



THE KITCHEN 
BY WOLFGANG PUCK

OFF-SITE CATERING

For inquiries, email privatedining@ahchospitality.com.

*All items will come packaged,
including disposable plates, flatware, and napkins.*

*Orders for groups of 30 or more will be served family style in
disposable chaffing pans, including disposable serving utensils.*

*Buffet setup available for an additional fee.
This setup includes full chaffers with pans and sternos,
heat lamps, china, flatware, and linen | 100*

HORS D'OEUVRES & APPETIZERS

HORS D'OEUVRES

hors d'oeuvres priced per dozen displayed

lettuce wraps | \$46

spicy chicken, toasted peanut, rice sticks *df*

bruschetta | \$44

hummus, tomatoes, olives, feta, crostini *nf*

mini cheeseburgers (48-hour notice) | \$55

remoulade, aged cheddar *nf*

mini crab cakes | \$55

basil pesto aioli, marinated tomato relish *nf*

vietnamese shrimp skewers | \$50

butter, garlic, shallot, nam pla, chili aioli, cilantro

DISPLAYS

each display serves twelve

charcuterie board *nf, gf* | \$165

cheese board *nf, gf* | \$140

bruschetta b.y.o. station *nf* | \$80

wings (24 count) *nf* | \$72

crudité and dip platter | \$80

hummus, lemon artichoke, garden ranch *gf, nf, df*

truffle chips (48-hour notice) | \$46

homemade potato chips, blue cheese sauce *nf, gf*

wp pizze | \$18 per pizza

1 pizza per 6 guests recommended

cheese, margherita, pepperoni, mushroom, or calabrian

ADD-ONS

priced per person

shrimp (3) | \$12

scallops (2) (48-hour notice) | \$18

lobster tail (1) (48-hour notice) | mp



ENTRÉES & SALADS

SALADS

priced per person, half/full size

caesar salad | \$8 / \$14

romaine, garlic croutons, parmesan, tomatoes *df* (without parmesan), *nf*, *gf* (without croutons)

house salad | \$8 / \$14

field greens, tomato, red onion, croutons, balsamic vinaigrette *df*, *nf*, *gf* (without croutons)

asian chicken salad | \$9 / \$16

napa cabbage, cashews, wontons, cilantro, spicy ginger dressing *gf* (without wontons)

chef's seasonal salad | \$9 / \$16

chef's selection

ENTRÉES

priced per person

scottish salmon | \$34

bok choy, carrots, mushroom, soy, jasmine rice *df*, *nf*

half chicken | \$30

potato puree, farm market vegetables, rosemary jus *df*, *nf*

flat iron steak | \$38

potato puree, farm market vegetables *nf*, *df*

strip steak | \$48

tuscan potatoes, cipollini agrodolce, farm market vegetables, red wine demi-glace *df*

vegan stir fry | \$28

seasonal vegetables, soy, jasmine rice *nf*, *df*

chef's seasonal entrée | MP

chef's selection

SWEETS

priced individually

custom dessert options from our in-house bake shop may be available with 72-hour notice

half dozen fresh baked chocolate chip cookies | \$8

seasonal spanish cheesecake | \$14



DISPLAYED LUNCH

\$21 PER PERSON

all lunches include your selection of premium salad, wrap or sandwich, bottled water, whole fruit, chips, & freshly baked cookie

premium sandwiches, wraps, and salads provided through The Kitchen Counter by Wolfgang Puck

PREMIUM SANDWICHES & WRAPS | CHOOSE UP TO 3 OPTIONS

mediterranean wrap

hummus, olives, red onions, roasted peppers, tomatoes, romaine, feta, fennel

chicken salad sandwich

grapes, butter lettuce, basil pesto, onions, whole grain

ham & swiss

lettuce, tomato, horseradish aioli, sourdough

turkey club wrap

bacon, avocado, lettuce, tomato, white cheddar

PREMIUM SALADS & SOUP | CHOOSE 1 OPTION

asian chicken

napa cabbage, cashews, wontons, spicy ginger dressing

local greens

apples, dried cherries, pecans, blue cheese, balsamic vinaigrette

caesar

parmesan, garlic croutons, marinated tomatoes

chef's seasonal soup

chef's selection

Prices are exclusive of 23% service charge and 6% sales tax which are subject to change. No outside alcoholic beverages allowed. Final Guarantees must be received by 12:00pm five business days prior to the function. If guarantee is not received by the Hotel, the estimated attendance becomes the guarantee for minimum billing purposes. The guarantee is not subject to reduction. Signee is responsible for any and all damages to event space utilized. Any breach of product within the space is subject to a violation fee. The total of the fee is the sole discretion of the hotel and will be at minimum \$250.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.
nf = nut free, df = dairy free, gf = gluten free



BREAKFAST

all breakfast options include your selection of coffee and water

FROM THE BAKERY | \$60 PER DOZEN

house baked muffins
french butter croissant
bagel & cream cheese
cinnamon roll

HOT BREAKFAST | \$19 PER PERSON

scrambled eggs
bacon
sausage
whole grain toast

ADDITIONS | PRICED PER PERSON

fresh fruit | \$5
oatmeal | \$4
yogurt parfait | \$6



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