



WOLFGANG PUCK
CATERING



LET THEM
Eat ~~CAKE~~



#LOVEISDELICIOUS

LOVE IS *Delicious*



CREATE YOUR WEDDING MENU WITH WOLFGANG PUCK CATERING

A wedding is a tradition that never goes out of style. Whether you envision an intimate gathering or a grand affair, we'll help ensure that your wedding shows off who you are and what you love. 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 a meaningful experience for you and your guests.

Our work behind the scenes will alleviate your stress, allowing you and your partner to savor your celebration, and ensure that your guests will enjoy every moment of this special day.

THERE'S A LOT ON YOUR PLATE WHEN IT COMES TO WEDDING PLANNING. WE'RE HERE TO HELP

- Award winning chefs
- Only the freshest, highest-quality ingredients
- Environmentally friendly, sustainable and ethically produced foods
- Seasonal menus with local ingredients
- Accommodations for a wide range of dietary requests or restrictions
- Well-versed in international cuisines
- A la minute, restaurant-style preparation
- Countless menu options
- Engaging action stations

We hope to be a part of your happily ever after, which is why we've put together a selection of menus from real weddings to inspire you as you start your wedding planning process.

MENU *Selections*

Sample Tray Passed Hors d'Oeuvres

By The Season

WINTER

- Lobster "BLT" Cake, Bacon Remoulade, Tomato, Micro Arugula
- Toasted Crostini, Beef Tenderloin au Poivre, Smoked Artichoke, Honey Dijon
- Winter Spiced French Toast, Pumpkin Creme Brulee, Candied Pork Belly
- Miso Glazed Eggplant "Scallop", Yuzu Caviar, Micro Cilantro
- "Thanksgiving Dinner Puff" - Roasted Turkey, Cranberry Agridulce, Puff Pastry

SPRING

- Beet Latke, Spring Lamb Pastrami, Spiced Mustard Slaw, Celery Seed
- Smoked Salmon, Spring Vegetable Escabeche
- Chicken Croquette, San Marzano Tomato Sauce
- Asiago Crisp, Spring Mushroom Ragout, Crispy Sage
- Green Garlic Arrancini, Black Truffle Aioli

SUMMER

- Tiny Lobster Taco, Heirloom Corn, Citrus Chipotle Salsa
- Kobe Beef, Wasabi Aioli, Wonton Crisp
- Watermelon Cube, French Feta, Tarragon Balsamic
- Pork Belly Bao Bun, Gochugaru, Honey Butter, Kimchi Pickles
- Ahi Tuna Tiradito with Starfruit and Aji Amarillo

FALL

- WP Signature Tuna Tartare, Sesame Miso Cone
- Mini Chipotle Chicken Taco, Butternut Squash Salsa
- Herb Lavash, Pepper Crusted Filet, Pickled Mustard Seed, Horseradish Snow
- Sweet Italian Sausage and Apple Stuffing Bites
- Warm Brie "Brillat Savarin", Wild Mushroom Fricasee, Honeycomb, Toast



MENU *Selections*

Sample Taste of Spring Reception Stations Menu

Taste of Hollywood

Crab & Shrimp Louie Parfait with Horseradish Panna
Cotta & Avocado

Chopped Farmer's Market Vegetable Salad with Grated
Parmesan & Balsamic Vinaigrette

Carved New York Steak, Aged Red Wine Sauce

Individual Chicken Pot Pies with Truffle Pastry Crust

Baked Cavatappi Pasta Mac & Cheese



Small Plates Station

Honey Lacquered Duck Breast, Kohlrabi Purée, Turnips
Pickled Rhubarb Gastrique, Grain of Paradise

Seared Salmon Pastrami Crudo, Green Apple Salad
Cilantro-Mint Aioli, Sunchoke Bark

Skirt Steak, Barley Miso, Young Ginger

Austrian Ricotta Dumpling, Watercress-Pea Pesto
Lemon Brown Butter

Crispy Artichokes, Crushed English Peas, Burrata,
Calabrian Vinaigrette



Gelato and Pizzelle Station

Flavors: Hazelnut, Strawberry, Chocolate, & Vanilla

Toppings: Toasted Almonds, Freeze Dried Strawberries
and Raspberries, Toffee Bits, Sprinkles, Toasted Coconut
Dark Chocolate Pearls, Fresh Berries

Coffee and Tea Station

MENU *Selections*

Sample Summer Family Style Dinner

First Course

Watermelon and Arugula Salad, Tomato, Feta, Mint, Chili

Grilled Peaches, Watercress, Burrata, Basil Citrus Vinaigrette

Second Course

Truffled Cavatappi and Cheese

Main Course

Spiced Coconut Grilled Chicken with Scallions and Lime

Grilled Flank Steak with Chimichurri

Grilled Salmon with Calabrian Chili Basil Aioli, Pine Nut Breadcrumbs

Sides

Farro Salad with Summer Squash, Macerated Cherry Tomatoes, Herbs

Simply Grilled Summer Vegetables

Jalapeño and Cheddar Cornbread

Tray Passed Sweets

Mini Key Lime Tarts

Peach Melba Panna Cotta Parfait

Grilled Pineapple Ice Creams Sundaes

Mini Eclairs: Passion Caramel, Mango Vanilla, Key Lime Meringue

Coffee and Tea Station



MENU *Selections*

Sample Fall Harvest Seated Dinner

First Course

Maple Roasted Winter Squash
Baby Kale, Cashews, Piri-Piri Sauce
25-Year Sherry Vinegar

Second Course

Spiced Butternut Squash Soup
Cranberry-Quince Chutney, Cardamom Cream
Pumpkin Seed Oil

Main Course, *pre-selected*

Grilled Flat Iron Steak
Crispy Brussels Sprouts, Fried Onions
Pommes Purée

Or

Basil Crusted Salmon
Maple Roasted Root Vegetables
Squash Purée, Candied Bacon

Or

Charred Cauliflower Steak
Cauliflower Purée, Roasted Petite Carrots
Truffle Oil, Fine Herbs

Dessert

"The Apple"

Green Apple Mousse, Caramelized Apple
Cinnamon Streusel, Apple Glaze

Coffee and Tea served tableside with Dessert



MENU *Selections*

Sample Winter Buffet Dinner

Salads

Brussels Sprout and Haricots Verts
Preserved Tomato, Herb Goat Cheese

Field Greens
Roasted Kabocha Squash, Pecorino Snow, Radish,
Pomegranate, Minus 8 Vinaigrette

Entrées

Seared Chicken Breast
Swiss Chard, Pickled Mustard Seeds, Thyme Butter Sauce

Beef Short Rib
Braised Cipollini Onions, Celeriac Purée, Crispy Garlic

Sweet Potato Gnocchi
Braised Winter Greens, Crispy Sage, Leek Fondue

Sides

Parsnip and Yukon Gold Purée
Dried Cranberry Brussels Sprout Slaw

Dessert Station

Egg Nog Crème Brulée Tart
Cranberry Cheesecake Bites
Chocolate - Peppermint Truffles

Coffee and Tea Station



Sample Menu Combinations

Below are some of our most popular combinations for food & beverage service. Please contact your WPC salesperson who will create a customized proposal for you with pricing.

COCKTAIL RECEPTION & BUFFET DINNER

- Tray Passed Hors d'Oeuvres (5 for 1 hour)
- Champagne Toast
- Buffet featuring 2 salads, 3 entrées, 3 sides (1.5 hours)
- Dessert Station (3 for 1 hour)
- Coffee & Tea
- Full Premium Bar (5 hours; last half hour N/A service only)

COCKTAIL RECEPTION & SEATED PLATED DINNER

- Tray Passed Hors d'Oeuvres (5 for 1 hour)
- Champagne Toast
- Plated Dinner (3 courses)
- Coffee and Tea, Bread Service
- Tableside Wine Service During Plated Dinner
- Full Premium Bar (5 hours; last half hour N/A service only)



COCKTAIL RECEPTION & RECEPTION STATIONS

- Tray Passed Hors d'Oeuvres (5 for 1 hour)
- Champagne Toast
- Savory Stations (3 for 1.5 hours)
- Sweets Station or Passed Sweets (4 for 1 hour)
- Coffee and Tea
- Full Premium Bar (5 hours; last half hour N/A service only)
- Late Night Bites

COCKTAIL RECEPTION & FAMILY STYLE DINNER*

- Tray Passed Hors d'Oeuvres (5 for 1 hour)
- Champagne Toast
- Family Style Dinner (3 courses)
- Tableside Wine Service During Dinner
- Sweets Station or Passed Sweets (4 for 1 hour)
- Coffee and Tea
- Full Premium Bar (5 hours; last half hour N/A service only)

**family style service available for up to 125 guests*





GIVE US A *Ring*

MARY CLINE

Mary.Cline@WolfgangPuck.com

202.365.4349

WOLFGANG PUCK CATERING

www.wolfgangpuckcatering.com

@WPCatering

