



WOLFGANG PUCK
CATERING



LET THEM
Eat ~~CAKE~~



#LOVEISDELICIOUS

THE *Perfect* COMPLEMENT



CONGRATULATIONS!

You have reached one of the most joyous milestones in your life. There are both big decisions and little details to attend to as you plan your big day. Wolfgang Puck Catering's experts will ensure that your celebration is a reflection of your love, your journey, and more importantly, your personality.

YOUR DAY, YOUR STYLE

Your special day is a once-in-a-lifetime event. We want to make it as memorable as possible. Let us help you tell your individual love story through a customized culinary journey that is as unique as you are.



THE PERFECT VENUE

Whether you're hosting an intimate breakfast for ten or a grand wedding reception for five hundred, Wolfgang Puck's catering team has every option for every couple. From historic venues to your own backyard, a grand room with high ceilings or stunning views, we have a list that tops the charts, including private rooms, ceremony spaces and more.

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.



MEET

Ben & Kathryn

WHO THEY ARE

Ben is an L.A. native who was working at a talent management company when a fresh face from Baltimore moved into the cubicle next to his. Kathryn and Ben were put on the same account and quickly decided to take things out of the office.



THEIR MENU INSPIRATION

The couple's first date was at Wolfgang Puck's Spago in Beverly Hills, so they wanted a menu reminiscent of that special night. "I remember when Ben asked for an order of French fries in this super nice restaurant," recalls Kathryn. "I was a little embarrassed but also knew he and I were on the same page. They brought us the most delicious basket of fries, by the way." Pulling out favorites like Spicy Tuna in Miso Cones and Wolfgang Puck's Signature Miniature Cheeseburgers were a must.

SOMETHING EXTRA

Did you know that Spago was one of the first restaurants to introduce the concept of an open kitchen? Ben and Kathryn wanted to incorporate a similar feel on their big day, so they brought in a wood burning oven during the outdoor reception for our chefs to become part of the action and create a la minute pizzas with seasonal ingredients for guests.



Ben & Kathryn MENU

PASSED HORS D 'OEUVRE

Signature Spicy Tuna Tartare in a Sesame Miso Cone
Tempura Sweet Potato with Miso Sesame Aioli and Almonds (V)
White Bean and Quinoa Cake, Red Pepper Romesco (V)
Sweet Maryland Crab Cakes with Herb Remoulade
Miniature Cheeseburger on Brioche Bun
Arancini with Ricotta, Tomato and Basil

RECEPTION STATION

Artisanal Charcuterie
Housemade Ricotta and Burrata Cheeses
Seasonal Jams and Jellies
Lavender Honey, Honeycomb
Imported Olives, Vinegars and Oils
Wood Fired Whole Roasted Mushrooms
Wood Fired Wolfgang Puck Pizzas Cooked A La Minute

SEATED DINNER

FIRST COURSE

Escarole Caesar Salad with Rustic Croutons and Shaved Pecorino
Wolfgang Puck Breads and Lavosh, Sweet Cream Butter

FAMILY STYLE SECOND COURSE

Pumpkin Agnolotti with Brown Butter and Sage
Handmade Strozzapreti Pasta, Mini Meatballs, Tomato Basil Sauce

MAIN COURSE

Dover Sole Meuniere
Grilled Filet Mignon
Cauliflower Steak, Beluga Lentils, Romesco (V)

FAMILY STYLE SIDES

Steakhouse French Fries with Ketchup and Winter Truffle Aioli
Sautéed Winter Greens
Kabocha Squash Purée

SWEETS BUFFET

Dark Chocolate, Sea Salt and Caramel Tarts
Sticky Toffee Pudding Cakes
Miniature Fig Crostata
Bartlett Pear Crumble
Dulce de Leche Pot de Crème with Pomegranate Jelly



MEET *Jennifer & Chase*



WHO THEY ARE

Jennifer and Chase met through a mutual friend and instantly bonded over their shared love of all things food. Their courtship included trying some of the newest restaurants in the city and continuously visiting long standing favorites.

THEIR MENU INSPIRATION

As the resident foodies of their social group, this couple knew they had to knock their wedding menu out of the park. They wanted to bring in their favorite foods, such as sushi and burritos, in a wedding-appropriate, slightly elevated way. "Chase eats at least one burrito every week, so I knew we had to have them on our big day," said Jennifer.



SOMETHING EXTRA

The bride wanted to treat her wedding party to something special before the ceremony started. Our team helped to put together a beautiful lunch in the bridal suite for Jennifer and her favorite ladies. Talk with your Catering Manager about some fantastic additions to your big day.

Jennifer & Chase MENU

PASSED HORS D 'OEUVRE

Signature Spicy Tuna Tartare in a Sesame Miso Cone
Mini Chicken and Leek "Pot Pies"
Vegetable Sushi Rolls, Soy-Wasabi Drizzle
Mini Bao Buns, Roasted Duck, Hoisin Sauce
Roasted Eggplant Taro Root Tacos



DINNER STATIONS

ASIAN INSPIRED

Chinois Chicken Salad
Sea Salt Sprinkled Edamame
Hunan Eggplant
Hong Kong Style Atlantic Salmon with Ginger, Chilies
Szechuan New York Strip - Baby Bok Choy, Mushrooms

"SOUTH OF THE BORDER"

Guacamole, Chips, Salsa
Mexican Style Chopped Caesar Salad with Black Beans
Mini Flautas
Green Chile Cheese Enchiladas
Mini Chicken, Cheese and Black Bean Burritos
Fish Tacos with Crispy Tortillas, Cabbage Slaw, Limes

DESSERT

Housemade Donuts Glazed and Topped to Order by Chef Attendant

DONUT FLAVORS

Vanilla Cake, Mocha, Blueberry

TOPPINGS

Rainbow Sprinkles, Toasted Coconut, Miniature Chocolate Chips

LATE NIGHT TRAY PASSED BITES

Banh Mi Sliders, Pickled Daikon and Carrots
Handcut French Fries
Short Rib Grilled Cheese, Onion Jam, Horseradish

MEET *Alex & Kenny*

WHO THEY ARE

Alex was born and raised just north of Dallas, while Kenny grew up in what seemed like a world away in Kennebunk, Maine. The two met while getting their degrees at Northwestern University in Chicago, and now live in the Dallas area, but make frequent trips back up to Maine for lobster bakes with Kenny's family.



THEIR MENU INSPIRATION

It was a no-brainer to create a menu filled with the foods from Alex and Kenny's families, but with the couple's new gluten-free lifestyle, it was important to find a way to present dishes full of flavor, without the flour.

SOMETHING EXTRA

Adding a "Late-Night Bite" to your menu is a fun way to incorporate some of your favorite comfort foods and give your guests an extra boost of energy to keep the party going. Alex and Kenny opted for snacks that brought them back to their dorm room days with an elevated twist, such as tater tots and s'mores— no hot plate required. Let our team create the perfect culinary finale for you and your guests.



Alex & Kenny MENU

PASSED HORS D 'OEUVRE

Ahi Tuna Taco, Avocado Mousse, Wonton Shell
Chipotle Pulled Pork Sopes
Prime New York Steak, Shiitake Mushrooms on Gluten Free Bread
Deviled Quail Egg, Caviar, Mustard, Dill
Yukon Gold Potato, Crème Fraiche, Apricot Gelee, Sea Salt

PASSED SMALL PLATES

Heirloom Harvest Baby Vegetables, Grilled Leeks, Fried Garlic
Seared Pacific White Bass, Pea Tendril Salad, Citrus Meuniere Sauce
Shanghai Lobster, Spicy Ginger Curry Sauce, Jasmine Rice, Fried Spinach
Organic Veal Meatballs, White Corn Grits, Sour Cream Sauce

DINNER STATIONS

TEXAS BBQ

16 Hour Pecan Smoked Texas Brisket
"Lone Star" Beer Can Smoked Chicken
House Made Hot Link and Andouille Sausage
Blue Corn Bread
Roasted Heirloom Wedge Salad with Buttermilk Dressing
Slow Hand BBQ Sauce Bar
Mason Jar Pickle Bar
Surf and Turf Carving Station
Double Thick Kurobuta Pork Chops
Colossal Pacific Lobster Tails
Jumbo Twice Baked Russet Potatoes

FAMILY STYLE SIDES

Hand Cut "Frites," Parmesan, and Parsley
Caramelized Summer Harvest Corn, Quebec Cheddar, and Chives
Butter Lettuce, Candied Walnuts, Point Reyes Blue
Parker House Rolls

LATE NIGHT PASSED BITES

"S'mores Cotton Candy"
Miniature "Ginger Beer Floats"
"Texas Style Totchos," Roasted Jalapeno Cream & Queso Sauce (GF)



MEET *Sagar & April*



WHO THEY ARE

Sagar and April met while studying business at University of Southern California. The two decided to go to a USC football game together, though April hated sports. "I knew that if she was willing to sit through three hours of me screaming at the top of my lungs, she'd be able to put up with all of my other crazy habits," said Sagar.

THEIR MENU INSPIRATION

The couple wanted to make their menu a combination of their cultures, and they wanted to do it in a big way. Sagar enlisted his mother's help to come up with a list of their family's favorite Indian dishes, while April got her grandmother's vodka sauce recipe to include in their Italian feast.



SOMETHING EXTRA

Did you know that our team will work with you to recreate a family recipe to share with your guests? Whether you want Nana's Peach Cobbler on the menu or to re-live a dish you shared on your first date, let us bring back that delicious memory for your big day.

Sagar & April MENU

PASSED HORS D 'OEUVRE

Truffle Dosa, Potato Hash, Truffle Oil, Curry Leaves (GF)
Tamarind Fried Calamari, Tamarind Chutney Dipping Sauce
Tikka Chicken Masala Flatbread
Tikka Paneer Masala Flatbread
Paneer Tikka Arancini Balls, Mint Raita
Samosas Stuffed with Beetroot, Ricotta and Garam Masala
Spinach Paneer Fried Ravioli



DINNER STATIONS

INDIAN CUISINE

Heirloom Tomato, Spinach, Cucumber, Cilantro Mint Vinaigrette
Butter Chicken
Malai Kofta
Tawa Vegetables, Vinadloo Sauce, Tikka Sauce
Vegetable Biryani
Hot and Sweet Mango Pickles
Pappadum and fresh Naan

ITALIAN CUISINE

Caesar Salad with Housemade Caesar Dressing
Grilled Florentinian Steak
Eggplant Parmesan with Roasted Garlic
Penne a la Vodka
Tuscan Potatoes
Grilled Broccolini with Red Chili Flakes, Butter and Garlic
Garlic Bread

DESSERT STATION

ICE CREAM SANDWICH BAR

Build your own

COOKIES

Nutella Cookie with Brown Butter and Sea Salt
Chocolate Chip Cookie
Snickerdoodle Cookie
Sugar Cookie

ICE CREAMS

Vanilla
Chocolate
Cookies and Cream
Mint Chocolate Chip
Pistachio and Saffron

Rose

TOPPINGS

Rainbow Sprinkles, Chocolate Syrup, Magic Shell Syrup,
Chocolate Chips, Brownie Pieces, Cookie Dough Pieces, Reese's Pieces

MEET *Kris & Amy*

WHO THEY ARE

After a graveyard shift at Lenox Hill Hospital, Kris found herself craving one of the soft pretzels from a street cart on the corner. As she reached for her wallet, she looked up to see a second snack-seeker. "It felt like one of those cheesy movie moments," explained the E.R. nurse. Little did she know that this one pretzel would lead to tying the knot.



THEIR MENU INSPIRATION

The two took an unforgettable trip to Florence that they wanted to commemorate in their wedding menu. Our team created a beautiful Tuscan feast for the couple and their guests, alongside a display of dishes from their favorite restaurants around New York City. When Kris and Amy told their Catering Manager about their pretzel story, it was a no-brainer to include our Hot Pretzel Bar in their Late Night menu.

SOMETHING EXTRA

While working with our team, the couple realized that they could extend the fun of their wedding menu and plan their Rehearsal Dinner with Wolfgang Puck Catering too. Be sure to ask your Catering Manager about the options for a Rehearsal Dinner at your venue or in your home before the big day.



Kris & Amy MENU

WEDDING MENU

TRAY PASSED HORS D 'OEUVRE

Signature Spicy Tuna Tartare, Sesame Miso Cone
Sweet Maryland Crab Cakes, Herb Remoulade
Bolognese Stuffed Arancini
Balsamic Fig Jam, Mascarpone Foam, Almond Dust, Toasted Bread

SMALL PLATES

Fuji Apple Salad, Crumbled Goat Cheese, Arugula, Shaved Red Onion,
Apple Cider Vinaigrette
Beef Tenderloin, Pommes Aligot, Crispy Onions
Chinois Lamb, Cilantro Mint Vinaigrette
Blackened Salmon, Crispy Cornbread, Caramelized Onions, Oranges
Chicken Schnitzel with Butternut Squash and Sautéed Spinach

DINNER STATIONS

TUSCAN

Arugula Salad, Pear, Pecorino, Hazelnut Honey Vinaigrette
Grilled Asparagus
Grilled Cote de Boeuf, Celery, Sweet Onions, Bordelaise
Branzino Acqua Pazza
Olive Oil Fried Chicken Breast
Tuscan Potatoes

UPTOWN

Shaved Artichoke Salad, Shaved Parmesan, Lemon Oil Vinaigrette
Caramelized Brussels Sprouts, Garlic, Bacon
Whole Herb Roasted Chicken Breast, Mustard Demi Sauce
Roasted Halibut, Warm Tomato Fennel Vinaigrette
Chef's Selection Seasonal Risotto

LATE NIGHT PRETZEL BAR

Housemade Pretzels Served Warm
Accompanied by an assortment of dips and
sauces including: Warm Hot Fudge, Spicy Mustard,
Caramel Sauce, Pimento Cheese



MEET *Kimberly & Jason*



WHO THEY ARE

Kimberly was set up on a blind date with an aspiring comedian from just outside of Boston. The two met up for coffee and pastries in Boston's North End and instantly clicked. "I started talking to this girl and all of a sudden the nerves of a blind date were a million miles behind me and all I could think of was how I didn't want to spend another day not knowing her," poetically professed Jason.

THEIR MENU INSPIRATION

When it came to planning a menu for their big day, they pulled on some of their favorite spots from their hometowns in Massachusetts. A whimsical seafood station with mini lobster rolls and New England clam chowder quickly brought back the flavors of home while a "Chinatown" inspired station was reminiscent of late night noodle-runs during Jason's college years.



SOMETHING EXTRA

When it comes to picking a "theme" don't restrict yourself to one type of cuisine. Our team are experts in combining flavors and techniques. Wolfgang Puck himself is often credited for creating the term "fusion" in the culinary world!

Kimberly & Jason MENU

TRAY PASSED HORS D 'OEUVRE

Sweet Maine Crab Cakes, Basil Aioli, Tomato Basil Relish
Miniature Cheeseburger on Brioche Bun
Tiny BBQ Chicken Tacos, Pico de Gallo, Poblano Crema
Crispy Parmesan Wafer, Roasted Pear, Prosciutto, Arugula
Panko Battered Scallops on a Miso Spoon



CHEF ATTENDED STATIONS

EASTERN SHELLFISH

Mini Lobster Rolls, Celery Remoulade
Roasted Peewee Potatoes, Rosemary, Olive Oil
Fresh Corn on the Cob, Lemon Butter, Sea Salt
New England Clam Chowder, Old Bay Croutons
Roasted Local Cod, Yellow Pepper Nage

NORTH END

Rustic Caprese Salad
Braised Short Rib Ragù with Shells
Fusilli, Sun-Dried Tomatoes, Parmesan
Chicken Parmesan
Wolfgang Puck Breads and Rolls, Sweet Cream Butter

CHINATOWN

Vegetable Lo Mein Served in "To-Go" Boxes with Chopsticks
Pork Potstickers, Ponzu
Stir Fried Asian Vegetables
Lemongrass Steamed Jasmine Rice
General Gao's Chicken with Sesame

DESSERT STATION

Homemade Ricotta Chocolate Chip Cannoli
Cinnamon & Sugar Dusted Banana Spring Rolls, Caramel Drizzle