

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
- À la minute, restaurant-style preparation
- Countless menu options
- Engaging action stations



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BEN & KATHRYN

The Classics, Redefined

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.

PASSED HORS D'OEUVRE

Signature Spicy Tuna Tartare in a Sesame Miso Cone

Tempura Sweet Potato, Miso Sesame Aioli, Almonds

White Bean & Quinoa Cake, Red Pepper Romesco

Sweet Maryland Crab Cakes, Herb Remoulade

Mini Cheeseburger, Brioche Bun

Arancini, Ricotta, Tomato, Basil

RECEPTION STATION

Artisanal Charcuterie

Housemade Ricotta and Burrata Cheeses

Seasonal Jams and Jellies

Lavender Honey, Honeycomb

Imported Olives, Vinegars, Oils

Wood-Fired Whole Roasted Mushrooms

Wood-Fired Wolfgang Puck Pizzas Cooked À la minute

SEATED DINNER

SEATED DINNER

Escarole Caesar Salad, Rustic Croutons, Shaved Pecorino

Wolfgang Puck Breads, Lavosh, Sweet Cream Butter

FAMILY STYLE SECOND COURSE

Pumpkin Agnolotti, Brown Butter, Sage

Handmade Strozzapreti Pasta, Mini Meatballs, Tomato Basil Sauce

MAIN COURSE

Dover Sole Meuniere

Grilled Filet Mignon

Cauliflower Steak, Beluga Lentils, Romesco

FAMILY STYLE SIDES

Steakhouse French Fries, Ketchup, Winter Truffle Aioli

Sautéed Winter Greens

Kabocha Squash Purée

SWEETS BUFFET

Dark Chocolate, Sea Salt, Caramel Tarts

Sticky Toffee Pudding Cakes

Mini Fig Crostata

Bartlett Pear Crumble

Dulce de Leche Pot de Crème, Pomegranate Jelly



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JENNIFER & CHASE

A Love Served with Fire & Fries

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.

PASSED HORS D'OEUVRE

Signature Spicy Tuna Tartare in a Sesame Miso Cone

Mini Pot Pies, Chicken & Leek

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

LATIN

Guacamole, Chips, Salsa

Mexican-Style Chopped Caesar Salad, Black Beans, Mini Flautas

Green Chile Cheese Enchiladas

Mini Burritos, Chicken, Cheese, Black Bean

Fish Tacos 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, Mini Chocolate Chips

LATE NIGHT TRAY PASSED BITES

Bánh Mi Sliders, Pickled Daikon & Carrots, Hand-Cut French Fries

Short Rib Grilled Cheese, Onion Jam, Horseradish



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ALEX & KENNY
Coastline Cuisines Meet

From Texas to Maine

Blending barbecue, lobster, and family tradition, Alex and Kenny created a flavor-packed, celebration that honored where they've been and where they're going.

PASSED HORS D'OEUVRE

Ahi Tuna Taco, Avocado Mousse, Wonton Shell

Chipotle Pulled Pork Sopes

Prime New York Steak, Shiitake Mushrooms, Crostini, Deviled Quail Egg, Caviar, Mustard, Dill

Yukon Gold Potato, Crème Fraîche, Apricot Gelee, Sea Salt

LATE NIGHT PASSED BITES

S'mores Cotton Candy

Mini Ginger Beer Floats

Texas-Style "Totchos," Roasted Jalapeño 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

Housemade Hot Link & Andouille Sausage

Blue Corn Bread

Roasted Heirloom Wedge Salad, Buttermilk Dressing

Assorted BBQ Sauce Bar

Mason Jar Pickle Bar

Surf & Turf Carving Station

Double Thick Kurobuta Pork Chops

Colossal Pacific Lobster Tails

Jumbo Twice Baked Russet Potatoes

FAMILY STYLE SIDES

Hand Cut "Frites," Parmesan, Parsley

Caramelized Summer Harvest Corn, Quebec Cheddar, Chives

Butter Lettuce, Candied Walnuts, Point Reyes Blue

Parker House Rolls



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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.

PASSED HORS D'OEUVRE

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

DINNER STATIONS

INDIAN

Heirloom Tomato, Spinach, Cucumber, Cilantro Mint
 Vinaigrette Butter Chicken

Malai Kofta

Tawa Vegetables, Vinadloo Sauce, Tikka Sauce

Vegetable Biryani

Hot & Sweet Mango Pickles

Pappadum, fresh Naan

ITALIAN

Caesar Salad, Housemade Caesar Dressing

Grilled Florentine Steak

Eggplant Parmesan, Roasted Garlic

Penne alla Vodka

Tuscan Potatoes

Grilled Broccolini, Garlic, Rec Chili Flake

Garlic Bread

DESSERT STATION

ICE CREAM SANDWICH BAR

Build your own

COOKIES

Nutella Cookie, Brown Butter, Sea Salt

Chocolate Chip Cookie

Snickerdoodle Cookie

Sugar Cookie

ICE CREAMS

Vanilla

Chocolate

Cookies & Cream

Mint Chocolate Chip

Pistachio & Saffron

Rose

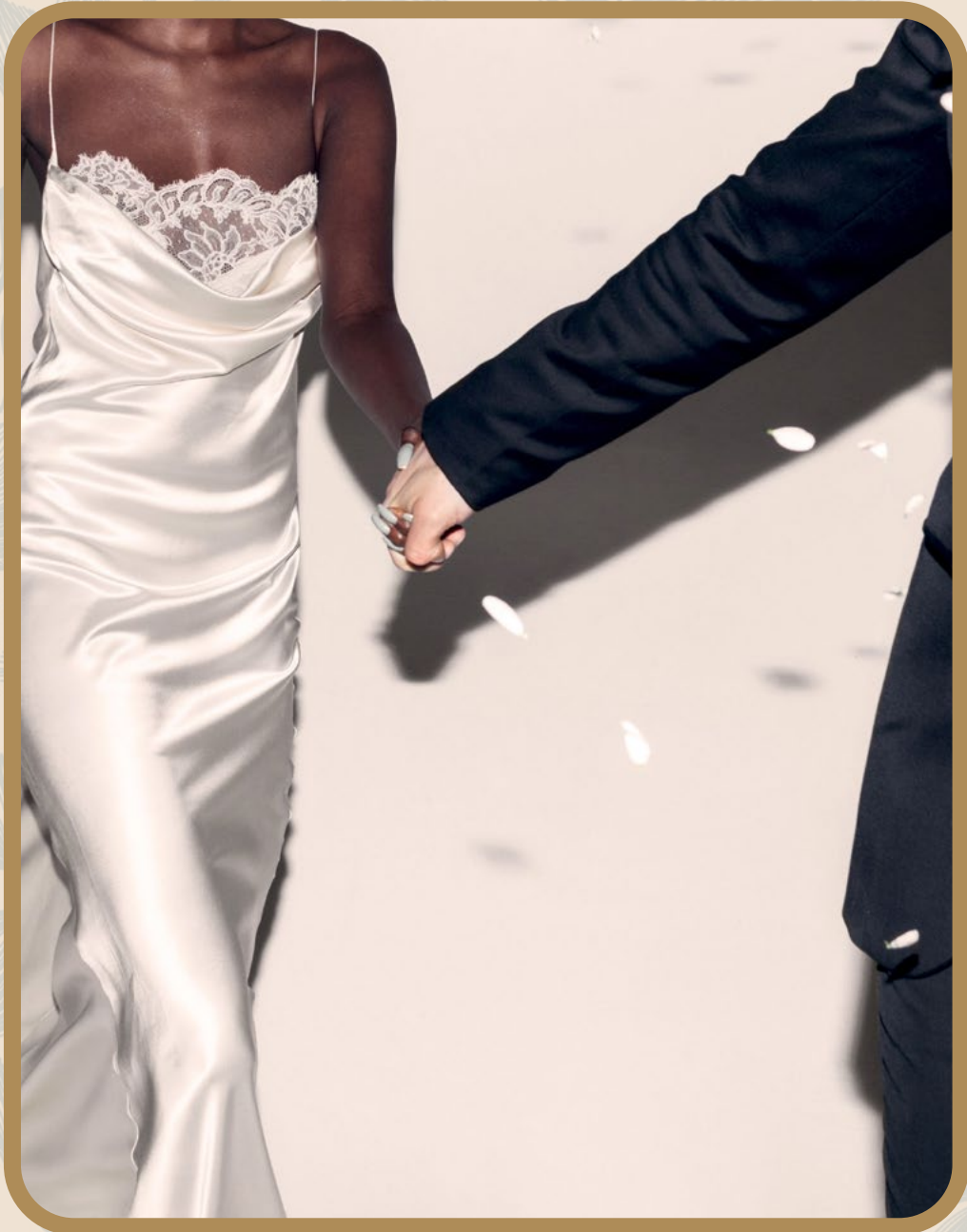
TOPPINGS

Rainbow Sprinkles, Chocolate Syrup, Magic Shell Syrup,

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



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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.

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, Butternut Squash, 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

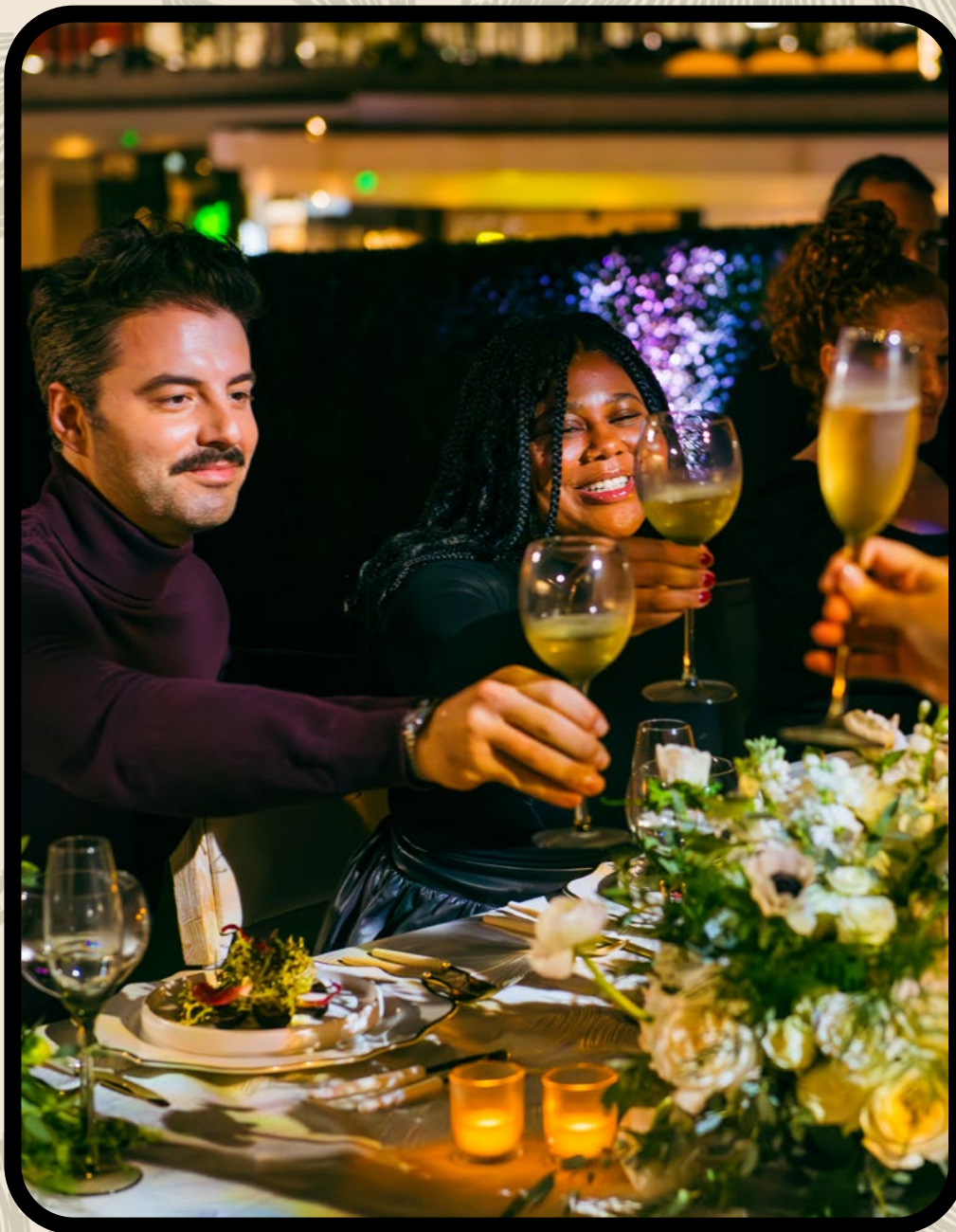
Housemade Warm Pretzels

DIPS & SAUCES

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



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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.

PASSED HORS D'OEUVRE

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

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
Shells, Braised Short Rib Ragu
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 Tso's Chicken", Sesame

DESSERT STATION

Housemade Ricotta Chocolate Chip Cannoli
Cinnamon & Sugar dusted Banana Spring Rolls, Caramel Drizzle



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