

WOLFGANG
PUCK MARKET



2021 HOLIDAY PARTY MENUS

Continuing to stay connected
through food.

Barbara Brass
Vice President, Los Angeles Catering Sales
Barbara.Brass@wolfgangpuck.com
323.707.5324

CLASSIC THANKSGIVING DINNER | FAMILY STYLE

Minimum of 10 guests

Delivery with Reheating and Assembly Instructions | \$125 per guest

(includes delivery, admin fees and sales tax)

Private Chef In-Home Catering | \$400 per guest

(includes serving and kitchen staff, admin fees and sales tax)

Pumpkin-Squash Soup
with Candied Apples

Salad

(select two)

Heirloom Beet Salad, Goat Cheese,
Endive, Red Currant Granola,
Heirloom Lettuces, Cara Cara White
Balsamic Vinaigrette

Roasted Mushroom Salad,
Caramelized Shallots, Grilled
Radicchio, Heirloom Baby Carrots,
Champagne Herb Vinaigrette (vegan)

Butter Lettuce, Dried Cranberries,
Pomegranate Seeds, Candied
Walnuts, Crumbled Blue Cheese,
Apple Cider Vinaigrette

Main Course

Traditional Roasted Whole Turkey
Maple-Sage Gravy
Classic Cornbread Stuffing
Cranberry Orange Relish

Enhancements

Slow Braised Beef Short Rib,
Caramelized Shallot and Mustard
Glaze | Add \$20 per guest

Sides

(select three)

Additional Sides \$7.50 per guest

Wild Rice and Farro Pilaf,
Cranberries, Sunflower Seeds, Sage

Butternut Squash Tortelloni, Brown
Butter, Crispy Sage

Classic Mashed Potatoes

Roasted Brussels Sprouts, Cipollini
Onion, Cranberry Agrodolce

Spiced Roasted Cauliflower, Fatty
Raisins, Parsley

Sweet Potato Mash, Brown Sugar,
Nutmeg, Mini Marshmallows

Coriander Roasted Rainbow Carrots

Green Bean "Casserole", Creamy
Mushrooms, Crispy Shallots

Country Bread, Lavosh,
Pumpkin Bread, Parker House Rolls
Sweet Cream Butter

Sweets

(select two)

Pumpkin Spice Whoopie Pies (12)

Cinnamon-Apple Hand Pies (12)

Cranberry Macarons (12)

Whole Pumpkin Pie

Whole Apple Pie

Whole Pecan Pie

Whole Key Lime Pie

Enhancements

Vegan Individual Apple Cobblers
(10) per order | Add \$60

Ready to Bake Individual Molten
Chocolate Cakes
(10) per order | Add \$60

Inquire about our seasonal cocktails,
wine and beverage options.

THANKSGIVING FROM WPC MARKET

Individual Box Meals

Select: Serves 1 or Serves 2

Minimum order of 10 boxes required

\$55 per person

Heirloom Beet Salad, Goat Cheese, Endive, Red Currant Granola, Heirloom Lettuces,
Cara Cara White Balsamic Vinaigrette

Carved Traditional Roasted Turkey
Maple-Sage Gravy
Classic Cornbread Stuffing
Cranberry Orange Relish
Coriander Roasted Rainbow Carrots
Creamy Mashed Potatoes
Country Bread, Parker House Roll and Sweet Cream Butter

Pumpkin Spice Whoopie Pie
Cinnamon-Apple Hand Pie

Enhancements

Roasted Mushroom Salad, Caramelized Shallot, Grilled Radicchio, Heirloom Baby Carrots,
Champagne Herb Vinaigrette (vegan) | Add \$7.50 pp

Wild Rice and Farro Pilaf, Cranberries, Sunflower Seeds, Sage | Add \$10 pp

Butternut Squash Tortelloni, Brown Butter, Crispy Sage | Add \$15 pp

Pumpkin-Squash Soup with Candied Apples | Add \$7.50 pp

Slow Braised Beef Short Rib, Caramelized Shallot and Mustard Glaze | Add \$20 pp

Inquire about our seasonal cocktails, wine and beverage options.

CLASSIC CHRISTMAS DINNER | FAMILY STYLE

Minimum of 10 guests

Delivery with Reheating and Assembly Instructions | \$125 per guest

(includes delivery, admin fees and sales tax)

Private Chef In-Home Catering | \$400 per guest

(includes serving and kitchen staff, admin fees and sales tax)

Salad

Winter Chicories, Thyme Roasted Pears, Dried Cranberries, Crumbled Goat Cheese, Kumquat Vinaigrette

Main Course

Glazed Ham (whole or pre-sliced)

Traditional Roasted Turkey (whole or pre-carved)

Chestnut Stuffing

Cranberry Orange Relish

Parker House Rolls

Enhancements

Herb Crusted Prime Rib Roast, Creamy Horseradish | Add \$65 per guest

Whole Prime Filet Beef Wellington, Wild Mushroom Duxelles | Add \$500 (serves 10)

Sides

(select three)

Additional Sides \$7.50 per guest

Sautéed Green Beans with Citrus Gremolata

Twice Baked Potatoes

Creamed Spinach

Fingerling Potato Hash, Brussels Sprouts, Confit Bacon

Roasted Celery Root, Apple, Sage

Cauliflower Gruyere Gratin

Classic Baked Vermont Cheddar Mac and Cheese

Garlic Mashed Potatoes

Sweets

Eggnog Macarons

Sticky Toffee Pudding Cakes

Flourless Chocolate Cake

Enhancements

Traditional Bouche de Noel (serves 10) | Add \$100

Inquire about our seasonal cocktails, wine and beverage options.

CHRISTMAS TRADITIONS FROM WPC MARKET

Individual Box Meals

Select: Serves 1 or Serves 2

Minimum order of 10 boxes required

\$55 per person

Winter Chicories Salad, Thyme Roasted Pears, Dried Cranberries, Crumbled Goat Cheese, Kumquat Vinaigrette

Sliced Glazed Ham

OR

Carved Turkey with Cranberry Sauce

Chestnut Stuffing

Parker House Rolls

Twice Baked Potato

Creamed Spinach

Roasted Celery Root and Carrots, Smoked Paprika

Eggnog Macaron

Flourless Chocolate Cake

Enhancements

Additional Sides | \$7.50 per item per guest

Fingerling Potato Hash, Brussels Sprouts Hash, Confit Bacon

Cauliflower Gruyere Gratin

Classic Baked Vermont Cheddar Mac and Cheese

Garlic Mashed Potatoes

GRATITUDE BOXES

MINIMUM 10 BOXES | Serves four
(Option to cold ship at additional cost)

COCKTAIL PARTY | \$75 per box

Cranberry Ginger Shrub
Roasted Nuts with Rosemary and Pineapple
WP Lavosh Crackers
Wedge of Barely Buzzed Cheese (coffee and lavender rind)
Autumn Flatbread with Figs and Brie (heat and assemble)

SANTA'S SWEETS | \$85 per box

House Made Hot Cocoa Mix
(just add water)
House Made Marshmallows
Decorated Holiday Cookies
Peppermint Bark
Ready-to-Bake Chocolate Chip Cookies

HANNUKAH TRADITIONS FROM WPC MARKET

MINIMUM 10 BOXES REQUIRED | SERVES FOUR

HANNUKAH | \$250 per box

Potato Latkes, Sour Cream, Green Apple Compote
Jelly Donuts (piping bag of 2 types jelly filling, powdered sugar)
Noodle Kugel (heat and serve)
Traditional Brisket (heat and serve)
Honey Glazed Roasted Root Vegetables with Crispy Sage