

WOLFGANG PUCK BISTRO

PASSED APPETIZERS AVAILABLE FROM OUR

COCKTAIL RECEPTION MENU

SELECTION OF 3 - \$5 PER PERSON

SELECTION OF 6 - \$10 PER PERSON

SOUP & SALADS

Preselect 1

Butternut Squash Soup

Tortilla Soup

Onion Soup Gratinee

Butter Lettuce Salad with Maytag Blue Cheese

Traditional Caesar Salad

Autumn Endive Salad

Roasted Beet Salad with Goat Cheese (add \$1)

Vegetable Spring Rolls with Chinese Mustard (add \$1)

PASTAS

Preselect 1

Spaghetti with Tomato, Basil and Garlic

Chicken Pesto with Sun Dried Tomatoes

Spaghetti Bolognese

Ravioli with Ricotta Cheese & Toasted Pine Nuts

WOLFGANG'S CLASSIC ENTREES

Preselect 2

Pan Seared Sea Bass with Sauteed Spinach

Roasted Chicken with Nicoise Vegetables

Rotisserie Chicken with Garlic Butter & Rosemary

Roasted Atlantic Salmon with Horseradish Cream

Bacon Wrapped Meatloaf in Port Wine Sauce

Pacific Fish & Chips with Lemon Aioli

Slow Braised Short Rib with Cabernet Glaze

Viennese Beef Goulash with Egg Noodles

Pepper Crusted Filet of Beef with Roasted Potatoes (add \$5)

DESSERTS

Preselect 1

Double Chocolate Bread Pudding

Warm Apple Tart

Banana Crackle Pudding

Fresh Strawberry Tart

Farmer's Market Berry Crumble

Creme Brulee Cheesecake

COFFEE & TEA SERVICE INCLUDED

SELECTION OF 3 COURSES - \$35 PER PERSON

SELECTION OF 4 COURSES - \$45 PER PERSON

FOOD AND BEVERAGE MINIMUM OF \$1,000; SERVICE CHARGE OF 20%

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COCKTAIL RECEPTION MENU

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SELECTION OF 6 - \$10 PER PERSON

SOUP & SALADS

Preselect 1

Butternut Squash Soup

Tortilla Soup

Butter Lettuce Salad with Maytag Blue Cheese

Traditional Caesar Salad

Autumn Endive Salad

Roasted Beet Salad with Goat Cheese (add \$1)

ENTREES

Preselect 2

Classic Breakfast

Pancakes with Caramelized Bananas

Pecan French Toast with Maple Syrup

Spinach & Goat Cheese Omelette

Meatloaf Hash with Poached Eggs

Crab Benedict with Hollandaise Sauce

Smoked Salmon with Capers, Dill Creme,

Crispy Bagels & Tomatoes

Granola with Fresh Berries & Fruit

DESSERTS

Preselect 1

Double Chocolate Bread Pudding

Warm Apple Tart

Banana Crackle Pudding

Fresh Strawberry Tart

Farmer's Market Berry Crumble

Creme Brulee Cheesecake

COFFEE & TEA SERVICE INCLUDED

SELECTION OF 2 COURSES - \$20 PER PERSON

SELECTION OF 3 COURSES - \$30 PER PERSON

FOOD AND BEVERAGE MINIMUM STARTING AT \$500;

SERVICE CHARGE OF 20%

WOLFGANG PUCK BISTRO

PASSED APPETIZERS AVAILABLE FROM OUR

COCKTAIL RECEPTION MENU

SELECTION OF 3 - \$5 PER PERSON

SELECTION OF 6 - \$10 PER PERSON

SOUP & SALADS

Preselect 1

Butternut Squash Soup

Tortilla Soup

Butter Lettuce Salad with Maytag Blue Cheese

Traditional Caesar Salad

Autumn Endive Salad

Roasted Beet Salad with Goat Cheese (add \$1)

WOLFGANG'S CLASSIC ENTREES

Preselect 2

Chinois Chicken Salad with Ginger & Cashews

Shrimp Louis with Homemade Remoulade

Spaghetti with Tomato, Basil & Garlic

Chicken Pesto with Sun Dried Tomatoes

Spaghetti Bolognese

Ravioli with Ricotta Cheese & Toasted Pine Nuts

Rotisserie Chicken with Garlic Butter & Rosemary

Bacon Wrapped Meatloaf in Port Wine Sauce

Sirloin Burger with Aged Cheddar

Roasted Atlantic Salmon with Horseradish Cream

Pacific Fish & Chips with Lemon Aioli

DESSERTS

Preselect 1

Double Chocolate Bread Pudding

Warm Apple Tart

Banana Crackle Pudding

Fresh Strawberry Tart

Farmer's Market Berry Crumble

Crepe Brulee Cheesecake

COFFEE & TEA SERVICE INCLUDED

SELECTION OF 2 COURSES - \$20 PER PERSON

SELECTION OF 3 COURSES - \$30 PER PERSON

*FOOD AND BEVERAGE MINIMUM STARTING AT \$500;
SERVICE CHARGE OF 20%*

STRAWBERRY BLONDE

Absolut Vanilia Vodka, fresh strawberries, lime juice

PASSION FRUIT COSMOPOLITAN

Ketel One Citron, Triple Sec, passion fruit, lime juice

BELLINISSIMA

Ciroc Vodka, Prosecco, peach, lemon juice

SUNNY AFTERNOON

Absolut Citron, Amaretto di Saronno, Rosemary Simple Syrup, club soda, lemon juice

PEARFECT MARTINI

Absolut Pear Vodka, pear, lime juice

POMEGRANATE MOJITO

10 Cane Rum, pomegranate juice, lime juice, mint leaves

RASPBERRY LEMON DROP

Ketel One Citron, Triple Sec, raspberry, lemon juice

GINNY HENDRICKS

Hendrick's Gin, Rosemary Simple Syrup, lemon juice

SKINNY MARGARITA

Sauza Gold Tequila, Orange Liquor, Blue Agave Nectar, lime juice

\$10

ALL APPETIZERS TRAY PASSED

PIZZAS

BBQ Chicken with Smoky BBQ Sauce
Four Cheese Pesto
Grilled Vegetable with Buffalo Mozzarella
Lamb Sausage with Eggplant & Goat Cheese
Pepperoni with Fresh Mozzarella
Prosciutto with Arugula & Shaved Parmesan
Shrimp with Roasted Eggplant
Smoked Salmon with Dill Creme (add \$2)
Traditional Margherita with Tomato & Basil
Tuscan with Italian Meats & Sweet Peppers
Wild Mushroom with Caramelized Onions

VEGETABLES & PASTAS

Chinois Chicken Salad with Ginger & Cashews
Four Cheese Macaroni Taster
Prosciutto Mozzarella Crostini
Roasted Beet Salad with Goat Cheese
Calamari with Remoulade Sauce
Vegetable Spring Rolls with Chinese Mustard

SEAFOOD & MEATS

Crab Cakes with Remoulade & Marinated Tomatoes (add \$2)
Crispy Shrimp with Lemon Aioli (add \$2)
Filet Mignon Skewers with Rosemary Garlic Aioli (add \$2)

SELECTION OF 8 APPETIZERS - \$25 PER PERSON

SELECTION OF 12 APPETIZERS - \$35 PER PERSON

PASSED DESSERTS

SELECTION OF 3 - \$5 PER PERSON; SELECTION OF 5 - \$8 PER PERSON

Double Chocolate Bread Pudding
Warm Apple Tart
Butterscotch Pudding
Fruit Cobbler
Fresh Strawberry Tart

PRICING BASED ON TWO HOUR RECEPTION. ADDITIONAL COST TO APPLY FOR LONGER EVENTS. FOOD AND BEVERAGE MINIMUM OF \$1,000.

PLEASE INQUIRE WITH OUR GENERAL MANAGER.

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE AND 8.5% SALES TAX