



Wolfgang Puck Catering  
at the Nasher Sculpture Center

CATERING SELECTIONS



Wolfgang Puck  
catering

Food is pleasure, food is fun,  
food is meant to be shared.



One of the things that I love about catering is that a lot of people get to experience the food that I cook from my heart - all at the same time. I personally oversee the chefs, as well as the menus and recipes that are prepared for you and your guests, at the Nasher Sculpture Center.

I believe that fancy food doesn't necessarily have to be fancy to dazzle your palate. I grew up as a young boy in Austria, in a house with no refrigerator. I learned to cook at the age of twelve by using only what was available; fresh, local and seasonal ingredients to create the tastiest food and unexpected flavors. Some people may call it a trend, but I have been cooking this way in my restaurants for more than 25 years.

And we take pride in setting a higher standard for catered events by preparing our delicious cuisine 'a la minute', or restaurant style "to order". You will see and taste the difference that fresh, on the spot preparation makes.

Our catering business started when my customers at Spago asked me to cook for their parties at their homes. Since then, our catering business has grown to providing catering at 29 wonderful cultural and landmark institutions in the United States. So whether you are hosting 20 or 2,000, I hope you will experience the love and passion that I put into my cooking.

Eat, Love, Live!

*Wolfgang Puck*

# seated dinner

## A LA MINUTE DINNER SELECTIONS

THREE COURSE DINNER | \$55 PER PERSON

FOUR COURSE DINNER | \$62 PER PERSON



### FIRST COURSE

Marinated Haricot Vert

Goat Cheese, Toasted Pine Nuts, Micro Greens and Basil Vinaigrette

Roasted Beet and Herbed Goat Cheese Napoleon

Crushed Hazelnuts and Citrus Shallot Vinaigrette

Tomato Tart

Goat Cheese Mousse and Micro Greens

Chopped Farmers Market Vegetable Salad

Shaved Parmesan and Balsamic Vinaigrette

Salad of Red and Green Baby Romaine

Brioche Parmesan Crouton, Marinated Heirloom Tomatoes, Burrata Cheese and Basil Vinaigrette



### SECOND COURSE

Wild Mushroom Risotto with Ragout of Mushrooms and Shallots

Roasted Tomato Soup with Miniature Grilled Cheese Sandwiches

Smoked Mozzarella Ravioli with Smooth Tomato Sauce and Wild Oregano

Asparagus Soup with Parmesan Cream



### ENTRÉE

Herb Roasted Organic Chicken

Red Bliss Potato Cake, Lemon, Blanched Garlic and Wilted Pea Greens

Pan Roasted Organic Chicken

Potato Leek Tart, Roasted Grapes, Arugula and Port Balsamic Reduction

Miso-Glazed King Wild Salmon

Carrot Ginger Purée, Five-Spice Red Wine Reduction and Tempura Shiso Leaves

Roasted Black Bass

Feta-Scallion Potato Purée, Sautéed Zucchini, Sun Dried Tomatoes, Black Olives and Wild Oregano

Roasted Filet Mignon

Potato Galette, Sautéed Spinach, Roasted Mushrooms and Shallot-Red Wine Reduction (add \$10)

Duo of Beef Roasted Filet Mignon and Braised Short Rib

Spring Onions, Asparagus, Fresh Horseradish Mashed Potatoes and Sauce Bearnaise (add \$10)

Roasted Rack of Lamb

Stir Fried Vegetables, Wasabi Potato Purée and Cilantro Mint Vinaigrette (add \$12)

Vegetarian Tower of Roasted Portabello, Zucchini Squash, Roasted Pepper and Spinach

Warm Goat Cheese Quenelle and Fennel Tomato Fondue

### DESSERT

Meyer Lemon Soufflé Tart with Blackberry Merlot Sauce and Blackberry Sorbet

Chocolate Teardrop filled with White Chocolate Mousse and Fresh Cherries

Toasted Almond and Espresso Cream Torte with Jivara Milk Chocolate Mousse

Banana Caramel Custard with Caramel Crème Fraîche and Caramel Chocolate Chip Ice Cream



# wine tasting dinner

## FLAVORS OF CHINOIS & CUT RESTAURANTS

MINIMUM 25 PERSONS | \$125 PER PERSON



### TRAY PASSED

CUT Mini Burgers with Special Sauce  
Pan Fried Oysters with Red Thai Curry  
Spicy Tuna Tartare in a Sesame Miso Cone  
Kobe Beef Tartare with Grain Mustard and Horseradish

### AMUSE BOUCHE

“Two” Minute Egg  
Uni, Caviar Pearls and Wasabi Whipped Cream



### SECOND COURSE

Butter Poached Maine Lobster  
White Truffle Sabayon

### THIRD COURSE

Slow Roasted Turbot  
Salsa Verde and Roasted Fennel

### FOURTH COURSE

Cantonese Style Roasted Duck  
Persimmons, Black Pepper and Ginger



### ENTRÉE

Slow Braised “Indian Spiced” Short Rib  
Celery Root-Apple Purée, Golden Raisins and Crispy Curried Shallots

### CHEESE

Abbeye De Belloc  
Champagne Grape Panna Cotta and Fig Walnut Twist

### DESSERT

Yuzu Lemon-Lime Meringue Tart



# dinner buffet

## CLASSIC DINNER BUFFET

\$65 PER PERSON



### SALAD

Butter Lettuce Salad

Oranges, Roquefort Cheese, Olives, Walnuts and Balsamic Vinaigrette

Marinated Haricot Vert

Baby Greens, Crumbled Goat Cheese, Toasted Pine Nuts and Basil Vinaigrette



### ENTRÉE

Four Cheese Tortelloni

Vine-Ripened Tomato Sauce and Basil

Grilled Côte De Boeuf

Sautéed Celery and Sweet Onions, Bordelaise Sauce

Stuffed Chicken

Risotto and Wild Mushrooms

Halibut

Warm Tomato Fennel Vinaigrette

Ratatouille Style Vegetables with Tomato, Thyme and Parsley

Cauliflower Gratin

Yukon Gold Potato Purée with Crème Fraîche



### DESSERT

Vanilla Bean Panna Cotta with Wild Strawberries and Fresh Mint

Caramelized Meyer Lemon Tarts

Warm Chocolate Truffle Cakes with Whipped Cream and Spun Sugar

Chocolate Crème Brûlées

Assorted Mini Tartlets

### BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



# dinner buffet

## RED SEVEN SPECIALTY DINNER BUFFET

WITH PASSED HORS D'OEUVRES | \$95 PER PERSON



### TRAY PASSED

Pomegranate-Currant Glazed Short Rib with Wasabi Spaetzle, passed in Asian spoons  
Lobster and Vanilla Bean Tempura with Vanilla-Pineapple Sauce  
Mini Kobe Burgers with Wasabi Aioli and Teriyaki Onions  
Crispy Pineapple-Glazed Quail  
Tempura Shrimp with Wasabi Glaze  
Assorted Sushi with Wasabi-Soy Dipping Sauce



### ENTRÉE

Vine-Ripened Tomato Salad, Pickled Onion and Yuzu Basil Vinaigrette  
Dry Fried String Bean Salad with Candied Cashews and Tofu  
Stir Fried Chicken Lettuce Cups with Thai Basil, Orange and Pine Nuts  
Vegetable Shanghai Noodles with Sweet Peppers, Mushrooms, Orange and Chilies  
Miso Broiled Cod with Chili Orange Noodles and Sesame-Miso Vinaigrette  
Hong Kong Style Atlantic Salmon with Ginger, Chilies and Galangal  
Szechuan Style New York Steak with Asparagus, Wild Mushrooms  
Pan Roasted Chicken with Caramel Soy-Garlic Sauce and Spinach  
Stir Fried Market Vegetables  
Brown Rice  
Wasabi Mashed Potatoes



### DESSERT

RED SEVEN Layer Cake...Seven Layers of Red Velvet Cake with Cream Cheese Frosting  
Almond Roca Samosa with Caramel Banana Chocolate Drizzle  
Candied Ginger Crumbles with Plums  
Iced Mango Pudding

### BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Teas and Herbal Infusions



# dinner buffet

## TUSCAN SPECIALTY DINNER BUFFET

\$95 PER PERSON



### SALAD

Heirloom Tomato Salad

Basil Aioli, 25-Year Old Balsamic, Burrata Cheese

Pear and Pecorino Salad

Arugula, Pink Peppercorns, Hazelnut Honey Vinaigrette

### ENTRÉE

Salumi Antipasto

Cured Meats, Roasted Peppers, Marinated Olives, Truffle-Marinated Artichokes and Garlic-Rubbed Grilled Bread

Homemade Pappardella Pasta

Slow Braised Beef Ragù, Spring Peas and Pecorino Snow

Sautéed Cavolo Nero with Crispy Pancetta Garlic Confit

Fagioli Al Fiasco

Tuscan Beans, Roasted Tomatoes, Fava Beans and Tiny Herb Bread Cubes

Homemade Bresaola

Porcini Mushrooms, Oregano and San Marzano Tomatoes

Bistecca Fiorentina

Prime Rib Eye Steak, Chili Flakes, Garlic, Flat Parsley

Branzino Aqua Pazza

Shrimp, Lobster, Saffron Potatoes, Olives, Lemon

Olive Oil Fried Chicken Breast

Arugula, Red Onions and Balsamic Vinegar



### DESSERT

Limoncello Sorbet

Mini Ricotta Chocolate Chip Cannoli

Strawberry Panna Cotta

Marinated Fresh Fruit

Basil Orange Sorbet

# dinner buffet

## VEGAN DINNER BUFFET

WITH PASSED HORS D'OEUVRES | \$70 PER PERSON



### TRAY PASSED

Miso-Glazed Portabello Mushroom Lettuce Cup with Sticky Rice  
Crispy Plantain with Spicy Avocado Mousse  
Cucumber and Honeydew Gazpacho  
Pizza with Grilled Vegetables and Basil Pesto  
Falafel with Lemon Tahini  
Tempura Vegetables with Ponzu Dipping Sauce



### ENTRÉE

Vegetable Sushi with Brown Rice and Soy Paper "Nori"  
Soy Bean Tabbouleh Salad with Grilled Whole Wheat Pita  
Chilled Soba Noodle Nest with Crunchy Vegetables and Garlic-Yuzu Vinaigrette  
Black Garbanzo Bean Hummus with Homemade Matzo Cracker  
Marinated Tofu with Truffled Tomato Vinaigrette  
Barley Risotto with Leeks and Tomatoes  
Roasted Eggplant with Curry Potatoes and Peas

### DESSERT

Fruit Soup Shots with Orange Tapioca  
Pineapple Cous Cous with Mint  
Caramel Popcorn and Pecan Balls  
Chocolate Covered Fruit



# dinner buffet



## VEGAN DINNER BUFFET

WITH PASSED HORS D'OEUVRES | \$75 PER PERSON

### TRAY PASSED

Mini White Bean and Spinach Burger with Spicy Harissa  
Carrot Ginger Cappuccino  
Crispy Bean Sprout Spring Roll with Avocado and Orange Honey  
Mango, Pear, and Carrot Maki Roll with Wasabi Coriander Soy  
Edamame Hummus on Sesame Pita

### ENTRÉE

Fresh Fruit Carpaccio  
    Passion Fruit Caviar, Fennel Pollen and Sweet Red Onion  
Cups of Tender Lettuce  
    Blood Oranges, Endive, Candied Walnut and Wild Herb Polenta Croutons  
Slow-Braised Portabello "Short Rib"  
    Indian Spices, Leeks, Celery Root, Mint and Cilantro  
Twice Baked Yukon Gold Potato Samosa's  
    Curry, Peas, Coriander and Jalapeno  
China Dal Lentils  
    Crispy Phyllo, Savoy Cabbage and Roasted Peppers  
Stuffed Baby Bells  
    China Dal Lentils, Roasted Asparagus and Cumin Lemon Vinaigrette  
Soba Noodles and Raw Vegetables  
    Yuzu, Soy and Garlic Flowers  
Black Rice and Pineapple  
    Vanilla, Thai Basil and Tofu

### DESSERT

Oatmeal Cranberry Cookies and Pumpkin Ginger Sorbet Ice Cream Sandwich  
Wild Fruit and Mint Soups Shooters  
Warm Chocolate Shake with Homemade Marshmallow  
Baklava

# dinner stations

## SPECIALTY STATIONS

TWO DINNER STATIONS, PLUS DESSERT | \$75 PER PERSON

THREE DINNER STATIONS, PLUS DESSERT | \$90 PER PERSON

### SOUTHERN

Baby Greens with South Carolina Goat Cheese  
Candied Pecans and Creamy Peppercorn Dressing  
Popcorn Shrimp with Spicy Mayonnaise  
"Honey Stung" Fried Chicken  
Barbecued Spare Ribs  
Mashed Potatoes and Gravy  
Sweet Buttered Corn  
Baked Macaroni and Cheese

### BISTRO

Marinated French Green Beans  
Crumbled Goat Cheese and Pine Nut Vinaigrette  
Asparagus Salad with Horseradish Vinaigrette  
Sautéed Bass with Lemon and Caper Sauce  
Slow Braised Short Rib  
Mustard and Caramelized Shallot Glaze  
Bistro French Fries with Parsley and Garlic  
Wolfgang Puck Breads and Lavosh

### ITALIAN

Warm Shrimp and White Bean "Bruschetta" with Rosemary  
Antipasto with Italian Meats and Cheeses, Roasted Peppers,  
Artichokes and Red Wine Oregano Vinaigrette  
Homemade Spinach Lasagna with Crispy Spinach  
Lamb Osso Buco  
Tomato Orzo and Lemon Parsley Gremolata  
Chicken with Wild Mushrooms and Marsala Wine  
Tuscan Style Vegetables and Potatoes

### ASIAN

Chinese Chicken Salad with Crispy Wontons, Sesame Candied  
Cashews and Chinois Dressing  
Sea Salt Sprinkled Edamame in the Shell  
Red Curry Prawns  
Pad Thai Noodles, Egg and Tofu  
Dry Fried String Beans with Candied Cashews  
Hong Kong Style Atlantic Salmon  
Ginger, Chilies and Galangal  
Steamed Jasmine Rice  
Stir Fried Chicken Lettuce Cups  
Thai Basil, Orange and Pine Nuts

### TAPAS

Bacon Wrapped Dates  
Stuffed with Parmesan, Port Glaze and Micro Arugula  
Baked Goat Cheese, Spanish Tomato Sauce and Grilled Bread  
Baby Heads of Lettuce  
Manchego, Endive, Almonds and Pear Vinaigrette  
Roasted Peppers  
Asparagus, Leeks, Chickpeas, Lemon and Olive Oil  
Baked Spicy Crab Fondue  
Spinach and Crispy Tortilla Chips  
Paella "Royale" with Shellfish  
Chorizo, Chicken, White Wine and Saffron Rice

### THAI

Glass Noodles with Spicy Shrimp, Papaya, Carrot,  
Thai Holy Basil and Citrus Dressing  
Thai Spicy Beef and Grapefruit Salad with Bean Sprouts,  
Peanuts, Rice Sticks, Mint and Ginger  
Bangkok Fried Rice  
Eggs, Tomatoes, Asparagus and Green Onion  
Stir Fried Vegetables  
White Soy, Ginger and Candied Cashews  
Sea Bass Wrapped in Banana Leaves  
Thai Spices and Jasmine Rice  
Braised Short Ribs  
Panang Curry, Lime Leaves, Coconut Milk and Fried Garlic

### ENGLISH

Bangers with Caramelized Onions and Mashed Potatoes  
Traditional Fish and Chips wrapped in Newsprint  
Malt Vinegar and Tartar Sauce  
Carved Prime Rib with Yorkshire Pudding and Au Jus  
Ale and Cheddar Fondue with Toasted Brown Bread

### PASTAS & SALADS

Classic Caesar Salad with Croutons, Shaved Parmesan and  
Creamy Garlic Dressing  
Tomatoes, Basil and Mozzarella  
Olive Oil and Aged Balsamic Vinegar  
Penne with Chicken and Pesto  
Rigatoni with Sausage, Garlic and Rapini  
Fusilli with Sun-Dried Tomatoes and Parmesan  
Garlic Cheese Bread



# dinner stations

## SPECIALTY STATIONS CONTINUED...

PLUS DESSERT | SELECT FIVE



Miniature Pecan Pies

Banana Pudding Cups

Individual Berry Cobblers

English Toffee Truffles

Warm Zeppolis with Raspberry Jam

Assorted Thai Flavored Mini Cupcakes

Tiramisu

Ginger Crème Brûlée Tarts

Crème Puffs

Homemade Ricotta Chocolate Chip Cannolis

Orange Caramel Flan

Mini Churros with Vanilla Cinnamon Custard

Fresh Baked Almond Ginger Cookies

Mango Coconut Pudding

Market Fruit Soups

Fuji Apple Tarts

Cinnamon and Sugar Dusted Banana  
Spring Rolls with Caramel Drizzle

# hors d'oeuvres

## TRAY PASSED HORS D'OEUVRES

ONE HOUR PRE-DINNER RECEPTION | SIX SELECTIONS | \$20 PER PERSON

TWO HOUR HORS D'OEUVRES RECEPTION | EIGHT SELECTIONS | \$40 PER PERSON



### SEAFOOD

Lobster and Vanilla Bean Tempura  
Vanilla-Pineapple Sauce  
Stuffed Baby Artichoke with Shrimp  
Brioche, Herbs and Lemon Aioli  
Miniature Tortilla Cups  
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  
Dill Crème Fraîche and Caviar  
Tempura Prawns  
Black Bean-Ginger Vinaigrette  
Sweet Maryland Crab Cakes  
Herb Remoulade  
Lobster Spring Rolls  
Five-Spice Dipping Sauce  
"Mai Thai" Glazed Diver Scallop Satay Style  
Snapper Ceviche "Shooter"  
Hamachi Sushi Sphere with Wasabi Caviar

### MEATS

Roasted Lamb Loin on Olive Bread Crostini  
Oven-Dried Tomatoes  
Pomegranate Currant Glazed Spare Ribs  
Wasabi Spaetzle, passed in  
Asian spoons  
Crostini with Prime New York Steak, Yuzu  
Butter and Shiitake Mushrooms  
Chicken Tandoori Cups with Raita  
Spicy Szechuan Beef Rolled with  
Daikon and Carrot  
Roasted Chinese Duck, Shiso Leaf and  
Mango Rice Paper Rolls  
Miniature Cheeseburger on Brioche Bun  
Tiny Pickles & Tomatoes  
Chinois Chicken Salad  
in Miniature Won Ton Shell  
Traditional Pork and Green Onion Pot Stickers  
Ponzu Sauce

### VEGETABLES

Warm Baby Artichoke Bottoms  
Artichoke Fromage  
Roasted Porcini Mushrooms on Parmesan  
Cracked Pepper Shortbread  
Truffled Goat Cheese and  
Caramelized Onion Turnovers  
Watermelon Cube with French Feta and  
Tarragon-Balsamic Syrup  
Spinach, Sun-Dried Tomato and  
Brie Turnovers  
Tomato Tart Tatin with Lemon Aioli  
Parmesan Crisps with Mascarpone,  
Caramelized Pears and Tiny Arugula  
Vegetable Sushi Rolls with Soy-Wasabi Drizzle  
Vegetable Pot Stickers with Ponzu Sauce  
Vegetable Empanadas with Avocado Salsa  
Tomato Confit and Basil Mousse  
in a Slender Parmesan Tuille

### WOLFGANG PUCK SIGNATURE PIZZAS

Four Cheese with Tomato and Basil  
Roasted Vegetables with Fresh Herbs  
Spicy Sausage and Red Onion  
Pepperoni with Roasted Shallot and Peppers  
Barbeque Chicken  
Red Onion and Cilantro  
House Smoked Salmon Pizza  
Dill Cream and Caviar  
Duck Sausage with Mushrooms and Basil  
Artichoke with Shiitake Mushroom,  
Shallot and Parmesan

# hors d'oeuvres

## SPECIALTY INTERNATIONAL HORS D'OEUVRES

THREE HOUR RECEPTION | \$95 PER PERSON



### MILAN

Sweet Corn and Mascarpone with Truffle Glaze served in a Silver Spoon

Stuffed Zucchini Blossom with Homemade Ricotta and Basil

San Marzano Tomato Sauce

Peach and Burrata Zeppoli dusted with Basil Sugar

Chilled Cantaloupe Soup with Olive Oil Whipped Cream, Black Pepper and Crispy Prosciutto Arancini

Crispy Risotto stuffed with Porcini Mushrooms and Spring Peas

Pizzette

Thin Herb Crust Brushed with Roasted Garlic Oil, Shaved Locatelli and

Slow-Dried Heirloom Tomatoes



### TOKYO

Seared Kobe Beef Sashimi

Crispy "White Mexican" Shrimp with Wasabi Glaze

Lobster Hand Roll with Spicy Pineapple Mayonnaise Wrapped in Toasted Sea Lettuce with 24-Karat Edible Gold

Baby Chicken Lollipop Glazed with Chili Kumquat Sauce

Uni & Eggs

Red Sea Urchin Served over a "Two" Minute Egg with Maple-Soy Glaze and Wasabi Whipped Cream



### FRENCH RIVIERA

Leek & Chevre Tart

Escargot "Persillade" En Croute

Demitasse of Onion Soup Gratinee

Coq au Vin

Thumbelina Carrots, Spring Peas, Pearl Onions and Crispy Bacon served in a Tiny Bread Bowl

Miniature Croque Madame

Ham and Cheese Pressed with Parmesan Fondue Topped with Fried Quail Egg

### ALL AMERICAN

Mini Prime Beef Cheeseburgers

American Cheese, Shaved Iceberg, Tomato, Grilled Onion and a Baby Pickle

Turkey Burger Slider with BBQ Sauce and Pineapple Aioli on a Homemade Honey Bun

Mac "n" Cheese Bites with Marinara Sauce

French Fries dusted with Parmesan, Garlic and Parsley, served in a paper cone with Heinz 57

### DESSERT

Tiny Homemade Ice Cream and Sorbet Cones

Mint Chocolate Chip, Vanilla Bean, Chocolate,

Mango Coriander, Milk Jam, Raspberry Rosewater

Tiny Cupcakes

Yuzu Coconut, Jasmine Passion Fruit, Espresso Torrone, Peach-Caramel Cream

Cream Puffs

Praline, Pistachio, Fraise Des Bois



# enhancements

## ENHANCED RECEPTION STATIONS



### SEAFOOD | \$25 PER PERSON

Iced Seafood Display with Lobster, Shrimp, Crayfish, Clams, Oysters and Mussels  
Horseradish Cocktail  
Mignonette Sauce  
Lemon Wedges and Mini Tabasco Bottles

### SUSHI | \$20 PER PERSON

Nigiri to Include Yellowtail, Shrimp and Tuna  
Sushi Rolls to Include Avocado-Cucumber, Spicy Tuna, Vegetable and California Roll



### CARVERY | \$20 PER PERSON

Assorted California Cheeses with Fresh Fruits and Berries  
Sliced Breads and Assorted Crackers  
Horseradish Crusted Prime Rib of Beef or Herb Roasted Turkey Carved to order  
Served with Small Rolls, Cranberry Relish, Creamy Horseradish and Natural Au Jus

### MASHED POTATO MARTINI BAR | \$12 PER PERSON

Potato Purée Martinis  
Black Truffle Butter Balls  
Steamed Broccoli  
Shredded Cheese  
Bacon Bits  
Crème Fraîche  
Chives  
Warm Lobster and Scallion Butter (add \$5 per person)  
Optional Caviar (Market Price)



### ANTIPASTI BAR | \$15 PER PERSON

Roasted Asparagus with Grilled Lemon and Olive Oil  
Roasted Peppers with Olive Oil, Garlic and Fresh Basil  
Chilled Pasta with Saffron, Tomatoes, Olives, Oregano and Pine Nuts  
Marinated Roasted Shrimp with Sweet and Spicy Mustard Dressing  
Baby Greens with Shaved Manchego Cheese and Sherry Vinaigrette  
Assorted Marinated Olives

\*Enhanced reception stations are available with the purchase of passed hors d'oeuvres and buffet selections.



## DESSERT RECEPTION

TWO HOUR RECEPTION | \$28 PER PERSON



### ASSORTED CHEESES, CRACKERS & FRUIT

Assorted Cheeses with Fresh Fruits and Berries

Sliced Baguettes and Assorted Crackers



### CHOCOLATE CHEESECAKE "TRUFFLES"

New York Style covered in Dark Chocolate

Caramel Swirl covered in Milk Chocolate

Raspberry Swirl covered in White Chocolate



### BROWNIE BAR

Classic with Walnuts

M & M Studded Blondies

Milk Chocolate with Peanut Butter Chips

White Chocolate Chunk with Sweet Coconut

Dark Chocolate with Crushed Oreos



### SIGNATURE DESSERTS

Vanilla Bean Panna Cotta with Wild Strawberries and Fresh Mint

Caramelized Meyer Lemon Tarts

Warm Chocolate Truffle Cakes with Whipped Cream

Chocolate Crème Brûlées

Assorted Mini Tartlets

Assorted Cookie Lollipops

Brewed Regular and Decaffeinated Coffee and Assorted Teas

# seated lunch

## CLASSIC SEATED LUNCH SELECTIONS

THREE COURSE LUNCH | \$42 PER PERSON



### FIRST COURSE

Traditional Caesar Salad with Aged Parmesan and Toasted Crostini  
Baby Mixed Greens with Tomatoes, Endive and Balsamic Vinaigrette  
Marinated Grilled Asparagus with Baby Greens and Pink Peppercorn Vinaigrette  
Salad of Vine-Ripened Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil and  
100-Year Old Balsamic Vinegar



### ENTRÉE

Roasted Organic Chicken Breast with Sweet Peas,  
Roasted Fingerling Potatoes and Cipollini Onions  
Roasted Chicken with Preserved Lemon, Chili and Blanched Garlic,  
Potato Purée and Sautéed Garlic Spinach  
Roasted Wild King Salmon with Fennel Potato Purée, Dill Glazed Cucumbers,  
Extra Virgin Olive Oil, Aged Balsamic Vinegar and Organic Micro Green Salad  
Herb Crusted Halibut  
Tomato Fennel Fondue, Basil Potato Purée and Sautéed Greens  
Roasted Agro New York Strip with Crushed Fingerling Potatoes, Garlic Rapini and  
Four Peppercorn Sauce (add \$12)  
Roasted Filet Mignon  
Potato Purée, Farmers Market Vegetables and Bordelaise Sauce (add \$12)



### DESSERT

Jack Daniels Spiced Pecan Pie  
Ten Year Chocolate Sauce and Vanilla Whipped Cream  
Warm Chocolate Souffle Cake  
Whipped Cream and Fifty Bean Vanilla Ice Cream  
Tahitian Vanilla Angel Food Cake with Heavenly Lemon Cream and Fresh Fruit



# lunch buffet

## SALAD & SANDWICH BUFFET

\$35 PER PERSON



### SALAD SELECTIONS (Select Three)

Traditional Caesar Salad with Aged Parmesan

Baby Mixed Green with Tomatoes, Endive and House Vinaigrette

Tomato and Mozzarella “Caprese” with Balsamic and Olive Oil

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

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



### DELI PLATTER

Glazed Ham, Smoked Turkey, Roast Beef

Sliced Cheddar, Swiss and Provolone Cheese

Assorted Rolls and Sliced Breads

Assorted Condiments Including Deli and Dijon Mustards, Mayonnaise

Sliced Tomatoes, Pickles, Red Onions and Shaved Lettuce

### SWEETS

Sliced Fruit and Berries with Cottage Cheese

Assorted Freshly Baked Cookies



### BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



# lunch buffet

## CLASSIC LUNCH BUFFET

\$45 PER PERSON



### SALAD SELECTIONS

Chopped Farmers Market Vegetable Salad

Traditional Caesar Salad with Aged Parmesan

### ENTRÉE

Penne Pasta with Sun-Dried Tomatoes and Parmesan

Pan Roasted Chicken with Rosemary Au Jus

Almond Crusted Salmon with Aged Red Wine Sauce

Potato Purée

Sautéed Seasonal Vegetables

Assorted Wolfgang Puck Breads and Rolls

Sweet Cream Butter



### DESSERT

Miniature Fruit Tarts

Buttermilk Cake with Strawberries and Crème Fraîche

Warm Chocolate Truffle Cakes



### BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



# lunch buffet

## POSTRIO LUNCH BUFFET

\$48 PER PERSON



### SALAD SELECTIONS

Mixed Greens with Orange Vinaigrette and Shaved Red Onion

Panzanella Salad

Roasted Zucchini, Roasted Red Onion and Toasted Pan Rustique Bread

Red and Yellow Cherry Tomatoes, Green and Black Olives, Red Wine Vinaigrette and Fresh Basil



### ENTRÉE

Chicken Marsala with Farm Mushrooms

Sliced Leg of Lamb with Rosemary and Garlic

Eggplant Parmesan with Vine-Ripened Tomatoes

Penne with Broccoli, Sun-Dried Tomatoes, Garlic and Olive Oil

Garlic Rapini



### DESSERT

Tiramisu Cups with Edible Chocolate Spoons

Miniature Pistachio Crusted Cannolis

Assorted Biscotti

### BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

# tea party

## AFTERNOON TEA PARTY

\$35 PER PERSON



### PASSED COCKTAILS (Select Two)

Sparkling Meyer Lemonade  
Raspberry Mint Sweet Green Tea  
Strawberry Sugar Cane Spritzer  
Lime Ginger Julep  
Clear Soda with Orange Ice Cubes

### PASSED HOR'S DOEUVRES

Seared Tuna with Fennel Dust, Saffron Potato and Black Olive Tapenade  
House Smoked Salmon on Persian Cucumber with Caviar  
Fig with Honey Butter and Mizuna Leaves



### FIRST COURSE

Light as a Feather Scones and Crumpets  
Wild Strawberries  
Golden and Red Raspberries  
High Mountain Blackberries  
Homemade Devonshire Cream, Apricot Marmalade, Meyer Lemon Cream and  
Wild Raspberry Jam

### DECADENT SWEETS

Parisiennne Macaroons: Raspberry, Pistachio, Lemon, Coconut, Espresso  
Chocolate Frosted Crystallized Fruits and Strawberries  
Earl Grey Tea Biscuits  
Chocolate Stuffed Raspberries  
Brown Butter Madeleine Cookies  
Dark Chocolate Financiers



### ASSORTED GÂTEAU

Chocolate Opera Torte  
Twelve-Layer Mocha Praline Dobos Torte  
Buttermilk Cake with Strawberries  
Meyer Lemon Crème Filled Angel Food Cake

### BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Teas and Herbal Infusions



# breakfast

## CONTINENTAL BREAKFAST

\$18 PER PERSON

DELUXE | \$20 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 Cream Butter

Sliced Seasonal Fruit and Berries

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



### DELUXE CONTINENTAL BREAKFAST

Freshly Made Pastries to include:

Croissants, Pain au Chocolat, Sticky Buns,  
Fruit Danish, Assorted Muffins and Breakfast Breads

Fruit Preserves and Sweet Cream Butter

Assorted Mini Bagels and Cream Cheese

Sliced Seasonal Fruit and Berries

Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



# enhancements

## ENHANCED CONTINENTAL BREAKFAST



### ENHANCEMENTS

Granola, Berry and Yogurt Parfaits (add \$5 per person)

Individual Boxed Cereals with Regular and Skim Milk (add \$3 per person)

Individual Plain and Fruit Yogurts (add \$3 per person)

Sliced Smoked Salmon with Traditional Accompaniments (add \$8 per person)

Whole Fruit including: Bananas, Apples and Grapes (\$3 per piece)

Toasted Croissant with Scrambled Eggs, Applewood Bacon and Vermont Cheddar Cheese (add \$5 per person)

Breakfast Burrito with Scrambled Eggs and Chicken Apple Sausage Salsa Fresca and Sour Cream (add \$5 per person)

Steel Cut Oatmeal with Toppings of Brown Sugar, Toasted Walnuts, Raisins, Sliced Bananas and Seasonal Berries (add \$5 per person)



### ASSORTED BREAKFAST PIZZAS

Smoked Salmon with Dill Cream and Salmon Caviar

Scrambled Egg with Leeks, Goat Cheese and Bacon

Scrambled Egg with Roasted Peppers, Onions and Vermont Cheddar Cheese (add \$8 per person)



# seated breakfast

## CLASSIC SEATED BREAKFAST

\$28 PER PERSON



### 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 (Select One)

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

Corned Beef Hash Cakes "Benedict"

Poached Eggs, Sautéed Spinach and Bearnaise

Lemon and Ricotta Blintzes with Warm Wild Blueberry Compote

Heirloom Tomato, Gruyere and Parmesan Frittata

Pecan Waffles with Ginger-Vanilla Syrup and Caramel Whipped Crème Fraîche

Raisin Brioche French Toast with Sautéed Bananas and Cinnamon-Spice Butter

Huevos Rancheros with Fried Eggs, Salsa, Cotija Cheese and Crispy Tostada



### BEVERAGE

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



# breakfast buffet

## BREAKFAST BUFFET

\$32 PER PERSON



### FRESHLY MADE PASTRIES

Croissants, Pain au Chocolat, Sticky Buns, Fruit Danish, Assorted Muffins and Breakfast Breads

Fruit Preserves and Sweet Cream Butter



### ENTRÉE

Sliced Seasonal Fresh Fruits and Berries

Scrambled Eggs with Fresh Herbs

Breakfast Potatoes

Applewood Smoked Bacon

Old-Style Buttermilk Pancakes with Wild Huckleberries and Vermont Maple Syrup



### BEVERAGE

Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

# snack break

## SNACK & BREAK SELECTIONS



### MORNING BREAKS

Plain and Fruit Flavored Yogurts  
\$3 each

Fresh Whole Fruit  
\$3 each

Sliced Breakfast Breads  
Cinnamon Swirl,  
Lemon-Poppyseed and  
Banana Nut  
\$38 per dozen

Assorted Granola and Power Bars  
\$4 each

Fruit Skewers with Yogurt Dip  
\$5 per person

Pre-Blended Fruit Smoothies  
Mixed Berries,  
Strawberry-Banana and  
Peach-Mango  
\$5 per person

Miniature Bagels  
Smoked Salmon and  
Cream Cheese  
\$8 per person

### AFTERNOON BREAKS

Assorted Tea Sandwiches  
\$8 per person

Vegetable Crudités with Roquefort Dip  
\$5 per person

Seasoned Mixed Nuts  
\$3 per person

Imported and Domestic Cheese Display  
\$7 per person

Chips, Salsa and Guacamole  
\$5 per person

Root Vegetable Chips  
\$4 per person

Granny Smith Apples Sliced  
Peanut Butter and  
Caramel Dipping Sauces  
\$4 per person

### Jumbo Cookies

Chocolate Chip, Lemon-Ginger,  
White Chocolate and Dried Cherries,  
Chocolate-Chunk, Peanut Butter,  
Oatmeal Raisin or Biscotti  
\$38 per dozen

Brownies and Blondies  
Lemon Bars and Pecan Bars  
\$38 per dozen

Jumbo Pretzels with Assorted Mustards  
\$38 per dozen



# beverages

## BAR PACKAGES



### Host Sponsored Bar Packages

A minimum of 50 guests are required for package bars.

Pricing is based on a per person basis, service charge is additional.

#### SOFT DRINKS:

First Hour	\$7.00
Second Hour	\$3.00
Each Additional Hour	\$2.00

#### BEER & WINE

First Hour	\$14.00
Second Hour	\$10.00
Each Additional Hour	\$6.00

#### PREMIUM BAR

First Hour	\$16.00
Second Hour	\$11.00
Each Additional Hour	\$7.00

Fris or Absolut Vodka  
Bombay Gin  
Bacardi Rum  
Jim Beam Bourbon  
Johnny Walker Red Scotch  
Seagram's Seven Crown Whiskey  
Sauza Tequila

Sparkling Wine  
House Chardonnay  
House Cabernet Sauvignon  
Budweiser and Bud Light Beer  
Heineken and Amstel Light Beer

Soft Drinks  
Still and Sparkling Water  
Fruit Juice

#### PLATINUM BAR

First Hour	\$19.00
Second Hour	\$13.00
Each Additional Hour	\$ 8.00

Ketel One Vodka  
Bombay Sapphire Gin  
Pyrat Rum  
Makers Mark Bourbon  
Patron Silver Tequila  
Johnny Walker Black Scotch  
Crown Royal Canadian Whiskey

Champagne  
House Chardonnay  
House Cabernet  
Budweiser and Bud Light Beer  
Heineken and Amstel Light Beer

Soft Drinks  
Still and Sparkling Water  
Fruit Juice

Consumption and cash bars are available upon request. We are happy to accommodate your individual event requirements; however, cash bar setups and cashiers will incur a separate charge.



# beverages

## WINE SELECTIONS



### SPARKLING WINES

Schramsberg Mirabelle, California	\$65.00
Perrier Jouet Brut Champagne	\$100.00
J Brut Rose, Sonoma	\$105.00
Piper Heidsieck Brut Champagne	\$115.00
Veuve Cliquot, Champagne Yellow Label	\$125.00
Gosset Champagne	\$145.00
Taittinger Brut La Francaise Champagne	\$165.00

### RIESLING

Saint M Riesling, Pfalz	\$45.00
Jekel Riesling, Monterey	\$45.00
Gunderloch Diva Spatlese Riesling, Rheinhessen	\$55.00

### PINOT GRIGIO

Francis Ford Coppola, Napa	\$45.00
Masi Masianco Pinot Grigio, Veneto	\$45.00
Santa Christina by Antinori, Italy	\$50.00
Santa Margherita Pinot Grigio, Tre Venezie	\$68.00

### SAUVIGNON BLANC

Hall Sauvignon Blanc, Napa	\$45.00
Sauvignon Republic, New Zealand	\$50.00

### CHARDONNAY

Kendall Jackson Chardonnay, California	\$48.00
CSM Indian Wells, Washington	\$52.00
Cambria Chardonnay, Santa Maria	\$56.00
Ferrari Carano, Sonoma	\$58.00
Hartford Court Chardonnay, Sonoma	\$62.00
Pine Ridge Dijon Clones, Napa	\$92.00
Mer Soleil Chardonnay, Central Coast	\$98.00
Chalk Hill, Sonoma	\$125.00

### PINOT NOIR

Francis Coppola, Monterey	\$52.00
La Crema Pinot Noir, Sonoma	\$56.00
Cambria Pinot Noir, Santa Barbara	\$58.00
Fess Parker Pinot Noir, Santa Barbara	\$72.00
Macrostie Pinot Noir, Carneros	\$85.00
Foley Pinot Noir, Santa Rita Hills	\$95.00



# beverages

## WINE SELECTIONS



### MERLOT

Francis Coppola, California	\$52.00
Franciscan, Napa	\$55.00
Markham, Napa	\$70.00
Rutherford Hill Merlot, Napa	\$70.00
Matanzas Creek Merlot, Sonoma	\$72.00
Pine Ridge Merlot, Napa	\$85.00
Northstar, Washington	\$108.00
Darioush, Napa	\$115.00

### CABERNET SAUVIGNON

Liberty School, Paso Robles	\$45.00
Avalon, Napa	\$48.00
Coppola Claret, California	\$52.00
Joseph Carr, Napa	\$52.00
CSM Cold Creek Cab, Washington	\$72.00
Markham, Napa	\$75.00
Mount Veeder, Napa	\$95.00
Frogs Leap, Napa	\$115.00
Chimney Rock, Napa	\$135.00

### ALTERNATIVE WHITES

Jean Luc Colombo Cotes du Rhone Blanc	\$45.00
Torres Vina Esmeralda, Spain	\$45.00
Sokol Blosser Evolution, Oregon	\$52.00
Don Olegario Albarino, Rias Baxias	\$52.00
St Supery Virtu, Napa	\$70.00
Caymus Conundrum, California	\$70.00

### ALTERNATIVE REDS

Marchesi di Barolo Barbera d'Alba Ruvei	\$45.00
Sokol Blosser Mediterina, Oregon	\$52.00
Mariah Zinfandel, Mendocino	\$52.00
Ricasoli Brolio Chianti Classico	\$55.00
Bell Syrah, Mendocino	\$65.00
Masi Costastera Amarone, Veneto	\$148.00

# event planning

## **Planning Your Event with Wolfgang Puck Catering – It's Whatever You Want**

Our award-winning chefs bring a superior level of creativity and invention to the kitchen. These menus are meant to be a starting point to begin our discussions regarding your event. Our experienced and professional catering team is more than happy to modify these menus or create something completely unique based on your needs and preferences. Please note that certain items may not be available due to factors such as seasonality of produce or depleted wine inventories. Not to worry, we will recommend suitable substitutions so you and your guests will enjoy the season's most magnificent flavors and the finest tastes available.

## **WELL™ Wolfgang Puck's Commitment to the Environment**

We strive to give our customers the freshest, organic and humanely-raised food, the most delicious, innovative tastes and the best in genuine hospitality. This includes our commitment to provide cage-free/crate-free, certified organic, free range, local, natural and sustainable ingredients whenever possible. For more information on Wolfgang's company-wide WELL™ program, please visit [www.wolfgangpuck.com](http://www.wolfgangpuck.com).

## **Equipment Included**

The following equipment is included in the menu prices for on-premise events up to 150 guests:  
- China plates, flatware, standard glassware, buffet tables, buffet chafers and utensils

Additional equipment may be required to execute your individual menu. We are happy to arrange for specialty linens, tabletop equipment and floral arrangements to express your unique style. Our Catering Sales Manager will consult with you on the specific details of your event and provide you with an estimate for rental equipment, if needed.

## **Labor Guidelines**

Wolfgang Puck Catering applies a service charge to all events and this will be calculated based on your specific event requirements.

## **Miscellaneous**

Buffet pricing is based on a minimum of 50 guests, additional charges may apply for smaller groups. The menu prices do not include applicable room fees. Please note that food and beverage minimums apply to each room. Please consult our Catering Sales Manager for more details.





Wolfgang Puck  
catering

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