Sauvignon, Stags Leap District, 2005
Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, 2004
Beringer, Cabernet Sauvignon, Private Reserve, Napa Valley, 2004

Captain's List - Please Inquire

event planning

Planning Your Event with Wolfgang Puck Catering – It’s Whatever You Want

Our award-winning chefs bring a superior level of creativity and invention to the kitchen. These menus are meant to be a jumping off point to start our discussion regarding your event. Our experienced and professional catering team is more than happy to modify these menus or create something completely unique based on your needs and preferences. Please note that certain items may not be available due to factors such as seasonality of produce or depleted wine inventories. Not to worry, we will recommend suitable substitutions so you and your guests will enjoy the season’s most magnificent flavors and the finest tastes available.

WELL™ Wolfgang Puck’s Commitment to the Environment

We strive to give our customers the freshest, organic and humanely-raised food, the most delicious, innovative tastes and the best in genuine hospitality. This includes our commitment to provide cage-free/crate-free, certified organic, free range, local, natural and sustainable ingredients whenever possible. For more information on Wolfgang’s company-wide WELL™ program, please visit www.wolfgangpuck.com.

Equipment

The following equipment is included in the menu prices for on-premise events:

-Buffet/Reception: White china plates, flatware, buffet tables, house linens, buffet equipment and smallwares for groups up to 400 guests

-Seated Dinner: White starter/salad plates, entrée plates, dessert plates, coffee cups, saucers, flatware wine glass and water glass for groups up to 400 guests

-Bar Service: Bar tables, house linens, bar fruit including lemons, limes, olives and cherries, ice, wine glasses and all purpose glasses for groups up to 400 guests

Additional equipment may be required to execute your individual menu, events on the Plaza, Event Deck or off-premise events. In addition, we are happy to arrange for specialty linens, tabletop equipment and floral arrangements to express your unique style. Your catering manager will consult with you on the specific details of your event and provide you with an estimate for rental equipment when needed.

Labor Guidelines

Culinary staff, wait staff, housemen and supervision are included in the prices for on-premise events. A 22% service charge and sales tax are additional. Lunch events are based on one and a half hours of service in one location. Dinner events are based on three hours of service in one location.

We are happy to accommodate your individual schedule; however additional labor required will be billed as overtime. Your catering manager will calculate labor costs for individualized schedules and off-premise events based on the specifics of your event.

Miscellaneous

Buffet and bar packages are priced for a minimum of 100 guests, so additional charges may apply for groups under 100. The menu prices do not include applicable room and facility fees. Please consult your Catering Manager for more details.





Wolfgang Puck
catering

L.A. LIVE
714 West Olympic Blvd., Suite 930 | Los Angeles, CA 90015
www.wolfgangpuckcatering.com