

### 1. WP Market On The Go

- Pick-Up (Atlanta | Boston | Dallas | Houston | LA | Washington DC)
- Delivery (Atlanta | Boston | Dallas | Houston | LA | Washington DC)

## 2. Office Delivery

EZ Cater

### 3. Virtual Meals

- Delivery (Atlanta | Boston | Chicago | Dallas | Houston | LA | Philadelphia | Seattle | Washington DC)
- Cold Ship (anywhere in the US)
- Dry Ship (anywhere in the US)

## 4. Virtual Chef

- Shipped Meals cold or dry (anywhere in the US)
- Grocery List
- WP Swag

### 5. Private Chef

In home for 10 guests or more.



On The Go | Pick-Up or Delivery

**TOCK** 



@wpcatering #neverstopcelebrating





On The Go | Pick-Up or Delivery TOCK

## Best of Award Season

Heat and Serve full instructions provided \$45 PER PERSON | MINIMUM 4

#### SIGNATURE SMALL PLATES

4 | 4 oz Legendary Chicken Pot Pie
4 | 4 oz Cavatappi Truffle Mac N Cheese
Miso Glazed Salmon | Carrot Ginger Puree
Stone Fruit & Burrata Salad | Arugula | Olive Oil | Balsamic

#### **TO SHARE**

Roasted Nuts | Dried Pineapple | Rosemary

Jalapeño Popcorn

#### SOMETHING SWEET

12 piece Signature Wolfgang Puck
Bon Bons

# Better with Beverages

#### **ENHANCEMENTS**

SEE ADDITIONAL COSTBELOW

#### SIGNATURE COCKTAILS

priced per beverage

#### Paloma

Tequila | Grapefruit | Lime | Simple Syrup | Soda | Aleppo Pepper | 10

Lawrenceburg Bramble Bourbon | Blackberry | Basil | Lemon | 10

#### WINE SELECTIONS

priced per bottle

2015 Wolfgang Puck Rosso di Montalcino | 19

Wolfgang Puck Chardonnay 2019 | 15

Wolfgang Puck Cabernet | 15

Wolfgang Puck Pinot Noir | 15

Louis M. Martini Napa Valley Cabernet | 19

Fumanelli Valpolicella Classic Superiore 19

De Loach Pinot Noir | 19

Pelligrini Chardonnay 18

#### BEER SELECTIONS | SIX PACK

Angel City IPA 12

Firestone Walker 805 Blonde Ale | 12

Stella | 12









## Virtual Meals - Delivery or Ship



\$100 (x2 Pizzas) | \$190 (x4 Pizzas)

Legendary Chicken Pot Pie Kit: \$70 (x2 - 24oz) | \$130 (x4 - 24oz)

Cacio e Pepe Mac n Cheese: \$50 (x1 - 24oz) | \$90 (x2 - 24oz)

Signature Miniature Cheeseburger Kit: \$50 (18 Total) | \$100 (36 Total)

Maitake Mushroom Pizza: \$60 (x2 Pizzas) | \$110 (x4 Pizzas)

Chocolate Lava Truffle Cakes: \$36 (6 Total)

#### **Combo Kits**

Smoked Salmon Pizza Kit (x2 Pizzas) + Chinois Chicken Salad | \$140

Cacio e Pepe Mac n Cheese (x1 - 24oz) + Chinois Chicken Salad | \$90

Signature Miniature Cheeseburger Kit (18 per order) + Chinois Chicken Salad | \$90









#### **APPEARANCE FEES:**

Chef Wolfgang Puck \$8,000 Chef Drew Swanson \$2,500

## CELEBRATE Virtually WITH WOLFGANG PUCK CHEFS

Our team will work with you to customize an experience that will inspire and entertain your clients, quests or associates. Our chefs will join your guests virtually to provide an online cooking class that is personal, engaging and delicious.

#### Experiences INSPIRATIONAL IDEAS

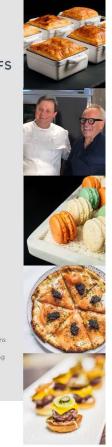
- Team Building
- Client Appreciation
- Celebrations
- Product Launch ■ Sales Presentation
- Networking

#### Culinary Curriculum SIGNATURE WOLFGANG PUCK CLASSICS

- Chicken Pot Pie
- Smoked Salmon Pizza
- Chinois Chicken Salad ■ Cacio e Pepe Mac N Cheese
- Risotto

#### Extra CREDIT CAN BE ADDED TO ANY OF OUR MENUS

- Sweet and savory snacks Spiced Nut Mix, Popcorn, Pretzel Bites, Macarons
- Wine pairings [subject to local restrictions]
- Wolfgang Puck branded aprons, wooden spoon, cookbooks, insulated bag



## Chef Eric Klein \$2,500 Chef Garry Larudinat \$2,500

## COOKING Virtually WITH WOLFGANG PUCK CHEFS

Let our team create delicious memories for you at home. We now offer virtual and interactive cooking experiences with our expert chefs bringing our signature dishes to your table.

#### VIRTUAL COOKING CLASS

PROVISIONS COST ADDITIONAL WELCOME AND INTRODUCTION

#### WOLFGANG PUCK \$8,000 appearance fee

International icon Wolfgang Puck is recognized for both his culinary brilliance and dynamic personality. From award-wining restaurants around the globe to creating the menu for the Oscars Governors Ball for more than 25 years, his legendary name carries an undeniable cachet in America and around the world. His bold and innovative cooking changed the way people cook and eat by mixing his classic French training with California-influenced aesthetics and the highest quality ingredients.

#### ERIC KLEIN | VP Culinary \$2,500 appearance fee

Vice President of Culinary Eric Klein combines his culinary artistry with passionate leadership and an outgoing sensibility. When it comes to food, he is a purist, and every dish he creates aims to enhance the true flavors of the superior ingredients. The former Executive Chef of Spago (Las Vegas) was named one of the Top 10 Best Chefs in America by Food & Wine magazine.

#### GARRY LARDUINAT | Executive Pastry Chef \$2,500 appearance fee

Known for his whimsical and inventive desserts, Executive Pastry Chef Garry Larduinat has been focused on his craft since the young age of fourteen. The former Executive Pastry Chef for Francois Payard and the Hotel Bel-Air is one of the most popular pastry chefs on Instagram, enchanting an audience of 224,000 followers with his visually stunning creations.

#### ANDREW SWANSON | Regional Executive Chef \$2,500 appearance fee

Regional Executive Chef Andrew Swanson mixes artistic flair and culinary creativity. Cooking since he was a child, Drew gained an in-depth knowledge of seasonal produce and a passion for creating meals with the freshest, most vibrant products of the season, which remain the driving forces behind his culinary expertise to this day.





## PLAN Virtually WITH THE WOLFGANG PUCK TEAM

#### VIRTUAL Culinary EXPERIENCE (SAMPLE)

Curate an unforgettable team-building experience for your team.

THE INSTRUCTOR A Wolfgang Puck Chef demonstrates the preparation of a signature Wolfgang Puck classic recine you have selected from our curriculum of classes

THE CLASSROOM Your WPC Chef will be live for up to 1.5 hours, welcoming guests, answering questions, preparing the selected signature dish, interacting with your quests (up to 25 screens via the virtual technology of your choice), Q&A, and wrapu

THE STUDENT Each guest will receive custom measured, portioned and prepared ingredients that will be handpacked in a cold pack box. Prior to the online class, guest will receive digital instructions, small ingredient list, and the kitchen tools to have on-hand for the cook-along with our Chef.

THE COST Chef Appearance fees range from \$2,500-\$8,000; provision kits range from \$70-\$250 (serves 2-4). Client arranged overnight shipping and applicable sales tax.

- Shipping

  Cold shipped via FedEx Overnight anywhere in the continental U.S.
- Also available for pick up and delivery in select cities nationwide. Los Angeles, Dallas, Houston, Atlanta, DC Metro, Seattle, Boston, Philadelphia







**Virtual Chef** 

YouTube - Wolfgang Puck Catering Virtual Chef





## Gather together

## Private Chef | \$175 Inclusive + Tax



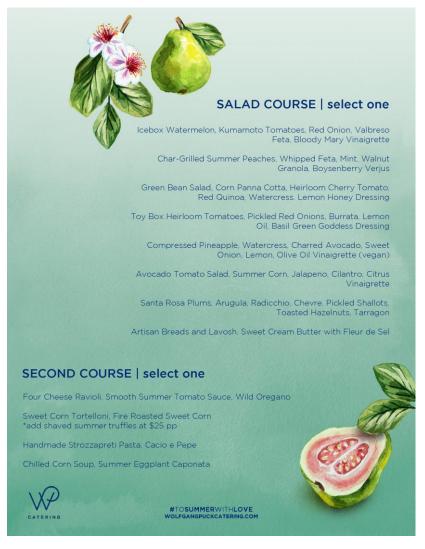






## Gather together

## Private Chef | \$175 Inclusive + Tax









#### DESSERT | select one

Individual Harry's Berries Strawberry and Macerated Rhubarb Pie, Whipped Vanilla Crème Fraiche, Rhubarb Chips

Boba Parfait, Compressed Honeydew, Green Tea Almond Milk Mousse, Coffee Gelee (vegan)

Peaches and Cream Dome Cake, Sour Cream Vanilla Mousse, Macerated Peach Filling, Traditional Marzipan Cake, Peach Chips and Crunch

Strawberry Lime Tart, Fresh Strawberries, Strawberry Compote, Basil Infused Lime Curd, Whipped Cream

Flourless Chocolate Cake, Passion Fruit Jelly, Milk Chocolate Mousse, Chocolate Sable, Chocolate Glaze

Sweet Corn Cake, Poached Apricots, Ginger Ice Cream

Brewed Regular and Decaffeinated Coffee, Premium Teas





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CATERING

## **EVENT** enhancements

### **HYDRATE**

Acrylic Water Tumbler

Glass Water Tumbler

Stainless Steel Tumbler

Coffee Mug or Travel Mug\*

### **SWEET TOOTH**

Chocolate Box

Dessert Recipe Cards

Macaron Box

Chocolate Bar

## **COMFORT**

Wooden Spoon

Custom Apron

Assorted Salt Set

## SUSTAINABLE

Steel Re-Usable Straw Set

Insulated Grocery Bag

Canvas Grocery Tote

Lunch Bag



## **EVENT** enhancements





## SERVICE modifications

Health Safety Champion (per shift)
Client Safety Guide











## WOLFGANG PUCK



Now, more than ever, we are dedicated to sharing our *passion* for culinary innovation, uncompromising quality and *welcoming* hospitality.

For today, *quality* may be redefined as visible measures of sanitation and more subtle gestures of warmth and empathy.

As we come back to the table, trust that we have anticipated every touchpoint of welcome, safety and enjoyment to deliver the guest experience you envisioned.





## SAFER Together

The health, safety and well-being of our guests, clients and associates remains our highest priority.

To support you during this time, we have put new guidelines in place to promote everyone's health and safety.



#### TEAM HEALTH, SAFETY AND TRAINING

- · Screening per shift to include health self-certification and temperature check
- · Re-enforcement of stay at home policy for illness
- · Contactless timeclock
- · Restriction on personal belongings
- Face masks provided by company to all staff per guidelines: black reusable mask for service areas, disposable mask for back of house
- · Gloves required for all service staff while serving food and by all culinary staff, provided by company
- Designated health and safety supervisor onsite at all times
- · Escalated hand-washing and sanitation schedules
- ServSafe and training for all managers; COVID-19 training for all active associates
- · Customized training on safe interaction with guests and new service protocols
- . Early call times for pre-shift training to review and update service protocols
- · Strategic, cross-functional staffing to permit physical distancing in front and back of house



#### SPATIAL ACCOMMODATIONS

- Intentional space planning with appropriate distance of seating and reduced capacities
- Staff to greet and assist with guest flow, queueing, comfort
- · Guest flow and queuing marked with easy to follow floor decals, signage and stanchion
- · Increased points of service to maintain access without crowding
- Antimicrobial signage information throughout event
- · Staff to lead by example, practicing physical distancing in front and behind the scenes



#### FOOD AND BEVERAGE

- · Sourcing excellence featuring traceability, supply chain consistency, local and sustainable products as always
- Alternative service styles including individually packaged items and condiments
- · Nothing preset; utensils and all items distributed by server
- · Replace self-serve with attended food and beverage stations
- · Protective barrier between quests and food station attendants or bartenders
- · Beverages served in can, bottle, or with lid
- Events designed individually and reviewed by senior managers to ensure safety without affecting quality of service
- · Access to and deployment of contactless equipment and innovative service models



#### SANITATION AND DISINFECTING

- We will collaborate with venue and vendor partners to establish appropriate protocols for each event space
- · Transportation vehicles and equipment sanitized routinely
- Supplies and deliveries will be received and inspected upon arrival per guidelines
- Frequently touched common surfaces disinfected regularly with anti-viral solution
- · Hand washing stations or sanitizer dispensers throughout event location



#### COMPLIANCE

- COVID task force comprised of Compass Group Quality Assurance, Safety, Supply Chain, Human Resources, Legal and Communications leaders dedicated to monitoring and implementing evolving guidelines
- · E15 Group providing market data and analytics to anticipate guest preferences for safety and comfort
- Company guidelines and audit logs for associate and service safety and sanitation
- Local, state and CDC regulations and guidelines









## WOLFGANG PUCK

CATERING

## **LAUREN** ECK

**DIRECTOR OF CATERING SALES, TEXAS** 

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WOLFGANG PUCK CATERING www.wolfgangpuckcatering.com

