



Wolfgang Puck Catering
at The Renaissance Hollywood
Hotel & Spa
CATERING SELECTIONS

*Plan Your Party with Style...
...and Have Fun Doing It.
Eat, Love, Live!*

Ask about our additional venues, on site
and off site!



Wolfgang Puck
catering



PACKAGE BREAKS

Make Your Own Trail Mix | \$10.00 per person

A healthy assortment of mixed nuts and dried fruits to combine to your own preference

Gourmet Hot Chocolate | \$10.00 per person

Hot White Chocolate, Hot Milk Chocolate with Home made Marshmallows in Assorted Flavors...
Peppermint,

Espresso,

Vanilla,

Chocolate,

Hazelnut,

Lavender

Served with Homemade Whipped Cream and Chocolate Shavings



Pre-Blended Fruit Smoothies | \$5.00 per person

Mixed Berry,

Strawberry-Banana and

Peach- Mango

Assorted Tea Sandwiches | \$12.00 per person



Cupcake | \$12.00 per person

Red Velvet with Cream Cheese Frosting,

Lemon with Coconut Frosting,

Dark Chocolate with Peanut Butter Frosting,

Vanilla with Chocolate Fudge Frosting

Wolfgang Puck Catering menus are offered in the Grand Ballroom, Annex, Pool Deck and Vantage Room. A customary 24% taxable service charge and sales tax will be applied to all prices.

BEVERAGES



Assorted Soft Drinks and Bottled Water...
Pepsi, Diet Pepsi, Sierra Mist and Sparkletts Water
\$4.00 each, billed based on consumption

Coke, Diet Coke and Sprite
\$5.00 each, billed based on consumption

Freshly Brewed "Peet's" Regular and Decaffeinated Coffee
Assorted Teas and Herbal Infusions
\$72.00 per gallon, billed based on consumption

Starbuck's Frappacino Drinks
\$6.00 each, billed based on consumption

Red Bull, Sugar Free Red Bull or Tab Energy Drinks
\$6.00 each, billed based on consumption

BASIC

Freshly Brewed "Peet's" Regular and Decaffeinated Coffee
Assorted Teas and Herbal Infusions
\$6.00 per person, based on 45 minutes of service

HOT & COLD

Freshly Brewed "Peet's" Regular and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

Assorted Soft Drinks and Bottled Water...
Pepsi, Diet Pepsi, Sierra Mist and Sparkletts Water
\$9.00 per person, based on 45 minutes of service

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FULL BREAKS



MORNING

Freshly Made Pastries to include:

Croissants, Pain au Chocolat, Sticky Buns,

Fruit Danish, Assorted Muffins and Breakfast Breads

Freshly Brewed "Peet's" Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

\$15.00 per person, based on 45 minutes of service

AFTERNOON

Assorted Jumbo Cookies

Assorted Soft Drinks and Bottled Water...

Pepsi, Diet Pepsi, Sierra Mist and Sparkletts Water

\$12.00 per person, based on 45 minutes of service

AFTERNOON ENHANCED

Assorted Jumbo Cookies, Brownies and Blondies

Assorted Soft Drinks and Bottled Water...

Pepsi, Diet Pepsi, Sierra Mist and Sparkletts Water

Freshly Brewed "Peet's" Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

\$17.00 per person, based on 45 minutes of service

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A LA CARTE SNACK SELECTIONS

MORNING BREAKS

- Plain and Fruit Flavored Yogurts \$4.00 each, billed based on consumption
- Whole Fruit \$4.00 per piece, billed based on consumption
- Sliced Breakfast Breads \$48.00 per dozen
 - Cinnamon Swirl, Lemon-Poppyseed and Banana Nut
- Granola and Power Bars \$4.00 each
- Fruit Skewers with Yogurt Dip \$8.00 per person
- Smoked Salmon, Cream Cheese and Miniature Bagels \$12.00 per person



AFTERNOON BREAKS

- Vegetable Crudités with Roquefort Dip \$6.00 per person
- Gourmet Mixed Nuts \$3.00 per person
- Imported and Domestic Cheese Display \$7.00 per person
- Chips, Salsa and Guacamole \$7.00 per person
- Root Vegetable Chips \$3.50 per person
- Granny Smith Apples Sliced with Peanut Butter and Caramel Dipping Sauce \$4.00 per person
- Jumbo Cookies \$48.00 per dozen
 - Chocolate Chip, Lemon-Ginger, White Chocolate and Dries Cherries, Chocolate Chunk, Peanut Butter, Oatmeal Raisin or Biscotti
- Brownies and Blondies \$48.00 per dozen
- Lemon Bars and Pecan Bars \$48.00 per dozen
- Jumbo Pretzels with Assorted Mustards \$48.00 per dozen



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breakfast

CONTINENTAL BREAKFAST

MINIMUM 20 GUESTS | TWO HOURS | \$26 PER PERSON
UPGRADED | \$28 PER PERSON



CONTINENTAL BREAKFAST

Freshly Made Pastries to include:

Croissants, Pain au Chocolat, Sticky Buns,

Fruit Danish, Assorted Muffins and Breakfast Breads

Fruit Preserves and Sweet Creamery Butter

Sliced Seasonal Fruit and Berries (add \$2.00 per person)

Freshly Squeezed Juices of Orange and Grapefruit

Freshly Brewed "Peet's" 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 Creamery Butter

Assorted Bagels and Cream Cheese with Toasters

Sliced Seasonal Fruit and Berries (add \$2.00 per person)

Freshly Squeezed Juices of Orange and Grapefruit

Freshly Brewed "Peet's" Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

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breakfast

BREAKFAST ENHANCEMENTS



ENHANCEMENTS

Individual Boxed Cereals with Regular and Skim Milk

(add \$3.00 per person)

Individual Plain and Fruit Yogurts

(add \$4.00 each, billed based on consumption)

Sliced Smoked Salmon with Traditional Accompaniments

(add \$10.00 per person)

Whole Fruit including

Bananas, Apples and Grapes

(add \$4.00 per piece, billed based on consumption)



HOT BREAKFAST ENHANCEMENTS

Toasted Croissant with Scrambled Eggs, Applewood Bacon & Vermont Cheddar Cheese

(add \$5.00 per person)

Breakfast Burrito with Scrambled Eggs and Chicken Apple Sausage

With Salsa Fresca and Sour Cream

(add \$5.00 per person)

Toasted English Muffin with Poached Egg, Canadian Bacon and American Cheese

(add \$5.00 per person)

Individual Quiche Lorraine

(add \$5.00 per person)



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breakfast

SERVED BREAKFAST

\$32 PER PERSON



PRE-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

Accompanied by your choice of Home Fries, Hash Browns, Cottage Fries or Fruit Salad

(please select one)

Huevos Rancheros with Black Beans, Salsa and Quesadilla

Traditional Eggs Benedict

Spinach, Sundried Tomato and Feta Omelette

(omelette service for groups of 50 or less)

Wild Mushroom and Parmesan Frittata

Traditional Buttermilk Pancakes with Vermont Maple Syrup and Bacon

9 Grain Pancakes with Vermont Maple Syrup and Turkey Sausage

Almond Crusted French Toast with Vermont Maple Syrup and Chicken Apple
Sausage

Corned Beef Hash with Poached Eggs

Classic Quiche Lorraine



BEVERAGE

Freshly Squeezed Orange Juice

Freshly Brewed "Peet's" Regular & Decaffeinated Coffee

Assorted Teas and Herbal Infusions

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breakfast

BREAKFAST BUFFET

MINIMUM 50 GUESTS | \$38 PER PERSON



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 Fresh Fruits and Berries

(please select one)

Scrambled Eggs with Chopped Chives
Traditional Eggs Benedict
Asparagus and Goat Cheese Frittata



(please select one)

Hash Browns
Cottage Fries
(please select one)
Applewood Bacon
Linked Sausage
Chicken Apple Sausage
Honey Smoked Ham



(please select one)

French Toast with Vermont Maple Syrup
Pancakes with Vermont Maple Syrup
Cheese Blintzes with Blueberry Compote

BEVERAGES

Freshly Squeezed Juices of Orange and Grapefruit
Freshly Brewed "Peet's" Regular and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

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SALAD & SANDWICH BUFFET

MINIMUM OF 30 GUESTS | \$46 PER PERSON



CHOOSE 3 OF THE FOLLOWING SELECTIONS

Traditional Caesar Salad with Aged Parmesan

Tomato and Mozzarella “Caprese” with Balsamic and Olive Oil

Tomatoes with Roquefort, Sweet Onions, Basil, Balsamic and Olive Oil

Baby Mixed Green with Tomatoes, Endive and House Vinaigrette

Carrot and Spinach Salad with Lemon Cilantro Vinaigrette

Chinois Chicken Salad

with Bean Sprouts, Peanuts and Ginger-Lemongrass Dressing

Chilled Noodle Salad with Sesame Soy Vinaigrette

Haricot Vert

with Baby Greens, Goat Cheese, Toasted Peanuts and Basil Vinaigrette

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

Chicken Cobb with Avocado, Egg, Roquefort, Smoked Bacon and Balsamic

(with Lobster- add \$10.00 per person)

Grilled Tuna “Rare” Nicoise

with Peppers, Beans, Onions, Potatoes and Garlic Vinaigrette

(add \$5.00 per person)

Greek Salad

with Shrimp, Feta Cheese, Olives, Onions, Tomatoes and Cucumber

(add \$5.00 per person)

DELI PLATTER TO INCLUDE:

Glazed Ham, Smoked Turkey, Roast Beef

Sliced Cheddar, Swiss and Provolone Cheese

Assorted Rolls and Sliced Breads

Assorted Mustards including Deli and Dijon, Mayonnaise

Sliced Tomatoes, Pickles, Red Onions and Shaved Lettuce

Sliced Fruit and Berries with Cottage Cheese

Assorted Freshly Baked Cookies

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SPAGO LUNCH BUFFET

MINIMUM 50 GUESTS | \$55 PER PERSON



MAIN

Chopped Chino Farms Salad

Traditional Caesar Salad with Aged Parmesan

Penne Pasta with Sundried Tomatoes and Parmesan

Pan Roasted Chicken with Rosemary and Natural Jus

Almond Crusted Salmon with Red Wine Sauce

Garlic Potato Puree

Chino Farm Vegetable

Wolfgang Puck Breads with Sweet Cream Butter

DESSERT

Miniature Fruit Tarts

Buttermilk Cake with Strawberries and Crème Fraiche

Chocolate Truffle Cake



BEVERAGES

Iced Tea

Freshly Brewed "Peet's" Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

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CHINATOWN LUNCH BUFFET

MINIMUM 50 GUESTS | \$50 PER PERSON



MAIN

Chinois Chicken Salad with Ginger-Lemongrass Dressing

Chilled Noodle Salad with Sesame Asian Soy Vinaigrette

Assorted Potstickers with Ponzu

Orange Flavored Crispy Chicken

Stir Fried Beef and Broccoli

Egg Fried Rice

Vegetable Lo Mein

Szechuan Green Beans



DESSERT

Banana Spring Rolls

Raspberry and Almond Financier

Ginger Crème Brulee Tarts

BEVERAGES

Iced Tea

Freshly Brewed "Peet's" Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

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MEXICAN LUNCH BUFFET

MINIMUM 50 GUESTS | \$48 PER PERSON



MAIN

Wolfgang Puck Tortilla Soup
With Crispy Tortilla Strips

7 Layer Salad with...

Mixed Green, Tortilla Strips, Sweet Corn, black Beans, Shredded Queso Blanco, Cilantro, Red and Yellow Peppers with Creamy Cilantro Vinaigrette

Chicken Fajitas with Bell Peppers and Onions

Warm Corn and Flour Tortillas

Mild Salsa, Sour Cream and Guacamole

Beef Taquitos

Cheese Enchiladas

Refried Beans with Cheddar Cheese

Spanish Rice

DESSERT

Traditional Flan

Churros

BEVERAGES

Pitchers of Iced Tea

Freshly Brewed "Peet's" Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

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BARBEQUE LUNCH BUFFET

MINIMUM 50 GUESTS | \$48 PER PERSON



MAIN

Garden Greens with Tomatoes, Cucumbers and Creamy Peppercorn Dressing

Red Bliss Potato Salad

Lemon Herb Marinated Chicken Breast

Prime Beef Hamburgers

Served with...

Sliced Tomatoes, Sliced Onions and Lettuce

Ketchup, Mustard, Mayonnaise and Relish

Cheddar, American and Swiss Cheeses

Sesame and Plain Burger Buns

Bacon and Brown Sugar Baked Beans

Baked Macaroni and Cheese

Housebaked Biscuits and Jalapeno Cornbread



DESSERT

Warm Peach Cobbler and Apple Pie with Vanilla Ice Cream

Warm Chocolate Truffle Cakes with Whipped Cream



BEVERAGES

Pitchers of Iced Tea

Freshly Brewed "Peet's" Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

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TASTE OF CHINOIS

MINIMUM 50 GUESTS | \$54 PER PERSON



MAIN

Traditional Won Ton Soup

Chinois Chicken Salad with Ginger-Lemongrass Dressing

Stir Fry Chicken with Black Bean and Thai Basil

Grilled Szechuan London Broil with Baby Bok Choy and Shiitake Mushrooms

Stir Fried Sweet and Sour Shrimp

Vegetable Lo Mein

Stir Fried Jasmine Rice with Crunchy Vegetables

Hunan Eggplant



DESSERT

Chinese Five Spice Chocolate Tarts

Almond Cookies

BEVERAGES

Pitchers of Iced Tea

Freshly Brewed "Peet's" Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

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BOX LUNCH

\$32 PER PERSON



SANDWICHES

Shaved Roast Beef Sandwich with Horseradish Aioli
and Arugula on Sourdough Baguette

Grilled Chicken Sandwich with Pesto, Fresh Mozzarella
and Mixed Baby Greens on Rosemary Ciabatta

Roasted Turkey Breast with Baby Mixed Greens, Basil Aioli
on a Freshly Baked Roll

Grilled Vegetable and Goat Cheese on Herb Focaccia

SALADS - please select one

Pasta Salad with Rapini, Roasted Peppers, Red Onions and Tomatoes

Red Bliss Potato Salad with Whole Grain Mustard

Chilled Noodle Salad with Sesame Soy Vinaigrette



ACCOMPANIMENTS

Individual Bag of Chips, Whole Fresh Fruit and a Freshly Baked Jumbo
Cookie

Disposable Utensils

BEVERAGES

Assorted Soft Drinks and Bottled Water...

Pepsi, Diet Pepsi, Sierra Mist and Sparkletts Water

(add \$4.00 each, billed based on consumption)

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TRAY PASSED HORS D'OEUVRES

TWO HOURS | FIVE SELECTIONS | \$45 PER PERSON



SEAFOOD

Miniature Tortilla Cups with 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 with Dill Crème Fraiche and Caviar
"Tempura" Kauai Prawns with Ginger Vinaigrette
Tempura Shrimp with Wasabi Glaze
Miniature California Handrolls with California Avocados and Fresh Snow Crab
Miniature Crab Cakes with Herb Remoulade
Lobster Spring Rolls

MEAT

Spicy Szechuan Beef Rolled with Daikon and Carrot
Roasted Chinese Duck, Shizo Leaf and Mango Rice Paper rolls
Garlic Crouton with Pepper-Crusted Filet Mignon and Horseradish Aioli
Miniature Cheeseburger on Brioche Bun with Tiny Pickles & Tomatoes
Grilled Beef Satay with Thai Peanut sauce
Indonesian Steak Tartare on Sesame Wonton
Grilled Chicken Skewer with Rosemary Mustard Sauce
Curried Chicken Satay on Sugar Cane Skewers
Chicken Lollipops with Chipotle Glaze
Chinois Chicken Salad in Miniature Won Ton Shell
Duck Szechwan Pancake
Moroccan Cigars (Crispy Spring rolls with Ground Lamb and Spices)
Miniature Croque Monsieur
Traditional Pork and Green Onion Potstickers with Ponzu

VEGETABLE

Tomato Tart Tatin with Lemon Aioli
Parmesan Crisps with Mascarpone, Caramelized Pears and Tiny Arugula
Crispy Vegetable Spring Rolls with Chinese Mustard
Vegetable Sushi Rolls with Soy Wasabi Drizzle
Vegetable Potstickers with Ponzu
Skewered Caprese with Cherry Tomatoes & Fresh Mozzarella
Spinach & Feta Spanikopita
Tomato Basil Bruschetta
Vegetable Empanadas with Avocado Salsa

Wolfgang Puck Signature Pizzas (please make three selections)

Four Cheese, Tomato and Basil
Grilled Vegetable 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 Pizza with Mushroom and Basil
Artichoke Pizza with Shitake Mushroom, Shallot and Parmesan

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ENHANCED RECEPTION STATIONS

TWO HOURS | PRICES APPLY WHEN ORDERED TO SUPPLEMENT TRAY PASSED RECEPTION



SEAFOOD | \$20 PER PERSON

Iced Seafood Display with
Lobster, Shrimp, Crayfish, Clams, Oysters and Mussels (*pending season and availability*)
Horseradish Cocktail
Mignonette Sauces
Lemon Wedges & Mini Tabasco Bottles

SUSHI STATION | \$25 PER PERSON

Nigiri to Include...
Yellowtail, Shrimp and Tuna
Sushi Rolls to Include...
Avocado-Cucumber, Spicy Tuna, Vegetable and California
(Action Sushi Chef \$300.00 per station)



CALIFORNIA CARVERY | \$15 PER PERSON

Assorted California Cheeses with Fresh Fruits and Berries
Sliced Breads and Assorted Crackers
Jumbo Shrimp with Horseradish Cocktail Sauce
Horseradish Crusted Prime Rib of Beef
Herb Roasted Turkey
carved to order...served with Small Rolls, Cranberry Relish,
Creamy Horseradish and Natural Jus
(Chef attendant at \$300.00 per station)

MASHED POTATO MARTINI BAR | \$10 PER PERSON

Potato Puree Martini's
Black Truffle Butter Balls
Warm Lobster & Scallion Butter (add \$5.00 pp)
Steamed Broccoli
Shredded Cheese
Bacon Bits
Crème Fraiche
Chives



ANTI PASTA | \$15 PER PERSON

Carpaccio with Parsley Oil, Shaved Fennel & Parmesan
Caprese Skewers of Cherry Tomatoes, Fresh Mozzarella & Basil Oil
Roasted Peppers with White Anchovies
Grilled Asparagus with Lemon & Herbs

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RECEPTION STATIONS

MINIMUM 50 GUESTS | SELECT THREE | TWO HOURS | \$68 PER PERSON



SOUTHERN COMFORT

Baby Greens with South Carolina Goat Cheese,
Candied Pecans and Creamy Peppercorn Dressing
Popcorn Shrimp with Spicy Mayonnaise
“Honey Stung” Fried Chicken

~or~

Barbecued Spare Ribs
Mashed Potatoes and Gravy
Sweet Buttered Corn

CLASSIC BISTRO

Marinated French Green Beans
with Crumbled Goat Cheese and Pine nut Vinaigrette
Asparagus Salad with Horseradish Vinaigrette
Sautéed Bass with Lemon and Caper Sauce

~or~

Slow Braised Short Rib with Mustard and Caramelized Shallot Glaze
Bistro French Fries with Parsley and Garlic
Wolfgang Puck Breads and Lavosh



CLASSIC ITALIAN

Caesar Salad with Capers, Radicchio, Croutons and Aged Parmesan
Eggplant Parmesan with Vine-Ripened Tomatoes
Wild Mushroom Tortelloni
Fusilli Pasta with Sundried Tomatoes and Parmesan
Chicken Marsala

MEXICAN FLAVORS

Tri Color Tortilla Chips with Salsa Fresca, Sour Cream and Guacamole
Sweet Pepper and Corn Salad with Minus “8” Vinaigrette
Traditional Carnitas with Warm Corn and Flour Tortillas

~or~

Vera Cruz Style Fish Tacos
Refried Black Beans with Cheese and Onions
Spanish Rice

ASIAN FLAVORS

Asian Chicken Lettuce Wraps
with Carrots, Bean Sprouts, Chopped Peanuts and Thai Peanut Sauce
Japanese Cucumber Salad
Vegetable Lo Mein with Black Bean Sauce
Chinese Chicken Salad with Crispy Wontons and Ginger-Lemongrass Dressing

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RECEPTION STATIONS CONTINUED

MINIMUM 50 GUESTS | SELECT THREE | TWO HOURS | \$68 PER PERSON



FLAVORS OF THE CARIBBEAN

Red Beans and Rice
Jerk Chicken
Fried Plantains
Coconut Curry Shrimp with Trinidad Rice
Braised Summer Greens *Jamaican Style*

BRASSERIE VERT

Vert Salad with Salami, Mortadella, Chili, Garlic and Green Goddess Dressing
Risotto with "frutti di Mare"
Miniature Croque Monsieur
Pan Roasted Chicken with Garlic, Parsley and Lemon
Bistro Fries with Parsley



PASTAS

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

SOUTHERN FLAVORS

Baby Greens with South Carolina Goat Cheese and Mint-Balsamic Vinaigrette
Fried Green Tomatoes with Spicy Remoulade
Pork Chops Smothered in Onion Gravy
- or -
Barbecued Spare Ribs
Baked Vermont Cheddar Cheese Macaroni
Biscuits and Cornbread with Honey Butter



SWEETS

Chocolate Truffle Cakes
Buttermilk Cake with Strawberries and Crème Fraiche
Miniature French Butter Apple Tarts
Assorted Tiny Tastes of Cookies

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lunch & dinner

LUNCH & DINNER



THREE COURSE LUNCH | \$45 PER PERSON

Soup or Salad

Entrée

Dessert

FOUR COURSE LUNCH | \$48 PER PERSON

Soup or Salad

Pasta

Entrée

Dessert

Pre-set Iced Tea | \$2.00 PER PERSON



THREE COURSE DINNER | \$58 PER PERSON

Soup or Salad

Entrée

Dessert

FOUR COURSE DINNER | \$68 PER PERSON

Soup or Salad

Pasta

Entrée

Dessert

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lunch & dinner

FIRST COURSE



FIRST COURSE SELECTIONS

Traditional Caesar Salad

with Aged Parmesan and Toasted Crostini

Baby Mixed Greens

with Tomatoes, Endive and House Vinaigrette

Haricot Vert

with Baby Greens, Sonoma Goat Cheese, Toasted Pine nuts and Basil Vinaigrette

Asparagus Salad

with Horseradish Mustard

Carrot & Spinach Salad

with Lemon Cilantro Vinaigrette

Tomato & Mozzarella "Caprese"

with Balsamic and Olive Oil

Roasted Beet and Herbed Goat Cheese Napoleon

with Crushed Hazelnuts and Citrus Shallot Vinaigrette

Crab Salad Louie

with Endive, Avocado and Herb Remoulade

Bocconcini Mozzarella, Cherry Tomato, Basil and Arugula

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lunch & dinner

SOUPS



SOUP SELECTIONS

(Some selections are seasonal)

Wild Mushroom with Ragout of Mushrooms and Shallots

Roasted Tomato Soup with Miniature Grilled Cheese Sandwiches

Pumpkin Squash with Cardamom Cream

Roasted Italian Chestnut

(with Black Truffles add \$15.00 per person)

Sugar Sweet Pea with Mint Cream and Opal Basil

Asparagus with Parmesan Cream

Potato Leek with Chives, Cream Fraiche and Caviar

Lobster Bisque with Sherry and Chervil

Sweet Corn Chowder with Red Pepper Butter

Classic Chicken Noodle

Wolfgang Puck's Hearty Minestrone



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lunch & dinner

PASTAS



RAVIOLI & TORTELLONI

4 Cheeses
Wild Mushroom
Lobster, Leeks and Fennel
Smoked Salmon with Dill
Spinach Ricotta
Rapini, Garlic and Sun Dried Tomato

RISOTTO

Pumpkin with Sage and Shrimp
Wild Mushroom
Saffron with Shrimp Scampi
Tomato with Basil
Seafood with Crispy Leeks
Harvest Vegetable with Fresh Herbs



PASTAS

Bowtie, Penne, Rigatoni, Fusilli or Gemelli

Tomato and Fresh Basil
Bolognese (Classic Meat Sauce)
Garlic Cream Primavera
Chicken with Sun Dried Tomato and Garlic Cream
Shrimp Scampi
Fennel Sausage, Rapini and Sun Dried Tomato

LASAGNA & CANNELLONI

Wild Mushroom with Parmesan
Spinach, Goat Cheese and Roasted Tomato
Seafood with Saffron Pasta
Eggplant, Tomato and Ricotta

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lunch & dinner

ENTRÉES



ENTRÉE SELECTIONS

Herb Crusted Halibut

with Tomato Fennel Fondue, Basil Potato Puree and Cauliflower Gratin

Almond Crusted Salmon

with Red Wine Sauce, Celery Root Puree and Sautéed Garlic Rapini

Pan Roasted Chicken

with Wild Mushroom Risotto, Baby Vegetables and Rosemary

Vert Style Chicken

with Double Blanched Garlic, Potato Puree and Sautéed Garlic Spinach

Roasted Chicken

with Parmesan Orzo, Asparagus Tips, Pearl Onions and Baby Carrots

Roasted Stuffed Chicken

with Spinach, Goat Cheese, Sun-Dried Tomatoes, Roasted Garlic and Thyme
(add \$5.00 per person)

Grilled Cote De Boeuf

with Braised Celery, Onions and Pommes Aligot

Horseradish Crusted Prime Rib

with Potato Puree, Asparagus, Yorkshire Pudding and Au Jus

Grilled Agro New York

with Crushed Fingerling Potatoes, Roasted Cipollini Onions and

Four Peppercorn Sauce

(add \$8.00 per person)

Garlic-Thyme Marinated Filet Mignon

with Potato Puree, Spinach, Red Wine, Shallots and Bordelaise Sauce

(add \$10.00 per person)

Grilled Filet Mignon & Sautéed Shrimp "Scampi" Style

with Sautéed Spinach and Potato Puree

(add \$12.00 per person)



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lunch & dinner

DESSERTS



DESSERT SELECTIONS

(Some selections are seasonal)

Warm Valrhona Chocolate Cake with Espresso Ice Cream

French Butter Apple Tart with Caramel Ice Cream

Meyer Lemon Tart with Blackberry Merlot Sauce

Duo of Sorbets or Iced Berry Granita in a Crispy Almond Tuile

Roasted Pineapple Rugalach Tart

Torte Regina Hazelnut Chocolate Chip with Frangelico Zabaglione

Buttermilk Cake with Strawberries and Crème Fraiche

Mango Upside Down Cake with Pineapple Sauce

Gingerbread Macaroon

with Calvados Ice Cream and Caramelized Granny Smith Apples

Caramelized Banana Tart with Praline Ice Cream

Crispy Crêpe Purse filled with Ganache and served with Vanilla Ice Cream

Gerbert Chocolate Macaroon Ice Cream Sandwich

with Black Currant Tea Ice Cream

Tahitian Vanilla Bean Roasted Pineapples with Coconut Sorbet

Crispy Soufflé Purses with Chocolate Ganache and Calvados Ice Cream

Tahitian Vanilla Angel food Cake with Heavenly Lemon Cream and Fresh Fruit

O'Henry Peach Tart with Caramel Ice Cream and Market Berries

Raspberry Financier Cake with choice of Vanilla Ice Cream or Berry Sorbet

Classic Profiteroles filled

with Vanilla Ice Cream and Glazed with Chocolate Sauce

Tiny Tastes of Cookies and Sweets (add \$3.00 per person)

Homemade Chocolates and Candy (add \$3.00 per person)

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DINNER BUFFET MENU

MINIMUM 50 GUESTS | \$70 PER PERSON



SALADS | SELECT TWO

Traditional Caesar Salad

Baby Mixed Greens with Tomatoes, Endive and House Vinaigrette

Asparagus Salad with Horseradish Mustard

Carrot & Spinach Salad with Lemon Cilantro Vinaigrette

Tomato & Mozzarella “Caprese” with Balsamic and Olive Oil

Beet & Goat Cheese with Citrus Shallot Vinaigrette

Arugula, Radicchio and Endive with Crumbled Blue Cheese

Roasted Beets, Candied Walnuts, Spinach Frisee, Goat Cheese and Pomegranate Vinaigrette

Crab Salad Louie with Endive, Avocado and Herb Remoulade

Bocconcini, Cherry Tomato, Basil and Arugula

Green Beans with Lemon-Garlic Vinaigrette

Chilled Noodle Salad with Sesame Soy Vinaigrette and Asian Vinaigrette

Marinated Shellfish with Peppers, Olives and Oregano

Haricot Vert

with Baby Greens, Goat Cheese, Toasted Peanuts and Basil Vinaigrette

Marinated Cucumbers with Dill and Red Onion

Tomatoes, Red Onion and Cucumber with Herb Vinaigrette

Marinated Seasonal Vegetables with Lemon-Herb Vinaigrette

Tomato with Roquefort, Sweet Onions, Basil, Balsamic, and Olive Oil

Pasta Salad

with Rapini, Roasted Peppers, Red Onion, Tomatoes and Fresh Herbs

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DINNER BUFFET MENU

MINIMUM 50 GUESTS | \$70 PER PERSON



PASTA | SELECT ONE

RAVIOLI and TORTELLONI

4 Cheeses

Wild Mushroom

Spinach Ricotta

RISOTTO

Pumpkin with Sage and Shrimp

Wild Mushroom

Tomato with Basil

Harvest Vegetable with Fresh Herbs

PASTAS

Bowtie, Penne, Rigatoni, Fusilli or Gemelli

Tomato and Fresh Basil

Garlic Cream Primavera

Fennel Sausage, Rapini and Sun Dried Tomato

LASAGNA and CANNELLONI

Wild Mushroom with Parmesan

Spinach, Goat Cheese and Roasted Tomato

Eggplant, Tomato and Ricotta

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DINNER BUFFET MENU

MINIMUM 50 GUESTS | \$70 PER PERSON



MAIN COURSE | SELECT TWO

Cote De Boeuf with Bordelaise Sauce
 Prime Rib Au Jus with Horseradish
 Whole Roasted Turkey with Stuffing and Gravy**
 Roasted Chicken with Wild Mushrooms and Rosemary
 Chicken "Franchise" Style
 Chicken Piccata with Capers & Lemon
 Chicken Marsala with Mushrooms and Italian Parsley
 Chicken Parmesan with Mozzarella, Tomatoes and Basil
 Stuffed Chicken with Spinach and Goat Cheese
 Stuffed Chicken with Risotto and Wild Mushrooms
 Stuffed Chicken with Herbs and Brioche
 Stuffed Chicken with Sun Dried Tomatoes, Black Olives,
 Preserved Lemon and Thyme
 Salmon with Fennel, Leeks, Sun-Dried Tomato
 Halibut with Warm Tomato Fennel Vinaigrette (add \$5 pp)
 Salmon with Tomato Fennel Fondue and Herb Crust
 Salmon with Red Wine Sauce and Almond Crusted
 Striped Bass with Red Thai Curry, Thai Basil and Ginger
 "Aqua Pazza" with Shrimp, Clams, Mussels and Saffron
 Roasted Lamb Rack
 with Cilantro Mint Vinaigrette and Stir Fried Vegetables
 Roasted Lamb Rack
 with Black Olives, Rosemary and Garlic Spinach
 Roasted Lamb Rack
 with Spicy Marisa, Moroccan Spices and Braised Carrots
 Roasted Pork Loin with Chinese Five Spice and Honey
 Roasted Pork Loin with Caramelized Apples, Walnuts,
 and Root Vegetables
 Roasted Pork Loin Stuffed
 with Golden Raisins, Brioche, Sage and Natural Jus
 **Chef Attendant required, please add \$300.00

ACCOMPANIMENTS | SELECT TWO

Ratatouille Style Vegetables
 with Tomato, Thyme and Parsley
 Sautéed Seasonal Vegetables
 with Garlic and Olive Oil
 Steamed Broccoli and Carrots
 Cauliflower Gratin
 Baby Vegetables with Herbs
 Asparagus Tips with Lemon
 Green Beans with Garlic and Oil
 Carrot Ginger Puree
 Roasted Potatoes
 with Rosemary and Garlic
 Yukon Gold Potato Puree
 with Crème Fraiche
 Horseradish Crushed Potatoes
 Garlic Potato Puree
 Pommes Aligot
 Potatoes Gratin with Fontina and Thyme
 Sautéed Potatoes
 with Peppers and Onions
 Steamed Jasmine Rice
 Stir Fried Rice
 Coconut Saffron Rice
 Rice with Herbs and Sautéed Onions

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DINNER BUFFET MENU

MINIMUM 50 GUESTS | \$70 PER PERSON



DESSERT SELECTIONS

Miniature French Butter Apple Tart

Mini Berry Financiers

Chocolate Truffle Cafe

Chocolate Fudge Brownies

Chocolate Chip,

Oatmeal Raisin,

Raspberry Linzer and

Lemon Ginger Cookies

Coffee, Decaffeinated Coffee and Teas

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beverages

BEVERAGE PACKAGES



SOFT DRINKS

Sodas: \$4.00
Mineral Waters: \$4.00

Pepsi, Diet Pepsi, Sierra Mist
Still & Sparkling Water

BEER & WINE

Sodas: \$4.00
Mineral Waters: \$4.00
Domestic Beer: \$6.00
Imported Beer: \$7.00
Wine: \$9.00

Pepsi, Diet Pepsi, Sierra Mist
Still & Sparkling Water
Budweiser and Bud Lite
Sierra Nevada, Heineken, Amstel Light
California Chardonnay, Cabernet and
Sparkling Wine



PREMIUM BAR

Sodas: \$4.00
Mineral Waters: \$4.00
Juice: \$4.00
Juices
Domestic Beer: \$6.00
Imported Beer: \$7.00
Wine: \$9.00

Pepsi, Diet Pepsi, Sierra Mist
Still & Sparkling Water
Orange, Grapefruit, Cranberry & Tomato

Spirits: \$10.00

Budweiser and Bud Lite
Sierra Nevada, Heineken, Amstel Light
California Chardonnay, Cabernet and
Sparkling Wine
Premium Brand Liquors

PLATINUM BAR

Sodas: \$4.00
Mineral Waters: \$4.00
Juice: \$4.00
Juices
Domestic Beer: \$6.00
Imported Beer: \$7.00
Wine: \$9.00

Pepsi, Diet Pepsi, Sierra Mist
Still & Sparkling Water
Orange, Grapefruit, Cranberry & Tomato

Spirits: \$12.00

Budweiser and Bud Lite
Sierra Nevada, Heineken, Amstel Light
California Chardonnay, Cabernet and
Sparkling Wine
Platinum Brand Liquors



A Bartender fee of \$150.00 per hour will apply, based on 1 per 75 guests

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Wolfgang Puck
catering

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