Gather virtually in Dallas.
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.
Gather virtually

On The Go | Pick-Up or Delivery

TOCK

FLAVORS IN Bloom

"JUST THE APPETIZERS" CELEBRATION

- Spicy Tuna Taco Kit
- Sesame Miso
- Smoked Salmon Lollipop
- Dill Créme Fraiche | Caviar
- Mini Burger Kit
- Burger Patties | Brioché Bun | Cheddar Cheese | Tiny Tomatoes | Cornichon | Remoulade
- Margherita Flatbread
- Heat and Serve
- Asian Salad Kit
- Candied Cashews | Crispy Wontons
- Mini Take Out Boxes | Chopsticks
- Mini White Chocolate Cherry Cookies | Brownie Bites | Mini Berry Hand Pies
- Ready to Warm

minimum 4

$35 per person Celebration

Add-On Entrées & Signature Cocktails via TOCK


#WPCcatering
#neverstopcelebrating
Gather virtually

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 | Anugula | Olive Oil | Balsamic

To Share
Roasted Nuts | Dried Pineapple | Rosemary Jalepeño Popcorn

Something Sweet
12 piece Signature Wolfgang Puck Bon Bons

Better with Beverages

Enhancements

See additional cost below

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
Fumèelle Valpochea Classic Superiore | 19
De Loach Pinot Noir | 19
Palligrini Chardonnay | 18

Beer Selections | Six Pack
Angel City IPA | 12
Firestone Walker 805 Blonde Ale | 12
Stella | 12
Gather virtually

Virtual Meals - Delivery or Ship

**Bake & Serve Kits**

*minimum 2-day cold shipping required*

- **Smoked Salmon Pizza Kit:**
  - $100 (x2 Pizzas) | $190 (x4 Pizzas)

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

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

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

- **Maltake 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 & Cheese (x1 - 24oz) + Chinois Chicken Salad** $90

- **Signature Miniature Cheeseburger Kit (18 per order) + Chinois Chicken Salad** $30
APPEARANCE FEES:
Chef Wolfgang Puck $8,000
Chef Drew Swanson $2,500
Chef Eric Klein $2,500
Chef Garry Larudinat $2,500

CELEBRATE VIRTUALLY WITH WOLFGANG PUCK CHEFS

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

Experiences Inspirational Ideas
- Team Building
- Client appreciation
- Celebrations
- Product Launch
- Sales Incentives
- Networking

Culinary Curriculum
SIGNATURE WOLFGANG PUCK CLASSICS
- Chicken Pot Pie
- Fried Shrimp Gnocchi
- Pepperoni Pizza
- Fettuccine Alfredo
- Lasagna
- Chicken Parmesan
- Chicken Alfredo
- Casserole
- Risotto

Extra Credit
CAN BE ADDED TO ANY OF OUR MENUS
- Sweet and savory snack (Spread Nut Mix, Popcorn, Pretzel Bites, Macaroni)
- Wine pairing (selected to complement menu)
- Wolfgang Puck branded aprons, wooden spoon, cookbooks, insulated bag

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

- PROVIDING COST: ADDITIONAL AMOUNTS AND RECOGNITION ARENA
- UP TO 15 STUDENTS
- UP TO 30 STUDENTS

WOLFGANG PUCK $8,000 appearance fee
Chef Wolfgang Puck will present his signature cooking class that will cover his culinary techniques and dynamic personality. Each participant will learn to recreate the delicious recipes the classic dishes that make the $8,000 appearance fee an incredible value in America and around the world. This food and innovative cooking comes straight from his cooking lessons and culminating in the highest quality by ingredients.

ERIC KLEIN $2,500 appearance fee
Chef Eric Klein will share his culinary skills and present a class that will cover his favorite dishes and the secrets to success in the culinary space. Eric Klein is the Executive Chef of Pricco and the Chef/Owner of the Top 20 Best Chefs in America by Food & Wine magazine.

GARRY LARUDINAT $2,500 appearance fee
Chef Garry Larudinat will present a cooking class that will cover his unique dishes and the secrets to success in the culinary space. Garry Larudinat is the Executive Chef and Owner of Pricco and the Top 20 Best Chefs in America by Food & Wine magazine.

Drew Swanson $2,500 appearance fee
Chef Drew Swanson will share his culinary skills and present a class that will cover his favorite dishes and the secrets to success in the culinary space. Drew Swanson is the Executive Chef of Pricco and the Top 20 Best Chefs in America by Food & Wine magazine.

ANDREW WHITNOW $2,500 appearance fee
Regional Executive Chef Andrew Whitnow will present a class that will cover his favorite dishes and the secrets to success in the culinary space. Andrew Whitnow is the Executive Chef of Pricco and the Top 20 Best Chefs in America by Food & Wine magazine.

Virtual Culinary Experience (Sample)
Classes are customizable to fit your team.

The Instructor: A Wolfgang Puck Chef will demonstrate the preparation of a signature Wolfgang Puck dish and answer questions from the virtual kitchen.

The Classroom: Your virtual classroom will be held up to 15 hours, allowing guests to answer questions, prepare the selected dish, and interact with your guests.

The Student:
Each guest will receive custom measured and prepped ingredients that will be transformed into a delicious dish. Prior to the event, each guest will receive a digital cooking instruction and ingredient list, and other tools to have as many of the tools as possible in the kitchen.

The Cost:
Appearance Fees range from $3,000-$5,000 per person. (maximum per person: $100)

Plan Virtually with the Wolfgang Puck Team

Shipping:
- Quick delivery for Pacific Coast and everywhere in the continental U.S.
- also available for rush or delivery to hotels across North America.

Los Angeles, Dallas, Houston, Atlanta, DC, Miami, Seattle, Boston, Philadelphia
Gather virtually
Virtual Chef
YouTube - Wolfgang Puck Catering Virtual Chef
Gather together

Private Chef | $175 Inclusive + Tax

Celebrate Summer
Our Team, Your Home, Delicious Memories.

PRICE
$175 per person
Inclusive + Tax
BASED ON A MINIMUM OF 10 GUESTS

FEATUREING
Private Chef Experience
One Hour Tray Passed Hors d’Oeuvres
Four Course Seated Dinner
Printed Menu Cards
Service & Kitchen Staff
Ice Water & Iced Tea
Upgrade with Wine, Cocktails, and Non-Alcoholic Craft Beverages

WOLFGANG PUCK CATERING
#STOSUMMERWITHLOVE
WOLFGANGPUCKCATHERING.COM

PASSED HORS D’OEUVRES | select six
Smoked Salmon on Lemon Herb Blini
Sasago’s Signature Gley, TDa Tante, Sesame, Miso Cone
Smoked Salmon Pizza, Dill Cream Finishes, Caviar
Signature Pizza
Chinois Chicken Salad, Candied Cashews, Wasabi Cup
Miniature Cheddar Biscuit, Brie, Blueberry, Honey Glaze
Tempura Shrimp, Wasabi Glaze
Duck Potstickers, Ponzu
Crispy Vegetable Spring Roll, Apricot Mustard
Roasted New Potatoes, Cena, Creme Fraiche
Maryland Crab Cakes, Herb Remoulade
Samosa Grilled, Savory Everything Bagel, Hummus, Fried Okra
Baby Chicken and Leek Pot Pie
Chicken Pot Stickers, Black Vinegar Ginger
Deeply Roasted
Braised Macaroni, Corn-Citrus, Smoked Salt, Parmesan, Gremolata
Crab Summer Roll, Cucumber, Mango, Herbs, Summer Cherries
Tray Corn Soup, Pulled Short Rib, Tomato
Chive, Hamachi Chevre, Marron Glacé, Sweet Corn Cakes, Jalapeno Green Tomato, Jicama Pomadette
Wrapped Peach, Sash, Aged Balsamic, Tempura Baby Corn, Helenaro’s Citronna Salsa Verde
Snap Pea Canapé, Guava, Passion Fruit, Crispy Red Onion
Watermelon Gazpacho, Cucumber, Tomato, Red Onion, Basil, Feta
Bacon Wrapped Apricot, Arugula Balsamic Glaze
Green Dill Tomato Gazpacho, Raw Coconut, Serrano Peppers, Cherry, Litchi, Lime
(vegan)
Roasted Eggplant Tart, Olive Oil, Chilese Powder
Farro Root Avocado Taco (vegetarian)
Grilled Vegetable Canape, Corn, Chia, Hannana, Plantain Cup, Avocado Mousse (vegetarian)
Gather together

Private Chef | $175 Inclusive + Tax

SALAD COURSE | select one
- Icebox Watermelon, Kumamoto Tomatoes, Red Onion, Vodka Feta, Bloody Mary Vinaigrette
- Char-Grilled Summer Peaches, Whipped Feta, Mint, Walnut, Grana, Boyesenberry Vinaigrette
- Green Bean Salad, Corn Panne Cotta, Heirloom Cherry Tomato, Red Quinoa, Watercress, Lemon Honey Dressing
- Tofu Box Heirloom Tomatoes, Pickled Red Onion, Burrata, Lemon Oil, Basil Green Goddess Dressing
- Compressed Pineapple Watercress, Charred Avocado, Sweet Onion, Lemon, Olive Oil Vinaigrette (vegan)
- Avocado Tomato Salad, Summer Corn, Jalapeno, Cilantro, Citrus Vinaigrette
- Santa Rosa Plum, Arugula, Radicchio, Chive, Pickled Shallots, Toasted Hazelnuts, Tarragon
- Artisan Breads and Lavash, Sweet Cream Butter with Fleur de Sel

SECOND COURSE | select one
- Four Cheesecake Tarts. Smooth Summer Tomato Sauce, Wild Oregano
- Sweet Corn Tortellini, Fire Roasted Sweet Corn*
  *add shaved summer truffles at $25 pp
- Handmade Struzzaperti Pasta, Cacio e Pepe
- Chilled Corn Soup, Summer Eggplant Caponata

TABLESIDE ENTRÉE | select two
- Pan Seared Bass, Summer Squash Latke, Zucchini Flowers, Fava Beans, Summer Gremolata
- Grilled Salmon, Whipped White Bean Puree, Chorizo Caramel Endive, Warm Tomato Basil Dressing
- Roasted Bass, Roasted Toy Box Squash, Roasted Baby Potato Coins, Lemon Garlic Vinaigrette
- Herb Crusted Halibut, Crispy Zucchini Corn Cakes, Sauce Provençal (contains shellfish), Tomato Fennel Salad
- Pan Roasted Chicken, Creamed Corn, Sauteed Swiss Chard with Garlic and Lemon, Natural Ju
- Herb Roasted Chicken, Red Kale, Maitake Mushroom Quinoa Salad, Summer Gremolata
- Char Grilled Prime NY Steak, Corn Purée, Hon Shimeji Mushrooms, Zucchini Chips, Tomato Pitolou
- Braised Short Ribs, Slow-Roasted Romanos Beans, Eggplant Jam, Black Olive Aioli, Wild Rice
- Grilled NY Steak, Herbs de Provence, Ratatouille Tartine, Frisee, Rosemary Red Wine Sauce

DESSERT | select one
- Individual Harry’s Berries Strawberry and Macerated Rhubarb Pie, Whipped Vanilla Crème Fraîche, 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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<th>EVENT enhancements</th>
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<td>Canvas Grocery Tote</td>
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<td>Lunch Bag</td>
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EVENT enhancements
Service Modifications

Health Safety Champion (per shift)

Client Safety Guide

WOLFGANG PUCK CATERING

SAFER Together

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.

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 thermometer
- Restricution on personal belongings
- Face masks provided to compare to all staff per guidelines; black reusable mask for service areas, disposable mask for back of house
- Clines supplied for all service staff while serving food and by all culinary staff, provided by company
- Designated health and safety supervisor exists at all times
- Encouraged hand-washing and sanitation schedules
- Sanitizing and training for all managers; COVID-19 training for all active associates
- Customized training on safe interactions 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 vestibules
- Increased points of service to maintain access without crowding
- Additional signage information throughout event
- Staff to lead by example, practicing physical distancing in front and behind the scenes

FOOD AND BEVERAGE

- Sourcing excellence featuring trustability, supply chain consistency, local and sustainable products – as always
- Alternative service styles including individually packaged items and condiments
- Nothing pewter, utensils and all items distanced by server
- Designate single-server with assigned front and beverage stations
- Protective barriers between guests 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 work collaboratively 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 areas disinfected regularly with sanitizing solution
- Hand washing stations or sanitizer dispensers throughout event location

COMPLIANCE

COVID-19 Compliance comprised of Compass Group Quality Assurance, Safety, Supply Chain, Human Resources, Legal, and Communications teams dedicated to enforcing and implementing evolving guidelines
- ESG Group providing market data and analytics to anticipate guest preferences for safety and comfort
- Compass guidelines and audit logs for brand and service safety and sanitation
- Local, state and CDC regulations and guidelines