

NEWSEUM



Wolfgang Puck catering

Box Lunch Reservation Form

Groups may place an advance order for box lunches. Please fax this form to 202-292-6144 or call 202-292-6441 to place your order.

GROUP NAME: _____

DATE OF VISIT: _____

NUMBER OF GUESTS: _____ PICK UP TIME: _____

Daily Press (ages 13 and under only)

\$7.95 per person plus 10% tax

Each box lunch includes an entree, a choice of one side and one beverage.



Entree (choose one)

- Turkey and Cheese
- Peanut Butter and Jelly
- Ham & Cheese
- Cheese Pizza Slice
- Pepperoni Pizza Slice

Side (choose one)

- Whole Fresh Fruit
- Cookie
- Potato Chips
- Carrot/Celery Sticks

Beverage (choose one)

- Bottled Water
- Juice Box
- Milk
- Chocolate Milk

Above the Fold

\$11.95 per person plus 10% tax

Each box lunch includes an entrée, a choice of one side and one beverage.

Entree (choose one)

- Country Roast Turkey & Muenster Cheese
- Black Forest Ham & Swiss on Marbled Rye
- Tuna Salad on Brioche
- Roasted Vegetables & Mozzarella Sandwich
- Roast Chicken Caesar Salad
- Traditional Caesar Salad
- Turkey Cobb Salad

Side (choose one)

- Whole Fresh Fruit
- Cookie
- Potato Chips
- Carrot/Celery Sticks

Beverage (choose one)

- Bottled Water
- Bottled Juice
- Soda
- Milk
- Chocolate Milk

Special Edition

\$15.95 per person plus 10% tax

Each box lunch (*minus the Picnic Box**) includes an entrée, a choice of one side and one dessert. A minimum order of ten box lunches is required for each selection made. Beverages are available à la carte to supplement your order.

_____ Mesquite grilled chicken breast sandwich on jalapeño cheddar sub roll with lettuce, tomato and chipotle mayonnaise.

_____ Smoked salmon, sliced sweet red onion, shaved cucumber, crisp leaf lettuce on a brioche bun with dill cream cheese spread.

_____ Grilled portabella mushroom sandwich with onion marmalade, sliced Muenster cheese and oven roasted Roma tomatoes on a brioche bun.

_____ Niçoise Salad featuring Albacore tuna, kalamata olives, boiled potatoes, green bean, hard-boiled egg, marinated artichoke hearts and cherry tomatoes with balsamic vinaigrette.

_____ Korean barbequed beef salad featuring Korean barbequed hanger steak (cooked medium rare), stir fried vegetables and crisp Asian mixed greens.

_____ Hoisin barbequed shrimp salad featuring jumbo hoisin barbequed gulf shrimp, crisp mixed greens, shredded cabbage, carrots, green onions, red and green bell peppers with a hoisin barbequed dressing.

_____ Italian Hero with provolone cheese featuring assorted sliced imported meats, crisp lettuce, juicy tomato, sliced sweet red onion and herbed Italian dressing.

Side (choose one)

Potato Chips

Pasta Salad

Potato Salad

Coleslaw

Fresh Fruit Salad

Dessert (choose one)

Lemon Bar

Freshly-baked Cookie

Brownie

Blondie

Pecan Bar

_____ *Picnic Box* featuring assorted domestic and imported cheeses with a charcuterie selection, served with assorted breads and crackers with your selection of one dessert.

* *Picnic Box* is accompanied with one dessert only.

Please inquire regarding substitutions as we are happy to amend orders due to dietary restrictions and allergies. Any pricing changes will be communicated at the time of your order confirmation. Additional à la carte items are available upon request.

Gourmet Boxed Wolfgang Puck Meals

for CATERED EVENTS ONLY

\$23.95 per person plus 10% tax

Each boxed meal includes a choice of still or sparkling San Pellegrino water. A minimum of five days is required for all catered events.

_____ Memphis barbecued spiced and grilled salmon filet, grilled fresh asparagus and sweet mandarin orange segments, roasted Yukon potato salad and a zesty lemon bar.

_____ Chicken roulade Florentine with tomato-mushroom vinaigrette, sautéed green beans and bell peppers, penne pasta salad, and a rich pecan diamond.

_____ House-smoked roasted honey glazed turkey breast with cranberry-orange vinaigrette, baby corn and mushroom medley, fingerling potato salad and a pumpkin tart.

_____ Grilled seasonal vegetables with mozzarella cheese and pomodoro sauce, seared roasted-garlic polenta, tabouleh salad, and a seasonal fruit tart.

_____ Teppanyaki-glazed hanger steak (cooked medium rare), udon noodle salad, sesame snow peas, Wolfgang Puck signature doughnuts with orange-sugar coating.

_____ Harissa and honey-glazed chicken breast with a side of lemon-yogurt dipping sauce, steamed broccolini, cous cous salad with golden raisins, and cinnamon-sugar Wolfgang Puck signature doughnuts.