WE’RE HERE FOR you

Regardless of style, season or size, Wolfgang Puck Catering brings warm hospitality, handcrafted food and personalized planning to every event. Our dedicated chefs will help tell your unique story through food, using a combination of fresh global flavors and the very best local ingredients. From the latest in culinary innovations to our Wolfgang Puck signature dishes, we’ll be there to create delicious memories for you and your guests this summer.

CATERED TO you

LOCAL
We hope to inspire you with the flavors of your neighborhood and work together to incorporate the products of local farms and artisans into your menu.

PERSONALIZED
Our passionate, experienced planners specialize in creating custom-designed dining experiences. We know how to listen to you, understand your ideas, and translate them into an experience that’s truly personal.
• Incorporate your favorite foods
• Let us put a new twist on a classic recipe from your family
• Set up unique themed stations that reflect your story

FLEXIBLE
We want to ensure that each guest is welcome to enjoy the menu prepared for your event. That is why we are happy to alter our menus to meet any dietary need including plant-based, Vegan, Avoiding Gluten, Keto, Dairy-Free, and the like. Your Catering Sales Manager is here to develop and customize a menu that can accommodate allergies and preferences for your event.
JUST A Taste
TRAY-PASSED HORS D’OEUVRE

Kataifi Goat Cheese Fritter, Zebra Tomato Coulis
Jalapeno Potato Latke, Deviled Egg Puree
Popcorn Polenta Bites, Tomato Fennel Fondue
Compressed Summer Melon, Savory Sunflower Seed Granola, Prosciutto de Parma
Shaved Summer Vegetables, Fava Bean Guacamole, Poppyseed Quinoa Cracker
Cauliflower Fritter, Salmon Caviar, Dill Crème Fraîche
Sundried Tomato and Basil Madeline, Feta, Lemon, Dill
Blue Corn Blini, Apple Avocado Salsa, Jalapeno Honey, Crispy Radish
Tomato Tartare on Crispy Potato
Everything Spice Pavlova, Cherry Glazed Duck Confit, Red Sorrel
Corn Ricotta Mousse, Charred Corn, Port Wine Glaze, Chervil, Crostini
Roasted Garlic Tuile, Smoked Heirloom Tomato, Micro Basil
Butter Macaron, Corn Custard, Smoked Salt Popcorn, Sorel
Ratatouille Tart, Micro Parsley
Crab Summer Roll, Cucumber, Mango, Herbs, Summer Chutney
Tiny Corn Sope, Pulled Short Rib, Tomato Chutney, Manchego Cheese, Micro Cilantro
Sweet Corn Cakes, Jalapeno Green Tomato Jam
Corn Milk French Toast, Whipped Crème Fraiche, Macerated Berries, Fleur de Sel
Pancetta Wrapped Peach, Basil, Aged Balsamic
Tempura Baby Corn, Habanero Cilantro Salsa Verde
Snapper Ceviche, Guava, Passion Fruit, Crispy Red Quinoa
Tiny Lobster Taco, Tomatillo-Sweet Corn Relish
Watermelon Gazpacho, Cucumber, Tomato, Red Onion, Basil, Feta
Bacon Wrapped Apricot, Arugula, Balsamic Glaze
Duck Fat Churro, Spicy Guava Sauce
Corn Fritter, Sour Cream and Onion
Green Zebra Tomato Ceviche, Raw Coconut, Sea Asparagus, Cherry Leche de Tigre (V)

WOLFGANGPUCKCATERING.COM
#TOSUMMERWITHLOVE

V = VEGAN
AHI TUNA BAR
- Sesame Crusted Tataki
- Hawaiian Style Poke
- WP Spicy Tuna Tartare
- Wonton Chips, Wasabi, Spicy Mayo, White Soy Ponzu, Wakame

SUMMER TARTINE BAR
- Select 3 Bahn Mi
- Pate, slow roasted pork, kewpie mayo, pickled vegetables, vietnamese herbs
- Brandade, whipped salt cod and potatoes, oven dried cherry tomato, watercress
- Avocado Shrimp, smashed avocado, garlic mojo shrimp, shaved radish
- Plum Tomato, roasted garlic, spanish anchovy, castelvetrano olives, parsley
- Fruit & Cheese, crescendo cheese, stone fruit, honey, lemon, thyme, mache

SUMMER FARM TABLE
- Brie, Manchego, Port Salut
- Grilled Asparagus, Baby Carrots, Radishes
- Heirloom Tomatoes, Rebel Tomatoes, Wax Beans
- Pickled Strawberries, Pickled Watermelon Rinds, Honeycomb, Figs
- Pineapple Melon Skewers, Seasonal Berries, Smoked Almonds
- Rustic Bread, Toasted Crostini, Endive Leaves
- Avocado Tzatziki

WOLFGANGPUCKCATERING.COM
#TOSUMMERWITHLOVE
KEEP IT Fresh
PLATED SALADS

Burrata Cheese with Dandelion Greens, Grilled Peaches and Catalina Salbitxada
Icebox Watermelon, Kumato Tomatoes, Red Onion, Valbreso Feta, Bloody Mary Vinaigrette (V)
Summer Toy Box Melon Salad, Queso Blanco, Puffed Quinoa, Green Chili Vinaigrette (V)
Heirloom Tomato Carpaccio, Black Peppered Cherries, Burrata Panna Cotta (V)
Char-Grilled Summer Peaches, Whipped Feta, Mint, Walnut Granola, Boysenberry Verjus (V)
Grilled Corn Salad, Mixed Greens, Roasted Bell Pepper, Sliced Red Onion, Cotija Cheese, Cumin Vinaigrette
Green Bean Salad, Corn Panna Cotta, Heirloom Cherry Tomato, Red Quinoa, Watercress, Lemon Honey Dressing
Toy Box Heirloom Tomatoes, Pickled Red Onions, Burrata, Lemon Oil, Basil Green Goddess Dressing
Grilled Peaches, Arugula, Endive, Granola, Shaved Manchego, Citrus Vinaigrette
Compressed Pineapple, Watercress, Charred Avocado, Sweet Onion, Lemon, Olive Oil Vinaigrette (V)

Beet Carpaccio, Broken Sesame Citrus Vinaigrette, Blood Orange, Scallion, Caramelized Sesame Seeds, Arugula (V)
Heirloom Tomato Tart, Corn Shoots, Spiced Kernels, Corn Puree, Tomato Jelly
Avocado and Tomato Salad, Summer Corn, Jalapeno, Cilantro, Citrus Vinaigrette
Early Girl Tomatoes, Valbreso Feta, Rocket Arugula, Sourdough Lace Croutons, Minus 8 Vinegar, Fleur de Sel (V)
Santa Rosa Plums, Arugula, Radicchio, Chevre, Pickled Shallots, Toasted Hazelnuts, Tarragon (V)
Little Gem & Butter Lettuce Salad, Crunchy Green Beans, Baby Radishes, Shaved Cucumber, Crispy Chickpeas, Tahini Herb Ranch (V option)

UPGRADES
Spot Prawn Salad, Chilled “Ajo Blanco” White Gazpacho, Marcona Almonds
Roasted Summer Vegetable Salad, County Line Harvest Greens, Noccioline Mozzarella, Pesto, Balsamic Vinaigrette, Shaved Prosciutto, Petite Basil

V = VEGAN
SAVOR THE Flavor
PLATED PROTEIN ENTRÉE

Market Fish with Early Girl Tomatoes, Buttered Blue Crab, Black Radish, Horseradish Crème Fraiche*

Lemon-Thyme Grilled Market Fish, Saffron Couscous, Caramelized Apricots, Yogurt, Pistachio Aïllade

Market Fish with Spinach Soubise, Thumbelina Carrots, Snap Peas, Meyer Lemon Butter

Double Cut NY Steak, Whipped Celery Root, Roasted Baby Leeks, Charcoal Broccoli Rabe, Anchovy Butter

Braised Short Rib, Slow-Roasted Romano Beans, Eggplant Jam, Black Olive Aioli, Wild Cress

Butter Roast Market Fish, Summer Squash Tart, Red Onion, Olives, Tomatoes, Sofrito Crème Fraiche

Char-Grilled Prime NY Steak, Corn Puree, Hon Shimeji Mushrooms, Zucchini Chips, Tomato Pistou

Pan Seared Market Fish, Summer Squash Latke, Zucchini Flowers, Fava Beans, Summer Gremolata

Roast Jidori Chicken, Red Kale, Maitake Mushroom Quinoa Salad, Summer Gremolata

Potato Crusted Fish, Espelette Raita, Grilled Baby Zucchini, Duck Fat

Seared NY Strip, Chermoula Spice, Beet Pickled Red Onion, Heirloom Carrots, Cilantro Mint Gremolata, Carrot Cumin Puree

Cumin Spiced Grilled Flank Steak, Green Thai Curry, Lime, Tomato Bengali Chutney, Pickled Shallots, Cilantro Rice

Sherry Vinegar Lacquered Roasted Chicken, Herb Glaze, Spinach Puree, Roasted Zucchini, Cherry Tomatoes, Chicken Jus

Seared Market Fish, Zucchini Noodles, Garden Peas, Roasted Cherry Tomato, Herb Beurre Blanc, Fines Herb, Chive Oil

Roasted Market Fish, Roasted Toybox Squash, Roasted Baby Potato Coins, Lemon Garlic Vin

Seared Market Fish, Squid Ink Parsnip Purée, Garlic Sunchoke, Bouillabaisse Sauce, Tarragon Herb Fennel Slaw

Grilled Market Fish, Whipped White Bean Puree, Charred Coraline Endive, Warm Tomato Basil Dressing

Herb Crusted Market Fish, Crispy Zucchini Corn Cakes, Sauce Provencal, Tomato Fennel Salad

Grilled NY Steak, Herbs de Provence, Ratatouille Terrine, Frisée, Rosemary Red Wine Sauce

Pan Roasted Chicken, Creamed Corn, Garlic Lemon Swiss Chard, Natural Jus

* Upgraded Option
SAVOR THE Flavor
PLATED PLANT-FORWARD ENTRÉES

Summer Pea Soufflé, Fava Beans, Thumbelina Carrots, Verjus
Fire Roasted Japanese Eggplant, Sautéed Quinoa Bean Medley, Calabrian Chili Gremolata
Green Goddess Zucchini Bread, Avocado, English Peas, Summer Corn Succotash (V)
Fennel Purée, Crispy Smash Sunchoke, Whole Roasted Rainbow Carrots, Tomato Fennel Nage
Charred Sous Vide Heirloom Carrots, Quinoa Cake, Maitake Mushroom, Sautéed Greens, Vegetable Jus
Grilled Baby Corns, Corn Purée, Olive Oil Poached Asparagus, Roasted Romanesco Florets
Summer Squash Deconstructed Ratatouille with Roasted Tomato Onion Soup
Herbs Crusted Whole Portobello Mushroom, Sautéed Quinoa, Spring Peas

V = VEGAN
BUFFET SALADS

Deconstructed Stone Fruit Panzanella, Seeded Lavosh Crackers, Grilled Shishito Peppers, Heirloom Tomato Vinaigrette (V)

Heirloom Tomatoes with Marinated Labneh, Purslane and Green Harissa

Summer Greens, Pee Wee Potatoes, Green Beans, Al Koura Olives, Aleppo Peppers, Tzatziki Vinaigrette

Summer Peaches, Burrata, Toasted Focaccia, Mizuna, Frisee, Honey

Sliced to Order Watermelon Terrine, White Balsamic, Bounty of Radish, Watercress

Grilled Summer Squash Salad, Roasted Bell Peppers, Grilled Red Onion, N’coise Olives, Cherry Tomato, Grilled Romaine Hearts, Balsamic Herb Dressing

Spinach, Nectarines, Toasted Walnuts, Bacon, White Balsamic Vinaigrette

Avocado Corn Salad, Aji Amarillo, Lime, Queso Fresco

Heirloom Melon & Tomato Salad, Baby Lettuces, Radishes, Parmesan, Lemon Verbena Vierge (V)

BUFFET ENTREES

Pastrami Smoked Wild Salmon, Molasses Mustard, Market Pickles - Carved

Fruitwood Grilled Spatchcock Chicken, Peruvian “Aji Verde” Sauce, Caramelized Lime – Carved

Santa Maria Grilled Tri Tip, Fish Sauce Caramel, Crispy Aromatics

Anticuchos Beef Kebobs, Aji Amarillo, White Corn Salad

Seared Tuna, Grilled Avocado, Corn Succotash, Scallion Vinaigrette

Tequila Garlic Lime Marinated Skirt Steak

Buttermilk Marinated Cornbread Crusted Fish and Chips, Cajun Spiced Kennebec French Fries

Mole Lacquered Chicken, Jalapeno-Oregano Brine, Chili Butter (Mole Poblano, Mole Rojo or Mole Verde)

Grilled NY Strip, Wasabi Béarnaise

Chili Braised Short Rib, Pickled Onion, Cilantro

Smoked Grill Skirt Steak, Honey Whole Grain Mustard Glaze, Chervil

Roasted Salmon, Butter Corn Puree, Scallions

Garlic Mojo Marinated Skirt Steak, (Italian) Salsa Verde, Blistered Tomatoes on the Vine

Spiced Salmon, Avocado, Tomato, Roasted Corn Relish

Grilled Flank Steak, Avocado Pineapple Salsa

V = VEGAN
Spice IT UP
BUFFET SIDES & BBQ BUFFET

BUFFET STATIONS

SHORT RIB CARVING STATION
steamed bao buns, lettuce cups
steamed jasmine, brown rice
cucumber batons, pickled daikon, pulled cilantro,
citrus segments, five-spice salt
gochujang aioli, tamarind hoisin, ginger-miso

BBQ CARVING STATION
biscuits and corn bread
mac and cheese waffles, baked bean etouffee
housemade pickles, grilled sweet onions, corn relish,
sweet carrot tapenade, cast iron jalapenos
mango salsa, prickly fruit bbq sauce, mushroom
brown sugar soy

BUFFET SIDES

Summer Romano Beans, Cumin, Hatch Chile Butter Patagonian Potatoes, Chimichurri
BBQ Spiced Grilled Broccolini, Shishito Chimichurri
Grilled Summer Squash, Black Olive Zucchini Flower Gremolata
Meyer Lemon Roasted Cauliflower, Brown Butter, Watercress, Pink Peppercorns
Moroccan Spice Grilled Corn on the Cobb
Shawarma Spiced Roasted Summer Vegetable Medley, Parsley
Zucchini Noodles, Avocado Pesto
Ratatouille, Tomato Basil Sauce
White Cheddar Baked Corn
Chicken Fat Crispy Smashed Potatoes,
Crispy Onions, Aleppo Pepper, Parsley

WOLFGANGPUCKCATERING.COM
#TOSUMMERWITHLOVE
Individual Harry’s Berries Strawberries and Macerated Rhubarb Pie, Whipped Vanilla Crème Fraiche Rhubarb Chips
Boba Parfait, Compressed Honeydew, Green Tea Almond Milk Mousse, Coffee Gelée (V)
Pina Colada Panna Cotta, Coconut Crunch, Caramelized Pineapple
Lemon Cake, Grapefruit and Tangerine Fruit Jelly, White Chocolate Mousse, Tangerine Glaze
Flourless Chocolate Cake, Passion Fruit Jelly, Milk Chocolate Mousse, Chocolate Sable, Chocolate Glaze
Raspberry-Pistachio Financier, Whipped White Chocolate Ganache, Toasted Pistachio, Raspberry Compote, Pistachio Praline, Fresh Raspberries
Crème Fraiche Cake, Strawberry-Vanilla Compote, Vanilla Mascarpone Mousse, Rhubarb and Elderflower Gelée
Green Tea Genoise, Yellow Peaches, Hibiscus Sorbet
Sweet Corn Cake, Poached Apricots, Ginger Ice Cream
Roasted Apricot Honey Tart pistachio cream, crushed pistachios, honey glaze, bitter almond ice cream
Dark Chocolate Hazelnut Bar chocolate mousse, hazelnut dacquoise, crispy praline wafer, hazelnut mousse, shaved chocolate garnishes, caramelized popcorn
Peaches and Cream Dome Cake sour cream-vanilla mousse, macerated peaches filling, traditional marzipan cake, peach chips and crunch
Strawberry Lime Tart

SWEET Escape
TRAY PASSED DESSERTS

WOLFGANGPUCKCATERING.COM
#TO SUMMER WITH LOVE
V = VEGAN
SWEET Escape
BUFFET DESSERTS

Watermelon Pate de Fruit with Tajin (V)

Lemon Balm and Peach Pillow Cake, Orange Marmalade

Roasted Pineapple and Coconut Layer Cake Bites

Strawberry Fraisier Cakes
genoise, marzipan, strawberry custard, fresh berries

Passion Fruit and Dark Chocolate French Macarons

Raspberry Pavlova Tarts

Milk Chocolate and Banana Pudding Cake

Traditional “Tropezienne” Bites
brioche with kirsch syrup, kirsch cream

Rose Water Cardamom Financier, Dried Rose Petals

Chocolate Dipped Raspberry Marshmallow, Pistachio Sable

Strawberry Shortcake White Chocolate Bars

Cookies and Milk Parfaits

V = VEGAN
SIPS OF Summer
SPECIALTY COCKTAILS

SANGRIAS
Summer Melon
ketel one cucumber-mint, rose, fresh mint, cantaloupe, honeydew, watermelon

Spa White
calvados, white wine, cucumber, white peach

COCKTAILS
Night Bloom
mulholland gin, greenbar jasmine liqueur, lemon, honey

Pitaya
coconut rum, lime, dragon fruit

Hibezcal
mezcal, aperol, lime, hibiscus, agave

Compadre
dark rum, campari, pineapple, lime

Summer Smash
vodka, blackberry, lemon, thyme, soda

PUNCHES
Mai Tai
rum, orgeat, orange curacao, lime

Amore Estivo
vodka, campari, fresh sour, prosecco

Paloma
tequila, grapefruit, lime, soda

WOLFGANGPUCKCATERING.COM
#TOSUMMERWITHLOVE
MARY CLINE
REGIONAL DIRECTOR, CATERING SALES
mary.cline@wolfgangpuck.com
202.365.4349

#TOSUMMERWITHLOVE
WOLFGANGPUCKCATERING.COM
TO SUMMER WITH LOVE

WOLFGANGPUCCATERING.COM

#TOSUMMERWITLOVE
WOLFGANGPUCCATERING.COM

Facebook Instagram Pinterest YouTube @WPCatering