



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 reimagined, 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.

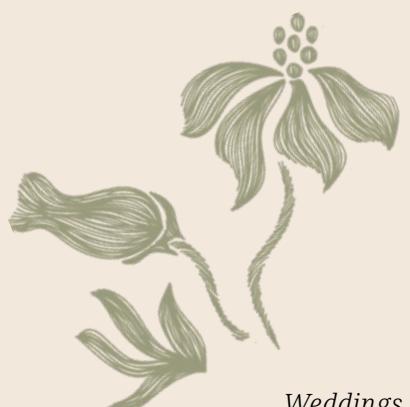
The following menu pages are inspired by real couples and the dishes that made their day unforgettable. From family traditions to personal favorites, each offering reflects how we customize menus to tell unique love stories through food. These examples are a starting point—our team will work with you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

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

LATE NIGHT PASSED BITES

- S'mores Cotton Candy
- Mini Ginger Beer Floats
- Texas-Style “Totchos,” Roasted Jalapeño Cream & Queso Sauce



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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

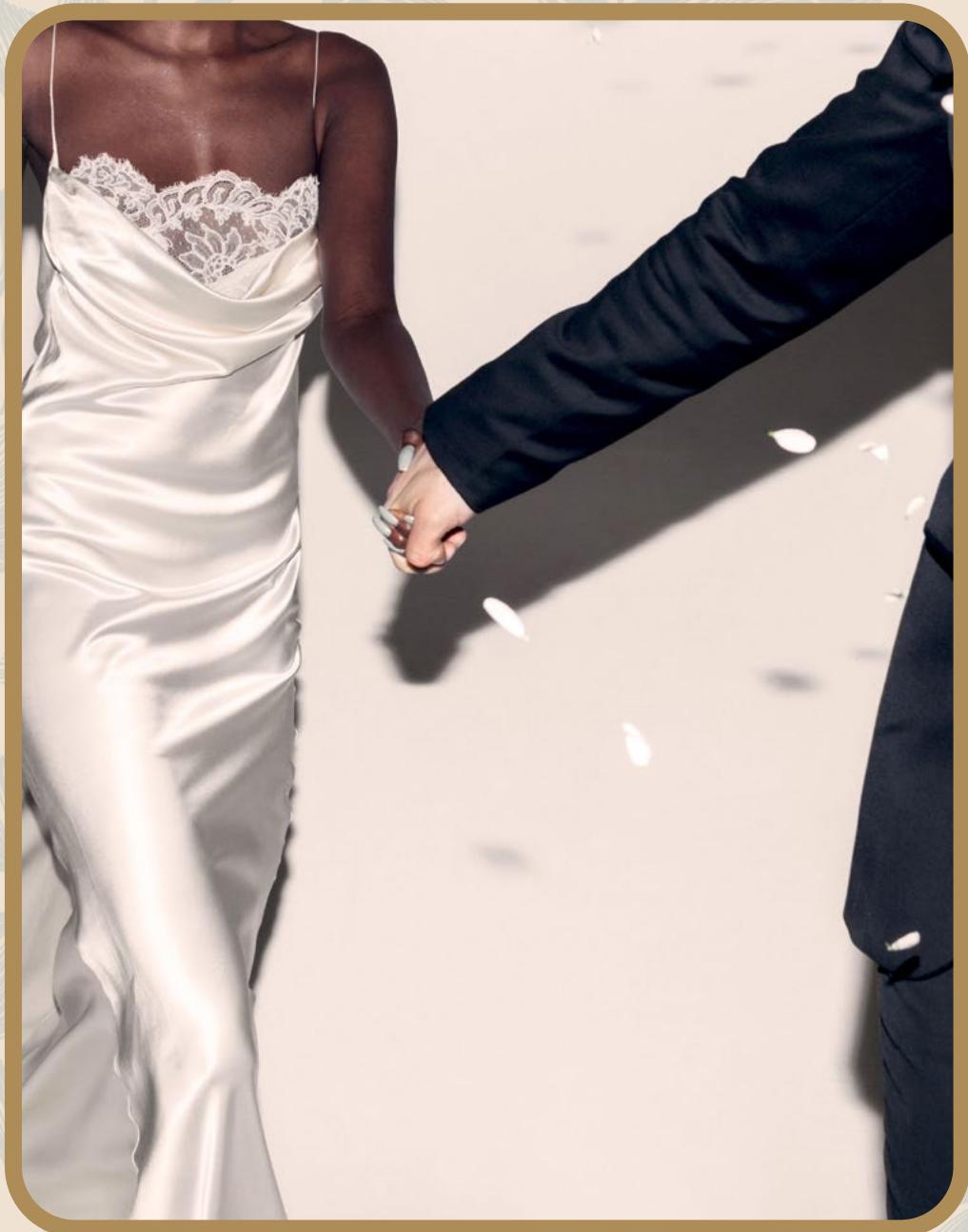
TOPPINGS

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

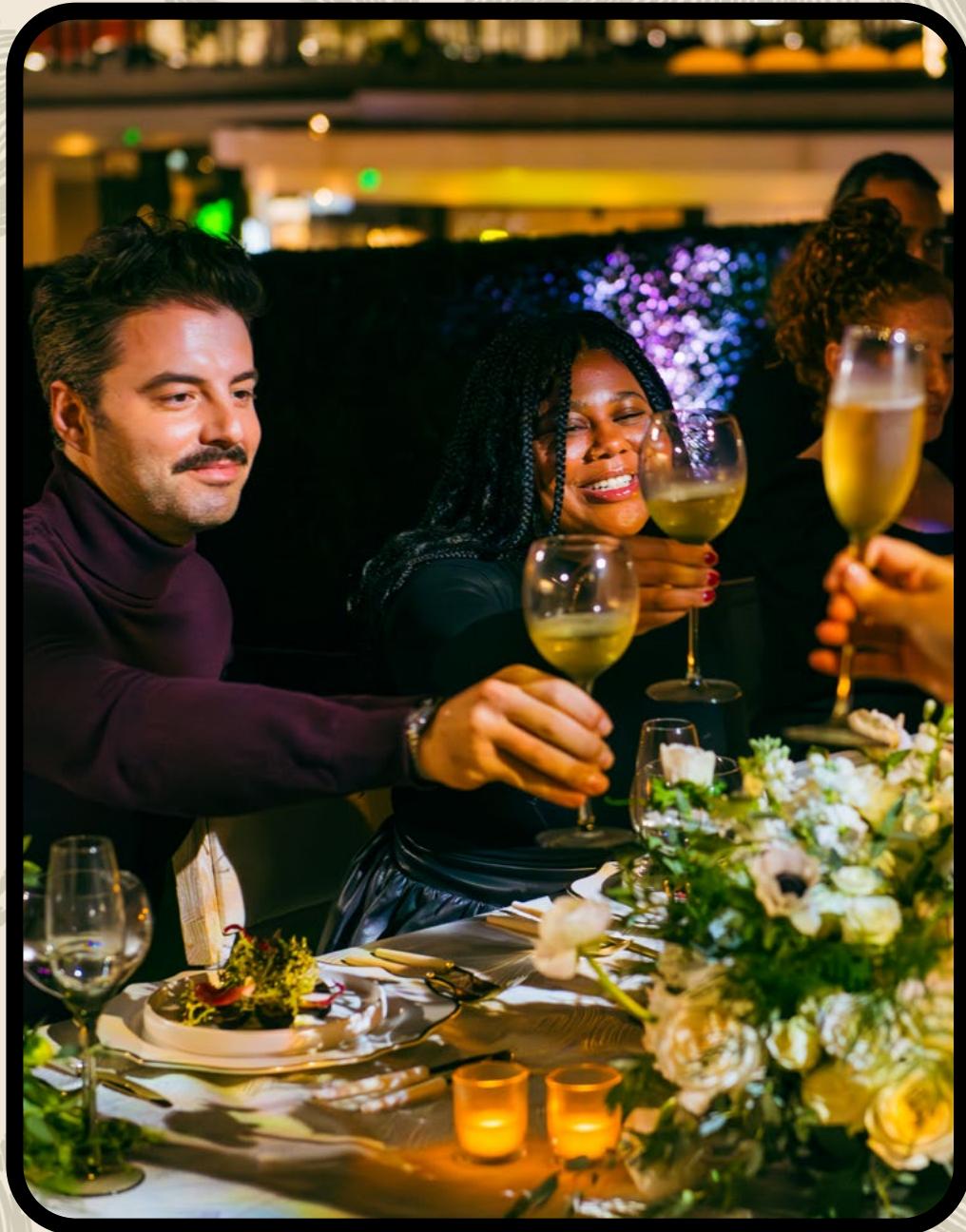
- TUSCAN**
Arugula Salad, Pear, Pecorino, Hazelnut Honey Vinaigrette
- Grilled Asparagus
- Grilled Cote de Boeuf, Celery, Sweet Onions, Bordelaise
- Branzino Acqua Pazza
- Olive Oil Fried Chicken Breast
- Tuscan Potatoes
- UPTOWN**
Shaved Artichoke Salad, Shaved Parmesan, Lemon Oil Vinaigrette
Caramelized 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

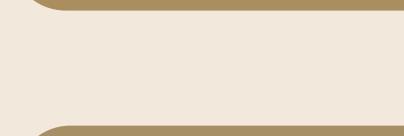
- Rustic Caprese Salad
- Shells, Braised Short Rib Ragu
- Fusilli, Sun-Dried Tomatoes, Parmesan
- Chicken Parmesan
- Wolfgang Puck Breads and Rolls, Sweet Cream Butter

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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