



WEDDING MENUS

VIEW SEASONAL MENUS
FROM REAL WEDDINGS
BY WOLFGANG PUCK



Wolfgang Puck
catering



SEATED

SAMPLE SEASONAL MENUS FROM REAL WEDDINGS
BY WOLFGANG PUCK

Spring Reception Menu

- 240 GUESTS -

PASSED HORS D'OEUVRES

Signature Spicy Tuna Tartare in a Sesame Miso Cone
Roasted Chinese Duck, Shiso Leaf and Mango Rice Paper Rolls
Traditional Pork and Green Onion Pot Stickers with Ponzu Sauce served in Asian spoons
Vegetable Sushi
Potato Samosas with Tamarind Dipping Sauce
Soup Shots - Coconut Ginger

CHINESE TEA CEREMONY & INDIAN MILK CEREMONY

THREE COURSE SEATED DINNER

FIRST COURSE

Dry Fried String Beans, Candied Cashews and Tofu

ENTRÉE

Pan Roasted Baby Chicken, Black Bean Sauce, Asparagus, and Wasabi Mashed Potatoes

-or-

Slow Braised "Indian Spiced" Short Rib

Celery Root-Apple Puree, Golden Raisins and Crispy Curried Shallots and Asparagus

-or-

Saffron Pearl Cous Cous, Charred Eggplant, Grilled Zucchini,
Red Thai Curry Vinaigrette with Crispy Spinach

Wolfgang Puck Specialty Breads, Sweet Butter & Naan bread with Rajita on every table

DESSERT RECEPTION

Ginger Creme Brulee Tarts
Mango Coconut Pudding
Market Fruit Soups
Warm Chocolate Truffle Cakes with Whipped Cream
Coffee, Tea & Decaf

HOSTED BAR

CHAMPAGNE TOAST

Spring Wedding Menu

- 136 GUESTS -

PASSED HORS D'OEUVRES

Miniature Tortilla Cups with Chipotle Glazed Rock Shrimp, Sweet Corn and Red Peppers
Lobster Spring Rolls with a Five-Spice Dipping Sauce
Grilled Porcini Mushrooms on Parmesan and Cracked Pepper Shortbread
Spicy Szechwan Beef Rolled with Daikon and Carrot
Wolfgang Puck Signature Artichoke with Shitake Mushroom, Shallot and Parmesan Pizza

THREE COURSE SEATED DINNER

DUAL FIRST COURSE

Chopped Farmers Market Vegetable Salad
Shaved Parmesan and Balsamic Vinaigrette

+

Chilled Summer Gazpacho
Shrimp, Avocado and Sweet Onions

Assorted Wolfgang Puck Breads, Flatbreads, and Sweet Cream Butter

ENTRÉE

Herb Roasted Organic Chicken
Red Bliss Potatocake, Lemon, Blanched Garlic and Wilted Pea Greens

-or-

Roasted Filet Mignon
Potato Galette, Sautéed Spinach, Roasted Mushrooms

-or-

Vegetarian
Wild Mushroom Risotto with Ragout of Mushrooms and Shallots

DESSERT

Miniature Meyer Lemon Tarts
Miniature Pecan Pie Tarts
Chocolate Truffles: Caramel and Dark Chocolate
Mini Berry Cobblers
Miniature Cupcakes: Red Velvet, Chocolate Cake with Chocolate Frosting, and Espresso
Wedding Cake
Freshly Brewed Dark Roasted Coffee and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

STANDARD BAR

Summer Wedding Menu

- 102 GUESTS -

PASSED HORS D'OEUVRES

SPAGO'S Signature Spicy Tuna Tartare in a Sesame Miso Cone
Sweet Maryland Crab Cakes, Herb Remoulade
Miniature Hamburger with Roquefort Cheese and Garlic Aioli
Truffled Goat Cheese and Caramelized Onion Turnovers

SEAFOOD STATION

Iced Seafood Display with Shrimp, Clams, Oysters and Mussels
Horseradish Cocktail and Mignonette Sauces
Lemon Wedges & Mini Tabasco Bottles

SEATED DINNER

FIRST COURSE

Vine Ripened Tomato Salad, Pickled Onion and Yuzu Basil Aioli
French Service of Wolfgang Puck Specialty Breads
Focaccia and Breadsticks, Rolls and Flatbreads

ENTRÉE

Roasted Bass
Feta-Scallion Potato Puree, Sautéed Zucchini, Sun Dried Tomatoes,
Black Olives and Wild Oregano
-or-
Duo of Beef
Grilled Filet Mignon and Braised Short Rib, Spring Onions, Asparagus,
Fresh Horseradish Mashed Potatoes and Sauce Bearnaise
-or-
Vegetarian Tower of Roasted Portabella, Zucchini, Squash, Roasted Pepper and
Spinach, Warm Goat Cheese Quenelle and Fennel Tomato Fondue

DESSERT

Homemade Ricotta Chocolate Chip Cannolis
Mini Churros with Vanilla Cinnamon Custard
Miniature Chocolate Chip Cookies a top a Shot of Milk
Miniature Cheesecakes
Wedding Cake
Freshly Brewed Dark Roasted Coffee and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

PREMIUM BAR

With Lemoncello Slush Shots

Summer Wedding Menu

- 20 GUESTS -

PASSED HORS D'OEUVRES

Ahi Tuna Poke in Sesame-Miso Cones
SPAGO Crab Cakes with Basil Aioli
Kobe Beef Pot Stickers with Soy Dipping Sauce
Chicken Curry Satay with Cucumber-Mint Raita
Farm Fresh Vegetable Spring Roll
Heirloom Tomato Margherita Pizza

FIRST COURSE

Kona Maine Lobster Salad
Jicama, Mango, Cucumber, Passion Fruit Vinaigrette

SECOND COURSE

Upcountry Corn Soup
Sweet Maui Corn, Basil Cream

THIRD COURSE

Kobe Beef Bolognese
Kamuela Tomatoes, Garlic, Basil

ENTRÉE

Pan Seared Lehi
Sweet Molokai Potatoes, Plum Wine Reduction Sauce
-or-
Grilled Prime Beef
Yukon Puree, Seasonal Vegetables, House Steak Sauce
-or-
Oven Roasted UKU
Pineapple Fried Rice, Sesame Garlic-Butter Sauce

DESSERT

Warm Chocolate Truffle Cake with Vanilla Bean Ice Cream
Freshly Brewed Dark Roasted Coffee and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

HOSTED BAR

Autumn Wedding Menu

- 55 GUESTS -

PASSED HORS D'OEUVRES

House Smoked Salmon with Dill Cream and Caviar Pizza
Lobster Spring Rolls with Five Spice Dipping Sauce
Miniature Cheeseburger on Brioche Bun with Tiny Pickles & Tomatoes
Edamame Hummus on Sesame Pita (Vegan)

CHEESE DISPLAY

Imported and Domestic Cheese with Grapes, Dried Fruit, Nuts
Served with Assorted Crackers & Baguette

FOUR COURSE SEATED LUNCH

AMUSE BOUCHE

Peeky Toe Crab with Meyer Lemon Puree, Mico Greens, Avocado, Yuzu

FIRST COURSE

Butternut Squash Soup with Ginger

ENTREE

Braised Short Rib with Spring Onions, Asparagus and Fresh Horseradish Mashed Potatoes and Sauce Bearnaise
Paella Royale with Shellfish, Chorizo, Chicken, White Wine and Saffron Rice
Seasonal Vegetable Pasta

DESSERT

Bittersweet Chocolate Crème Brulee with Orange Blossom Served with Fresh Berries on the Side
Wedding Cake

WEDDING FAVORS ON EACH PLACE SETTING

Miniature Macaroons (Pistachio x 3, Raspberry x 3 and Lemon x 3)
Wrapped with Cellophane & Ribbon

COFFEE STATION

Freshly Brewed Dark Roasted Coffee and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

PASSED BEVERAGES

Pink Sparkling Lemonade with Strawberry Garnish
Flat Water with Lemon Garnish

Autumn Wedding Menu

- 130 GUESTS -

PASSED HORS D'OEUVRES

SEA

SPAGO'S Signature Spicy Tuna Tartare in a Sesame Miso Cone
Mai Thai Glazed Diver Scallop Satay Style

LAND

Traditional Pork and Green Onion Potstickers with Ponzu in Asian spoon
Crostini with Prime New York Steak, Yuzu Butter and Shiitake Mushrooms

FIELD

Vegetable Spring Roll with Spicy Mustard
Parmesan Crisps with Mascarpone, Caramelized Pears and Tiny Arugula

FIRST COURSE

Marinated Haricot Vert with Goat Cheese
Toasted Pine nuts, Micro Greens and Basil Vinaigrette

ENTRÉE

Braised Short Ribs
Yukon Gold Potato Puree, Brocolini, Roasted Baby Carrots and Mushroom Sauce
-or-

Herb Roasted Organic Chicken
Yukon Gold Potato Puree, Brocolini,
Roasted Baby Carrots and Mushroom Sauce
-or-

Vegetarian Tower of Roasted Portabella, Zucchini, Squash, Roasted Pepper, Spinach
with Warm Goat Cheese Quenelle, and Fennel Tomato Fondue

LATE NIGHT SNACK - PASSED HORS D'OEUVRES

Mini Prime Beef Cheeseburgers with American Cheese
Bistro French Fries with Parsley and Garlic
Wolfgang Puck's signature Pizzas
Cheese, BBQ Chicken, Sausage and Red Onion Pizza & Grilled Vegetable

DESSERT

Wedding Cake
Freshly Brewed Dark Roasted Coffee and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

PREMIUM BAR

Winter Wedding Menu

- 150 GUESTS -

PASSED HORS D'OEUVRES

Yukon Gold Potato Puree with Caviar and Crème Fraîche
Paper Cones of Mixed Regular and Sweet Potato Fries
Smoked Salmon Pizza with Caviar and Dill Crème Fraiche
Four Cheese, Tomato and Basil Pizza
Grilled Winter Vegetable Pizza
Grilled Truffle Infused Cheese with Fig Jam and White Truffle Honey
Smoked Salmon and Chive Cream Crepes
Roasted Lamb Loin on Olive Bread Crostini with Oven Dried Tomatoes

SEATED DINNER

FIRST COURSE

Roasted Heirloom Beets
Herbed Goat Cheese and Frisee with Toasted Hazelnuts and Citrus-Shallot Vinaigrette
Assorted Wolfgang Puck Breads and Lavash with Sweet Cream Butter

SECOND COURSE

Pumpkin Ravioli with Hazelnut-Brown Butter Sauce and Crispy Sage

ENTRÉE

Roasted Stuffed Chicken
Brioche, Herbs, Sautéed Spinach, Chicken Jus and Potato Puree
Grilled Filet Mignon
Confit Heirloom Cherry Tomatoes, Sautéed Spinach, Parmesan Horseradish Tuille and Potato Galette

DESSERT BUFFET

Miniature Pecan Pies
Vanilla Bean Creme Brulee Tarts
Fresh Fruit Skewers
Fuji Apple Tarts
Milk Chocolate Covered Pumpkin Cheesecake "Truffles"
Warm Valhrona Chocolate Cakes with Whipped Cream and Spun Sugar
Tiramisu Cups with Edible Chocolate Spoons

ICE CREAM SUNDAE BAR

Vanilla, Chocolate and Mint Chip Ice Creams served with Assorted Toppings including...
Hot Fudge Sauce, Caramel Sauce, Whipped Cream
Rainbow Sprinkles, Brownies, Crushed Snickers Bars,
Crushed Peanut Butter Cups, Crushed Oreo Cookies, Crushed Heath Bars,
Whipped Cream, Maraschino Cherries and Chopped Walnuts
Freshly Brewed Dark Roasted Coffee and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

PREMIUM BAR

Winter Wedding Menu

- 180 GUESTS -

PASSED HORS D'OEUVRES

Hamachi Sushi Sphere with Wasabi Caviar
Prosciutto Beggars Purses Stuffed with Truffled Mascarpone Cheese, Chive
Mini Prime Cheeseburgers with Aged Cheddar, Rémoulade Sauce on Brioche Bun
Truffle Mac and Cheese with Madeira Sauce on Asian Spoon
Vegetable Empanadas with Avocado Salsa
SPAGO'S Spicy Tuna Tartare in Sesame Miso Cones

AMUSE BOUCHE

Osetra Caviar, Blini, Creme Fraiche, Chopped Red Onion, Quail Egg

FIRST COURSE

Butternut Squash Risotto with Sage and Parmesan Cheese

DUET MAIN COURSE

Short Ribs with Sherry-Mushroom Sauce; Butter Poached Lobster with Cara-Cara Orange
Buerre Blanc; Dauphinoise Potatoes; Asparagus Bundle

FOR THE KIDS

Macaroni and Cheese, Assorted Wolfgang Puck Pizzas and
Chicken Fingers with BBQ & Honey Mustard Sauces

DESSERT

Brioche Donuts Rolled in Assorted Sugars
Filled with Cranberry, Vanilla, and Homemade Raspberry Jam
Bourbon Pecan Tarts in Chocolate Tartlet Shells
Lime-Whipped Mascarpone Stuffed Jumbo Strawberries
Variety of Homemade Miniature Sweet & Savory Cookies
Chocolate Cheesecake Cones Dusted with Fleur de Sel
Baked Alaska Lollipops filled with Homemade Strawberry Shortcake Ice Cream
Assorted Chocolate Truffles
Wedding Cake by Maggie Austin

GOURMET COFFEE BAR

Freshly Brewed Dark Roasted Coffee and Decaffeinated Coffee
Assorted Teas and Herbal Infusions
Hot Chocolate
Candied Orange Rinds, Chocolate Shavings, Cinnamon Sticks, Whipped Cream

PREMIUM BAR



BUFFET

SAMPLE SEASONAL MENUS FROM REAL WEDDINGS
BY WOLFGANG PUCK

Spring Wedding Menu

- 250 GUESTS -

PASSED HORS D'OEUVRES

SPAGO'S Signature Spicy Tuna Tartare in a Sesame Miso Cone
Miniature Cheeseburger on Brioche Bun with Tiny Pickles & Tomatoes
Miniature Crab Cakes with Herb Remoulade
Assorted Wolfgang Puck Signature Pizza...
House Smoked Salmon Pizza with Dill Cream and Caviar
Four-Cheese, Tomato and Basil

STATIONED HORS D'OEUVRES

Assorted Artisan Imported and Domestic Cheeses with Dried Fruits, Grapes
Assorted Crackers and Sliced Baguette

SPECIALTY TUSCANY BUFFET

Homemade Strozzapreti Pasta Slow Braised Wild Boar Ragù, Spring Peas and Pecorino Snow
Pan-fried, crispy red potatoes, smashed and fried in olive oil, tossed with roasted garlic cloves,
Green Beans with Garlic and Oil
Fagioli Al Fiasco Tuscan Beans, Roasted Tomatoes, Fava Beans and Tiny Herb Bread Cubes
Bistecca Fiorentina Prime Rib Eye Steak, Chili Flakes, Garlic, Flat Parsley
Branzino Piccata with Capers, Grilled Lemon and Parsley Aioli
Olive Oil Fried Chicken Breast with Arugula, Red Onions, Balsamic

DESSERT BUFFET

Warm Chocolate Truffle Cakes with Whipped Cream and Spun Sugar
French Butter Apple Tarts
Miniature Crème Brûlées
Parisian Macaroons
Raspberry, Pistachio, Lemon, Coconut, Espresso
Churros
Wedding Cake
Freshly Brewed Dark Roasted Coffee and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

TRAY PASSED SPECIALTY BEVERAGES

Champagne with Floating Raspberries
Bottega Vinaia Pinot Grigio
Cecchi Morellino Scansano RSV 06
Sparkling Water with a Lime

JAME'S BEER TASTING BAR

New Belgium Ranger IPA
New Belgium Fat Tire
Firestone Walker DBA -Double Barrel Ale
Firestone Walker Solace
Ballast Point Skulpin IPA
Ballast Point Yellowtail

PREMIUM BAR

Spring Reception Menu

- 300 GUESTS -

PASSED BEVERAGES

Pink Chamapagne
The Sherry Blossom
The Tooth Ache

PASSED HORS D'OEUVRES

SPAGO'S Signature Spicy Tuna Tartare in a Sesame Miso Cone
Kobe Burgers with Aged Cheddar and Rémoulade on Brioche Buns
Potato & Caramelized Onion Knish with Homemade Mustard
Panko Crusted Sweet Shrimp and Black Bean Ginger Vinaigrette
Smoked Salmon Pizza with Dill Crème and Caviar
Tomato Basil Arincini
Chicken Satay with Thai Peanut Sauce
Miniature Crab Cakes
Lettuce Cups from SPAGO Maui

SALAD TRIO

Heirloom Tomato and Burrata
CUT'S Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette
Roasted Beet and Goat Cheese Napoleon with Crushed Hazelnuts

DINNER BUFFET

White Spring Asparagus
Caramelized Yellow and White Corn
Vegetable Pad Thai with Egg, Bean Sprouts and Tofu
Sweet Pea Mascarpone Agnolotti with Morel Mushrooms, Marjoram and Reggiano
Amish Chicken - Breast Roasted with Citrus Savory Pan Jus & Roasted Baby Heirloom New Potatoes
Legs and Thighs Braised Adobe Style
Spring Lamb - Rack Roasted with Persillade Crust
Grilled Leg with Black Olives and Rosemary
Snake River Farms Waygu Beef - Grilled
Armagnac Peppercorn Sauce
Gougère Popovers
Shanghai Style Lobster with Steamed Jasmine Rice
Whole Wild Striped Bass - Grilled
Warm Spicy Tomato Capers and Green Olive Vinaigrette
Breads - Matzo, Olive, Country White, Focaccia, Pretzel Bread with Unsalted Butter
Warm Goat Cheese with Tapenade

DESSERT RECEPTION

Ice Cream or Sobet
Miniature Assorted Cupcakes
SPAGO Pastries
Artisan Cheeses with Figs, Honey, Chutney, Mixed Fruit and Berries
Warm Date Nut Bread
Espresso, Cappuccinos, Regular & Decaffeinated Coffee, and Assorted Hot Teas
Served with...Whipped Cream, Chocolate Shavings and Cinnamon Sticks

Spring Wedding Menu

- 108 GUESTS -

PASSED HORS D'OEUVRES

Smoked Salmon on Lemon Herb Blini with Dill Crème Fraîche and Caviar
Miniature Cheeseburger on Brioche Bun with Tiny Pickles and Tomatoes
Spinach, Sun-Dried Tomato and Brie Turnovers
Vegetable Empanadas
Wolfgang Puck Signature Barbeque Chicken Pizza with Red Onion and Cilantro

SPECIALTY RECEPTION STATIONS

SPAGO

Roasted Beets and Herbed Goat Cheese with Toasted Hazelnuts and Citrus Shallot Vinaigrette
Chino Farm Vegetables Sautéed with Garlic and Herbs
Grilled Côte de Boeuf
Almond Crusted Wild Salmon with Cabernet Butter Sauce

KEY WEST

Avocado and Black Bean Salad
Fried Plantains with Brown Sugar and Butter
Spicy Jerk Chicken with Black Beans
Churasco Steak with Assorted Sauces:
Chimichurri Sauce, Yellow Pepper Puree, Mango Chutney

SOUTHERN

Baby Greens with South Carolina Goat Cheese, Candied Pecans and Creamy Peppercorn Dressing
Baked Macaroni and Cheese
Popcorn Shrimp with Spicy Mayonnaise
"Honey Stung" Fried Chicken

DESSERT

Individual Berry Cobblers
Homemade Ricotta Chocolate Chip Cannolis
Cinnamon and Sugar Dusted Banana Spring Rolls with Caramel Drizzle
Miniature Pecan Pies
Freshly Brewed Dark Roasted Coffee and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

LATE NIGHT DESSERT RECEPTION

Brownie Bar
Classic with Walnuts
M&M Studded Blondies
White Chocolate Chunk with Sweet Coconut
Dark Chocolate with Crushed Oreos
Chocolate Chip Lollipops

PREMIUM BAR

Autumn Wedding Menu

- 66 GUESTS -

PASSED HORS D'OEUVRES

Spinach Sun-Dried Tomato and Brie Turnovers
Sweet Maryland Crab Cakes with Herb Remoulade
Mac "n" Cheese Bite with Marinara Sauce
Stuffed Zucchini Blossom with Homemade Ricotta and Basil with a Smooth San Marzano Tomato Sauce
Wolfgang Puck Signature Pizza: Barbeque Chicken with Red Onion and Cilantro
Wolfgang Puck Signature Pizza: House Smoked Salmon with Dill Cream and Caviar

CHEESE DISPLAY

Assorted Cheeses with Fresh Fruits and Berries, Sliced Baguettes and Assorted Crackers

RECEPTION STATIONS

Beef Tenderloin

Served with Whipped Horseradish Creme Fraiche, Tiny Arugula and Brioche Rolls
Tomato Caprese with Fresh Mozzarella, Basil, Olive Oil and Aged Balsamic

Potato Puree Martinis

Black Truffle Butter Balls, Shredded Cheddar Cheese
Crumbled Goat Cheese, Bacon Bits, Crispy Onions, Crème Fraiche, Chives
Braised Beef Short Ribs

Fish Taco "Action" Station

Mahi Mahi Fillets, Chopped Cabbage, Mango Salsa,
Salsa Verdi, Cilantro-Avocado Salsa and Corn Tortillas
Chunky Guacamole with Chips
Chilled Summer Gazpacho with Avocado and Sweet Onions - Shrimp offered on the Side

DESSERT

Wedding Cake

LATE NIGHT SNACK

Miniature Cheeseburger on Brioche Bun with Tiny Pickles & Tomatoes
Miniature Chicago Style Hot Dogs
Tiny Chocolate Milkshake Shots

PREMIUM BAR

Autumn Reception Menu

- 200 GUESTS -

As guests arrive they will be greeted with
Sparkling Water with Lime Wheel
White Wine and Signature Cocktail - Aphrodite

PASSED HORS D'OEUVRES

SEA

SPAGO'S Signature Spicy Tuna Tartare in a Sesame Miso Cone

LAND

Mini BBQ Pulled Pork on Toasted Corn Bread
Chinois Chicken Salad in Miniature Won Ton Shell

FIELD

Spinach, Sun-Dried Tomato and Brie Turnovers
Parmesan Crisps with Mascarpone, Caramelized Pears and Tiny Arugula
Crispy Vegetable Spring Rolls with Chinese Mustard

DINNER BUFFET

(Two Specialty Stations)

SOUTHERN

Cones of Crab Louie Salad with Horseradish Panna Cotta
Baby Greens with South Carolina Goat Cheese, Cornbread Croutons & Creamy Peppercorn Dressing
Popcorn Shrimp with Spicy Mayonnaise
Honey Stung Fried Chicken Tenders
Barbecued Short Ribs
Creamy Mashed Potatoes
Green Beans with Bacon
Truffled Macaroni and Cheese

PASTAS & SALADS

Classic Caesar Salad with Croutons, Shaved Parmesan and Creamy Garlic Dressing
Tomatoes, Basil and Mozzarella with Olive Oil and Aged Balsamic
Penne with Chicken and Pesto
Rigatoni with Sausage, Garlic and Rapini
Fusilli with Sun-Dried Tomatoes and Parmesan
Garlic Cheese Bread

LATE NIGHT PASSED HORS D'OEUVRES

Miniature Cheeseburger on Brioche Bun with Tiny Pickles & Tomatoes
Truffled French Fries in paper cones
Blue Bell Mini Ice Cream Sandwiches

PREMIUM BAR

Winter Wedding Menu

- 375 GUESTS -

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Mini Beef Wellingtons
Grilled Shrimp Skewers with Herb Mustard Vinaigrette
Mini Pulled Pork Sandwiches with Dill Chip and Cole Slaw
Crispy Vegetable Spring Rolls with Spicy Apricot Mustard

DINNER BUFFET

(Five Specialty Stations)

NOT SO LITTLE ITALY

Italian Meats and Cheeses, Roasted Peppers, Artichokes & Red Wine Oregano Vinaigrette
Hawaiian Pizza, Ham and Pineapple Pizza
Four Cheese, Tomato and Basil Pizza
Barbecue Chicken Pizza, Tangy Barbecue Sauce, Red Onions and Cilantro
Pepperoni, Roasted Shallot and Peppers Pizza

IT'S SO L.A.

Pan Roasted Chicken Rosemary, Lemon with a Garlic Sauce
Caesar Salad with Shaved Parmesan Cheese, Croutons and Creamy Garlic Dressing
Homemade Short Rib Ravioli with Mustard-Caramelized Shallot Glaze
Grilled Asparagus with Grilled Lemon and Olive Oil

IDAHO MEETS TENNESSEE

Mashed Idaho Potato Martini Station, Aged Cheddar, Crispy Bacon, and Green Onions
Mashed Sweet Potato Martini Station, Brown Sugar, Cinnamon and Pecan Bits

CAJUN IN THE BIG EASY

Blackened Mahi Mahi
Georgia Farm Vegetables Sauteed, Garlic and Herbs
Classic Jambalaya, Sliced Andouille Sausage and Cajun BBQ Shrimp
Fried Green Tomatoes topped with Carolina Goat Cheese, Roasted Red Pepper Sauce

STEERING IT UP IN TEXAS

Pepper Crusted Beef Tenderloin, Horseradish Mustard Remoulade, and Natural Au Jus
Chopped Vegetable Salad with Balsamic Vinaigrette
Orzo with Marscapone, Garlic and Thyme
Haricot Vert, Baby Greens, Goat Cheese, Toasted Peanuts and Basil Vinaigrette

BEVERAGES

Preset Iced Water with Lemon Wheel
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Selection of Teas

CHAMPAGNE TOAST

Winter Wedding Menu

- 240 GUESTS -

PASSED HORS D'OEUVRES

SPAGO'S Signature Spicy Tuna Tartare in a Sesame Miso Cone
Crostoni with Prime New York Steak,
Yuzu Butter and Shiitake Mushrooms
Vegetable Empanadas with Avocado Salsa
Wolfgang Puck Signature Barbeque Chicken, Red Onion and Cilantro Pizza

SOUTHERN

Baby Greens with South Carolina Goat Cheese
Candied Pecans and Creamy Peppercorn Dressing
"Honey Stung" Fried Chicken Tenders with Jalapeno Honey
Truffle Macaroni and Cheese
Sweet Potato Fries

ASIAN

Chinese Chicken Salad with Crispy Wontons, Sesame Candied
Cashews and Chinois Dressing
Dry Fried String Beans with Candied Cashews
Hong Kong Style Atlantic Salmon with Ginger, Chilies and Galangal
Wasabi Mashed Potatoes

CZECH

Radishes, Cucumbers, Tomatoes, Green Peppers, Onions,
Endive, Red Pepper with Vinaigrette
Roasted Potatoes with Bacon & Onions
Sautéed Vegetable Medley
Klobase on Homemade Rolls served with Mustard & Sautéed Onions

DESSERT

Kolache in To-Go Boxes
Freshly Brewed Dark Roasted Coffee and Decaffeinated Coffee
Assorted Teas and Herbal Infusions
Wedding Cake

PREMIUM BAR

PASSED SIGNATURE COCKTAIL

Cotton-tini

Winter Reception Menu

- 150 GUESTS -

PASSED HORS D'OEUVRES

SPAGO'S Signature Spicy Tuna Tartare in a Sesame Miso Cone
Sweet Maryland Crab Cakes with Herb Remoulade
Lobster Spring Rolls with Five-Spice Dipping Sauce
Mini Burgers with Special Sauce
Vegetable Empanadas with Avocado Salsa
Creamy Tomatoe Soup with Miniature Grilled Cheese on Sourdough
Warm Shrimp and White Bean Bruschetta with Rosemary
Seared Kobe Beef Sashimi

SPECIALTY STATIONS

ITALIAN

Homemade Spinach Lasagna with Crispy Spinach
Tuscan Style Vegetables and Potatoes
Chicken with Wild Mushrooms and Marsala Wine
Tomato Orzo and Lemon Parsley Gremolata

ANTIPASTI BAR

SUSHI

Nigiri to include: Yellowtail, Shrimp and Tuna
Sushi Rolls to include: Avocado-Cucumber, Spicy Tuna, Vegetable and California Roll
CARVERY & MASHED POTATO MARTINI BAR
Roasted Whole Filet Mignon, Creamed Spinach
Served with Small Rolls, Creamy Horseradish and Natural Au Jus
Potato Purée Martinis, Yukon Gold, Peruvian Purple, Sweet Potatoes
Black Truffle Butter Balls, Steamed Broccoli, Shredded Cheese, Bacon Bits, Crème Fraîche & Chives
Warm Lobster and Scallion Butter

BUTLERED SMALL PLATES

Pomegranate Currant Glazed Spare Ribs with Wasabi Spaetzle, passed in Asian spoons
Sea Bass Wrapped in Banana Leaves
Thai Spices and Jasmine Rice
Wolfgang Puck Signature Pizzas: Barbeque Chicken, Red Onion and Cilantro
Smoked Salmon Pizza with Dill Cream and Caviar
Four Cheese with Tomato and Basil

DESSERT

Homemade Ricotta Chocolate Chip Cannolis
Assorted Homemade Cookies and Milk
Chocolate and Vanilla Ice Cream Cones
Warm Chocolate Shake with Homemade Marshmallow Squares
Freshly Brewed Dark Roasted Coffee, Decaffeinated Coffee and Assorted Teas and Herbal Infusions
Wedding Cake

PREMIUM BAR



SPECIALTY

SAMPLE SEASONAL MENUS FROM REAL WEDDINGS
BY WOLFGANG PUCK

Vegan Wedding Reception Menu

- 130 GUESTS -

TRAY PASSED BEVERAGES

Seasonal Signature Cocktails

TRAY PASSED HORS D'OEUVRES

Crispy Bean Sprout Spring Roll with Avocado and Orange Honey
Mango, Pear, and Carrot Maki Roll with Wasabi Coriander Soy
Miso-Glazed Portabello Mushroom Lettuce Cup with Sticky Rice
Julienned Veggies in a Cucumber Wrap with Pink Peppercorn Aioli
Cucumber and Honeydew Gazpacho
Pizza with Grilled Vegetables and Basil Pesto
Tempura Vegetables with Ponzu Dipping Sauce
Edamame Hummus on Sesame Pita

BUFFET

Fresh Fruit Carpaccio
Passion Fruit Caviar, Fennel Pollen and Sweet Red Onion
Cups of Tender Lettuce
Blood Oranges, Endive, Candied Walnut and Wild Herb Polenta Croutons
Slow-Braised Portabello "Short Rib"
Indian Spices, Leeks, Celery Root, Mint and Cilantro
Twice Baked Yukon Gold Potato Samosas
Curry, Peas, Coriander and Jalapeno
China Dal Lentils
Crispy Phyllo, Savoy Cabbage and Roasted Peppers
Stuffed Baby Bells
China Dal Lentils, Grilled Asparagus and Cumin Lemon Vinaigrette
Soba Noodles and Raw Vegetables
Yuzu, Soy and Garlic Flowers
Black Rice and Pineapple
Vanilla, Thai Basil and Tofu

DESSERT

Oatmeal Cranberry Cookies and Pumpkin Ginger Sorbet Ice Cream Sandwich
Wild Fruit and Mint Soups Shooters
Warm Chocolate Shake with Homemade Marshmallow
Caramel Popcorn and Pecan Balls
Chocolate Covered Fruit
Baklava
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

BAR

MENU BY WOLFGANG PUCK CATERING

*Northern Indian Dinner Buffet
Wedding Menu*

- 230 GUESTS -

TRAY PASSED HORS D'OEUVRES

Aloo Tikki with Tamarind Chutney
Paneer Tikka

STATIONED HORS D'OEUVRES

Chatpata Aloo Chat with Papdi
Sprouted Moong Salad

NORTHERN INDIAN DINNER BUFFET

SALAD

Green Salad with Lettuce, Cucumber, Raddish, Red Beets, Carrots and Raisins
Pineapple Raita

ENTRÉE

Paneer Jalfrezi
Penne Primavera
Dhingri Mutter

SIDES

Palak Dal
Vegetarian Biryani
Papadum, Paratha and Pickles

DESSERTS

Carrot Halwa
Miniature Chocolate Truffle Cakes with Vanilla Scented Whipped Cream
Dark Roasted Regular and Decaffeinated Coffee
Indian Tea
Cream, Sweeteners and Lemon Wedges

BEER & WINE CONSUMPTION BAR

MENU BY WOLFGANG PUCK CATERING



Wolfgang Puck
catering

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