

WPC

WOLFGANG PUCK
CATERING

Summer 2025 | Menu

Escape into the Flavors of Summer



@wpcatering
www.wolfgangpuckcatering.com

Savor the Season

Appetizers & Salads

V = VEGAN | VG = VEGETARIAN

TRAY PASSED HORS D'OEUVRES

GRILLED CACTUS TACO

Stone Fruit Relish, Micro Cilantro V

SUNGOLD TOMATO FLATBREAD

Local Zucchini, Pecorino, Rocket, Burrata VG

CORN & "CAVIAR"

Corn Custard, Roasted Corn Relish, Red Pepper V

TOMATO TART

Tomato Shortbread, Fresh Ricotta, Basil, Olive Oil VG

GRILLED PEACH & BURRATA

Crostini, Lavender Honey, Toasted Sourdough, Smoked Sea Salt VG

PARMESAN MARSHMALLOW

Tomato Water, Fennel Pollen VG

SWEET CORN TEMPURA

Tentsuyu Kewpie, Bonito VG

SWEET CRAB & OKRA HUSHPUPPIES

Green Herb Remoulade

GULF SHRIMP "TOAST-ADA"

Lime, Mango, Chili

MOSAIC GULF SNAPPER CEVICHE

Aji Amarillo Leche, Beet Root Leche, Leche de Tigre, Finger Lime

BUFFALO CHICKEN CRACKLING

Point Reyes Blue Cheese Mousse, "Bread & Butter" Celery & Carrot Pickles

MINIATURE JERK CHICKEN TACO

Alphonso Mango Salsa, Pickled Red Onion

MINI BEEF KATSU SANDO

Local Tomato Jam, Pickled Shishito, Milk Bread

SMOKED BRISKET BAO

Steamed Bun, Pickled Onion, Gochujang BBQ, Scallion

BERKSHIRE PULLED PORK

Pickled Onion, Gochujang BBQ, Scallion

PLATED SALADS

SUMMER FIELDS

Radish, Crisp Corn, Scallion, Castelfranco, Baby Hydro Lettuces, Queso Fresco, Jalapeño Buttermilk Dressing VG

ROASTED CHERRY & BLOOMSDALE SPINACH

Granola, Bloomsdale Spinach, Candied Walnuts, Poppy Seed Dressing V

MEDLEY OF CUCUMBER

Cucumber Raita, Persian Cucumber Batons, Heirloom Tomato, Pickled Pearl Onion, Watercress, Dill Cucumber Vinaigrette VG

STONE FRUIT FATTOUSH

Chopped Gem Lettuce, Sumac Fried Pita, Za'atar Marinated Cucumber, Crispy Chickpeas, Herbs V

THAI SWEET & SOUR

Cantaloupe, Smoked Watermelon, Lemon Verbena, Cilantro, Lime & Ginger Vinaigrette V

GRILLED NECTARINE

Burrata, Sungold Tomato, Wild Rocket, Sunflower Seed Crumble, Yuzu Dressing VG

PANZANELLA

Baby Tomato, Red Onion, Basil Mint Aioli, Cucumbers, Green Tomato Chips VG



Indulge in Summer Flavors

Plated Dishes & Roaming

V = VEGAN | VG = VEGETARIAN

MID COURSE

SUMMER CORN RISOTTO

Roasted Poblano, Confit Tomato v

RICOTTA DUMPLING

Spinach, Smoked Scamorza, Sugo di Pomodoro VG

MARYLAND BLUE CRAB RAVIOLI

Sauce Vierge

PLATED ENTRÉES

OYSTER MUSHROOM TONKATSU

White Miso Corn Purée, Chiffonade Cabbage, Sweet Soy

Vinaigrette v

SUMMER SQUASH STREUDEL

Parmesan Filo, Stuffed Squash Blossom, Smooth Romesco VG

ZUCCHINI PAVÉ

Cashew Ricotta, Shaved Fennel, Tomato Fennel Fondue v

RED CHILE CHICKEN

Aji Red Chile Marinade, Yucca Potato Purée, Verde Soubise, Warm

Canary Bean Salad

SWEET TEA BRINED CHICKEN

BBQ Dry Rub, Charred Summer Bean Salad, Stone Ground

Pimento Cheese Grits

GULF WATERS STEAMED SNAPPER

Lemongrass, Coconut Lime Glaze, Turmeric Jasmine Rice, Green

Papaya Slaw

ÕRA KING SALMON

Corn Custard, Charred Summer Peppers, Tomato Solferino

FRUIT WOOD-GRILLED FLAT IRON

Charred Rapini, Crispy Fingerlings, Peri Peri Sauce

NEW YORK STRIP

Café de Paris Butter, Savoy Cabbage Purée, Tomatoes Provençal

ROAMING SAVORY

MOZZARELLA DI BUFALA VG

ACCOMPANIMENTS

Zinfandel Marinated Market Tomatoes v

Sweet Herb Tuille VG

Apricot Mostarda VG

Sicilian Olive Oil v

PROSCIUTTO DI SAN DANIELE

ACCOMPANIMENTS

Farmers Market Grilled Plums v

Housemade Ricotta VG

Blackberry Balsamic Shrub VG

Pistachio v



Taste Summer's Finest

Action Stations

V = VEGAN | VG = VEGETARIAN

TANDOORI

KEBABS [Select 2]

PRIME BEEF

Sweet Onion, Saffron Butter, Sumac

MARINATED CHICKEN

Chicken Thighs, Harissa Yogurt, Orange

MARKET VEGETABLES

Pomegranate Molasses Glaze v

ACCOMPANIMENTS

SALAD SHIRAZI

Cucumber, Tomato, Mint, Dill, Citrus v

ARABIC VERMICELLI RICE

Toasted Pine Nuts, Parsley vG

GIANT COUSCOUS

Roasted Peppers, Crushed Herbs, Red Wine Vinaigrette v

SABZI-BRUSHED FLATBREAD

SAUCES

Tzatziki vG, Shatta Pepper v, Green Tahini v

SANTA MARIA ASADO

OFF THE GRILL PROTEINS [Choice of 2 or 3]

SKIRT STEAK

Crushed Garlic, Lemon

PATAGONIAN LAMB CHOPS

Cumin, Red Wine, Oregano

CHICKEN THIGHS

Rosemary, Dried Chile, Lemon

CHORIZO SAUSAGE

Grilled Baby Peppers & Onions

SAUCES

Chimichurri, Red Chimichurri

ACCOMPANIMENTS

CHARRED VEGETABLE ESCABECHE

Mixed Peppers, Tomatoes On-The-Vine, Summer Mushrooms v

ENSALADA CRIOLLA

Tomatoes, Bell Pepper, Scallion, Radish, Romaine Lettuce, Red Wine Vinaigrette v

SEA SALT GRILLED FINGERLING POTATOES

Olive Oil, Sherry, Paprika Aioli vG

HAND PRESSED MAZE AREPAS

MEAT FILLINGS [Select 2]

Reina Pepiada Avocado Chicken Salad GF

Braised Pelua Flank Steak GF

Puerto Rican Pernil Pork GF

VEGETABLE FILLINGS

Black Beans, Plantains v

ACCOMPANIMENTS

GRILLED AVOCADO GUASACACA SALAD

Summer Corn, Baby Tomato, Red Onion, Cilantro, Lime v

ENSALADA RUSA

New Potatoes, Beets, Shallots, Cilantro Aioli v

SAUCES

Salsa Rosada vG, Salsa de Ajo vG, Venezuela Avocado Salsa v

CEVICHE BAR [Choice of 2, Choice of 3]

PERUVIAN SNAPPER CEVICHE

Aji Amarillo, Red Onion, Cilantro, Ginger

YELLOWFIN TUNA CEVICHE

Cucumber, Jicama, Citrus, Capers

VIETNAMESE SCALLOP CEVICHE

Sweet Chili Lime, Shallots, Mint, Basil Oil, Crispy Shallots

SHRIMP AND AVOCADO AGUACHILE

Serrano Chilies, Cucumber, Radish

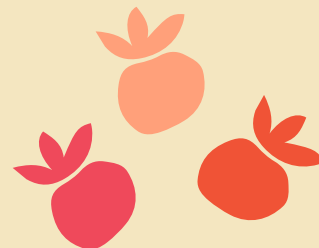
HEATS OF PALM CEVICHE

Cucumber, Jalapeño, Cilantro, Red Onion, Grapefruit v

ACCOMPANIMENTS

Mini Tostadas, Tortilla Chips, Taro Chips, Plantain Chips, Prawn

Crackers, Iceberg Lettuce Wedges, Assorted Hot Sauces



Explore Summer Sweets

Pastry & Plated Desserts

V = VEGAN | VG = VEGETARIAN

SMALL BITES + PLATTERS

PEACHES & ELDERFLOWER MARBLED MACARON

Almond Macaron, Peach Ganache, Elderflower VG

CHAI TEA & VANILLA TIRAMISU VERRINE

Ladyfingers, Chai, Mascarpone, Vanilla Cream VG

PIÑA COLADA MARSHMALLOWS

Pineapple Marshmallow, Shredded Coconut, Rum Gelée VG

RASPBERRY & PISTACHIO INFUSED TEA CAKE

Raspberry Pound Cake, Crushed Pistachios, Red Chocolate Magic Shell VG

AVOCADO & LIME MACARON

Almond Macaron, Lime Ganache, Avocado VG

TROPICAL FRUIT INSPIRED ÉCLAIR

Mango & Passionfruit Cream-filled Éclair, Shredded Coconut, Pineapple Chips VG

STRAWBERRY RHUBARB WHOOPIE PIES

Strawberry Rhubarb Compote, Red Whoopie Pie VG

MIXED BERRIES & VANILLA PAVLOVA

Crispy Pavlova Shells, Vanilla Coconut Cream, Seasonal Market Berries V

YUZU COCONUT PANNA COTTA

Crispy Corn Flakes, Fresh Mango V

ROAMING SWEETS

CHOCOLATE MACARONS VG

FILLINGS

Ivory Coast Dark Chocolate Ganache V

Pure Arabica Coffee Ganache V

Passion Fruit-Infused Ganache V

Yuzu-Infused Ganache V

S'MORES CREAM PUFFS

FILLINGS

Graham Cracker VG

Toasted Marshmallow Choux VG

Dark Chocolate Cremeux VG

Vanilla Marshmallow Fluff VG

ACTION STATION

PAVLOVA BUILT TO ORDER

PAVLOVA SHELLS

Vanilla, Pistachio, Blueberry VG

SEASONAL MARKET FRUITS

Macerated Berries, Slow Roasted Stone Fruits, Roasted Pineapple Compote V

WHIPPED CREAM

Vanilla-Infused, Lemon-Infused VG

TOPPINGS WITH LIQUID NITROGEN

Grapefruit Supremes, Blood Orange Supremes V

DIPPED & FINISHED TO ORDER RASPBERRY CHEESECAKE POPSICLE

Raspberry & Lychee-Infused Cheesecake Popsicle, Raspberry Dipping Chocolate, Rose Water-Infused Corn Flakes VG

PLATED DESSERTS

UPSIDE DOWN "FLOATING"

Mixed Berry Pavlova, Vanilla-Infused Mascarpone Cream, Buttermilk Cake VG

SLOW ROASTED STONE FRUIT PARIS BREST

Vanilla Pâte à Choux, Almond-infused Diplomat Cream, Stone Fruits Chips VG

DECONSTRUCTED S'MORE

Chocolate Pot de Crème, Applewood Smoked Homemade Marshmallow, Maldon Salt, Graham Crumble VG

STRAWBERRIES & CREAM MILLEFEUILLE

Caramelized Puff Pastry, Madagascar Vanilla Mousseline Cream, Fresh Macerated Strawberries, Chantilly Cream VG

CARAMELIZED PEACH GALETTE

Whipped Honey & Ricotta, Ginger Ice Cream VG

COCONUT & CASHEW TIRAMISU VERRINE

Coffee-Soaked Cake, Vegan Coconut & Cashew Crème, Coffee Tuile V

WPC

WOLFGANG PUCK
CATERING

Summer 2025 | Menu

Escape into the Flavors of Summer



@wpcatering

www.wolfgangpuckcatering.com

