



WOLFGANG PUCK
CATERING

2016 GOVERNORS BALL MENU

@WPCatering #🍴🌟





TRAY-PASSED HORS D'OEUVRES

- Spicy Tuna Tartare, Sesame Miso Cone
- Mini American Wagyu Burgers, Aged Cheddar, Remoulade
- Smoked Salmon Oscar Matzo
- Assorted Pizza
- Aged Cheddar Grilled Cheese with Roasted Tomato
- Avocado Toast with Radish, Sea Salt and Finger Lime
- Grilled Fig filled with Local Ricotta and Saba
- Pork Potsticker with Ponzu
- Taro Root Taco with Wild Mushrooms and Salsa Verde
- Crispy BiBimBap



TABLE PLATTER

- Homemade Pretzels, Pimento Cheese
- Five-Year Aged Gouda
- Parmesan Reggiano
- Deviled Eggs with Smoked Paprika
- Roasted Nuts with Rosemary, Cayenne, Sea Salt and Brown Sugar
- Fleur de Sel Breadsticks
- Seeded Lavosh





ICE BAR

- Poke Bar
- Sushi to Order
- Seafood Bar including Stone Crab Claws, Fanny Bay Oysters

PASSED SMALL PLATES

SERVED HOT

- Baked Potato with Caviar
- Chicken Pot Pie, Black Truffles
- Apple-Celery Root Soup with Black Truffle
- Baked Macaroni and Cheese
- Ancient Grain Risotto with Peas, Mushrooms and Pea Leaves
- Wagyu Shortrib, Cauliflower Purée, Golden Raisins and Puffed Thai Rice
- Artichoke and Fromage Agnolotti, Black Winter Truffles
- Dover Sole, Sweet Potato, Chili, Orange Miso Vinaigrette

PASSED SMALL PLATES

SERVED COLD

- Baby Beets, Cara Cara Oranges, Frisee, Arugula and Shallot Vinaigrette
- Chopped Salad with Artichokes, Asparagus, Radicchio and Haricot Vert
- Chilled White Grape and Almond Gazpacho





CHOCOLATE BUFFET

- Caramel Oscars Lollipops
- Chocolate Chip Cookies
- Coconut Macaroons
- Chewy Cranberry Meringues
- Macaron Tower (Pistachio, Violet, Mango, Chocolate and Raspberry)
- Crunchy Pearl Chocolate Dome
- Raspberry Opera
- Strawberry Marshmallow
- Bubble Banana/Strawberry Cheesecake Lollipop Freeze dried Strawberry
- Rum "Baba Savarin" Raspberry Gelee
- Mini Yuzu Tarte Tropezienne
- Dark Chocolate Brownie
- Tiramisu Push Pop
- Assorted WP Chocolate Bonbons, Bars, and Barks
- Strawberry White Chocolate Puffed Rice Rocher
- Kalamansi Pate De Fruit
- Milk Chocolate Peanut Butter Ring Dings
- Passion Fruit Mallomars
- Lemon Meringue Tart Lollipop
- Vanilla-Raspberry Religieuse
- Chocolate Fountain

PASSED SMALL PLATES

- Chocolate Passion Layer Cake, Chocolate Biscuit, Speculoos, Banana Ice cream
- Sweet Taco, Pistachio Lady Finger, Market Cherries
- Raspberry Panna Cotta, Champagne Caviar, White Chocolate Décor
- Vanilla Bean and Hot Fudge Sundae

VEGAN AND GLUTEN FREE ITEMS

- Coconut Cupcake
- Double Chocolate Cherry Cookies



FUN FACTS

Menu Created by Wolfgang Puck and the Wolfgang Puck Catering Team including chefs Jacqueline Kelly, Ben Hong, Michael Pennick, Alan Latourelle, Connor Shanahan, and pastry team Kamel Guechida, Tyler Atwell, Della Gossett and Jason Lemonnier. Restaurant-style service directed by Carl Schuster, CEO Wolfgang Puck Catering.

- 1500 Guests
 - 950 Staff
 - 350 Culinary Staff
 - 13,000 Glasses for Beverages
 - 4,000 Small Plates
 - 4,500 Ramekins and Verrines
 - 6,000 Cocktail Forks
 - 800 Push Pops
 - 4,500 Bamboo Skewers
 - 2600 pound illuminated sculpted ice raw bar
 - 3,500 miso tuile cones
 - 350 pounds troll-caught Atlantic Bigeye
 - 20 whole US wild-caught yellowtail
 - 1,300 farmed oysters
 - 10 kilos of American farm-raised caviar
 - 300 Maine lobster
 - 7,500 individual US shrimp
 - 325 pounds sticky rice
 - 30 gallons housemade cocktail sauce
 - 50 whole yellowtail snapper
 - 1,000 stone crab claws
 - 350 pounds house smoked salmon
 - 500 sheets of nori
 - 20 pounds house-pickled ginger
 - 400 housemade pizzas
 - 6,500 wood-fired Oscar-shaped flat bread
 - 125 pounds five-year aged Gouda
 - 175 pounds Parmesan Reggiano
 - 100 pounds five-year aged white Cheddar
 - 1,500 Yukon gold potatoes
 - 15 pounds winter black truffles from Burgundy FR
 - 300 whole Jidori chickens
 - 3,500 pieces housemade seeded lavosh
 - 3000 homemade bread sticks
 - 5 gallons homemade pimento cheese
 - 2,375 housemade pretzels
 - 1,000 grilled cheese sandwiches
 - 6,000 mini homemade brioche buns
 - 100 pounds signature blend prime chuck
 - 100 finger limes
 - 350 avocados
 - 50 pounds taro root
 - 800 figs
 - 10 pounds scallions
 - 10 pounds fennel
 - 3,000 pieces of baby golden, red and striped beets
 - 375 pounds Dover sole
 - 1,500 quail eggs
 - 5,250 hand made artichoke and fromage agnolotti
 - 400 cauliflower
 - 300 pounds Snake River Wagyu short rib
 - 25 pounds ancient grains
 - 200 pounds Honey Crisp apples
 - 1,000 Cara Cara orange segments
 - 10 gallons shallot vinaigrette
 - 150 pounds haricot vert
 - 800 asparagus spears
 - 400 artichokes
 - 10 gallons orange miso vinaigrette
 - 450 quarts heavy cream
 - 450 quarts milk
 - 450 pounds organic sugar
 - 20 pounds peanut butter
 - 30 pounds unsweetened shredded coconut
 - 40 pounds almond flour
 - 5 pounds pistachio
 - 30 pounds bananas
 - 10 gallons housemade banana ice cream
 - 5 gallons homemade hot fudge
 - 2,450 lollipop sticks
 - 2,550 macarons
 - 4 kilo kalamansi
 - 10 flats Harry's Berries strawberries (Oxnard)
 - 1,000 homemade mini cookies
 - 5,000 cage-free eggs
 - 1 ton of 70% Fleur de Cao Cacao Barry
 - 30 pounds edible gold dust
 - 100,000 pieces dark chocolate couverture pistoles
 - 7,000 mini chocolate Oscars
 - 3,000 custom Oscar boxes
 - 2,400 bottles of Piper Heidsieck Champagne
 - 2,700 bottles Sterling Vineyards wines
 - 130 bottles Haig Club single grain Scotch whisky
- Menu features locally sourced ingredients from:
- Weiser Family Farms
 - Glaum Egg Ranch cage free eggs
 - Crow's Pass
 - County Line Harvest
 - Suzies' Farms
 - Rising C Ranch specialty citrus
 - Cuyama Orchards
 - Kenter Canyon Farms
 - Straus Dairy
 - Harry's Berries

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