



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

Abbaye 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 Torte, 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.

reception

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
Macroste 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.

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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