



WOLFGANG PUCK
CATERING
Weddings





A Love Written in Time



MENU INSPIRATION FROM REAL COUPLES

NO TWO LOVE STORIES ARE THE SAME, YOUR MENU SHOULDN'T BE EITHER.

Whether it's your grandmother's dumplings reimaged, a late-night grilled cheese bar, or cocktails inspired by how you met, our chefs work with you to co-create a menu that's equal parts delicious and you.. From plated elegance to playful food stations, we'll help you design your culinary experience.

The following menu pages are inspired by real couples and the dishes that made their day unforgettable. From family traditions to personal favorites, each offering reflects how we customize menus to tell unique love stories through food. These examples are a starting point—our team will work with you to create a menu that's completely your own.

OUR SERVICES

WPC COLLABORATES WITH YOU, YOUR PLANNER, VENUE, AND VENDORS

We ensure every dish is on-time and on-theme. Whether you need advice on flow, help coordinating rentals, or a creative sounding board for that Instagrammable dessert station, we're here to help make the entire journey feel supported and inspired.

- 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



WPC 



BEN & KATHRYN

A Love Served with Fries & Fire

From Spago to 'I Do'

Their menu brought their first date to life with playful favorites like Spicy Tuna Cones and French fries, and a wood-fired pizza station that made their big day feel personal, fresh, and a little unexpected. V = VEGAN | VG = VEGETARIAN

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

SEATED DINNER
 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



WPC



JENNIFER & CHASE

A Love Served with Fries & Fire

Burrito, Bao & Donuts

Their globally-inspired wedding featured sushi, street tacos, and a donut station—proof that a love built on great food deserves a menu that's just as bold and fun. V = VEGAN | VG = VEGETARIAN

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 STATION

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

SWEETS BUFFET

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



WPC 



ALEX & KENNY

Coastline Cuisines Meet

From Texas to Maine

Blending barbecue, lobster, and family tradition, Alex and Kenny created a flavor-packed, gluten-free celebration that honored where they've been and where they're going. V = VEGAN | VG = VEGETARIAN

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

LATE NIGHT PASSED BITES

"S'mores Cotton Candy"

Miniature "Ginger Beer Floats"

"Texas Style Totchos," Roasted Jalapeno Cream & Queso Sauce

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



WPC



SAGAR & APRIL

A Culinary Fusion of Cultures

Paneer Meets Pasta

Their Indian-Italian wedding feast included passed samosas and vodka-sauced penne, showing how two families—and flavors—can come together beautifully. V = VEGAN | VG = VEGETARIAN

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

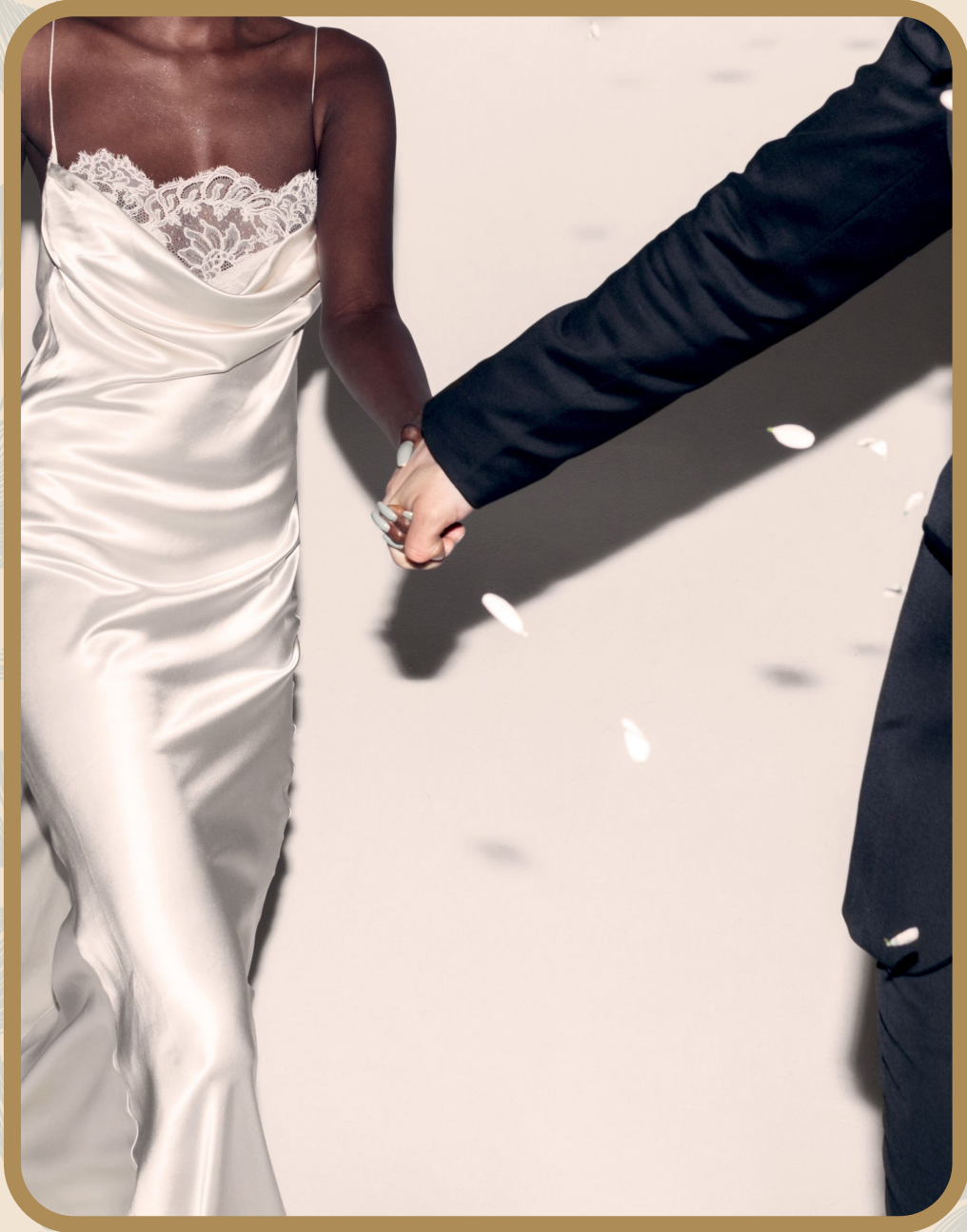
TOPPINGS

Rainbow Sprinkles, Chocolate Syrup, Magic Shell Syrup,

Chocolate Chips, Brownie Pieces, Cookie Dough Pieces,
 Reese's Pieces



WPC 



KRIS & AMY

One Pretzel, Infinite Possibilities

Made for the Movies

Their storybook romance was honored through a Tuscan feast and nods to NYC comfort food classics, with a warm pretzel bar tying it all together late-night. V = VEGAN | VG = VEGETARIAN

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 STATION

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

DIPS & SAUCES

Warm Hot Fudge, Spicy Mustard, Caramel Sauce, Pimento Cheese



WPC



KIMBERLY & JASON

East Coast Love Story

Noodles & Clams

Blending East Coast comfort with late-night nostalgia, their menu brought Boston memories to life with lobster rolls, lo mein boxes, and classic red sauce staples. V = VEGAN | VG = VEGETARIAN

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 STATION

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 Ragu 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

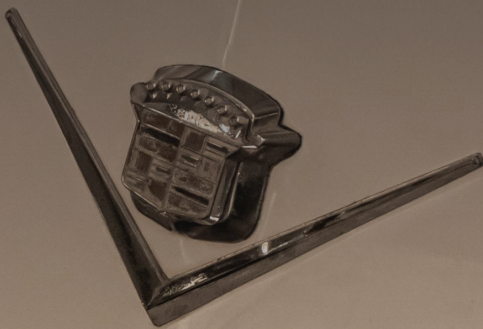
DESSERT STATION

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



WPC

Weddings



A Love Written in Time