

Wolfgang Puck

catering



Springs Preserve Reception & Dinner Menus



TRAY PASSED HORS D'OEUVRE SELECTIONS

Please Select FIVE of the Following...

Seafood

Smoked Salmon on Lemon Herb Blini with Dill Crème Fraiche
Grilled Shrimp Skewers with Herb Mustard Vinaigrette
Tempura Shrimp with Wasabi Glaze
Dungeness Crabcakes with Herb Remoulade
Spicy Tuna Tartare in a Sesame Miso Cone
Maine Lobster Spring Rolls
Roasted New Potatoes with Farmed American Caviar and Crème Fraiche

Meat

Grilled Chicken Satay with Peanut Sauce
Classic Miniature Cheeseburger with Sharp Cheddar on Brioche Bun
Pepper Crusted Filet on Garlic Crostini with Horseradish Mustard and Capers
Moroccan Cigars (Crispy Springrolls with Ground Lamb and Spices)
Duck Potstickers with Ponzu
Barbeque Chicken Quesadilla, Vidalia Onion Relish
Traditional Pork and Green Onion Potstickers with Ponzu
Tamarind Glazed Baby Lamb Chops
Chinois Beef on Ginger Scallion Pancake
Mini Croque Monsieur
Green Asparagus Wrapped in Prosciutto
Dates with Bacon

Vegetable

Crispy Vegetable Spring Rolls with Apricot Mustard
Vegetable Empanadas
Tomato Basil Bruschetta
Wild Mushroom and Mascarpone Tarts
Assorted Wolfgang Puck Gourmet Pizzas
Spinach, Brie and Sundried Tomato Turnover
Figs with Anisette infused Mascarpone
Mediterranean Onion Tart with Tomato Confit and Black Olive Puree

SEATED DINNER

(Some selections are seasonal)

First Course

Please Select ONE of the following...

- Field Green Salad with Warm Herbed Goat Cheese and Balsamic Vinaigrette
- Chopped Chino Farm Salad with Shaved Parmesan
- Arugula and Radicchio with Shaved Parmesan and Red Wine Vinaigrette
- Baby Spinach Salad with Roquefort Cheese, Candied Walnuts and Balsamic Vinaigrette
- Caesar Salad with Sun-dried Tomatoes and Spicy Garlic Croutons

Main Course

Please Select ONE of the following...

- Ginger Almond Crusted Salmon with Baby Vegetables, Celery Root Puree and Cabernet Butter
- Wild Striped Bass with Carrot Ginger Puree, Braised Greens and Citrus Cardamom Sauce
- Roasted Chicken with Chanterelles, Asparagus and Roasted Yukon Gold Potatoes
- Chicken Breast Stuffed with Risotto, Spinach, Fontina, and Sun-Dried Tomatoes
- Roasted Filet Mignon with Spinach, Horseradish Crushed Potatoes and Four-Peppercorn Sauce
- Slow Braised Short Rib with Mustard-Caramelized Shallot Glaze and Creamy Polenta

Dessert

Please Select ONE of the following...

- Warm Valrhona Chocolate Cake with Espresso Ice Cream
- Meyer Lemon Tart with Blackberry Merlot Sauce
- French Butter Apple Tart with Caramel Ice Cream
- Duo of Sorbets in a Crispy Almond Tuille
- Buttermilk Cake with Fresh Strawberries and Crème Fraiche
- Tahitian Vanilla Bean Roasted Pineapples with Coconut Sorbet

SAMPLE SECOND COURSE SELECTIONS

Sweet Maine Lobster Bisque with Aged Cognac and Heirloom Tomatoes
Vine Ripened Tomato Soup with Thyme-Garlic Oil, Olive Croutons and Sautéed Goat Cheese
Sweet Corn Soup with Eggplant-Pepper Caponata and Basil Cream
Pumpkin Ravioli with Brown Sage Butter
Risotto with Fresh Sautéed Wild Mushrooms, Sugar Snap Peas and Fresh Parmesan
Homemade Goat Cheese Ricotta Tortelloni with Tomatoes, Basil and Parmesan

DUAL ENTRÉE OPTIONS

Petite Filet and Roasted Chicken with Chef's Selection of Sauces
Petite Filet and Wild Salmon with Chef's Selection of Sauces
New York Strip Steak and Wild Striped Bass with Chef's Selection of Sauces

DINNER BUFFET MENU

Based on a Minimum of 100 Guests

Salads

Please Select TWO of the following...

Roasted Beets with Sautéed Goat Cheese, Crushed Hazelnuts and Shallot Citrus Vinaigrette
Vert Style Caesar Salad with Shaved Parmesan
Chopped Chino Farms Vegetable Salad with Parmesan Cheese
Spinach Salad with Roquefort Cheese, Candied Walnuts and Balsamic Vinaigrette
Marinated French Green Beans with Goat Cheese, Baby Greens and Pinenut Vinaigrette
Grilled Vegetable Salad with Basil Vinaigrette
Asparagus Salad with Endive, Baby Arugula, Tomatoes, Roquefort and Balsamic Vinaigrette
Fresh Mozzarella with Tomato and Basil Olive Oil

Pasta

Please Select ONE of the following...

Rigatoni Bolognese
Fussili with Shrimp and Sun-dried Tomato Cream Sauce
Wild Mushroom Risotto with Parmesan Cheese
Tortellini with Mascarpone, Locatelli, Romano and Goat Cheese
Butternut Squash Risotto
Penne Pasta with Tomato and Basil Sauce
Sweet Pea Risotto

Main Courses

Please Select TWO of the following...

Herb Crusted Pacific Halibut with Tomato Fondue
Wild Striped Bass with Bouillabaisse Broth, Caramelized Fennel
Almond Crusted Wild Salmon with Cabernet Butter
Slow Braised Short Rib with Mustard-Caramelized Shallot Glaze and Rosemary
Roasted Pork with Honey Glaze
Grilled Chicken with Wild Mushrooms and Rosemary
Roasted Stuffed Chicken Breast with Wild Mushrooms, Baby Spinach and Risotto
Grilled Côte de Boeuf with Braised Celery and Sweet Onions, Bordelaise Sauce
Mongolian Lamb Chops with Cilantro Mint Vinaigrette

Accompaniments

Please Select THREE of the following...

Steamed Jasmine Rice
Chino Farms Vegetables
Stir Fry Vegetables
Provencal Ratatouille
Potato Puree
Roasted Yukon Gold Potatoes
Celery Root Puree

Desserts

Apple Tart Tatin
Mini Berry Financiers
Citrus Tartlets
Chocolate Truffle Cake
Chocolate Fudge Brownies
Chocolate Chip, Oatmeal Raisin, Raspberry Linzer and Lemon Ginger
Coffee, Decaffeinated Coffee and Teas

SAMPLE RECEPTION STATIONS

Choice of Four Stations, Four Items per station

Based on a Minimum of 100 Guests

Spago

Roasted Beet and Herbed Goat Cheese with Toasted Hazelnuts and Citrus-Shallot Vinaigrette
Chino Farms Vegetables Sautéed with Garlic and Herbs
Pan Roasted Chicken with Garlic Sauce
Sliced Grilled Côte de Boeuf
Pommes Aligot

Chinois Station

Thai-Style Chicken Salad with Bean Sprouts,
Crushed Peanuts and Ginger Lemongrass Dressing
Maltose Glazed Pork Ribs
Shrimp and Broccoli in Spicy Garlic Sauce
Vegetable Lo-Mein with Black Bean Sauce
Stir-Fried Rice

Pasta Station

Penne with Chicken and Pesto
Rigatoni with Sausage, Garlic and Rapini
Fusilli with Shrimp, Sun-Dried Tomatoes and Parmesan
Vegetable Lasagna with Ricotta, Mascarpone and Basil
Caesar Salad
Garlic Cheese Bread

Southern Station

Spinach Salad with Spicy Pecans, Apples and Blue Cheese
Matt's Honey-Stung Chicken
Southern Style Collard Greens
Barbecued Wild Salmon, Peach Chutney
Mashed Potatoes and Gravy
Buttered Corn and off the Cob
Granny Nanny's Jalapeño Corn Bread

Bistro Station

Rare Roast Beef with Chinese Mustard and Arugula on Herb Focaccia
Roasted Wild Salmon with Caramelized Fennel and Black Olive Nêge
and Celery Root Purée
Chopped Salad
Jumbo Asparagus with Horseradish Mustard Vinaigrette and Baby Greens

Sweets

Miniature Chocolate Truffle Cake
Buttermilk Cake with Strawberries and Crème Fraiche
Miniature French Butter Apple Tarts
Vanilla Bean Crème Brulee Bites
Blueberry Ricotta Cheesecake
Tiramisu Cups
Miniature Banana Cream Pies
Assorted Housemade Cookies

“TASTE THE ADVENTURE”

Based on a Minimum of 100 Guests

Chilled Waters

Chilled Jumbo Shrimp
Farmed Oysters on the Half Shell
Wild Clams on the Half Shell
Accompanied By:
Cocktail Sauce, Sweet Peach Mustard, Mignonette, Lemon and Fresh Grated Horseradish

Deep Blue Sea

Grilled Calamari and Lobster Salad with Olives, Arugula, Red Onion and Citrus Vinaigrette
Peanut Crusted Pacific Halibut with Black Pepper & Mango Salsa and Coconut Curry Steamed
Steamed Jasmine Rice
Diver Scallops with Roasted Corn & Crab Succotash

Rivers and Waterfalls

Grilled Leeks with Roasted Beets and Goat Cheese
Slow Braised BBQ Short Ribs with Corn Grits
Chicken and Sausage “Etouffe” With White Rice
BBQ Wild Salmon with Lemon Risotto and Grilled Scallions

Desert Springs

Baby Lettuce with Spicy Pecans, Granny Smith Apples, Endive and Balsamic
Smoked Chicken Salad with Baby Romaine Hearts, And Lemon Garlic Dressing
Sautéed Baby Vegetables with Garlic and Herbs
Fried Green Tomatoes and Crabcakes

Sinful Sweets

Tropical Fruit Skewers Sweet Honey Yogurt
Meyer Lemon Soufflé Tarts with Wild Berries
Mango, Peach, Strawberry-Kiwi Sorbet Served With Homemade Ice Cream Cones
Chocolate Truffle Cakes with Coffee Flavored Whipped Cream
And Chocolate Shavings
Mini Caramel and Candied Apples

SOUTHERN INSPIRATIONS

Based on a Minimum of 100 Guests

Charleston She Crab Bisque
Mixed Field Greens, Tear Drop Tomatoes Toasted Pecan Vinaigrette
Fried Green Tomatoes topped with Carolina Goat Cheese, Roasted Red Pepper Sauce
Slow Roasted Bourbon and Peach Glazed Pork Loin
Cornmeal Encrusted Tilapia, Creole Tartar Sauce
Beef Short Ribs with Vidalia Onion Marmalade
Sweet Potato Risotto
Baby Shrimp with Apple Wood Smoked Bacon and Cheddar Cheese Grits
Old South Sautéed Spinach
Black Pepper Biscuits with Honey Butter
Southern Pecan Pie with Fresh Whipped Cream
Traditional Strawberry Shortcake on Buttermilk Biscuit

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.