



WOLFGANG PUCK
CATERING

Gather **virtually**

DALLAS

Gather **virtually**

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

WOLFGANG PUCK
CATERING

FLAVORS *IN Bloom*

"JUST THE APPETIZERS" CELEBRATION

- Spicy Tuna Taco Kit
Sesame Miso
- Smoked Salmon Lollipop
Dill Crème Fraiche | Caviar
- Mini Burger Kit
Burger Patties | Brioche 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 Entrees & Signature Cocktails
via TOCK

<https://bit.ly/WPCgoLA>

   
@wpcatering
#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 | 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 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
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



Celebrate
AT HOME TOGETHER

Celebrate
AT HOME TOGETHER

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 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



CATERING
WOLFGANGPUCKCATERING.COM
#NEVERSTOPCELEBRATING



WP
WOLFGANG PUCK
CATERING

Gather *virtually*

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 inspire and entertain your clients, guests 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



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
Q&A

UP TO 1.5 HOURS
COOKING DEMO
UP TO 25 SCREENS

WOLFGANG PUCK \$8,000 appearance fee
International Icon Wolfgang Puck is recognized for both his culinary brilliance and dynamic personality. From award-winning 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's 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 LARDUNAT | Executive Pastry Chef \$2,500 appearance fee
Known for his whimsical and inventive desserts, Executive Pastry Chef Garry Larudinat 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 recipe 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 guests (up to 25 screens via the virtual technology of your choice), Q&A, and wrap up.

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



The health and safety of our guests and associates is our highest priority, as always.

Be assured that our sourcing, preparation and delivery practices follow industry leading standards including local and CDC guidelines.



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

FEATURING

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

WOLFGANG PUCK
CATERING

#TOSUMMERWITHLOVE
WOLFGANGPUCKCATERING.COM

PASSED HORS D'OEUVRES | select six

Smoked Salmon on Lemon Herb Blini
Spago's Signature Spicy Tuna Tartare, Sesame Miso Cone
Smoked Salmon Pizza, Dill Crème Fraiche, Caviar Signature Pizzas
Chinois Chicken Salad, Candied Cashews, Wonton Cup
Miniature Cheeseburger, Brioche Bun, Tiny Tomatoes, Remoulade
Tempura Shrimp, Wasabi Glaze
Duck Potstickers, Ponzu
Crispy Vegetable Spring Roll, Apricot Mustard
Roasted New Potatoes, Caviar, Crème Fraiche
Sweet Maryland Crab Cakes, Herb Remoulade
Salmon Gravlax, Savory Everything Bagel Macaron, Horseradish, Dill
Baby Chicken and Leek Pot Pie
Chicken Pot Stickers, Black Vinegar Ginger Dipping Sauce
Butter Macaron, Corn Custard, Smoked Salt Popcorn, Sorel
Crab Summer Roll, Cucumber, Mango, Herbs, Summer Chutney
Tiny Corn Sopa, Pulled Short Rib, Tomato Chutney, Manchego Cheese, Micro Cilantro
Sweet Corn Cakes, Jalapeno Green Tomato Jam Pancetta
Wrapped Peach, Basil, Aged Balsamic
Tempura Baby Corn, Habanero Cilantro Salsa Verde
Snapper Ceviche, Guava, Passion Fruit, Crispy Red Quinoa
Watermelon Gazpacho, Cucumber, Tomato, Red Onion, Basil, Feta
Bacon Wrapped Apricot, Arugula, Balsamic Glaze
Green Zebra Tomato Ceviche, Raw Coconut, Sea Asparagus, Cherry Leche de Tigre (vegan)
Roasted Eggplant Tart, Olive Oil, Chickpea Popcorn
Taro Root Avocado Taco (vegetarian)
Grilled Vegetable Ceviche, Citrus Chili Marinade, Plantain Cup, Avocado Mousse (vegetarian)



#TOSUMMERWITHLOVE
WOLFGANGPUCKCATERING.COM



Gather together

Private Chef | \$175 Inclusive + Tax



SALAD COURSE | select one

Icebox Watermelon, Kumamoto Tomatoes, Red Onion, Valbreso Feta, Bloody Mary Vinaigrette

Char-Grilled Summer Peaches, Whipped Feta, Mint, Walnut Granola, Boysenberry Verjus

Green Bean Salad, Corn Panna Cotta, Heirloom Cherry Tomato, Red Quinoa, Watercress, Lemon Honey Dressing

Toy Box Heirloom Tomatoes, Pickled Red Onions, 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 Plums, Arugula, Radicchio, Chevre, Pickled Shallots, Toasted Hazelnuts, Tarragon

Artisan Breads and Lavosh, Sweet Cream Butter with Fleur de Sel

SECOND COURSE | select one

Four Cheese Ravioli, Smooth Summer Tomato Sauce, Wild Oregano

Sweet Corn Tortelloni, Fire Roasted Sweet Corn
*add shaved summer truffles at \$25 pp

Handmade Strozzapreti Pasta, Cacio e Pepe

Chilled Corn Soup, Summer Eggplant Caponata



#TOSUMMERWITHLOVE
WOLFGANGPUCKCATERING.COM



TABLESIDE ENTRÉE | select two

Pan Seared Bass, Summer Squash Latke, Zucchini Flowers, Fava Beans, Summer Gremolata

Grilled Salmon, Whipped White Bean Puree, Charred Coraline 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 Provencal (contains shellfish), Tomato Fennel Salad

Pan Roasted Chicken, Creamed Corn, Sautéed Swiss Chard with Garlic and Lemon, Natural Jus

Herb Roasted Chicken, Red Kale, Maitake Mushroom Quinoa Salad, Summer Gremolata

Char-Grilled Prime NY Steak, Corn Puree, Hon Shimeji Mushrooms, Zucchini Chips, Tomato Pistou

Braised Short Rib, Slow-Roasted Romano Beans, Eggplant Jam, Black Olive Aioli, Wild Cress

Grilled NY Steak, Herbs de Provence, Ratatouille Terrine, Frisee, Rosemary Red Wine Sauce



#TOSUMMERWITHLOVE
WOLFGANGPUCKCATERING.COM



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



#TOSUMMERWITHLOVE
WOLFGANGPUCKCATERING.COM



WOLFGANG PUCK
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



Bent straw is personalized



SERVICE modifications

Health Safety Champion (per shift)

Client Safety Guide



TEAM HEALTH,
SAFETY AND
TRAINING



SPATIAL
ACCOMMODATIONS



FOOD & BEVERAGE



SANITATION AND
DISINFECTING



COMPLIANCE

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.



WOLFGANG PUCK
CATERING

A Division of Compass Group

f t i n @WPCatering

WOLFGANGPUCKCATERING.COM

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 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 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
- EIS 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



@WPCATERING

