

A hand holding a glass of pink smoothie with a green and white striped straw. The background is a soft-focus bokeh of warm colors.

FOOD IS SERIOUS BUSINESS

THINK OUTSIDE THE BOX WITH
WOLFGANG PUCK CATERING



WOLFGANG PUCK
CATERING

BETTER MEETINGS BEGIN WITH WOLFGANG

TAKE YOUR MEETING OUTSIDE THE BOX!

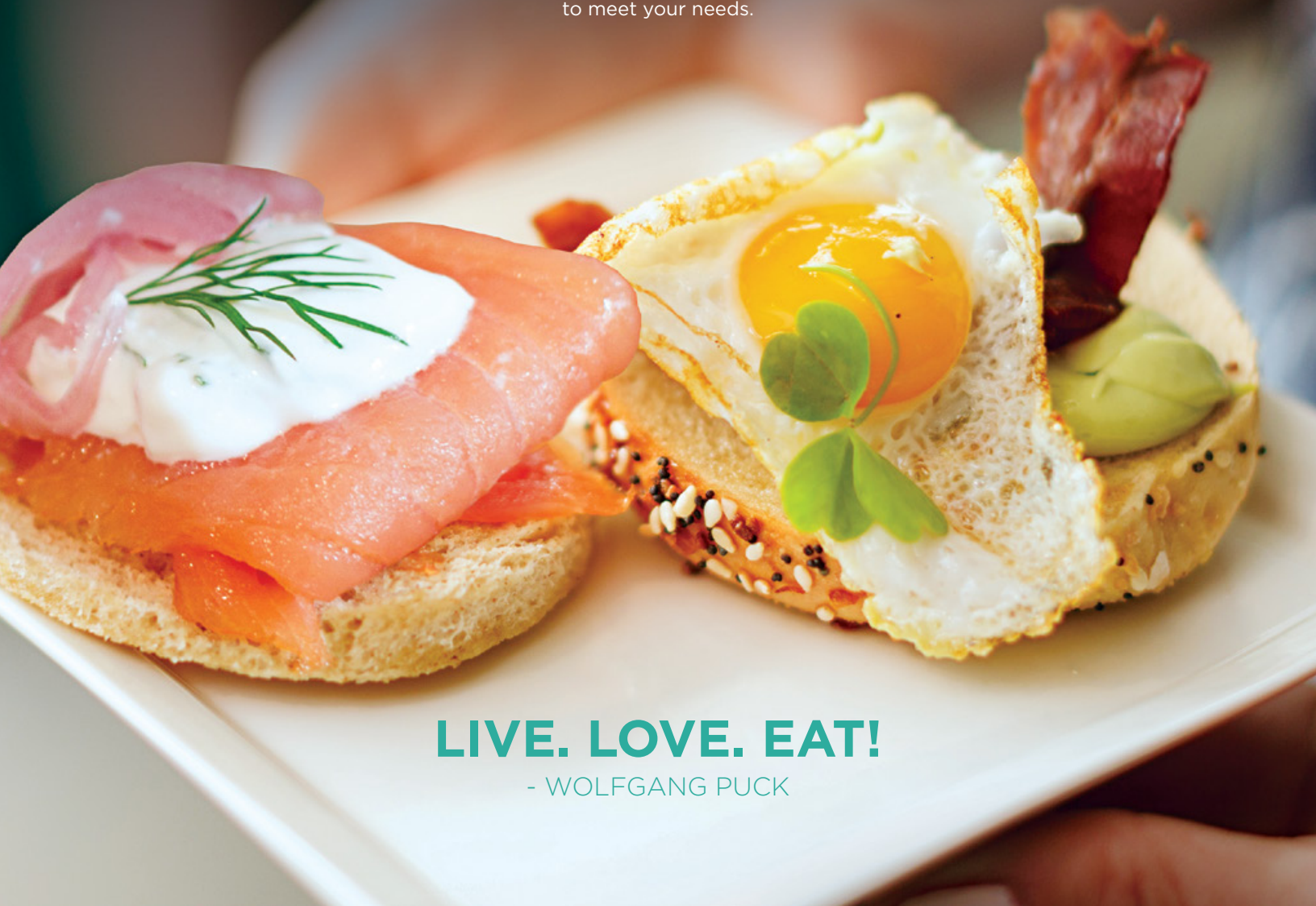
Eliminate the “bored” room. Our unique spaces inspire creativity and cultivate collaboration. We’re on your team: Free yourself up to concentrate on the big picture. Our expert planners will handle all the details. Redefine the usual meeting break and delight guests with hands-on culinary activities, creative themes designed around your team, and educational interaction with our world-class chefs.

YOUR ONE-STOP-SHOP

Wolfgang Puck Catering will support you with team building ideas, audio-visual needs, and logistics to fit your agenda. Set the stage for success: with diverse event spaces, expert service and innovative seasonal menus, your meeting will motivate participation.

SUPER. FOOD.

Fuel your body and brain, with meeting packages focused on superfoods and healthier choices that can increase your team’s effectiveness and productivity. Get inspired by our menus, or allow our talented chefs to create custom selections to meet your needs.



LIVE. LOVE. EAT!

- WOLFGANG PUCK

NOT A MORNING PERSON? **YOU WILL BE.**

With the right breakfast to start the day, an early morning meeting is no longer a morning meltdown. Kick things off with our breakfast menu complete with coffee, oatmeal, yogurt, fruit, build-your-own breakfast burritos, and more. (Yes, we said breakfast burritos.)

POWER BREAKFAST

FRESH FROM THE OVEN

Croissant, Raisin Swirl, Greek Yogurt Cherry Danish

Regular and Gluten Free Muffins - Lemon Poppy Seed, Blueberry, Banana Chocolate Chip, Blueberry, Raspberry

HEALTHY START

Buckwheat Blintzes, Lemon Mascapone Fillings, Fresh Berries

Wild Mushroom, Leek, Fontina Frittatta

Home Fries, Sweet Peppers, Onions, Parsley

Proteins to Include: Chicken Apple Sausage, Chorizo Patty, Bacon

Power Grain Bowl: Steal Cut Oats, Greek Yogurt, Coconut flakes, Goji Berries, Almond Butter and/or Local Honey

Fresh Fruits and Berries

Individual Greek Yogurt

Fresh-Pressed Juices

Freshly Brewed Regular and Decaffeinated Coffee

Teas and Herbal Infusions

TOAST BAR

Assortment of Rustic Breads, Whipped Cream Cheese, Avocado Purée,

Whipped Butter, Housemade Seasonal Jams, Egg-Yolk Jam,

Poached Egg, Smoked Salmon, Local Bacon, "Everything Bagel" Salt,

Cracked Black Pepper, Himalayan Pink Sea Salt, Pico de Gallo,

Crushed Pistachios, Crumbled Goat Cheese, Chili Flakes, Basil Pesto

POWER GRAIN BOWL BAR

Select From:

Oats, Faro, Quinoa, Millet and Bulgur

Greek Yogurt, Coconut Milk, Almond Milk and Dairy Milk

Fresh Berries, Banana, Dried Fruits, Sliced Almonds, Chopped Walnut, Coconut flakes, Dark Chocolate chips, Almond Butter, Peanut Butter, Local Honey and Agave syrup



WE'LL TAKE CARE OF LUNCH. **YOU TAKE CARE OF BUSINESS.**

Lunch meetings are nothing new, and with Wolfgang Puck Catering, you'll have the perfect lunch designed for you. Pre-select from wraps and salads, a gourmet Asian menu, or a picnic buffet to ensure your attendees aren't thinking about their stomachs instead of the issues at hand.

POWER LUNCH

WRAPS AND SALADS

Chopped Farm Vegetable Salad

Orzo Salad, Spinach, Tomatoes, Mozzarella, Scallions

Roasted Turkey, Avocado, Mixed Greens, Lemon Aioli, Whole Grain Wrap

Roast Beef, Horseradish Cream, English Cheddar Wrap

Grilled Vegetables, Mixed Greens, Basil Aioli Spinach Wrap

Oats, Strawberry, Bee Pollen, Hemp Seeds Granola Bars

Whole Fruit

ASIAN GOURMET LUNCH

Asian Slaw, Napa Cabbage, Carrots, Cashews, Miso-Vinaigrette
Edamame Beans in the Shell with Smoked Flake Salt

Unagi-Glazed Salmon on Romaine with Daikon, Pickled Ginger, Carrots, Ponzu

Steak Salad, Field Greens, Thai Basil, Cucumbers, Tomatoes, Green Mangos,
Ginger-Lime Vinaigrette

Chilled Noodle Salad with Spicy Szechwan Peanut Sauce and Julienned Cucumber

Dry-fried Green Bean Salad, Red Peppers, Sesame-Soy Vinaigrette

Japanese Cheesecake, Citrus Confit

Vanilla Roulade Cake, Cherry Blossom-Yuzu Cream Filling

Green Tea, White Chocolate Waffle Cookies

PICNIC BUFFET LUNCH

Turkey BLAT with Slow-Roast Turkey, Jalapeno-Avocado Mash,
Bacon, Heirloom Tomato, Ancient Grain Bread

Mediterranean Wrap with Hummus, Baba Ghanoush, Romaine,
Tomato, Kalamata Olives, Tzatziki

Ham and Swiss Sandwich, Sweet-Chili Chutney

House Roast Beef, Kirby Hot Pickles, Horseradish,
Garlic Aioli on Peasant Bread

Burrata, Prosciutto San Danielle, Olive Oil on Baguette

Roasted Lamb, Sweet Pea Hummus, Goat Cheese,
Charred Peppers Dukkah Seasoning on Focaccia

Herb Teeny Potato Salad, Champagne Vinaigrette

Heirloom Bean Salad, Garlic Dill Mustard Seed Vinaigrette

Turtle Bar (Pecan, Chocolate and Caramel)

Mixed Berry Crumble Bar

Lemon Bar



POWER LUNCH

CONTINUED

GRILLED CHEESE AND SOUP BAR

Classic Grilled Cheese & Sourdough Bread

Short Rib, Onion Jam, Horseradish Grilled Cheese

Brie, Fig Jam, Cinnamon Raisin Bread Grilled Cheese

Creamy Tomato Soup

Wild Mushroom Soup

Black Bean Vegetarian Chili

Toppings: Shredded Cheddar Cheese, Scallions, Sweet Onions,
Sour Cream, Cornbread Croutons, Hot Sauce

Brownies and Cookies

BUILD YOUR OWN SALAD

GREENS: Select Two:

Romaine Hearts, Spinach, Arugula, Mescaline, Cabbage, Kale

PROTEIN: Select Two:

Crispy Falafel, Roast Chicken, Grilled Steak, Chipotle and Basil Tofu,
Free Range Hard Boiled Eggs

TOPPINGS: Pick Six:

VEGGIES: Tomato, Cucumber, Carrots, Pickled Red Onions, Turmeric Cauliflower,
Beets, Broccoli, Bell Peppers, Edamame, Cilantro, Parsley, Basil, Mint, Avocado

FARMER'S MARKET FRUIT & OTHERS: Berries and Seasonal Fruit,
Dried Cranberries, Citrus Segments

GRAINS AND MORE: Jalapeno Black Beans, Organic Quinoa,
Masoor Lentils, Farro, Pepitas

CRUNCH: Rustic Croutons, Wonton Crisps, Za'atar Pita Chips,
Stone Ground Tortilla Strips

TO DRESS: Select Two: Poblano Buttermilk, Buttermilk Ranch, Tahini,
Sesame Ginger Lime, Cumin Cilantro Crema, Extra-Virgin Olive Oil,
Citrus Vinaigrette, Aged Sherry Vinaigrette

Served with Flatbread

SWEETS: Daily Selection of Fresh Baked Cookies (Chocolate Chips,
Oatmeal Cookies, Cherry Chocolate GF, Oatmeal Raisin GF)

TAKE 15 BEFORE YOU RECONVENE.

Fight off the mid-morning lull with fresh juice, fruit, smoothies, trail mix, and a variety of other options to keep the ideas flowing and the energy going.

POWER BREAK

THE FITNESS BREAK

Oats, Strawberry, Bee Pollen, Hemp Seeds Granola Bars

Green Juice

Acai Smoothies

SWEET AND SAVORY BREAK

Spiced Nut Mix

SAVORY POPCORN: Sea Salt, White Cheddar, Caramel, Ranch

Brownies and Blondies

Assortment of Jumbo Cookies

Chocolate Covered Pretzel Rods

JUMBO PRETZEL BAR

Local Craft Beer Cheese, Housemade Bavarian Mustard, Pimento Cheese

RELISH BOARD

Housemade Potato Chips & Vegetable Chips, Olives, Assorted Pickles,

Seasonal Vegetables/Crudite, Blue Cheese, Caramelized Onion Dip,

Deviled Eggs, Marinated Olives

CHIPS AND DIPS

HOT DIPS: Spinach-Artichoke, Black Bean-Cojita,
Pico De Gallo & Housemade Tortillas

COOL DIPS: Fava Bean Hummus, Goat Cheese Mascarpone with
Fine Herbs, Chipotle Salsa, Baba Ganoush, & Pita Chips



AFTERNOON SLUMP?

NOT WITH US.

Avoid hitting the wall with a spread fit for all. Chips, dips, meat plates, cheese plates, and enough fresh vegetables to ensure everybody has something to keep early afternoons as productive as they were two hours ago.

POWER BREAK

AFTERNOON PICK ME UP SNACKS

Crispy Lavosh with Nori and Himalayan Sea Salt
Edamame Hummus with Furikake
Dried Apple & Citrus Chips
Popcorn with Dried Oregano and Lemon Zest
Farmers Market Vegetables with Goat Cheese
Mascarpone with Fine Herbs
Imported and Domestic Cheeses, Dried & Fresh Fruits

CHEESE BOARDS

CHOOSE ONE:

Point Reyes Blue Cheese, Grapes, Almonds
Aged-Creamed Goat Cheese, Verjus Apricots, Caramelized Pearl Onions
Chile Caciotta Cheese, Sweet Onions, Rustic Olive Bread
American Farmhouse Cheddar, House-Preserved Pears, Backyard Bees' Honeycomb, Baguette
Truffled Honeycomb, Candied Walnuts, Cherry Nut Bread

FLATBREAD BAR

CHOOSE FOUR:

Mascarpone Cheese & Formage Blanc, Dried Fig, Arugula
Marinated Artichoke, Spinach, Roasted Pepper
Wild Mushrooms, Caramelized Onions, Burrata, Parsley
Basil Pesto, Chicken, Goat Cheese, Sundried Tomato
Italian Sausage, Broccoli Rabe, Parmesan Cheese
Roasted Squash, Calabrian Chili, Herb Ricotta Cheese

CONTACT

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