



Wolfgang Puck
catering

Spring/Summer 2010 Menu
Passed Hors d'Oeuvres
(select 6 of the following for a 2 hour reception)
\$30 Per person

Sushi Rolls

Avocado-Cucumber, Spicy Tuna and California
Pickled Ginger and Wasabi

Marinated Grilled Shrimp with Sweet and Spicy Mustard Sauce

Parmesan Crisp with Mascarpone, Caramelized Pear and Tiny Arugula

Watermelon Cube with Feta and Tarragon Balsamic Syrup

Chinois Chicken Salad in Miniature Won Ton Shell

Tomato Tart Tatin with Lemon Aioli

Grilled Porcini Mushrooms on Parmesan Cracked Pepper Shortbread

Mini Prime Beef Cheeseburgers with Tiny Pickles on Brioche Bun

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

Spago's Signature Spicy Tuna Tartare in a Sesame Miso Cone

Snapper Ceviche Shooter

Maryland Crab Cakes with Remoulade Sauce

Miniature Tortilla Cups with Chipotle Glazed Rock Shrimp, Sweet Corn and
Red Peppers



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Spring/Summer 2010
Room Temperature Buffet Selections
(select 3 from each of the following categories for a 2 hour reception)
\$40 Per person

Salads & Starters

Baba Ghanoush & Tahini Hummus
Crisp Pita Wedges and Grilled Garlic Toasts

Heirloom Tomato Salad
Basil Aioli, 25-Year Old Balsamic and Burrata Cheese
Grilled Asparagus (seasonal) with Lemon and Olive Oil

Mission Fig and Prosciutto Flatbread

Chinese Chinois Salad
Crispy Wontons, Sesame Candied Cashews and Chinois Dressing

Panzanella Salad
Grilled Zucchini, Grilled Red Onion, Toasted Pan Rustique Bread

Vegetable Shanghai Noodles
Sweet Peppers, Mushrooms, Oranges and Chilies

Entrees

Olive Oil Fried Chicken Breast
Arugula, Red Onions and Balsamic Vinegar

Grilled Calamari Salad

Zatar Crusted Salmon Tiles

Salumi Antipasto
Cured Meats, Roasted Peppers, Marinated Olives, Truffle-Marinated
Artichokes with Garlic Rubbed Bread

Spicy Shrimp
Glass Noodles, Papaya, Carrot, Thai Basil and Citrus Vinaigrette

Thai Spicy Beef and Grapefruit
Bean Sprouts, Peanuts, Rice Stick Noodles, Mint and Ginger



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**Spring/Summer 2010
Specialty Cocktail & Punch Menu
(minimum of 50 guests)**
2 hours: \$ 23 per guest
3 hours: \$ 26 per guest
4 hours: \$ 22 per guest
5 hours: \$ 33 per guest

Package includes:

Standard brands: Absolute Vodka, Segram's Gin, Castillo Rum, Canadian Club Whiskey, Jim Beam Bourbon, Dewar's Scotch, Sweet & Dry Vermouth
House wines to include: Santa Rita Chardonnay and Cabernet Sauvignon
Imported & Domestic Beers to include: Miller Lite, Heineken, Amstel Light and Sharps

Assorted Pepsi Products, Still and Sparkling Water, Mixers, Ice, Bar Garnishes and Cocktail Napkins

Select 3 of the following punches or specialty drinks:

Calder Champagne Cocktail

Champagne, Absolut vodka, Chambord, pineapple juice

Rum Bumba Punch

Castillo rum, orange, pineapple and cranberry juice with a splash of club soda, garnished with fresh fruit

White Grape Cocktail

Absolut vodka, white grape juice, splash of ginger ale

Orange Crush Cocktail

Absolut Vodka, Absolut Citron, fresh orange juice, fresh lime juice, garnished with orange wheel

Cuervo Cosmo Martini

Cuervo traditional, Absolut Citron, splash of cranberry juice, splash of lime juice, garnished with lime wheel

Traditional Mojito

Castillo rum, fresh mint, sugar, lime juice, splash of club soda