



savor the season

FALL MENU

WOLFGANG PUCK
CATERING

TRAY PASSED bites

Chinois Lamb Lollipop, Cilantro Mint Dressing

Beef Tartare, Shaved Shallots, Whipped Horseradish

Potato Pancake, Dill Creme Fraiche, Trout Roe

Cranberry Orange Pork Belly, Marcona Almond Gremolata

Chicken Milanese, Roasted Lemon Apple Slaw

Whipped Goat Cheese Crostini, Roasted Grape Balsamic Preserves

Prosciutto and Parmesan Cheese Spiedini

A FALL feast

STARTERS

Beet and Burrata Salad
candied kumquat, toasted marcona
almonds, arugula, aged balsamic

Shaved Brussels Sprouts Salad
roasted lemon vinaigrette, crispy
prosciutto, herb goat cheese

Delicata Squash Salad
toasted pumpkin seeds, golden
endive, frisee, golden curry
vinaigrette

WP Caesar
rustic seeded lavash, white
anchovies, shaved parmesan

ENTRÉES

Black & Tan Braised Short Ribs
braised cipollini onions, celeriac
puree, crispy garlic

Pumpernickel Salmon
horseradish potatoes, lingonberry
preserves

Slow Roasted Young Chicken
salsify, marble potatoes, brussels
sprouts, black garlic vinaigrette

Braised Farmers Cheese
masala spice, curry leaf basmati,
dried papaya chutney

Milk Braised Pork Shoulder
goat cheese potatoes, sage jus,
kale slaw

Pumpkin Ravioli
crushed amaretti cookies,
parmesan reggiano, aged balsamic

SIDES

Vanilla Roasted Parsnips

Carrot Juice Braised Heirloom
Carrots

Whipped Sweet Potatoes

Roasted Brussels Sprouts, Lemon
Zest

SWEETS

Banana and Salted Caramel
Pudding Verrine

Dark Chocolate and Burned Salted
Caramel Tarts, Cocoa Nibs Tuiles

Mini German Chocolate Cakes

Apple Beignets Dusted with
Powdered Sugar

#SAVORTHESEASON

MARY cline

REGIONAL DIRECTOR
CATERING SALES
mary.cline@wolfgangpuck.com

202.365.4349

WOLFGANG PUCK CATERING
www.wolfgangpuckcatering.com

@WPCATERING



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