

# Wolfgang Puck

catering



## Springs Preserve Breakfast & Lunch Menus



## COFFEE BREAK

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Teas  
Cream and Sweeteners

## ALL DAY BEVERAGE SERVICE

Assorted Sodas  
Bottled Water  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Teas  
Cream and Sweeteners

## SUNRISE CONTINENTAL BREAKFAST

Muffins, Bagels, Sticky Buns and Banana Nut Bread  
Butter, Preserves and Cream Cheeses  
Orange and Cranberry Juice  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Teas  
Cream and Sweeteners

## CLASSIC CONTINENTAL BREAKFAST

Croissants, Bagels, Cinnamon Rolls, Banana Nut Bread and Coffee Cake  
Butter, Preserves and Cream Cheese  
Fresh Fruits and Berries  
Homemade Granola  
Vanilla Yogurt  
Orange and Cranberry Juice  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Teas  
Cream and Sweeteners

## CLASSIC BREAKFAST BUFFET

Based on a Minimum of 75 Guests

Applewood Smoked Bacon and Spinach Frittata with Vermont Cheddar and Scallions  
Country Style Potatoes with Peppers and Onions  
Fresh Fruits and Berries of the Season  
Sour Cream Crumb Cake  
Butter and Preserves  
Orange and Cranberry Juice  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Teas  
Cream and Sweeteners

## VALLEY VIEW BREAKFAST BUFFET

Based on a Minimum of 75 Guests

Sourdough French Toast with Powdered Sugar and Maple Syrup  
Prosciutto and Jack Cheese Croissant  
Scrambled Eggs with Fresh Basil and Tomatoes  
Banana-Chocolate Chip and Blueberry Muffins  
Assorted Miniature Bagels  
Butter, Preserves and Cream Cheese  
Fresh Fruits and Berries  
Orange and Cranberry Juice  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Teas  
Cream and Sweeteners

### BREAKFAST EXTRAS

Wolfgang Puck Fresh Blended Smoothies  
Chef Attended Omelet and Waffle Station

### SERVED BREAKFAST

Basket of Freshly Made Pastries to include:  
Croissants, Pain au Chocolat, Sticky Buns,  
Danish, Muffins, Assorted Bagels and Breakfast Breads  
Butter, Preserves and Cream Cheese

#### Entrée

Accompanied by your choice of Home Fries, Hash Browns,  
Cottage Fries or Fruit Salad

Please Select ONE of the Following...

Traditional Eggs Benedict  
Spinach, Sundried Tomato and Feta Omelet  
Wild Mushroom and Parmesan Frittata  
Traditional Buttermilk Pancakes with Pure Vermont Maple Syrup and Bacon  
Almond Crusted French Toast with Pure Vermont Maple Syrup and Chicken Apple Sausage  
Corned Beef Hash with Poached Eggs  
Classic Quiche Lorraine

Freshly Squeezed Juices of Orange and Grapefruit  
Brewed Regular Coffee and Decaffeinated Coffee  
Assorted Teas  
Cream and Sweeteners

## DESERT BRUNCH MENU

Based on a Minimum of 75 Guests

### Breakfast Station

Sourdough French Toast with Powdered Sugar and Maple Syrup

Baked Frittata with Asparagus and Wild Mushrooms

Chicken Apple Sausage

Breakfast Potatoes

Farmers Market Fresh Fruit Platter

Bagels with Cream Cheese

Fresh Croissants with Butter and House made Preserves

Banana-Chocolate Chip and Blueberry Muffins

### Lunch Station

Frisee Salad with Roasted Beets, Goat Cheese and Toasted Hazelnuts

Roasted Wild Bass with Steamed Jasmine Rice and Coconut Curry Sauce

Pan Roasted Chicken with Rosemary Jus

Tortellini with Mascarpone, Ricotta and Pecorino Romano

Garlic Potato Puree

Seasonal Chino Farms Vegetables

### Dessert Station

Granny Smith Apple Tartlettes

White Chocolate Buttermilk Cake with Crème Fraiche and Strawberries

Caramel Profiteroles with Mandarin Cream

Miniature Chocolate Truffle Cakes

Chocolate Fudge Brownies and Blondies

Chocolate Chip, Oatmeal Raisin, Raspberry Linzer and Lemon Ginger Cookies

### Beverage Station

Orange and Cranberry Juice

Brewed Regular Coffee and Decaffeinated Coffee

Assorted Teas

Cream and Sweeteners

Iced Tea

## BOX LUNCH MENU

All Boxed Lunches to Include...

Housemade Potato Salad, Whole Fruit, Jumbo Chocolate Chip Cookie,  
Bottled Water, Disposable Container, Napkin and Utensils

Please Select TWO of the Following...

House Roasted Turkey with Smoked Gouda Cheese, Lettuce and Tomatoes on Soft Deli Roll  
Maple Cured Ham and Swiss Cheese with Whole Grain Mustard on a Pretzel Baguette  
Southwestern Chicken with Pepper Jack Cheese, Chipotle Mayonnaise and Fresh Avocado  
Wrapped in a Flour Tortilla  
Tuna Salad with Blanched Celery, Onions and Herbs on a Fresh Croissant  
Garden Herb Focaccia with Grilled Vegetables and Fresh Mozzarella

## KIDS BOX

\$9.00 per person

All Boxed Lunches to Include...

Carrot Sticks with Ranch Dipping Sauce, Fresh Fruit Cup and Chocolate Chip Cookie  
Juice Box, Disposable Container, Napkin and Utensils

Please Select TWO of the Following...

Classic Ham and Cheese  
Turkey and Swiss Cheese on Silver Dollar Roll  
Ooey Goey Peanut Butter and Jelly  
Chicken Salad with Diced Celery

## BISTRO LUNCH BUFFET

Based on a Minimum of 75 Guests

### Antipasti Platter

An Array of Roasted Vegetables, Marinated Mushrooms, Olives and Cured Meats

Please Select TWO of the following...

Tomato, Red Onion and Cucumber with Fresh Basil and Balsamic Vinaigrette  
Caesar Salad with Romaine Hearts, Herb Croutons and Sun-dried Tomatoes  
Chopped Chino Vegetable Salad with Shaved Parmesan  
Greek Salad with Red Onions, Feta Cheese, Kalamata Olives and Classic Vinaigrette  
Field Green Salad with Goat Cheese Croutons, Olive Tapenade and Balsamic Vinaigrette

Please Select TWO of the following...

Rigatoni with Bolognese, Peas and Fresh Parmesan  
White Corn Agnolotti with Butter Sage Sauce  
Vegetarian Lasagna with Ricotta, Mascarpone, Mozzarella and Parmesan Cheeses  
Chicken Penne Pasta with Pesto Cream Sauce  
Farfalle with Marinara Sauce and Fresh Parmesan

Included on Buffet...

Assorted Wolfgang Puck Breads, Sourdough and Kalamata Olive Bread  
Assorted Miniature Pastries  
Seasonal Fruits and Berries  
Brewed Regular Coffee and Decaffeinated Coffee  
Cream and Sweeteners  
Iced Tea

## THE LIGHTER SIDE BUFFET

Based on a Minimum of 75 Guests

Please Select THREE of the following...

Traditional Caesar Salad  
Tomato and Mozzarella "Caprese" with Balsamic and Olive Oil  
Tomatoes with Roquefort, Sweet Onions, Basil, Balsamic and Olive Oil  
Baby Mixed Green with Tomatoes, Endive and House Vinaigrette  
Carrot and Spinach Salad with Bacon Vinaigrette  
Roasted Beets with Herbed Goat Cheese and Citrus-Shallot Vinaigrette  
Chinois Chicken Salad with Bean Sprouts, Peanuts and Ginger-Lemongrass Dressing  
Chilled Noodle Salad with Sesame Soy Vinaigrette  
Haricot Vert with Baby Greens, Goat Cheese, Toasted Peanuts and Pinenut Vinaigrette  
Pasta Salad with Rapini, Tomatoes, Roasted peppers, Red Onion, Tomatoes, Fresh Herbs,  
Fresh Parmesan and Feta Cheese

Deli Platter to include...

Glazed Ham, Smoked Turkey, Roast Beef, Salami, Pastrami, Mortadella, Pepperoni  
Sliced Cheddar, Swiss and Provolone Cheese  
Assorted Rolls and Sliced Breads  
Mustards, Mayonnaise, Horseradish Olive Oil and Vinegar  
Sliced Tomatoes, Red Onions and Shaved Lettuce  
Sliced Fruit and Berries with Cottage Cheese  
Assorted Freshly Baked Cookies  
Freshly Brewed Regular and Decaffeinated Coffee  
Iced Tea

## SPAGO LUNCH BUFFET

Based on a Minimum of 75 Guests

Please Select ONE of the following...

- Field Green Salad with Herbed Goat Cheese and Balsamic Vinaigrette
- Spago's Chopped Chino Farm Vegetable Salad
- Arugula and Radicchio with Shaved Parmesan and Red Wine Vinaigrette
- Spinach Salad with Roquefort Cheese, Candied Walnuts and Bacon Vinaigrette
- Marinated French Green Beans with Goat Cheese, Baby Greens and Pinenut Vinaigrette
- Asparagus Salad with Endive, Baby Arugula, Tomatoes, Roquefort and Balsamic Vinaigrette

Please Select TWO of the following...

- Provençal Wild Salmon with Tomato Basil Relish
- Wild Striped Bass with Lemon and Caper Sauce
- Herb Crusted Pacific Halibut with Yellow Pepper Nage
- Roasted Garlic Chicken with Rosemary Jus
- Buttermilk Fried Boneless Chicken Breast
- Marinated New York Strip with Maui Onions and Cabernet Butter Sauce
- Wolfgang's Wienerschnitzel with Spaetzle

Please Select TWO of the following...

- Basil Potato Puree
- Sautéed Garlic Spinach
- Sautéed Baby Vegetables
- Oven Roasted Yukon Gold Potatoes with Rosemary

Included on Buffet...

- Assorted Wolfgang Puck Breads, Sourdough and Kalamata Olive Bread
- Assorted Miniature Pastries
- Seasonal Fruits and Berries
- Brewed Regular Coffee and Decaffeinated Coffee
- Iced Tea

SERVED LUNCH

First Course

Please Select ONE of the following...

Vine-Ripened Tomatoes with Fresh Mozzarella, Basil, Olive Oil and Aged Balsamic  
Young Spinach Salad, Apples, Stilton Cheese and Candied Pecans  
Classic Caesar Salad with Romaine Hearts, Herb Croutons and Shaved Parmesan Cheese  
Butter Lettuce and Endive with Roquefort, Walnuts, Blood Oranges, Balsamic Vinaigrette

Accompanied by Assorted Wolfgang Puck Breads and Butter

Main Course

Please Select ONE of the following...

Pan Roasted Chicken with Wild Mushrooms, Seasonal Vegetables and Garlic Mashed Potatoes  
Stuffed Chicken Breast with Goat Cheese and Prosciutto, Potato Puree and Baby Vegetables  
Ginger Almond Crusted Wild Salmon with Celery Root Puree and Cabernet Butter Sauce  
Slow Braised Short Rib with Mustard-Caramelized Shallot Glaze, Potato Puree and Wilted Spinach  
Roasted Filet Mignon with Horseradish Crushed Potatoes and Four Peppercorn Sauce

Dessert

Please Select ONE of the following...

Wolfgang's Famous Chocolate Truffle Cake with Seasonal Berries  
Caramelized Meyer Lemon Tart with Blackberry Merlot Sauce  
Tahitian Vanilla Angel Food Cake with Heavenly Lemon Cream and Fresh Fruit  
Apple Tart Tatin with Caramel Ice Cream

Brewed Regular Coffee and Decaffeinated Coffee  
Iced Tea

## AFTERNOON SNACK SELECTIONS

Service for 1 ½ Hour Duration

### SALTY SWEET

Soft Jumbo Pretzels with Stone Ground Mustard  
Granola and Energy Bars  
Individual Bags of Kettle Chips Peanut and Regular M&M's  
Tri Colored Chips with Fire Roasted Salsa  
Apples with Caramel  
Caramel, Cheddar and Movie House Popcorn  
Chocolate Chip Cookies Pops  
Homemade Trail Mix  
Chocolate Covered Rice Krispy Treats  
Pretzel Sticks

### A BIGGER SNACK

Roasted Pepper Dip, Goat Cheese Dip, Artichokes and Spinach Dip  
Accompanied by assorted Crackers and Rustic Breads  
Fresh Fruit with an Assortment of Imported and Domestic Cheeses  
Assorted Tea Sandwiches  
Cucumber-Avocado with Chive Cream  
Smoked Salmon on Brioche Toast Points  
Roasted Turkey with Honey Mustard Aioli  
Grilled Vegetable and Wild Mushroom with Basil Aioli

### BREAK ENHANCEMENTS

Fruit Tray  
Crudités with Dip  
Energy Drinks  
Smoothie Drinks

**\*\*All Breaks include Bottled Water and Assorted Soft Drinks\*\***

### ALL DAY BEVERAGE SERVICE

Assorted Soft Drinks  
Bottled Water  
Brewed Regular Coffee and Decaffeinated Coffee  
Assorted Teas  
Cream and Sweeteners  
Iced Tea

## BEVERAGES

Premium Brands to include Kettle One, Bombay Sapphire, Whalers Rum, Makers Mark, Crown Royal, Chivas, and Milagro, House Wines, Imported and Domestic Beers.

Package Bars include: Assorted Soft Drinks, Flat & Sparkling Water, Mixers, Ice, Garnishes & Cocktail Napkins.

Standard Brands to include Absolut Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels Bourbon, Dewars Scotch, Jose Cuervo Tequila, Sweet and Dry Vermouth, House Wines, Imported and Domestic Beers. Package Bars include: Assorted Soft Drinks, Flat & Sparkling Water, Mixers, Ice, Garnishes & Cocktail Napkins.

Beer and Wine Package Bar includes Premium White and Red House Wines, Imported and Domestic Beers. Package Bars include: Assorted Soft Drinks, Flat & Sparkling Water, Ice, Garnishes & Cocktail Napkins.