



Wolfgang Puck Catering at the
Museum of Science

EVENING 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 the Museum of Science.

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

Crumbled 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 with Goat Cheese Mousse and Micro Greens

Chopped Farmers Market Vegetable Salad with Shaved Parmesan and Balsamic 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

Vegetarian Tower

Roasted Portabello, Zucchini, Squash, Roasted Pepper, Spinach with Warm Goat Cheese Quenelle and Fennel Tomato Fondue

Slow Braised Short Rib with Mustard

Caramelized Shallot Glaze, Seasonal Vegetables

Miso-Glazed Pacific Salmon

Carrot Ginger Puree, "5" Spice Red Wine Reduction and Tempura Shiso Leaves

Roasted Bass with Feta-Scallion Potato Puree

Sautéed Zucchini, Sun Dried Tomatoes, Black Olives, and Wild Oregano

Marinated Flank Steak

Haricot Vert and Smashed Yukon Gold Potatoes

Roasted Filet Mignon

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

Grilled Chinois Rack of Lamb

Stir Fried Vegetables, Wasabi Potato Puree and Cilantro Mint Vinaigrette

Duo of Beef

Grilled Filet Mignon and Braised Short Rib with Spring Onions, Asparagus and Fresh Horseradish Mashed Potatoes and Sauce Bearnaise

Duo Entrée

Filet Mignon and Horseradish Mashed Potatoes, Mixed Vegetables and your choice of Shrimp or Lobster



DESSERTS

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 Fraiche and Caramel Chocolate Chip Ice Cream

BEVERAGES

Dark Roasted Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



dinner buffet

CLASSIC DINNER BUFFET



SALADS

Field Green Salad with Herbed Goat Cheese and Balsamic Vinaigrette
Vine Ripened Heirloom Tomatoes with Roquefort Cheese, Basil and Olive Oil
Spinach Salad with Roquefort Cheese, Candied Walnuts and Balsamic Vinaigrette
Marinated French Green Beans with Goat Cheese, Baby Greens and Pine Nut Vinaigrette
Boston Bibb Salad with Goat Cheese, Tomato and Basil Vinaigrette
Arugula and Radicchio with Shaved Parmesan and Red Wine Vinaigrette



ENTRÉES

Herb Crusted Pacific Cod with Tomato Fondue
Wild Bass with Caramelized Vegetables and Lemongrass
Almond Crusted Wild Salmon with Cabernet Butter Sauce
Stuffed Chicken Breast with Basil, Oven Roasted Tomatoes and Fontina Cheese
Chicken with a Roasted Fennel Ragout, Fava Beans and Asparagus
Roasted Pork with an Orange and Rosemary Marinade
Pan Roasted Filet Mignon with Carrot Puree and Braised Greens
Garlic Thyme Marinated Skirt Steak with Red Wine and Shallots in a Bordelaise Sauce



SIDES

Roasted Yukon Potatoes
Lemongrass Steamed Jasmine Rice
Seasonal Vegetables
Garlic Potato Puree

DESSERTS

Vanilla Bean Panna Cotta with Wild Strawberries and Fresh Mint
Caramelized Meyer Lemon Tarts
Warm Chocolate Truffle Cakes with Espresso Whipped Cream and Spun Sugar
Chocolate Crème Brûlées
French Butter Apple Tarts
Fresh Sliced Seasonal Fruit and Berries

BEVERAGES

Dark Roasted Regular and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

*Additional courses available, please inquire with your Catering Sales Manager.



dinner buffet

BARBECUE DINNER BUFFET



ENTRÉE

Lemon Herb Marinated Grilled Chicken Breasts
Barbecued Baby Back Pork Ribs
Beef Hamburgers and Cheeseburgers
Hot Dogs

SERVED WITH

Sliced Tomatoes, Onions and Shaved Lettuce
Ketchup, Mustard, Mayonnaise and Relish
Plain Burger and Hot Dog Buns
Sweet Roasted Corn on the Cob
Bacon and Brown Sugar Baked Beans
Baked Vermont Cheddar and Macaroni
Marinated Green Bean Salad
Coleslaw with Vinaigrette Dressing
All-American Potato Salad
Jalapeno Cornbread



DESSERTS

Chocolate Chip and Sugar Cookies
Baby Banana Chocolate Chip Cakes
Apple Pie
Fresh Fruit and Berries



BEVERAGES

Dark Roasted Regular and Decaffeinated Coffee
Assorted Teas and Herbal Infusions



dinner buffet

DELUXE NEW ENGLAND CLAMBAKE



ENTRÉE

Steamed Lobster Tail, Shrimp, PEI Mussels, Chicken Breast
Kielbasa, Sweet Roasted Corn on the Cob and Red Bliss Potatoes

SERVED WITH

Platters of Steamed Clams (Soft Shell Steamers or Littlenecks)
Assorted Grilled Wolfgang Puck Breads
New England Clam Chowder
Four Cheese Macaroni with Bread Crumb Topping



DESSERTS

Homemade S'mores
Butler Passed Assorted Cheesecake Cones
Waffles with Homemade Chocolate Fudge Sauce
Funnel Cakes with assorted Fresh Fruits and Berries

BEVERAGES

Dark Roasted Regular and Decaffeinated Coffee
Assorted Teas and Herbal Infusions



dinner stations

SPECIALTY STATIONS



SPAGO STATION

Roasted Beets and Herbed Goat Cheese with Toasted Hazelnuts and Citrus Shallot Vinaigrette

Chino Farm Vegetables Sautéed with Garlic and Herbs

Pan Roasted Chicken with Garlic Sauce

Pork Wiener Schnitzel with Lemon, Arugula, Cherry Tomatoes and Parmesan

Sliced Grilled Côte de Boeuf

Almond Crusted Wild Salmon with Cabernet Butter

Seared Halibut with Yellow Pepper Nage



THAI STATION

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 with Eggs, Tomatoes, Asparagus and Green Onion

Stir Fried Vegetables with White Soy, Ginger and Candied Cashews

Peanut Crusted Pacific Halibut with Black Pepper and Mango Salsa

Braised Short Ribs with Panang Curry, Lime Leaves, Coconut Milk and Fried Garlic



KEY WEST FLAVORS

Avocado and Black Bean Salad

Island Rice

Churasco Steak with Assorted Sauces:

Chimichurri Sauce, Yellow Pepper Puree, Mango Chutney

Marinated Grilled Chicken with Assorted Sauces

Grilled Bass with Braised Greens and Carrot Puree

Spicy Jerk Chicken with Black Beans

Coconut Shrimp with Trinidad Rice

Fried Plantains with Brown Sugar and Butter

dinner stations

SPECIALTY STATIONS CONTINUED...



PASTA & SALAD STATION

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



ITALIAN STATION

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
Chicken with Wild Mushrooms and Marsala Wine
Tuscan Style Vegetables and Potatoes



SOUTHERN STATION

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 STATION

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



dinner stations

SPECIALTY STATIONS CONTINUED...



PLUS DESSERT

- Miniature Pecan Pies
- Banana Pudding Cups
- Individual Berry Cobbler
- Homemade Ricotta Chocolate Chip Cannolis
- Tiramisu
- Crème Puffs
- Orange Caramel Flan
- Fresh Baked Almond Ginger Cookies
- Mango Coconut Pudding
- Market Fruit Soups
- Fuji Apple Tarts
- Cinnamon and Sugar Dusted Banana Spring Rolls with Caramel Drizzle

COFFEE STATION

- Dark Roasted Regular and Decaffeinated Coffee
- Assorted Hot Teas



hors d'oeuvres

TRAY PASSED HORS D'OEUVRES



SEAFOOD

Stuffed Baby Artichoke with Shrimp, Brioche, Herbs and Lemon Aioli
Spago's Signature Spicy Tuna Tartare in a Sesame Miso Cone
Smoked Salmon on Lemon Herb Blini with Dill Crème Fraiche and Caviar
Tempura Prawns with Black Bean-Ginger Vinaigrette
Lobster Spring Rolls with Five Spice Dipping Sauce
Grilled Shrimp Skewers with Herb Mustard Vinaigrette
Sweet Maine Crab Cakes with Basil Aioli and Tomato Basil Relish
Panko Battered Scallops with Black Bean Cilantro Glaze
Crab Wontons with Sweet Thai Chili Sauce



MEAT

Roasted Lamb Loin on Olive Bread Crostini with Oven Dried Tomatoes
Spicy Szechuan Beef Rolled with Daikon and Carrot
Roasted Chinese Duck, Shizo Leaf and Mango Rice Paper Rolls
Miniature Cheeseburger on Brioche Bun with Tiny Pickles and Tomatoes
Traditional Pork and Green Onion Potstickers with Ponzu
Chicken Tandoori Cups with Raita
Chicken Satay with Peanut Sauce
Chinois Chicken Salad in Miniature Wonton Shell
Miniature Pulled Pork Sandwiches with House Made Pickles and Coleslaw
Miniature Kosher Style Hot Dogs
Beef Satay with Thai Chili Sauce



VEGETABLES

Turnover with Truffled Goat Cheese and Caramelized Onions
Spinach, Sun-Dried Tomato and Brie Turnovers
Parmesan Crisps with Mascarpone, Caramelized Pears and Tiny Arugula
Tomato Confit and Basil Mousse in a Slender Parmesan Tuille
Vegetable Empanadas
Pear and Brie Brochette
Mediterranean Onion Tart with Tomato Confit and Black Olive Puree

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 with Red Onion and Cilantro
House Smoked Salmon Pizza with Dill Cream and Caviar
Duck Sausage with Mushrooms and Basil
Artichoke with Shitake Mushroom, Shallot and Parmesan

STATIONARY ACCENTS

Vegetable Crudités with Red Pepper and Roasted Garlic Dips
Domestic and Imported Cheese with Grapes, Bread, Crostini and Crackers
Baba Ghanoush, Olive Tapenade & Hummus with Garlic Roasted Pita



enhancements

ENHANCED RECEPTION STATIONS



SEAFOOD

Iced Seafood Display with Lobster, Shrimp, Crayfish, Clams, Oysters and Mussels
Horseradish Cocktail Sauce
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
Sushi Chef Action Station



CARVERY

Assorted Local Cheeses with Fresh Fruits and Berries
Sliced Breads and Assorted Crackers
Horseradish Crusted Prime Rib of Beef and 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
Warm Lobster and Scallion Butter
Optional Caviar



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 STATIONS



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
Caramelized Meyer Lemon Tarts
Warm Chocolate Truffle Cakes with Whipped Espresso Cream
French Butter Apple Tarts
Assorted Cookie Lollipops



PLUS BEVERAGES
Dark Roasted Regular and Decaffeinated Coffee
Assorted Hot Teas and Herbal Infusions

beverages

BAR PACKAGES



SOFT DRINKS

Coke San Pellegrino Sparkling Water
Diet Coke Dasani Water
Sprite Cranberry and Orange Juices
Ginger Ale

BEER & WINE

Domestic Beer Tunnel of Elms Chardonnay
Bud Light Tunnel of Elms Merlot
Premium Beer Soft Drinks Package
Amstel Light
Harpoon
Sam Adams



PREMIUM BAR

Absolut Beer & Wine Package
Tanqueray Club Soda
Bacardi Tonic Water
Jim Beam
Johnny Walker Red
Seagram's 7

PLATINUM BAR

Ketel One Beer & Wine Package
Bombay Sapphire Club Soda
10 Cane Rum Tonic Water
Makers Mark
Johnny Walker Black
Crown Royal



TOAST

Sparkling Wine or Champagne

CORDIALS, COGNACS and PORT

Available upon request, please consult your catering sales manager.



WINE SELECTIONS



SPARKLING WINES

Kenwood Yulupa Brut NV	35.00
Chandon Brut Classic Napa Valley California NV	55.00
Iron Horse Classic Vintage Brut Sonoma Valley California 2004	70.00

CHAMPAGNE

Moet & Chandon White Star Champagne France NV	89.00
Veuve Clicquot Yellow Label Brut Champagne France NV	98.00

DOMESTIC WHITE WINES

Lange Pinot Gris Oregon 2007	39.00
Honig Sauvignon Blanc Napa Valley California 2007	43.00
Groth Sauvignon Blanc Napa Valley California 2008	48.00
House Wine - Tunnel of Elms Chardonnay California CV	28.00
Calera Chardonnay Central Coast California 2007	43.00
Raymond Chardonnay Reserve Napa Valley California 2007	45.00
Napa Cellars Chardonnay California 2007	48.00
Trefethen Chardonnay Estate Napa Valley California 2004	71.00

IMPORTED WHITE WINES

Alois Lageder Pinot Grigio Alto Adige Italy 2007	44.00
Trimbach Pinot Gris Reserve Alsace France 2005	48.00
Von Hovel Scharzhofberger Kabinett Germany 2007	48.00
Santa Rita Reserve Sauvignon Blanc Chile 2007/08	35.00
Chateau de Sancerre Sauvignon Blanc Sancerre Loire Valley France 2007	59.00
Macon Lugny "Les Charmes" Chardonnay Burgundy France 2007	38.00
Penfolds Rawson's Retreat Chardonnay Australia C V	30.00
Muscat de St. Jean de Minervois Languedoc France NV (Sweet, 375ml)	31.00

DOMESTIC RED WINES

Trincherero Pinot Noir Napa Valley California 2005/06	42.00
Chalone Estate Pinot Noir California 2007	80.00
House Wine - Tunnel of Elms Merlot California CV	28.00
Napa Cellars Merlot California 2006	44.00
Swanson Vineyard Merlot Napa Valley California 2005	75.00
Tunnel of Elms Cabernet Sauvignon California CV	28.00
Columbia Crest "Two Vines" Cabernet Sauvignon Washington 2006	28.00
Hahn Estates Meritage Santa Lucia Highlands California 2005	44.00
Estancia Meritage Paso Robles California 2005/06	75.00
Heitz Cellars Cabernet Sauvignon Napa Valley 2004	98.00
Ravenswood Zinfandel Lodi California 2006	43.00
Renwood Zinfandel "Old Vines" California 2005	49.00

IMPORTED RED WINES

Labouré-Roi Pinot Noir Reserve "Les Sangliers" Languedoc France 2007	35.00
Brancott Reserve Pinot Noir Marlborough New Zealand 2005	48.00
Domaine St. Martin Satenay Rouge Burgundy France 2003	68.00
Amisfield Pinot Noir Central Otago New Zealand 2006	83.00
Los Vascos Cabernet Sauvignon Reserve Chile 2006	46.00
Montes Alpha Cabernet Sauvignon Chile 2006	60.00
Chateau Coutet Saint Emilion Grand Cru Bordeaux France 2005	72.00
Jean-Luc Colombo "Les Abeilles" Cotes Du Rhone France 2007	35.00
Villa Antinori Toscana Tuscany Italy 2004	54.00
Yalumba Shiraz Barossa Valley South Australia 2006	38.00
Penfold's Thomas Highland Shiraz Australia 2005	40.00

cocktail reception

SAMPLE MENU

\$69 PER PERSON*



ONE HOUR TRAY PASSED HORS 'D HOEUVRES

Lobster Spring Rolls with Five Spice Dipping Sauce
Miniature Cheeseburger on Brioche Bun with Tiny Pickles and Tomatoes
Parmesan Crisps with Mascarpone, Caramelized Pears and Tiny Arugula
House Smoked Salmon Pizza with Dill Cream and Caviar
Chicken Satay with Peanut Sauce

STATIONARY ACCENTS

Vegetable Crudités with Red Pepper and Roasted Garlic Dips



TWO HOUR STATION

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



BEVERAGES

Three Hour Beer & Wine Bar

*price includes food, beverage, choice of cotton or bengaline linen and standard equipment.
Priced for a minimum of 50 guests, additional charges may apply for groups under 50.



dinner stations

SAMPLE MENU

\$110 PER PERSON*



ONE HOUR RECEPTION

TRAY PASSED HORS D'OEUVRES

Lobster Spring Rolls with Five Spice Dipping Sauce
Miniature Cheeseburger on Brioche Bun with Tiny Pickles and Tomatoes
Grilled Vegetables with Fresh Herbs Pizza
Chicken Tandoori Cups with Raita
Turnover with Truffled Goat Cheese and Caramelized Onions

STATIONARY ACCENTS

Domestic and Imported Cheese with Grapes, Bread, Crostini and Crackers
Vegetable Crudités with Red Pepper and Roasted Garlic Dips



TWO HOUR STATIONS

SPAGO STATION

Chino Farm Vegetables Sautéed with Garlic and Herbs
Pan Roasted Chicken with Garlic Sauce
Sliced Grilled Côte de Boeuf
Almond Crusted Wild Salmon with Cabernet Butter

ITALIAN STATION

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
Tuscan Style Vegetables and Potatoes

PLUS DESSERT

Miniature Pecan Pies
Tiramisu
Fuji Apple Tarts
Cinnamon and Sugar Dusted Banana Spring Rolls with Caramel Drizzle

COFFEE STATION

Dark Roasted Regular and Decaffeinated Coffee
Assorted Hot Teas

BEVERAGES

Four Hour Beer & Wine Bar



*price includes food, beverage, choice of cotton or bengaline linen and standard equipment.
Priced for a minimum of 50 guests, additional charges may apply for groups under 50.



seated dinner

SAMPLE RECEPTION | DINNER MENU

\$120 PER PERSON*



ONE HOUR RECEPTION

TRAY PASSED HORS D'OEUVRES

Spago's Signature Spicy Tuna Tartare in a Sesame Miso Cone
Roasted Lamb Loin on Olive Bread Crostini with Oven Dried Tomatoes
Duck Sausage with Mushrooms and Basil Pizza
Chinois Chicken Salad in Miniature Wonton Shell
Parmesan Crisps with Mascarpone, Caramelized Pears and Tiny Arugula

ONE HOUR PREMIUM BAR WITH BUTLERED WINE



SEATED DINNER

FIRST COURSE

Roasted Beet and Herbed Goat Cheese Napoleon
Crushed Hazelnuts and Citrus Shallot Vinaigrette

SECOND COURSE

Roasted Tomato Soup
with Miniature Grilled Cheese Sandwiches

ENTRÉE

Roasted Filet Mignon
Potato Galette, Sauteed Spinach, Roasted Mushrooms and Shallot-Red Wine Reduction

DESSERTS

Meyer Lemon Soufflé Tart
Blackberry Merlot Sauce and Blackberry Sorbet

BEVERAGES

Dark Roasted Regular and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

HOUSE WHITE AND RED WINE SERVED WITH DINNER



*price includes choice of cotton or bengaline linen and standard table top equipment.
Priced for a minimum of 50 guests, additional charges may apply for groups under 50.



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.

Linen & Equipment

Cotton or Bengaline floor length linens in your choice of colors for guest tables, bars & buffets and standard table top equipment will be included in your proposal. We are happy to arrange for upgraded specialty linens and tabletop equipment 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, if needed.

Please note, events of 250 guests and over are subject to an additional equipment fee.

Labor Guidelines

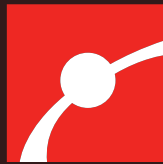
Wolfgang Puck Catering provides an exceptional level of service. All event labor is charged per hour with a minimum of four hours based on the details of your event. No additional service charges will be added.

Miscellaneous

Buffet packages are priced for a minimum of 50 guests with two hours of service, additional charges may apply for groups under 50. The menu prices do not include applicable room fees, if any, or sales tax. Please consult your Catering Sales Manager for more details.

Availability and prices are adjusted seasonally and are subject to change-January 2010.





Museum of Science®



Wolfgang Puck
catering

Museum of Science
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