

CATERING MENU

HARPER CENTER

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EVENT INFO AND MENU SELECTION

The following pages outline our selection of menus carefully designed by our culinary team. Wolfgang Puck Catering (WPC) is happy to customize seasonal menus upon request, including the substitution of vegetarian, vegan, low carb / high protein items.

FOOD AND BEVERAGE

Due to liability and legal restrictions, there is no outside food and beverage permitted in event spaces. WPC reserves the right to charge for any beverages and food supplied in violation to this policy. WPC specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the premise, WPC will require that all beverages are dispensed by WPC bartenders. WPC alcoholic beverage license requires we (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in WPC's judgment, appears intoxicated.

GUARANTEES

For planning purposes, please provide WPC with an accurate estimate of attendance at least (15) days prior to scheduled event. A final guest count is due at least (5) business days prior and shall be considered a guarantee, not subject to reduction. Should guarantees not be provided (5) business days prior, estimated guest count will become guarantee. Final bill will reflect guarantee or actual attendance, whichever is greater. WPC will accommodate 3 percent over your guarantee.

BANQUET MENUS

Menu selections should be submitted to WPC a minimum of (15) business days prior to the event start date, with any special dietary needs submitted (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. WPC Event Orders will be provided to confirm all menus, start/end times, room locations and number of guests.

OVERTIME CHARGES

Menu prices listed are for specified length of service. Should client choose to extend the length of event, overtime charges will apply.

SECURITY

WPC is not responsible for any lost/stolen/damaged items left unattended in meeting or dining spaces. If security is required, please contact your Conference Services Manager for arrangements.

CANCELLATION

Cancellation within 5 business days prior to the first scheduled function date will result in a 50% cancellation fee based on the anticipated billing. Client is liable for 100% of total food and beverage charges should cancellation occur less than 72 business hours prior to the first scheduled function. Contracts for food and beverage service must be signed by an authorized individual within 48 business hours of receipt to guarantee pricing as quoted.

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RENTALS & STAFFING

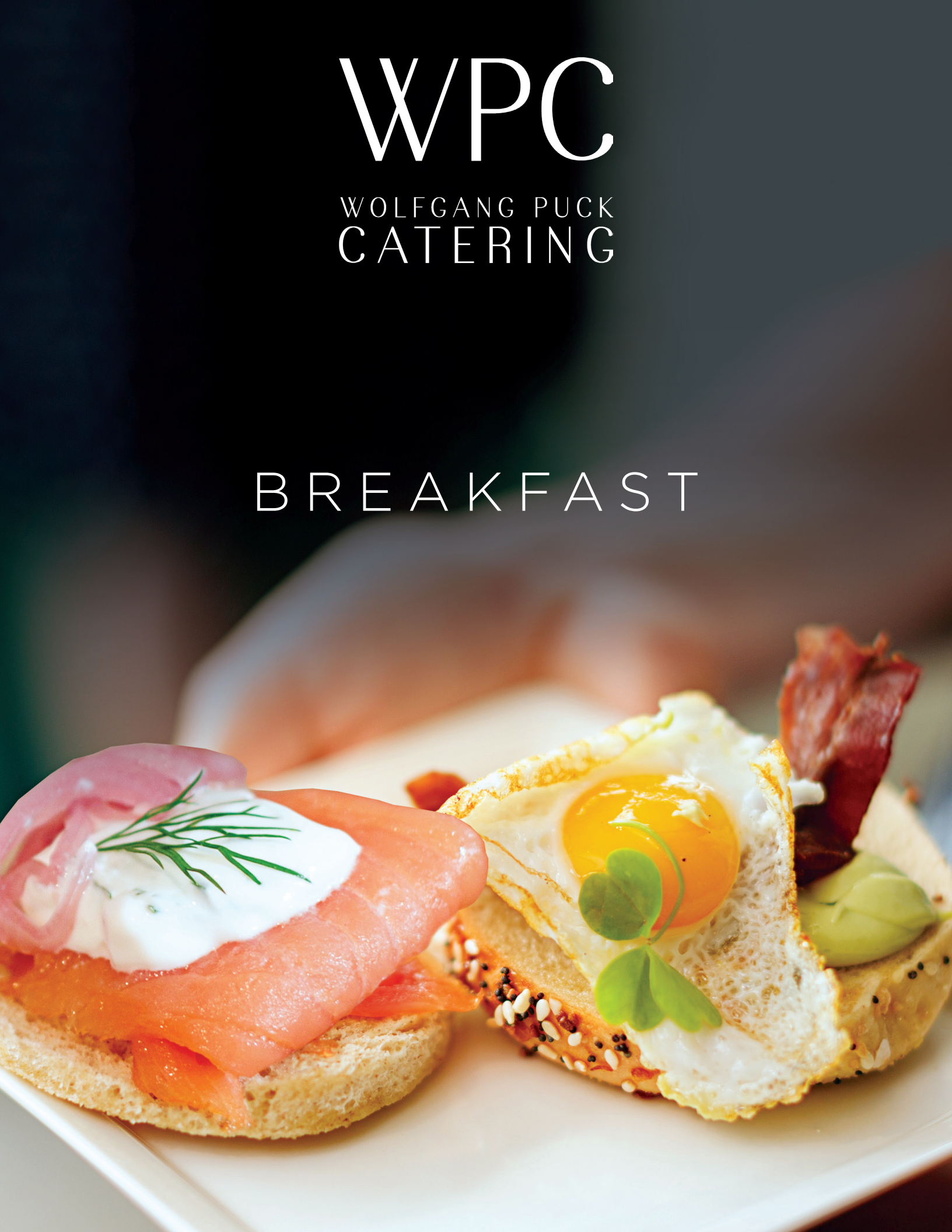
Service to include disposable servingware, china is available upon request.
All catering services will require a minimum of $150.00 in staffing fees.
Additional labor charges will be assessed based on final contracted menu and guest count.

Bartender	$175 each	1 per 75 guests
Captain	$200 each	1 per 100 guests
Chef	$175 each	1 per 100 guests
Butler	$175 each	1 per 65 guests

WPC

WOLFGANG PUCK
CATERING

BREAKFAST



BREAKFAST BUFFETS

Service for up to one hour with a minimum of 15 guests. Additional charges per guest apply for less than minimum.

ALL PRICES ARE PER PERSON

EACH BREAKFAST BUFFET INCLUDES:

HOT BEVERAGES
Coffee, Decaffeinated Coffee, Assorted Teas, Half & Half, 2% Milk, Soy Milk, Sweeteners

CLASSIC CONTINENTAL $12.99

PASTRIES
Croissants, Fruit Danishes, Seasonal Muffins (Made Without Gluten Upon Request), Jams, Sweet Cream Butter

BAGELS
Plain, Sesame, Everything, Wheat, Cinnamon Raisin, Cream Cheese

SEASONAL FRUIT & BERRIES

UPGRADED CONTINENTAL $15.99

PASTRIES
Croissants, Fruit Danishes, Seasonal Muffins (Made Without Gluten Upon Request), Jams, Sweet Cream Butter

BAGELS
Plain, Sesame, Everything, Wheat, Cinnamon Raisin, Cream Cheese

SEASONAL FRUIT & BERRIES

YOGURT PARFAITS
Greek Yogurt, Berries, Granola, Honey

ADDITIONAL UPGRADES

JUICE (SELECT ONE)
ADDITIONAL $3.69 PER PERSON
Orange, Grapefruit, Cranberry, Tomato, Apple

HOUSE SMOKED SALMON
ADDITIONAL $8 PER PERSON
Capers, Red Onion, Vine-Ripened Tomatoes, Cream Cheese

TRADITIONAL $17.99

PASTRIES
Croissants, Fruit Danishes, Seasonal Muffins (Made Without Gluten Upon Request), Jams, Sweet Cream Butter

BAGELS
Plain, Sesame, Everything, Wheat, Cinnamon Raisin, Cream Cheese

SEASONAL FRUIT & BERRIES

PARFAITS
Greek Yogurt, Berries, Granola, Honey

EGGS
Soft Scrambled with Herbs

POTATOES
Breakfast Potatoes, Sweet Onion, Chive Butter

MEATS (SELECT ONE)

- Breakfast Sausage Links
- Chicken Apple Sausage
- Applewood Smoked Bacon
- Turkey Bacon
- Beyond Sausage **($4 PER PERSON)**

BREAKFAST ENHANCEMENTS

Accompany Continental or Traditional Buffet.

ALL PRICES ARE PER PERSON

WHOLE FRUIT $3

HARD BOILED EGGS $3

HOUSE SMOKED SALMON $8
Capers, Red Onion, Vine-Ripened Tomatoes,
Cream Cheese

BREAKFAST BURRITOS $11
(SELECT ONE)

Egg, Bacon, Aged Cheddar

Egg White, Spinach, French Feta

FRITTATA & QUICHE $11 (SELECT ONE)

Frittata with Wild Mushrooms, Spinach, Goat Cheese (Egg Whites Available)

Quiche Lorraine with Bacon and Gruyère

Quiche with Spinach and Aged Cheddar

YOGURT PARFAITS $6
Greek Yogurt, Berries, Granola, Honey

OATMEAL $5.50
Raisins, Brown Sugar

OVERNIGHT FRENCH TOAST $7
Berry Coulis, Maple Syrup

WPC

WOLFGANG PUCK
CATERING

BREAKS



MORNING AND AFTERNOON BREAKS

Service for up to one hour with a minimum of 15 guests. Additional hours are charged at 50% of the first hour. Additional charges per guest will apply for less than the minimum.

SELECT 3 | $13 PER PERSON
SELECT 4 | $16 PER PERSON
SELECT 5 | $19 PER PERSON

SAVORY

POTATO CHIPS

FLAVORED POPCORN (SELECT ONE)
Chicago-Style, Sea Salt, White Cheddar, Caramel, Ranch

DRY ROASTED, SALTED NUTS

SOFT PRETZEL BITES & MUSTARD DIP

TARO ROOT CHIPS

SPICY TRAIL MIX

BAGEL CHIPS

INDIVIDUAL HUMMUS & PITA CHIPS

SWEET

ASSORTED HOUSEMADE COOKIES

BROWNIES & BLONDIES

RASPBERRY, LEMON, & APPLE CRUMB BARS

HOUSEMADE CHOCOLATE BARK

ASSORTED CANDY STATION

YOGURT COVERED PRETZELS

ASSORTED BISCOTTI

SEASONAL DONUTS

HOUSEMADE RICE KRISPIE TREATS

VEGAN CHOCOLATE BARK

HEALTHY

DRIED FRUITS, NUTS & SEEDS

WHOLE FRUIT

GRANOLA BARS

TRAIL MIX

INDIVIDUAL CRUDITÉ & HERB DIP

INDIVIDUAL FRUIT & BERRY CUPS

POWER BAR & ENERGY BARS

INDIVIDUAL YOGURT PARFAITS

VEGAN COOKIES

BEVERAGE SERVICES

PRICED PER PERSON FOR A 4HR PERIOD

TIER 1 $6.99

METROPOLIS DARK ROASTED COFFEE & DECAFFEINATED COFFEE
ASSORTED ORGANIC HOT TEAS
SWEETENERS, HALF & HALF, ASSORTED FLAVORED CREAMERS

TIER 2 $7.99 | $3.90 EACH ON CONSUMPTION

SPARKLING & FLAT BOTTLED WATER
ASSORTED DIET & REGULAR SOFT DRINKS

ATTENDED SERVICE $14.99

METROPOLIS DARK ROASTED COFFEE & DECAFFEINATED COFFEE
ASSORTED ORGANIC HOT TEAS
SWEETENERS, HALF & HALF, ASSORTED FLAVORED CREAMERS
SPARKLING & FLAT BOTTLED WATER
ASSORTED DIET & REGULAR SOFT DRINKS

WPC

WOLFGANG PUCK
CATERING

BUFFETS AND BOXED MEALS



SALAD AND SANDWICH BUFFET

Service available for up to 1 hour with a minimum of 15 guests. Additional charges per guest will apply for less than the minimum.

LUNCH | $19.99 PER PERSON

EACH LUNCH BUFFET INCLUDES:

ACCOMPANIMENTS
Includes Kettle Chips, Farmers Market Fruit, and Chef's Assorted Desserts

SIGNATURE SALADS

(SELECT UP TO TWO)

FINGERLING POTATO SALAD
Champagne Vinaigrette, Spring Onion, Herbs

FARMERS MARKET CHOPPED
Herb Vinaigrette, Shaved Parmesan

PASTA SALAD
Spinach, Tomatoes, Mozzarella, Scallions

CHOPPED GREEK SALAD
Romaine, Tomatoes, Cucumbers, Olives, Feta Cheese, Red Wine Vinaigrette

CAESAR SALAD
Romaine, Parmesan, Croutons, Garlic Dressing

CAPRESE
Vine-Ripened Tomatoes, Mozzarella, Torn Basil, Olive Oil, Aged Balsamic

KALE ANTIOXIDANT SALAD
Chickpeas, Dried Cranberries, Quinoa, Jicama, Avocado Lemon Vinaigrette

CHINOIS CHICKEN SALAD
ADDITIONAL $5 PER PERSON
Crispy Wontons, Candied Cashews, Mustard Ginger Vinaigrette

GOAT CHEESE & BLUEBERRY
Baby Spinach, Blueberries, Grilled Onion, Goat Cheese, Candied Pecans, House Dressing

HOUSEMADE SANDWICHES

(SELECT UP TO THREE)

HYDE PARK TURKEY CLUB
Smoked Turkey, Russian Dressing, Shaved Fennel & Red Cabbage Slaw, Gruyère, Toasted Rye

PASTRAMI & HAVARTI
Chilled Pastrami, Havarti, Dijon-Maple Mustard, Pickled Onion, Arugula, Toasted Pretzel Bun

CHICKEN SHAWARMA WRAP
Citrus-Marinated Chicken, Cucumber-Mint Slaw, Fermented Fresno Chili, Sumac Caramelized Onions, Tahini Drizzle, Toasted Lavash

BROCCOLINI & AVOCADO WRAP
Roasted Broccolini, Garlic Buttermilk Dressing, Smashed Avocado, Tomato Confit, Basil, Quinoa Crunch, Spinach Tortilla

HARISSA TUNA CONSERVA
Olive-Oil Marinated Tuna, Harissa Mayo, Olive Tapenade, Shaved Fennel, Lemon, Celery Leaf, Toasted Focaccia

ROAST BEEF STEAKHOUSE
Chilled Roast Beef, Demi-Glace, Horseradish Crème, Crispy Capers, Shaved Parmesan, Arugula, Toasted Stirato Roll

GRILLED SWEET POTATO & HUMMUS*
Grilled Sweet Potato, Hummus, Whipped Feta, Roasted Peppers, Multigrain

BABY KALE CHICKEN CAESAR
Chilled Herb-Roasted Chicken, Baby Kale, Caesar Dressing, Parmesan, Toasted Garlic Crumbs, Multigrain

BUFFALO TINGA WRAP
Shredded Buffalo Chicken Tinga, Queso Fresco, Chile-Lime Crema, Corn Salsa, Romaine, Spinach Tortilla

PESTO & FRESH MOZZARELLA*
Fresh Mozzarella, Basil Pesto, Roasted Peppers, Roasted Eggplant, Tomato–Calabrian Chile Sauce, Toasted Ciabatta

INDIVIDUALLY BOXED MEALS

Service available for up to 1 hour.

LUNCH | $17.99 PER PERSON

EACH BOXED MEAL INCLUDES:

ACCOMPANIMENTS
Seasonal Side Dish, Pickle Spear, Oatmeal Cocoa Bite

HOUSEMADE SANDWICHES
(SELECT UP TO THREE)

SANDWICH UPGRADES

Gluten Free Wrap or Roll Additional $1 Per Person
Applewood Smoked Bacon Additional $2 Per Person
Avocado Additional $2 Per Person

ACCOMPANIMENT UPGRADES

Seasonal Fruit Cup Additional $2 Per Person
Kettle Chips Additional $1 Per Person
Full-Size Chocolate Chip Cookie Additional $1 Per Person
Full-Size Gluten Free Chocolate Chip Cookie Additional $2 Per Person

*CAN BE MADE VEGAN FREE UPON REQUEST

HYDE PARK TURKEY CLUB
Smoked Turkey, Russian Dressing, Shaved Fennel & Red Cabbage Slaw, Gruyère, Toasted Rye

PASTRAMI & HAVARTI
Chilled Pastrami, Havarti, Dijon-Maple Mustard, Pickled Onion, Arugula, Toasted Pretzel Bun

COLD CHICKEN PARMESAN CIABATTA
Herb-Crusted Fried Chicken, Confit Tomato Relish, Fresh Mozzarella, Pesto Aioli, Toasted Ciabatta

HAM & TRUFFLE BUTTER
Applewood Ham, Truffle-Dijon Butter, Cheddar, Shaved Apple, Pickled Mustard Seed, Multigrain

MORTADELLA PICNIC
Mortadella, Whipped Ricotta, Pesto, Roasted Peppers, Shredded Romaine, Toasted Sesame Roll

CHICKEN SHAWARMA WRAP
Citrus-Marinated Chicken, Cucumber-Mint Slaw, Fermented Fresno Chili, Sumac Caramelized Onions, Tahini Drizzle, Toasted Lavash

BROCCOLINI & AVOCADO WRAP
Roasted Broccolini, Garlic Buttermilk Dressing, Smashed Avocado, Tomato Confit, Basil, Quinoa Crunch, Spinach Tortilla

HARISSA TUNA CONSERVA
Olive-Oil Marinated Tuna, Harissa Mayo, Olive Tapenade, Shaved Fennel, Lemon, Celery Leaf, Toasted Focaccia

ROAST BEEF STEAKHOUSE
Chilled Roast Beef, Demi-Glace, Horseradish Crème, Crispy Capers, Shaved Parmesan, Arugula, Toasted Stirato Roll

GRILLED SWEET POTATO & HUMMUS*
Grilled Sweet Potato, Hummus, Whipped Feta, Roasted Peppers, Multigrain

BBQ CHICKEN PITA
Chilled Barbecue Chicken, Roasted Corn Salsa, Peppers, Queso Fresco, Fried Pepitas, Romaine, Toasted Pita

VEGETABLE MUFFALETTA*
Marinated Artichokes, Roasted Peppers, Seasonal Vegetables, Olive Tapenade, Cajun Tahini Spread, Provolone, Sesame Roll

CHARRED CAULIFLOWER CHIMICHURRI WRAP*
Charred Za'atar Cauliflower, Chimichurri, Quinoa Crunch, Feta, Tomato, Cucumber, Spinach Tortilla

BABY KALE CHICKEN CAESAR
Chilled Herb-Roasted Chicken, Baby Kale, Caesar Dressing, Parmesan, Toasted Garlic Crumbs, Multigrain

BUFFALO TINGA WRAP
Shredded Buffalo Chicken Tinga, Queso Fresco, Chile-Lime Crema, Corn Salsa, Romaine, Spinach Tortilla

PESTO & FRESH MOZZARELLA*
Fresh Mozzarella, Basil Pesto, Roasted Peppers, Roasted Eggplant, Tomato–Calabrian Chile Sauce, Toasted Ciabatta

INDIVIDUALLY BOXED MEALS

Service available for up to 1 hour.

LUNCH | $17.99 PER PERSON

EACH BOXED MEAL INCLUDES:

ACCOMPANIMENTS
Artisan Bread, Oatmeal Cocoa Bite

ADD PROTEIN

Grilled Chicken Additional $3 Per Person
Chilled Salmon Additional $5 Per Person
Crumbled Bacon Additional $2 Per Person
Avocado Mash Additional $2 Per Person

ACCOMPANIMENT UPGRADES

Seasonal Fruit Cup Additional $2 Per Person
Kettle Chips Additional $1 Per Person
Full-Size Chocolate Chip Cookie Additional $1 Per Person
Full-Size Gluten Free Chocolate Chip Cookie Additional $2 Per Person

SIGNATURE SALADS

(SELECT UP TO TWO)

LITTLE GEM CAESAR
Little Gem Lettuce, Parmesan Dressing, Sourdough Candied Garlic Crumb, Cracked Black Pepper

APPLE & FARRO MARKET SALAD
Farro, Roasted Squash, Apple, Basil Pepitas, Romaine, Radicchio, Mustard Vinaigrette

BEET & GRAPEFRUIT
Roasted Beets, Grapefruit, Pistachios, Sheep's Milk Cheese, Arugula, Sherry Vinaigrette

SESAME GINGER GREEN BEAN
Blanched Green Beans, Sesame, Scallion, Herb Salad, Citrus-Soy Dressing

RED QUINOA SUPERFOOD
Red Quinoa, Cucumber, Mint, Tomato, Chickpeas, Lemon Vinaigrette

DILL POTATO SALAD & CRUDITÉ
Creamy Mustard Crème Fraîche Dressing, Dill, Cornichons, Seasonal Vegetables3

GRAIN BOWL BAR

Service available for up to 1 hour with a minimum of 15 guests. Additional charges per guest apply for less than minimum.

LUNCH | $22.99 PER PERSON
DINNER | $28.99 PER PERSON

SALADS (SELECT THREE)

QUINOA
Sweet Corn, Cotija Cheese, Lime, Avocado, Creamy Jalapeño Dressing

WILD RICE
Spice Roasted Sweet Potato, Kale, Honey Crisp Apple, Shredded Smoked Gouda, Maple Balsamic Vinaigrette

BARLEY
Red Onion, Kalamata Olive, Feta Cheese, Cucumber, Tomatoes, Red Wine Vinaigrette

FORBIDDEN BLACK RICE
Sesame, Cucumbers, Avocado, Torn Seaweed, Miso Vinaigrette

PEARL BARLEY
Thyme and Garlic Roasted Wild Mushrooms, Crispy Shallots, Shaved Parmesan

FARRO
Cherry Tomato, Cucumber, Carrot, Micro Greens, Radish, Herbs, Lemon Vinaigrette

PROTEINS (SELECT THREE)

GRILLED FLANK STEAK

MISO-GLAZED SALMON

HERB ROASTED SALMON

GRILLED CHICKEN

STEAMED SHRIMP
ADDITIONAL $5 PER PERSON

AMBIENT BOWLS

Service available for up to 1 hour with a minimum of 15 guests. Additional charges per guest apply for less than minimum.

LUNCH | $23.99 PER PERSON

AMBIENT BOWLS INCLUDE:

ACCOMPANIMENTS

Iced Tea Station, Chef's Assortment of Mini Cookies and Brownies, Assorted Individual Bags of Chips

AMBIENT BOWLS
(SELECT UP TO THREE)

SAGE CHICKEN

Sliced Grilled Chicken, Lemon Sage, Quinoa, Market Vegetables, Orange Gastrique

CHICKEN FARRO

Roasted Sliced Chicken, Roasted Beets, Goat Cheese, Farro, Kale, Honey Mustard Dressing

SMOKEY SOUTHERN CHICKEN COBB

Roasted Chicken, Hard Boiled Egg, Brown Rice, Tomato, Wonton Strips, Shredded Carrot, Cheddar Cheese, BBQ Yogurt Dressing

GREEN CURRY TURKEY

Roasted Turkey, Green Curried Quinoa, Pickled Daikon & Carrot, Cucumber, Cilantro, Sautéed Mushroom, Gluten Free Soy Caramel Sauce

FILET OF BEEF

NY Strip Steak Bowl, Housemade Steak Sauce, Baby Spinach, Roasted Tomato, Brown Rice, Pickled Jalapeño, Carrot

SANTA FE STEAK

Flank Steak, Chimichurri, Cilantro Lime Rice, Black Bean Pico, Baby Tomato, Roasted Corn, Achiote Crema

SEARED SALMON

Seared Salmon, Fingerling Potato Salad, Market Vegetables, Baby Spinach, Red Pepper Coulis

GRILLED MISO TOFU

Miso Marinated Grilled Tofu, Brown Rice, Teriyaki Sauce, Asian Cut Market Vegetables, Pickled Ginger, Sesame Seeds

CAJUN CAULIFLOWER

Cajun Roasted Cauliflower, Hard Boiled Egg, Hummus, Pickled Bell Pepper, Dirty Rice, Herb Remoulade

MEDITERRANEAN TOFU

Diced Tofu, Cucumber, Spinach, Baby Tomato, Pickled Onion, Kalamata Olives, Feta, Brown Rice, Baked Garbanzo Beans, Vinegar & Oil Harissa

SEASONAL WILD MUSHROOM QUINOA CAKE

Housemade Seasonal Quinoa Cake, Baby Tomato, Roasted Corn, Wild Mushroom Caponata, Baby Spinach, Vegan Chipotle Aioli

THEMED BUFFETS

Service available for up to 1 hour with a minimum of 15 guests. Additional charges per guest apply for less than minimum.

LUNCH | $22.99 PER PERSON
DINNER | $34.99 PER PERSON

WOLFGANG PUCK CLASSICS

SALADS (SELECT ONE)

FARMERS MARKET CHOPPED VEGETABLE SALAD
Shaved Parmesan, Balsamic Vinaigrette

ROASTED BEET SALAD
Herbed Goat Cheese, Toasted Hazelnuts, Citrus Shallot Vinaigrette

ENTRÉES (SELECT TWO)

PAN ROASTED CHICKEN
Rosemary, Natural Jus

SLOW BRAISED BEEF SHORT RIB
Caramelized Shallots, Whole Grain Mustard

HERB-CRUSTED SALMON
Tomato Fennel Fondue

ACCOMPANIMENTS (SELECT TWO)

POTATO PURÉE

FUSILLI PASTA

SAUTÉED SEASONAL VEGETABLES

ARTISANAL ROLLS AND BUTTER

DESSERTS AND BEVERAGES

CHEF'S ASSORTED ARTISANAL DESSERTS

COFFEE AND TEA
Coffee, Decaffeinated Coffee, Assorted Teas, Half & Half, 2% Milk, Sweeteners

ADD BOTTLED WATER & SODAS
$3.90 PER DRINK BASED ON CONSUMPTION

PACIFIC RIM

SALADS (SELECT ONE)

CHINOIS CHICKEN SALAD
Crispy Wontons, Candied Cashews, Mustard Ginger Vinaigrette

SOBA NOODLE SALAD
Avocado, Spinach, Tahini Miso Dressing

ENTREES (SELECT TWO)

SZECHUAN GREEN BEAN SALAD
Marinated Tofu

PINOY CHICKEN CURRY
Bell Pepper, Lemon Curry Sauce

MISO-GLAZED SALMON

ACCOMPANIMENTS (SELECT TWO)

CARROT GINGER PURÉE

VEGETABLE FRIED RICE

SAUTÉED BABY BOK CHOY

DESSERTS AND BEVERAGES

CHEF'S ASSORTED ARTISANAL DESSERTS

COFFEE AND TEA
Coffee, Decaffeinated Coffee, Assorted Teas, Half & Half, 2% Milk, Sweeteners

ADD BOTTLED WATER & SODAS
$3.90 PER DRINK BASED ON CONSUMPTION

THEMED BUFFETS

Service available for up to 1 hour with a minimum of 15 guests. Additional charges per guest apply for less than minimum.

LUNCH | $22.99 PER PERSON
DINNER | $34.99 PER PERSON

BARBEQUE

ENTRÉES (SELECT TWO)

GRILLED CHICKEN
Lemon Herb Marinated

BBQ CITRUS SALMON

PULLED PORK

BARBECUED JACKFRUIT (VEGAN)

ACCOMPANIMENTS
(SELECT THREE)

SWEET CORN
Chili Lime Butter

BROWN SUGAR BAKED BEANS

BAKED MACARONI
Aged Vermont Cheddar Cheese

CREAMY COLESLAW

LOCAL PICKLES

JALAPEÑO CORNBREAD

HONEY BUTTER

DESSERTS AND BEVERAGES

CHEF'S ASSORTED ARTISANAL DESSERTS

COFFEE AND TEA
Coffee, Decaffeinated Coffee, Assorted Teas, Half & Half, 2% Milk, Sweeteners

ADD BOTTLED WATER & SODAS
$3.90 PER DRINK BASED ON CONSUMPTION

MEDITERRANEAN

SALADS (SELECT ONE)

CAESAR SALAD
Shaved Parmesan, Croutons, Creamy Garlic Dressing

CAPRESE SALAD
Vine-Ripened Tomatoes, Mozzarella, Torn Basil, Olive Oil, Aged Balsamic

ENTRÉES (SELECT TWO)

CHICKEN PICCATA
White Wine, Lemon, Capers

ROASTED LOCAL MKT FISH
Olives, Blistered Tomatoes

CLASSIC EGGPLANT PARMESAN

HARISSA GRILLED TOFU
Bell Pepper Coulis

ACCOMPANIMENTS (SELECT TWO)

SEASONAL FARFELLE

ZA'ATAR MARBLE POTATOES

SAUTÉED BROCCOLINI
Candied Garlic

ARTISANAL ROLLS & BUTTER

DESSERTS AND BEVERAGES

CHEF'S ASSORTED ARTISANAL DESSERTS

COFFEE AND TEA
Coffee, Decaffeinated Coffee, Assorted Teas, Half & Half, 2% Milk, Sweeteners

ADD BOTTLED WATER & SODAS
$3.90 PER DRINK BASED ON CONSUMPTION

THEMED BUFFETS

Service available for up to 1 hour with a minimum of 15 guests. Additional charges per guest apply for less than minimum.

LUNCH | $22.99 PER PERSON
DINNER | $34.99 PER PERSON

LATIN

SALADS (SELECT ONE)

LATIN-STYLE CAESAR
Crispy Tortilla Strips, Cotija Cheese, Grilled Corn, Black Beans, Pepitas, Cilantro, Lime Dressing

FRISÉE & BIBB LETTUCE
Shaved Manchego, Rainbow Carrots, Marcona Almonds, Orange Balsamic Vinaigrette

ENTRÉES (SELECT TWO)

FAJITA-STYLE CHICKEN
Peppers & Onions, Corn and Flour Tortillas

CARNE GUISADA CARBON
Marinated Flank Steak, Roasted Tomatoes, Cumin, Garlic, Cilantro

SLOW-BRAISED BEEF SHORT RIBS
Achiote Pickled Mustard Seeds, Oregano Chimichurri

MOJO ROASTED SALMON
Charred Pineapple Pico de Gallo

GRILLED TOFU FAJITAS
Peppers & Onions, Corn and Flour Tortillas

ACCOMPANIMENTS (SELECT TWO)

CHIPS AND SALSA

CLASSIC BLACK BEANS

CILANTRO RICE

GRILLED VEGETABLES
Salsa Verde

DESSERTS AND BEVERAGES

CHEF'S ASSORTED ARTISANAL DESSERTS

COFFEE AND TEA
Coffee, Decaffeinated Coffee, Assorted Teas, Half & Half, 2% Milk, Sweeteners

ADD BOTTLED WATER & SODAS
$3.90 PER DRINK BASED ON CONSUMPTION

THEMED BUFFETS

Service available for up to 1 hour with a minimum of 15 guests. Additional charges per guest apply for less than minimum.

LUNCH | $22.99 PER PERSON
DINNER | $34.99 PER PERSON

INDIAN

SALADS (SELECT ONE)

PEA POD SALAD
Baby Spinach, Carrot, Cucumber, Baby Tomato, Red Onion, Yogurt Curry Dressing

CURRIED BEET SALAD
Mixed Greens, Poached Beets, Chickpeas, Scallion, Cauliflower, Citrus Dressing

ENTRÉES (SELECT TWO)

CHICKEN TIKKA MASALA
Yogurt, Coriander, Tomato

SWEET POTATO & TOFU KORMA
Coconut Tomato Broth

ROGAN JOSH LAMB STEW
Mushroom, Carrot, Chiles

TANDOORI ROASTED SALMON
Lime, Tamarind, Soft Herbs, Butter Sauce

ACCOMPANIMENTS (SELECT TWO)

ALOO GOBI

STEAMED BASMATI RICE

WARM NAAN

DESSERTS AND BEVERAGES

CHEF'S ASSORTED ARTISANAL DESSERTS

COFFEE AND TEA
Coffee, Decaffeinated Coffee, Assorted Teas, Half & Half, 2% Milk, Sweeteners

ADD BOTTLED WATER & SODAS
$3.90 PER DRINK BASED ON CONSUMPTION

LINCOLN PARK MARKET

SALADS (SELECT ONE)

LAKEFRONT MARKET SALAD
Mixed Local Greens, Tomato, Radish, Carrots, Cucumber, Crumbled Goat Cheese, Toasted Sunflower Seeds, Lemon Basil Vinaigrette

BEETROOT FARM'S ROASTED BEET & GOAT CHEESE SALAD
Roasted Beets, Rocket Arugula, Pistachio, Mint, Dill, Citrus-Shallot Vinaigrette

ENTRÉES (SELECT TWO)

GRILLED FLANK STEAK
Spicy Red Chimichurri

MICHIGAN CIDER BRINED PORK LOIN

PAN SEARED SALMON
Truffle Tomato Vinaigrette

ACCOMPANIMENTS (SELECT TWO)

TRUFFLE MAC & CHEESE

FARMERS MARKET VEGETABLES

PARMESAN-ROASTED POTATOES

DESSERTS AND BEVERAGES

CHEF'S ASSORTED ARTISANAL DESSERTS

COFFEE AND TEA
Coffee, Decaffeinated Coffee, Assorted Teas, Half & Half, 2% Milk, Sweeteners

ADD BOTTLED WATER & SODAS
$3.90 PER DRINK BASED ON CONSUMPTION

THEMED BUFFETS

Service available for up to 1 hour with a minimum of 15 guests. Additional charges per guest apply for less than minimum.

LUNCH | $22.99 PER PERSON
DINNER | $34.99 PER PERSON

LIFE'S A PICNIC

CHEF ATTENDANT | ADDITIONAL $450

ENTRÉES (SELECT THREE)

LOCAL GRIND BURGER
Lettuce, Tomato, Pickle, Onion, Cheese, Brioche Bun

CHICAGO-STYLE HOT DOG
Tomato, Pickle, Cucumber, Sport Peppers, Poppy Seed Bun

MAXWELL ST. POLISH SAUSAGE
Caramelized Onions

BLACK BEAN VEGGIE BURGER
Lettuce, Tomato, Pickle, Onion, Cheese, Wheat Oat Bun

ACCOMPANIMENTS (SELECT TWO)

CREAMY COLESLAW

YUKON POTATO SALAD
Grilled Vegetables, Red Chimichurri

FUSILLI PASTA SALAD
Tomato, Olive, Torn Basil, Red Wine Vinaigrette

MISS VICKIE'S ASSORTED CHIPS

DESSERTS AND BEVERAGES

CHEF'S ASSORTED COOKIES, RICE KRISPIES & BROWNIES

ICED TEA
Citrus, Sweeteners

SNO-CONE MACHINE
$3.29 PER PERSON

ADD BOTTLED WATER & SODAS
$3.90 PER DRINK BASED ON CONSUMPTION

WPC

WOLFGANG PUCK
CATERING

RECEPTION AND DINNER



RECEPTION | STATIONARY BITES

Service for up to 1 hour. Priced per item.

ALL PRICES ARE PER PERSON

MEAT $8.99

MINI CHEESEBURGER
Brioche Bun. Tiny Tomatoes, Remoulade

BOLOGNESE-STUFFED ARANCINI
Pomodoro Sauce, Parmesan

SHORT RIB GRILLED CHEESE
Provolone, Caramelized Onion, Horseradish

POULTRY $7.99

CHINOIS CHICKEN SALAD

MINI CHICKEN & LEEK POT PIE

SPICY PINEAPPLE-GLAZED CHICKEN
Toasted Sesame Seeds

CHICKEN POTSTICKERS
Black Vinegar, Ginger Dipping Sauce

CHICKEN CORDON BLEU BITE
Parmesan, Black Pepper Cream

SEAFOOD $9.99

SWEET MARYLAND CRAB CAKES
Herb Remoulade

TOASTED COCONUT SHRIMP
Stone Fruit Glaze

MARYLAND CRAB SALAD
Brown Butter Tart

VEGETARIAN $6.99

CRISPY MAC & CHEESE

CRISPY VEGETABLE SPRING ROLL
Apricot Mustard

TRUFFLE GRILLED CHEESE
Fig Jam, White Truffle Honey

VEGETABLE EMPANADAS
Spicy Tomato Sauce

MINI CORNCAKES
Avocado Salsa

VEGAN $6.99

WHITE BEAN & QUINOA CAKE
Red Pepper Romesco

GRILLED VEGETABLE CEVICHE
Citrus Chili Marinade, Plantain Cup, Avocado Mousse

VIETNAMESE SPRING ROLLS
Sweet Chili Dipping Sauce

RECEPTION | STATIONARY BITES

Service for up to 1 hour.

ALL PRICES ARE PER PERSON

PLATTERS

SEASONAL VEGETABLE CRUDITÉ $7.99
Spicy Herb Dip, Roasted Red Pepper Hummus

CHEESE BOARD $11.99
Imported and Domestic Cheeses, Fresh Fruit, Nuts, Gourmet Crackers

DECONSTRUCTED SPANISH TAPAS $10.99
Assorted Pintxo, Manchego, Fig, Seasonal Veggies, Olives, Chorizo, Goat Cheese, Toasted Baguette

CHIPS & SALSA $7.99
Housemade Tortilla Chips, Salsa Fresca, Guacamole

MEDITERRANEAN $7.99
Warm Pita Chips, Roasted Red Pepper Hummus

SUSHI $ MARKET PRICE

LIGHT RECEPTION STATIONS

Service available for up to 1 hour with a minimum of 15 guests. Additional charges per guest will apply for less than minimum.

ALL PRICES ARE PER PERSON

CHIPS & DIPS BAR $17.99

Potato Chips or Tortilla Chips

Garden Vegetables
ADDITIONAL $5 PER PERSON

DIPS (SELECT TWO)

- Sweet and Sour Onion Crème Fraîche
- Green Goddess Dip
- Spiced Black Bean Dip with Cotija Cheese
- Salsa Roja
- Pico de Gallo
- Guacamole
- Salsa Verde
- Nacho Cheese

CROSTINI BAR $21.99

CROSTINI (SELECT TWO)

- Garlic Toasted French Baguette
- Seeded Baguette
- Assorted Breadsticks
- Crisp Raisin Pumpernickel

SPREADS (SELECT THREE)

- Fresh Ricotta Cheese
- Whipped Goat Cheese
- Smashed Cannellini Bean Hummus
- Minted Pea Purée
- Olive Oil Whipped Beetroot Purée
- Marinated Cherry Tomatoes with Basil
- Eggplant Caponata
- Spiced Apple Onion Marmalade
- Tomato Chutney

MEDITERRANEAN BAR $21.99

Tabbouleh

Fresh and Toasted Pita

Grilled Vegetables, Cumin Vinaigrette

SPREADS (SELECT TWO)

- Classic Chickpea Hummus
- Eggplant Baba Ghanoush
- Fava Bean Hummus
- Red Pepper Walnut Muhammara
- Tzatziki

CHARCUTERIE & CHEESE TABLE $24.99

Imported and Domestic Cow, Goat and Sheep's Milk Cheeses

Crackers and Assorted Breads

Assorted Charcuterie

Dried Fruits, Nuts, Grapes, Honeycomb

Cornichons, Mustard

RECEPTION | TRAY PASSED HORS D'OEUVRES

Minimum of 1 hour of service. Priced per item.

ALL PRICES ARE PER PERSON

WOLFGANG PUCK CLASSICS $7.99

SMOKED SALMON
Lemon Herb Blini

SMOKED SALMON PIZZA
ADDITIONAL $8 PER PERSON
Dill Crème Fraîche, Caviar

ASSORTED SIGNATURE PIZZAS

CHINOIS CHICKEN SALAD
Candied Cashews, Wonton Cup

MINIATURE CHEESEBURGER
Brioche Bun, Tiny Tomatoes, Remoulade

TEMPURA SHRIMP
Wasabi Glaze

CRISPY MOROCCAN LAMB CIGARS

CRISPY VEGETABLE SPRING ROLL
Apricot Mustard

SEAFOOD $9.99

AHI TUNA TARTARE
Sesame Wonton, Wasabi Crème Fraîche

CRISPY SHRIMP & LOBSTER SPRING ROLLS
10 Spice Sauce, Scallion

MINIATURE TORTILLA CUPS
Chipotle Glazed Shrimp, Sweet Corn, Red Peppers

MINI FISH TACO
Avocado Relish, Cilantro Pesto

SWEET MARYLAND CRAB CAKES
Herb Remoulade

SEAFOOD $9.99

TOASTED NEW ENGLAND STYLE LOBSTER ROLL
Celery Salt, Lemon, Housemade Brioche

MINI SALMON POKE BOWL
Cucumber, Ponzu, Puffed Rice

POULTRY $7.99

MINI CHICKEN & LEEK POT PIE
Velouté, Chives

BITE-SIZED MACADAMIA CRUSTED HAWAIIAN CHICKEN
Pineapple-Jalapeño Salsa

CHICKEN POTSTICKERS
Black Vinegar, Ginger Dipping Sauce

TINY BBQ CHICKEN TACOS
Pico de Gallo, Poblano Crema

CHICKEN YAKITORI SKEWERS
Scallion, Sesame

FIVE SPICE GRILLED CHICKEN
Scallion Pancake, Crunchy Chile

JERK CHICKEN
Plantain Chip, Red Onion Marmalade

RECEPTION | TRAY PASSED HORS D'OEUVRES

Minimum of 1 hour of service. Priced per item.

ALL PRICES ARE PER PERSON

MEAT $8.99

BOLOGNESE-STUFFED ARANCINI
Pomodoro Sauce, Parmesan

BRISKET TACO
Guacamole, Ancho Purée, Lime Crema

SHORT RIB GRILLED CHEESE
Provolone, Caramelized Onion, Horseradish

BACON-WRAPPED DATES
Parmesan Stuffed

PRIME NEW YORK STEAK
Crostini, Yuzu Butter, Shiitake Mushrooms

ROASTED LAMB LOIN
Olive Bread Crostini, Oven Dried Tomatoes

TINY WAGYU PASTRAMI REUBEN
Marble Rye

VEGETARIAN $6.99

BURRATA AVOCADO CROSTINI
Tear Drop Peppers

BUTTERNUT SQUASH ARANCINI
Cranberry Gastrique, Hazelnut Powder, Crispy Sage

CLASSIC MINI GRILLED CHEESE
Tomato Aioli

CRISPY MAC & CHEESE

TRUFFLE INFUSED GRILLED CHEESE
Fig Jam, White Truffle Honey

SLENDER TUILLE CRISP
Basil Goat Cheese Mousse, Tomato Tartare

VEGETABLE EMPANADAS
Spicy Tomato Sauce

VEGETABLE SPRING ROLLS
Sweet Chili Dipping Sauce

VEGAN $6.99

SWEET CORN SOPES
Avocado

TARO ROOT & AVOCADO TACO

WHITE BEAN QUINOA CAKE
Red Pepper Romesco

GRILLED VEGETABLE CEVICHE
Citrus Chili Marinade, Plantain Cup, Avocado Mousse

TRAY PASSED SWEETS

$6.99

SEASONAL FRENCH MACARONS

SEASONAL WHOOPIE PIES

CARAMELIZED LEMON MERINGUE TART

MINI SEASONAL HAND PIES

VANILLA CUSTARD CHURROS

MINIATURE COOKIES

BROWNIES

BLONDIES

CHOCOLATE CAKE (VEGAN)

FRENCH ÉCLAIRS

MINI ASSORTED CUPCAKES

WPC

WOLFGANG PUCK
CATERING

BEVERAGE



RECEPTION | BEVERAGE

ALL PRICES ARE PER PERSON

BAR PACKAGES

Priced per person based on 90 minutes of service.

WINE & BEER OPEN BAR $15.99

ADDITIONAL HOUR | $8

HOUSE RED & WHITE WINES
IMPORTED & DOMESTIC BEERS
BOTTLED WATER & SOFT DRINKS

BAR ON CONSUMPTION

PRICED PER ITEM

HOUSE RED AND WHITE WINES | $8
IMPORTED BEER | $6
DOMESTIC BEER | $7
BOTTLED WATER AND SOFT DRINKS | $3.90