



# Wolfgang Puck

catering

Event Proposal

Debra Hellerstein

October 11, 2009

100 guests

Time- TBD based on 2 hours

Location - Darbeloff



Food is pleasure, food is fun, food is meant to be shared.

One of the things that I love about catering is that a lot of people get to experience the food that I cook from my heart - all at the same time. I personally oversee the chefs, as well as the menus and recipes that are prepared for you and your guests, at the Museum of Science.

I believe that fancy food doesn't necessarily have to be fancy to dazzle your palate. I grew up as a young boy in Austria, in a house with no refrigerator. I learned to cook at the age of twelve by using only what was available; fresh, local and seasonal ingredients to create the tastiest food and unexpected flavors. Some people may call it a trend, but I have been cooking this way in my restaurants for more than 25 years.

And we take pride in setting a higher standard for catered events by preparing our delicious cuisine 'a la minute', or restaurant style "to order". You will see and taste the difference that fresh, on the spot preparation makes. Our catering business started when my customers at Spago asked me to cook for their parties at their homes. Since then, our catering business has grown to providing catering at 29 wonderful cultural and landmark institutions in the United States.

So whether you are hosting 20 or 2,000, I hope you will experience the love and passion that put into my cooking.

Eat, Love, Live!



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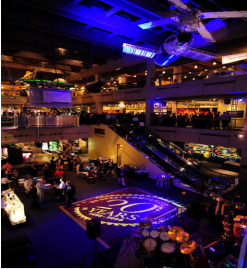
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## ANTIPASTI BAR - 2 hours service

Grilled Asparagus with Grilled Lemon and Olive Oil  
Roasted Peppers with Olive Oil, Garlic and Fresh Basil  
Chilled Pasta with Saffron, Tomatoes, Olives, Oregano and Pine Nuts  
Baby Greens with Shaved Manchego Cheese and Sherry Vinaigrette  
Assorted Marinated Olives



## BEER & WINE - 3 hours service

Based on consumption-\$4.75 per drink

Tunnel of Elms Chardonnay

Tunnel of Elms Merlot

Budweiser Light

Sam Adams

Amstel Light

Harpoon IPA



## Non Alcoholic Beverage Package - 3 hours service

Coke

Tonic Water

Diet Coke

Club Soda

Sprite

Dasani

Pellegrino

Cranberry & Orange Juice



Wolfgang Puck Catering Costs based on 100 guests and the above menu selections

Reception Station= \$34.00 per person

Per person charge inclusive of all food, beverages, linen and equipment rentals

Estimated Consumption Bar 50 @ \$4.75 per drink = \$237.50

Estimated Labor = \$ 423.00

Estimated 5% state tax = \$253.78

Estimated Total Costs = \$ 4314.82

*Menu prices and Labor are subject to change, proposal based on 2009 pricing, proposal valid for 30 days*

*Equipment fees are subject to change upon final floor plan and menu selection*

*Final Guests counts are require upon the signed contract, guest counts may be adjusted 5 business days prior the event to increase 20% or decrease 10% from the guest count listed on the contract*

*Prepared by: Maureen Gelineau- Wolfgang Puck Catering - September 8, 2009*