



Wolfgang Puck
FINE DINING GROUP

The Source

Cocktail Reception Menu

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-All appetizers are passed butler style-

Sushi

California Roll, Alaskan King Crab, Avocado, Cucumber
Spicy Tuna Roll, Hand Cut Tuna, Chili Aioli, Scallion, Toasted Sesame
Tempura Shrimp Roll, Cucumber, Avocado, Tobiko, Sweet Ginger Glaze
Negi-Hama Roll, Minced Hamachi, Green Onion, Avocado, Jalapeno Ponzu
Vegetarian Roll, Avocado, Cucumber, Shiso Leaf, Ume, Gobo Burdock, Kampyo

Meat

"American Style" Kobe Beef Burgers, Maryland Cheddar, Brioche Bun (add \$3.00 per person)
Organic Chicken Dumplings, Crushed Peanuts, Chili "Dan Dan"
Crispy Chicken Bao Bites, General Tso Sauce
Prime Beef Satays, Red Thai Curry Sauce
Pork Pot Stickers, Chinese Black Vinegar
Pork Belly Bao Bites, Scallion

Seafood

Tempura Gulf Shrimp, Wasabi Cream
Maryland Crab Cakes, Garden Tomato Relish, Basil Aioli
Lobster Ginger Bisque, Lemongrass
Spicy Tuna Tartare, Sesame Miso Cones (add \$5.00 per person)
Maine Lobster Spring Rolls, Sweet Chili Sauce (add \$2.00 per person)
Steamed Shrimp & Scallop Sui Mai, Golden Lobster Curry
Hamachi Ceviche, Yuzu Shallot Vinaigrette

Vegetable

Yukon Gold Potato Samosas, Tamarind Chutney
Crispy Vegetable Spring Rolls, Sweet Chili Sauce
Winter Root Vegetable Soup, Crispy Parsnip
Vegetarian Maki Roll, Avocado, Cucumber, Shiso Leaf, Ume, Gobo Burdock, Kampyo

Stationary Options

for parties of 50 or more, add \$5.00 per person

Braised Kobe Beef Short Ribs, Pea Puree, Saffron Raita

Mu Shu Duck Life Wok Station

Margarita Pizza, BBQ Chicken Pizza, Pizza Calabrese, Pepperoni, Smoked Salmon

Selection of eight appetizers – \$65.00 per person

Selection of twelve appetizers – \$75.00 per person

Passed Desserts can be added for an additional \$5.00 per person

*Prices based on a two-hour reception
Additional costs to apply for longer events.*